



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

(\$59/pp)

SALADS

(choice of one)

THE CLASSIC

THE WEDGE

G'S HOUSE

ENTRÉES

(choice of three)

SAUTÉED CHICKEN

MARYLAND LUMP CRAB CAKES

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

16 OZ. BONE-IN KANSAS CITY STRIP

BRAISED BEEF SHORT RIB

ROASTED SALMON

16 OZ. PRIME DELMONICO RIBEYE // +\$10pp

CHEF'S CATCH

add to any entree

CRAB CAKE // +\$14pp

LOBSTER TAIL // +\$18pp

FAMILY STYLE SIDES

(choice of two for the table)

GRILLED ASPARAGUS

SAUTÉED SPINACH

MAC & CHEESE

BRUSSELS SPROUTS

MASHED POTATOES

LOCAL VEGETABLES

SEASONAL RISOTTO

DESSERTS

(choice of two)

MOM'S CHEESECAKE

CHOCOLATE ESPRESSO CAKE

MOM'S CARROT CAKE

MOM'S APPLE CAKE



INDULGE YOUR SENSES, YOUR FRIENDS & YOURSELF

4 COURSE DINNER

(\$69/pp)

APPETIZERS

(choice of two for the table. each additional +\$3pp)

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

SALADS

(choice of one)

THE CLASSIC
THE WEDGE
G'S HOUSE

ENTRÉES

(choice of three)

SAUTÉED CHICKEN
MARYLAND LUMP CRAB CAKES
8OZ. FILET MIGNON // +\$5pp
16 OZ. BONE-IN KANSAS CITY STRIP
BRAISED BEEF SHORT RIB
16 OZ. PRIME DELMONICO RIBEYE // +\$10pp
CHEF'S CATCH

add to any entree

CRAB CAKE // +\$14pp
LOBSTER TAIL // +\$18pp

FAMILY STYLE SIDES

(choice of two for the table)

GRILLED ASPARAGUS
SAUTÉED SPINACH
MAC & CHEESE
BRUSSELS SPROUTS
MASHED POTATOES
LOCAL VEGETABLES
SEASONAL RISOTTO

DESSERTS

(choice of two)

MOM'S CHEESECAKE
CHOCOLATE ESPRESSO CAKE
MOM'S CARROT CAKE
MOM'S APPLE CAKE



INDULGE YOUR SENSES, YOUR FRIENDS & YOURSELF

COCKTAIL STYLE HORS D'OEUVRES

(priced per piece)

CHICKEN SATAY // \$2

MINI CRAB CAKES // \$3

BACON WRAPPED SCALLOP // \$4

GRILLED SAUSAGES // \$1.50

AHI TUNA CRACKERS // \$2

SPICED BEEF MEDALLIONS // \$4

SHRIMP COCKTAIL // \$2.50

FRIED OYSTERS // \$2.50

GOAT CHEESE CROSTINI // \$2

CAPRESE SKEWERS // \$2

PIMENTO CHEESE CROSTINI // \$2

STUFFED MUSHROOMS // \$2.50
(VEGAN OPTION AVAILABLE)

TOMATO BRUSCHETTA CROSTINI // \$2

GROUP STATIONARY HORS D'OEUVRES

SPINACH AND ARTICHOKE DIP // \$75

LOW COUNTRY CRAB DIP // \$150

WHOLE BEEF TENDERLOIN // \$325

AHI TUNA PLATTER // \$150

GRILLED COLD WATER LOBSTER TAILS //
\$10/TAIL (MINIMUM ORDER OF 30 TAILS)

WHOLE PORK TENDERLOIN // \$175

VEGETABLE CRUDITÉS // \$2pp

CHEESE & FRUIT // \$3pp

CHARCUTERIE // \$10pp



INDULGE YOUR SENSES, YOUR FRIENDS & YOURSELF



ADDITIONAL INFORMATION

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



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