



CATERING MENU

866.212.3636 | MetropolisResort.com

Edge Photography

PROCEDURES & GUIDELINES

Guaranteed Numbers

The group is responsible for 100% of the number or for the actual number served, whichever is greater. The guaranteed number must be established no later than one week prior to the scheduled event.

Alcohol Regulation

The sales and service of alcoholic beverages are regulated by the Wisconsin State Liquor commission. As a licensee, The Metropolis Resort is responsible for the administration of these regulations. It is policy; therefore, that liquor **cannot** be brought into the function rooms or lounge of the Hotel from outside sources. Alcoholic beverages will be dispensed by a licensed bartender at all functions. Everyone consuming alcoholic beverages must be of legal age.

Food & Beverage

All food and beverage must be purchased through the resort. No food will be allowed in any function room of the resort from an outside source, with the exception of a wedding cake, which must be provided with a licensed baker. Resort policy prohibits guests from taking extra food and beverage off premises.

BREAKFAST MENU

Breakfast Assortment

Seasonal fresh fruit, muffins, and bagels with cream cheese. Served with apple and orange juice.
\$8.99 per person

The Farmer's Breakfast Scrambler

Freshly scrambled eggs with sautéed onions and peppers mixed with sausage, shredded cheese, and breakfast potatoes. Served with English muffins with butter and jam, and apple and orange juice.
\$10.50 per person
Substitute Muffins or Bagels & Cream Cheese for 25¢ per Person

Rise and Shine

Freshly scrambled eggs, sausage links or ham, breakfast potatoes, and English muffins with butter and jam. Served with apple and orange juice.
\$9.99 per person
Substitute Muffins or Bagels & Cream Cheese for 25¢ per Person

Grandma's Egg Bake

Casserole filled with eggs, shredded cheese, sausage, and seasoning, baked to perfection. Served with breakfast potatoes, and apple and orange juice.
\$10.50 per person

A LA CARTE BREAKFAST

Assorted Doughnuts

\$24.00 per dozen

Bagels

Assorted bagels served with cream cheese.
\$24.00 per dozen

Danish

\$24.00 per dozen

Muffins

\$24.00 per dozen

Cinnamon Rolls

\$24.00 per dozen
Choice of cream cheese frosting or vanilla icing.

Seasonal Fresh Fruit

Small Platter \$44.99 (serves 25)
Large Platter \$79.95 (serves 50)
Whole Fruit \$1.69 per person

BEVERAGES

House Coffee

Regular or decaf brews served in 10 oz. cups.
\$12.99 for 1/2 gallon
\$24.99 for 1 gallon
\$32.99 for 1 1/2 gallons

Unlimited Fountain Soda

100 or less guests \$100
101 or more guests \$150

Milk

Choice of white or chocolate.
\$6.99 per carafe

Hot Tea

Mixture of black and green Teas.
\$9.99 per 1/2 gallon

Iced Tea

\$6.99 per carafe

Chilled Fruit Juice

Apple, orange, cranberry, pink lemonade, and fruit punch.
\$8.99 per carafe

Soda

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Diet Mountain Dew, Root Beer, Dr. Pepper, and Diet Dr. Pepper.
\$2.50 per bottle

HORS D'OEUVRES

SERVED COOL

Shrimp Cocktail *Market Price (serves 50)*

Fruit Kabobs \$39.99 for two dozen

Deviled Eggs \$11.99 per dozen

Pickle Roll-ups \$11.99 per dozen

Vegetable Platter \$49.99 (serves 50)

Party Mix \$9.99 per pound

Trail Mix \$14.99 per pound

Fruit Platter \$79.99 (serves 50)

Cheese Tray with Crackers \$49.99 (serves 25)

Add summer sausage for an additional \$25

Tortilla Chips served with Salsa

\$11.99 per pound

Add queso for \$5.99 per pound

Add corn salsa for \$5.99 per pound

BLT Cups

Hollowed out cherry tomatoes filled with romaine lettuce, bacon pieces, and mayo.

\$14.99 per dozen

Cranberry Feta Pinwheel

Dried cranberries, green onions, cream cheese, and feta cheese, wrapped in a tortilla.

\$13.99 per dozen

Mexican Pinwheel

Taco seasoning mixed with ranch dressing, cream cheese, green chilies, and black olives wrapped in a tortilla.

\$13.99 per dozen

Cucumber Cup Crudité/Hummus Cups

Cucumber cups of carrot sticks, celery sticks, and red and green peppers with ranch dressing.

\$22.99 per dozen

Assorted Finger Sandwiches

Ham & cheddar, turkey & Swiss, and chicken salad.

\$35.99 (36 sliders)

SERVED WARM

Spinach Stuffed Mushrooms \$24.99 per dozen

Portabella Mushrooms \$29.99 per dozen

Cheese Wedges & Crostini Platter \$79.99

Bacon Wrapped Water Chestnuts \$17.99 per dozen

Bacon Wrapped Pineapple \$17.99 per dozen

Teriyaki Chicken Satay \$24.99 per dozen

Ginger Hoison Marinated Beef Satay

\$24.99 per dozen

Meatballs (Marinara, Swedish or BBQ Sauce)

\$29.99 (serves 25)

Cocktail Smokies \$29.99 (serves 25)

Chicken Parmesan Bites

Parmesan cheese breaded chicken breast served with marinara dipping sauce.

\$16.99 per dozen

Baby Reds with Bacon

Baby red Potatoes cut in half, hollowed out and refilled with Gorgonzola Cheese and Bacon.

\$19.99 per dozen

Boneless Wings

Boneless wings flavored with your choice of buffalo, teriyaki, sweet & sour, BBQ, or plain sauce.

\$15.99 per dozen

Petite Grilled Cheese Sandwiches with Tomato Soup

\$59.99 (serves 25)

Antipasto Kabobs

Salami, pepperoni, olives, mozzarella balls, cherry tomatoes, and tortellini marinated in a balsamic dressing on a skewer.

\$29.99 per dozen

APPETIZER BARS

NACHO BAR OR TACO BAR

Nacho Bar

Seasoned ground beef, chips, queso, olives, lettuce, black beans, sour cream, and salsa.

\$8.99 per person

Add shredded chicken \$2.50 per person

Add pork carnitas \$3.00 per person

Add guacamole \$2.00 per person

Taco Bar

Seasoned ground beef served with soft shell tortillas accompanied by cheese, lettuce, salsa, and sour cream.

\$8.99 per person

Add shredded chicken \$2.50 per person

Add pork carnitas \$3.00 per person

Add guacamole \$2.00 per person

Mashed Potato Bar

Mashed potatoes, bacon bits, chives, sour cream, broccoli, shredded cheese, gravy, and butter.

\$6.99 per person

Wisconsin Chili Bar

Homemade Wisconsin chili accompanied by shredded cheese, red onions, sour cream, elbow noodles, and chives.

\$9.99 per person

KIDS MENU

Children 12 and Younger only *\$9.99 per child*

Children Ages 0-2 *Free*

Chicken Strips 8" Cheese Pizza Mini Corn Dogs

Served with applesauce and french fries.

LUNCH BUFFET

All Buffets are served with Ice Tea and Assorted Condiments.

**Items Require a Minimum of 25 Guests.*

Lunch Box

Deli sandwich with a choice of ham, roast beef, or turkey served on a choice of white or wheat bread. Accompanied by a pickle, a bag of chips, an apple, and a cookie.

\$11.99 per person

A Slice of Pizza

Fresh from Monkey in the Middle, 17" one-topping pizzas; pepperoni, sausage, or cheese served with breadsticks and Caesar salad.

\$10.99 per person

Add any Specialty Pizza for an additional \$2.00 per person

Taco Bar Lunch

Seasoned ground beef, soft shell tortillas, shredded cheese, lettuce, tomatoes, onions, salsa, sour cream, and black beans.

\$11.99 per person

Add shredded chicken or pork carnitas for \$3.00 per person

(Allow a week lead time for pork carnitas)

Gluten free corn tortillas for 50¢ per person

Add street corn for \$2.00 per person

Add guacamole \$2.00 per person

Add queso for \$2.00 per person

Soup, Salad and Breadsticks Combo*

Soup Choices:

Chicken dumpling, chicken noodle, tomato basil, cheesy broccoli, chicken & wild rice, or potato & bacon.

Get 2 Soup Options with Groups of 50+

Build your Own House Salad:

Lettuce, shredded cheese, croutons, onions, mushrooms, tomatoes, cucumbers, diced ham, and a choice of two salad dressings.

Salad Dressing Choices:

Ranch, Italian, French, Balsamic Vinaigrette, Raspberry Vinaigrette, Caesar, Honey Mustard, Thousand Island, Blue Cheese, and Fat Free Ranch.

\$9.99 per person

Add Diced Chicken \$2.50 per person

Vegetarian Pasta Alfredo*

Pasta alfredo with broccoli served with breadsticks.

\$11.99 per person

The Deli Shot*

Assorted Deli Meats:

Ham, roast beef, and turkey.

Assorted Breads:

White and wheat.

Assorted Cheeses:

Cheddar, pepper jack, and swiss.

Condiments:

Lettuce, tomatoes, onions, pickles, mayo, mustard, and chips.

\$12.99 per person

Add potato salad or coleslaw for 50¢ per person

The Tailgater

Seasoned burgers or herb-seasoned chicken breast, and brats served with baked beans, rolls, chips, and a choice of coleslaw, macaroni salad, or potato salad.

\$13.99 per person

The Little Italian*

Choose between penne with meatballs or chicken alfredo served with breadsticks and Caesar salad.

\$11.99 per person

Heart Healthy (Lactose & Gluten Free)

Herb-seasoned chicken, vegetables, and a choice of rosemary baby red potatoes or rice pilaf. Served with a plated house salad.

\$13.99 per person

Sub Platter Lunch

Platter of four-inch ham sandwiches and four-inch turkey sandwiches served with raw vegetables, and chips.

\$10.99 per person

Add potato salad or coleslaw for 50¢ per person

The Honey Ham*

Delicious honey baked ham served with scalloped potatoes, and green beans.

\$11.99 per person

Pulled Pork Lunch*

Pulled pork sandwich served with onions and pickles, coleslaw, and chips.

\$11.99 per person

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A 20% Service Charge and 5.5% Sales Tax will be added to the Final Bill - All prices are subject to change without notice.

SPECIALTY BUFFET

All Buffets are served with Coffee, Water, and Dinner Rolls.
All Specialty Buffet Options Require a Minimum of 25 Guests.
No discounted price for kids meals with specialty buffets.

Chicken Cordon Bleu Dinner

Chicken cordon bleu served with choice of vegetable, starch, and salad.

\$19.99 per person

The Surf and Turf

8 oz. cherry-smoked bacon wrapped filet and large gulf shrimp served with a choice of vegetable and starch.

\$36.99 per person (Allow a three-week lead time)

The Trio

A petite bacon wrapped filet, herb-seasoned chicken supreme, and shrimp served with your choice of vegetable and starch.

\$40.99 per person

Pasta Alla Vodka

Two pastas (penne noodles and tortellini), two sauces (vodka sauce and creamy pesto), garlic bread, and a salad choice.

\$18.49 per person

Add herb-seasoned chicken for \$2.00 per person

The North Woods

Seasoned whole oven-baked chicken and oven-roasted Jennie-O turkey breast with a choice of mashed potatoes or garlic mashed potatoes, a vegetable, and a salad.

\$18.99 per person

Southern Flair

BBQ ribs and whole chicken served with baked beans, corn on the cob, corn bread, and coleslaw.

\$22.99 per person (Seasonal)

South of the Border

Seasoned beef and shredded chicken served with soft tortillas accompanied by sautéed green and red peppers, onions, tomatoes, lettuce, sour cream, Spanish rice, black beans, tortilla chips, and salsa.

\$17.99 per person

Add pork carnitas for \$3.00 per person (Allow a week lead time)

Add queso for \$2.00 per person

Add guacamole \$2.00 per person

Add street corn for \$2.00 per person

The Italiano

Chicken Parmesan with meatballs, penne, two sauces (alfredo and marinara), garlic bread, Parmesan cheese, and Caesar salad.

\$18.99 per person

Add On...

Plated Salad *\$1.99 per person*

Chili *\$3.99 per person*

Soup *\$2.99 per person (minimum of 25)*

Please order a specialty buffet at least a 2 weeks prior to the day of your event.

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DINNER BUFFET

All Buffets are served with Coffee, Water and Dinner Rolls.
Minimum of 30 Guests.

Primo - Pick One Entrée

\$17.99 per person

Children 12 and Younger only \$9.99 per child

Children Ages 0-2 Free

The Grand - Pick Two Entrées

\$19.99 per person

Children 12 and Younger only \$11.99 per child

Children Ages 0-2 Free

PLATED SALAD

(Choose One Option)

House Salad

Fresh spring mix salad, cucumbers, tomatoes, cheese, and croutons.

Caesar Salad

Shredded Parmesan with croutons mixed in fresh romaine lettuce served with Caesar dressing.

Cranberry Walnut Salad

Fresh spring mix, walnuts, and cranberries served with creamy poppy seed dressing.

\$1.50 additional per person

(Seasonal)

Salad Dressing Choices:

Ranch, Italian, French, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Caesar, Thousand Island, Blue Cheese, and Fat Free Ranch.

ENTREE

(Choose One Option)

Beef Tips with Noodles

Slow Roasted Beef in Gravy

Prime Rib*

Smoked Honey Ham*

Roast Pork Loin*

Roasted Wisconsin Turkey in Gravy*

Chicken:

Herb Chicken Supreme
in white sauce

Crusted Chicken Parmesan
with mozzarella cheese

Glazed Chicken:
Balsamic herb, garlic & butter, BBQ, fire kicker.

Chicken Cordon Bleu

\$2.00 additional per person

Smoked Brisket*

\$2.50 additional per person

ACCOMPANIMENTS

(Choose Two Options)

Glazed Carrots

Green Bean Almandine

Corn

Southwestern Corn

Whipped Potatoes

Garlic Mashed Potatoes

Scalloped Potatoes

Cheesy Potatoes

Baby Red Potatoes smothered in Parsley Butter

Sonoma Blend of Broccoli, Snap Peas, and Yellow Carrots

Rice Pilaf

***Carving Station Options Available; Ask for details.**

\$50 per Chef. Events with 100+ Guests Will Require 2 Chefs.

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LIGHTER OPTIONS

Grilled Chicken Wrap Platter

Platter of half wraps with herb-seasoned chicken, lettuce, tomato, cheese, and dressing on the side.

\$8.99 per person

Chicken Caesar Salad with Breadsticks

Herb-seasoned chicken, shredded Parmesan, and croutons on a bed of fresh romaine lettuce served with Caesar dressing.

\$9.99 per person

Chicken Apple Walnut Salad with Breadsticks

Herb-seasoned chicken, walnuts, fresh apples, dried cranberries, and feta cheese on a bed of romaine lettuce served with Balsamic Vinaigrette.

\$13.50 per person (Seasonal)

(Allow a two-week lead time prior to event)

Vegetarian Lasagna

A traditional lasagna spin-off filled with a variety of delicious vegetables.

\$11.99 per person

(Requires Minimum of 10 Guests)

Vegan option available

Add salad and breadsticks for \$2.00 per person

DESSERTS

Brownies or Peanut Butter Rice Crispy Bars

\$24.99 per 20 pieces
\$49.99 per 40 pieces
\$74.99 per 60 pieces

Cheesecake

New York style, turtle, strawberry, or chocolate.

\$3.99 per slice

Assorted Mini Cheesecakes

New York style, raspberry, strawberry, chocolate amaretto, cherry, caramel pecan, mint, and mint chocolate chip.

\$54.99 per 36 pieces

Dessert Bars

Assorted dessert bars including brownies, blondie bars, strawberry cheesecake, lemon bars, and a seasonal flavor.

\$24.99 per 20 pieces
\$49.99 per 40 pieces
\$74.99 per 60 pieces

Trifle

Mousse with Cake Bits served in a Glass.

Flavor Choices:

Chocolate, peanut butter, strawberry, and a seasonal flavor.

\$2.99 per person

Fresh Baked Cookies

Flavor Choices:

Chocolate chip, chocolate chip with M&M's, sugar, or oatmeal raisin.

\$14.99 per dozen

Ice Cream Sundae Bar

Ice cream, whipped cream, sprinkles, Oreo bits, chocolate syrup, peanuts, and caramel.

\$4.99 per person

(Requires Minimum of 25 Guests)

S'mores Bar

Roast marshmallows with graham crackers, and chocolate.

\$4.99 per person

Nacho Apple Bar

Apples, caramel, fudge, pretzel bits, walnuts, and chocolate chips.

\$5.99 per person

Cookies & Milk Bar

All you can eat assorted cookies and milk.

\$2.99 per person

BEVERAGES

House Coffee

Regular or decaf brews; served in 12 oz. cups.

\$12.99 for 1/2 gallon

\$24.99 for 1 gallon

\$32.99 for 1 1/2 gallon

Soda

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Diet Mountain Dew, Root Beer, Dr. Pepper, and Diet Dr. Pepper.

\$2.50 per bottle

Iced Tea

\$6.99 per carafe

Milk

Choice of white or chocolate.

\$6.99 per carafe

Hot Chocolate

\$1.25 per bag

Hot Tea

Mixture of black and green teas

\$1.25 per bag

Chilled Fruit Juice

Apple, orange, cranberry, pink lemonade, and fruit punch.

\$8.99 per carafe

BAR SELECTIONS

You may pre-purchase complementary items for your Guests at the fully stocked Cash Bar

Draft Beer

1/4 barrel of domestic beer *\$150*

1/4 barrel of premium beer *starting at \$200*

1/2 barrel of domestic beer *\$225*

1/2 barrel of premium beer *starting at \$275*

(Leines *\$275*, Spotted Cow *\$285*, and Angry Orchard *\$285*)

Cash Bar Prices

Domestic bottled beer *\$4.00 per bottle*

Premium bottled beer *\$4.50 per bottle*

Rail drink *\$3.50 per drink*

Call drink *\$4.50 per drink*

Top shelf *\$7.00 per drink*

House wine *starting at \$5 per glass*

Malt beverage *\$4.50 per bottle*

House Wine & Champagne

Merlot, cabernet, chardonnay, white zinfandel, pinot noir, riesling, moscato or house champagne

\$24 per bottle

Martini and Rossi Champagne

\$27 per bottle

N/A Champagne

\$12 per bottle

Drink Coupons

Drink Coupons may be purchased from the catering department.

Starting at \$5/person.

Coupons are redeemable for any item at the cash bar.

***Bartender fee of \$15 per hour waived for groups 50+**

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