

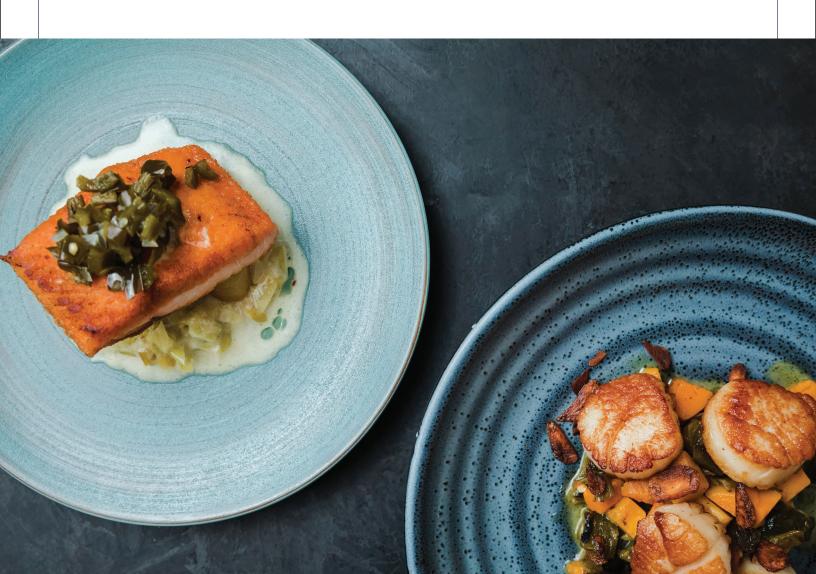
est. 2003

DRESSLER'S

WELCOME BACK

"There is nothing better than a great party. Thank you for considering Dressler's Metropolitan to host your next get together. We look forward to working with you to create a unique and memorable evening"

JON DRESSLER



3 COURSE DINNER (\$69/pp // COFFEE + SOFT DRINKS INCLUDED)

SALADS

(choice of one)

THE CLASSIC CAESAR

 $crisp\ romaine,\ caesar\ dressing,\ shaved\ parmes an,\ \&\ house-made\ croutons$

THE WEDGE

iceberg lettuce, maytag bleu cheese dressing, applewood smoked bacon, red onion, & bleu cheese crumbles

G'S HOUSE

mixed field greens, balsamic vinaigrette, caramelized onions, candied walnuts, & goat cheese

ENTRÉES

(choice of three)

SAUTÉED CHICKEN

MARYLAND LUMP CRAB CAKES

8 OZ. FILET MIGNON // +\$5pp

16 OZ. NY STRIP // +\$5pp

BRAISED BEEF SHORT RIB

ROASTED SALMON

CHEF'S CATCH

PAN SEARED SCALLOPS // +\$5pp

add to any entrée

CRAB CAKE // +\$16pp LOBSTER TAIL // +\$MP

FAMILY STYLE SIDES

(choice of two for the table, each additional +\$4pp)

GRILLED ASPARAGUS
SAUTÉED SPINACH
MAC & CHEESE
BRUSSELS SPROUTS
MASHED POTATOES
LOCAL VEGETABLES
SEASONAL RISOTTO
COLLARD GREENS
SWEET POTATO & DUCK HASH // +\$3pp

DESSERTS

MOM'S CHEESECAKE

DOUBLE CHOCOLATE CAKE

MOM'S CARROT CAKE



APPETIZERS

(choice of two for the table. each additional +\$4pp)

THAI PEANUT CALAMARI
OUR PIMENTO CHEESE
ROASTED GOAT CHEESE & GARLIC
CAJUN STYLE SHRIMP
CHEESE BOARD
MEAT BOARD
MEZE

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(choice of three)

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MARYLAND LUMP CRAB CAKES

8 OZ. FILET MIGNON // +\$5pp

16 OZ. NY STRIP // +\$5pp

BRAISED BEEF SHORT RIB

CHEF'S CATCH

ROASTED SALMON

PAN SEARED SCALLOPS // +\$5pp

add to any entrée

CRAB CAKE // +\$16pp LOBSTER TAIL // +\$MP

SALADS

(choice of one)

THE CLASSIC CAESAR

crisp romaine, caesar dressing, shaved parmesan, & house-made croutons

THE WEDGE

iceberg lettuce, maytag bleu cheese dressing, applewood smoked bacon, red onion, & bleu cheese crumbles

G'S HOUSE

mixed field greens, balsamic vinaigrette, caramelized onions, candied walnuts, & goat cheese

FAMILY STYLE SIDES

(choice of two for the table, each additional +\$4pp)

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SAUTÉED SPINACH
MAC & CHEESE
BRUSSELS SPROUTS
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SEASONAL RISOTTO
COLLARD GREENS
SWEET POTATO & DUCK HASH // +\$3PP

DESSERTS

MOM'S CHEESECAKE

DOUBLE CHOCOLATE CAKE

MOM'S CARROT CAKE



COCKTAIL STYLE HORS D'OEUVRES

(priced per piece)

CHICKEN SATAY // \$2

MINI CRAB CAKES // \$4.50

CANNELLINI BEAN TOAST \$2

BACON WRAPPED SCALLOP // \$4.50

NC ROBIOLA AND MUSHROOM CROSTINI // \$3

GRILLED SAUSAGES // \$1.50

AHI TUNA CRACKERS // \$2.50

SEASONAL VEGETABLE CROSTINI // \$2.50

BERBERE SPICED BEEF MEDALLIONS // \$4

SHRIMP COCKTAIL // \$3

FRIED OYSTERS // \$2.50

GOAT CHEESE CROSTINI // \$2

CAPRESE SKEWERS // \$2

GROUP STATIONARY HORS D'OEUVRES

LOW COUNTRY CRAB DIP // \$250
WHOLE BEEF TENDERLOIN // \$375
AHI TUNA PLATTER // \$150
GRILLED COLD WATER LOBSTER TAILS // \$MP
(MINIMUM ORDER OF 30 TAILS)
WHOLE PORK TENDERLOIN // \$175
VEGETABLE CRUDITÉS // \$4pp
CHEESE & FRUIT // \$4pp
CHARCUTERIE // \$10pp
MEZE // \$6pp





ADDITIONAL INFORMATION

Allergies/Dietary Restrictions

Chef and servers are all very experienced with dietary preferences and/or allergies.
We can accommodate gluten free, vegetarian, vegan and pescatarian diets.

Wine Offerings

We have options at the following price points: \$40, \$50, \$60 for red, white, rose, and/or sparkling that our wine director will choose for your event

If you would like something specific, we can also put you in touch before the date to go over options and special orders

Two private rooms available

First room - seats up to 28 Second room - seats up to 45 Combined seating - up to 75 Reception style - up to 100

Full restaurant capacity

Seated dinner - up to 210 Reception style - up to 400

Complimentary valet parking

No room charges

Covered Patio also available

Screen available for presentations (\$25)

LCD Projector available (\$125)

Customizable table configurations

