

— *midtown's element* —

PARTIES

— *since 1991* —

EINSTEIN'S

We offer some of the finest private dining spaces in ATL.



CATERING & EVENTS

Since 1991, Einstein's has provided creative food and beverage, outstanding value, unparalleled service and memorable events and parties. Einstein's is an excellent choice for large gatherings - the restaurant features large, warm and high energy spaces that are perfect for cocktail parties, business lunches, receptions, rehearsal dinners and other celebrations. Located directly in the heart of the Midtown Arts and Business District, Einstein's is perfectly situated.

QUICK FACTS:

CONFIRMATION

A signed reservation agreement and a major credit card reservation deposit are required to confirm a party reservation or private function.

GUARANTEE

A final guaranteed guest count is required three business days prior to the event. This is the minimum number you will be charged for on the day of the event. Cancellations may result in a charge to the credit card used to secure the space.

MINIMUMS

Food and beverage minimums may apply to all parties. Minimums do not include tax, gratuity and/or any additional services provided. Gratuities are calculated based on the food and beverage minimum.

SERVICE CHARGES/TAXES

A 20% gratuity and local tax are added to all food and beverage prices.

<u>Space</u>	<u>Cocktails</u>	<u>Sit Down</u>
South House	200	140
South Dining Room	175	110
North House	200	60
Main Bar	100	n/a
North Patio	100	50
South Patio	200	100
Table 500	n/a	8

ALCOHOL PACKAGES

COCKTAIL, WINE & BEER

Cocktails, House Wine, Imported & Domestic Beer, Soft Drinks
Include Port, Cognac or other liqueurs at an additional charge.

PREMIUM PACKAGE

30 per person (3 hours)

Sample brands include: Absolut Vodka, Bombay, Bacardi Silver,
Jose Cuervo Gold, Johnny Walker Red,
Jim Beam, Seagram's 7, DeKuyper Cordials

SUPER PREMIUM BRANDS

34 per person (3 hours)

Sample brands include: Grey Goose, Ketel One, Bombay Sapphire, Mount Gay,
Jose Cuervo 1800, Dewars, Maker's Mark, Jack Daniel's, Crown Royal, DeKuyper Cordials

WINE & BEER

28 per person (3 hours)

Includes Port and special bottles of wine at an additional charge.
Includes Soft Drinks

Draft: Selection of seasonal, craft-brewed draft beer

Bottle: Budweiser, Bud Light, Miller Lite, New Belgium Ranger IPA, Blue Moon,
SweetWater 420, Guinness Stout, Heineken, Amstel Light, Corona

Non-Alcoholic: O'Doul's

House Wine: Chardonnay, Cabernet, Merlot

OPEN BAR

Host will be charged based on consumption.

CASH BAR

Guests purchase their own beverages from our extensive list of innovative cocktails,
draft and bottled beers and carefully crafted wine lists.

NOTE: Metrotainment Cafes, Inc. reserves the right to serve alcoholic beverages in a
responsible manner. At our discretion, we may stop serving alcoholic beverages to
your party or any member of the party at all events.

APPETIZER PLATTERS

50-60 pieces | Platters serve 20 each | Requires a 72-hour advanced notice

CRISPY ARTICHOKE BRUSCHETTA
marinated cherry tomatoes, basil 65

SESAME SEARED TUNA
ginger aioli, slaw, crispy wonton 125

MUSHROOM & BRIE FLATBREAD
roasted garlic, house-pickled peppers,
arugula, balsamic glaze 75

SPICE-RUBBED PORK SKEWERS
chipotle glaze, scallions 85

SMOKED TURKEY CLUB
guacamole, sprouts, basil aioli, smoked
bacon 75

ANGUS BEEF SLIDERS
40 sliders with american cheese,
house pickles, dijonnaise 110

**Veggie burger may be substituted for vegetarian option*

THAI MARINATED SHRIMP COCKTAIL
chili-cilantro pesto, ginger aioli, lime 115

SMOKED SALMON FLATBREAD
herb cream cheese, capers, arugula,
red onion marmalade 115

BUTTERMILK FRIED CHICKEN TENDERS
honey-smoked chili glaze 95

ROASTED GARLIC HUMMUS & FRESH VEGGIES
assorted vegetables, flatbread 55

SALT & PEPPER CALAMARI
thai chili pesto, ginger aioli 75

CORNMEAL DUSTED FRIED OKRA
sriracha ranch 45

WARM SPINACH AND PARMESAN DIP
tortilla chips 65

CHEESE AND FRUIT DISPLAY
chef's selection of imported
and domestic cheeses 115

TOSTONES
house-made chorizo, guajillo pepper,
flavored sour cream, mango salsa 90

LAMB CHOP LOLLIPOPS
seasonal accompaniments 125

VEGETABLE CRUDITES
seasonal vegetables,
house-made dippings 70

MOZZARELLA & TOMATO PLATTER
fresh mozzarella, heirloom tomatoes 80

B U F F E T P A C K A G E

\$27 per person | Minimum of 20 guests. | Not available during Saturday & Sunday Brunch

S A L A D S

(please choose one)

HEIRLOOM MIXED GREENS

red grapes, almonds, feta, sherry vinaigrette

CAESAR SALAD

crisp romaine, garlic-sourdough croutons, fresh parmesan

E N T R E E S

CHOICE OF GRILLED OR FRIED CHICKEN

yukon mashed potatoes, sweet pepper sauce

SHRIMP & GRITS

patak andoullie sausage, french beans, pepper jack

PARMESAN-CRUSTED CHICKEN LINGUINE

smoked vodka sauce with capers and paprika, crispy fried chicken breast, grape tomatoes, spinach, parmesan, chives

ROASTED PORK LOIN

garlic-sautéed green beans, creole mustard-red wine reduction

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B E V E R A G E S

coke, diet coke, coke zero, sprite, ginger-ale, sweet tea, unsweet tea, house-made lemonade

B U F F E T E N H A N C E M E N T S

FRESH FRUIT AND CHEESE DISPLAY
(25-30 people) 115

C A R V I N G S T A T I O N*

Includes horseradish and creole mustard.

**All carving stations designed to feed 30 guests.*

prime rib roast 350

herb-rubbed beef tenderloin 375

hickory smoked atlantic salmon 325

C U S T O M W O K S T A T I O N*

jasmine rice, julienne carrots, snow peas

teriyaki chicken (25-30 people) 225

sweet chili shrimp (25-30 people) 300

**Chef attended station; no additional charge.*

ALBERT'S BRUNCH

*\$18 Seated Service Brunch | Maximum of 30 guests | *Saturday & Sunday, 9am-4pm only*

ENTREES

VERANDA PLATTER

scrambled eggs, smoked bacon, buttermilk biscuit,
choice of fruit, grits or brunch potatoes

BLUEBERRY PANCAKES

blueberry-ginger preserves, maple syrup

CHICKEN AVOCADO SANDWICH

grilled chicken and avocado with sprouts, caramelized onions, basil aioli, ciabatta

IXTAPA SCRAMBLE

scrambled eggs, chorizo sausage, tomato, red onion, jalapeño pepper
jack cheese, cilantro, salsa verde, choice of fruit, grits or brunch potatoes

GRANOLA PARFAIT

fresh berries, vanilla yogurt

E-GRILL

egg-dipped sourdough, smoked turkey, bacon, tomato, swiss, cheddar,
choice of fruit, grits or brunch potatoes



BEVERAGES

coke, diet coke, coke zero, sprite, ginger-ale, sweet tea, unsweet tea, house-made lemonade

E = M C ² B R U N C H

*\$22 Seated Service Brunch | Maximum of 30 guests | *Saturday & Sunday, 9am-4pm only*

ENTREES

VERANDA PLATTER

scrambled eggs, smoked bacon, buttermilk biscuit,
choice of fruit, grits or brunch potatoes

BLUEBERRY PANCAKES

blueberry-ginger preserves, maple syrup

FIGI POMEGRANATE SALAD

pomegranate, dried cranberries, raisins

IXTAPA SCRAMBLE

scrambled eggs, chorizo sausage, tomato, red onion, jalapeño pepper
jack cheese, cilantro, salsa verde, choice of fruit, grits or brunch potatoes

GRANOLA PARFAIT

fresh berries, vanilla yogurt

E-GRILL

egg-dipped sourdough, smoked turkey, bacon, tomato, swiss, cheddar,
choice of fruit, grits or brunch potatoes

SHRIMP & GRITS

patak andoullie sausage, french beans, pepper jack



BEVERAGES

coke, diet coke, coke zero, sprite, ginger-ale, sweet tea, unsweet tea, house-made lemonade

BRUNCH ELEMENTS

*\$20 Brunch Buffet | Minimum of 20 guests | *Saturday & Sunday, 9am-4pm only*

ENTREES

DENVER SCRAMBLE

smoked ham, cheddar cheese, peppers, red onion, spinach

BOURBON BANANA FRENCH TOAST

peanut butter glaze, powdered sugar, maple syrup

SOUTHERN FRIED CHICKEN

mashed potatoes, garlic kale, sausage gravy

FRESH FRUIT & GRANOLA

vanilla yogurt, pineapple, bananas, strawberries

SIDES

brunch potatoes, bacon

BEVERAGES

coke, diet coke, coke zero, sprite, ginger-ale, sweet tea, unsweet tea, house-made lemonade

BRUNCH ENHANCEMENTS

(25-30 people)

BAGEL STATION

smoked salmon, cream cheese 135

OMELET STATION*

chef's selection of fillings and garnishes 185

JUICE STATION

fresh-squeezed orange juice, cranberry juice, fresh-squeezed grapefruit juice 65

BREAD STATION

assorted brunch breads provided by metrotainment bakery 65

BLOODY MARY BAR

Nothing says Brunch more than Einstein's Original Bloody Mary Bar! You chose your favorite spirit to pair with our extensive selection of both house-made and hard to find mary mixes! Hot sauces from around the globe to spice things up and eclectic pickled vegetables and toppings! 190

BUBBLE BAR

What says party more than bubbles? We pair our finest prosecco, cava and champagnes (or club soda for a non-alcoholic flair) with assortment of fresh squeezed seasonal fruits & juices. 250

ENERGY BRUNCH

*\$24 Brunch Buffet | Minimum of 20 guests | *Saturday & Sunday, 9am-4pm only*

ENTREES

DENVER SCRAMBLE

smoked ham, cheddar cheese, peppers, red onion, spinach

BOURBON BANANA FRENCH TOAST

peanut butter glaze, powdered sugar, maple syrup

SHRIMP & GRITS

patak andoullie sausage, french beans, pepper jack

SOUTHERN FRIED CHICKEN

mashed potatoes, garlic kale, sausage gravy

FRESH FRUIT AND GRANOLA

vanilla yogurt, pineapple, bananas, strawberries

SIDES

brunch potatoes, bacon

BEVERAGES

coke, diet coke, coke zero, sprite, ginger-ale, sweet tea, unsweet tea, house-made lemonade

BRUNCH ENHANCEMENTS

(25-30 people)

BAGEL STATION

smoked salmon, cream cheese 135

OMELET STATION*

chef's selection of fillings and garnishes 185

JUICE STATION

fresh-squeezed orange juice, cranberry juice, fresh-squeezed grapefruit juice 65

BREAD STATION

assorted brunch breads provided by metrotainment bakery 65

BLOODY MARY BAR

Nothing says Brunch more than Einstein's Original Bloody Mary Bar! You chose your favorite spirit to pair with our extensive selection of both house-made and hard to find mary mixes! Hot sauces from around the globe to spice things up and eclectic pickled vegetables and toppings! 250

BUBBLE BAR

What says party more than bubbles? We pair our finest prosecco, cava and champagnes (or club soda for a non-alcoholic flair) with assortment of fresh squeezed seasonal fruits & juices. 250

COFFEE & TEA STATION

ALBERT'S LUNCH

*\$15 Lunch | Maximum of 30 guests | *Monday-Friday, 11am-3pm*

ENTREES

CHOPPED COBB SALAD

romaine, turkey, bacon, chopped egg, avocado, cucumber, feta cheese, tomato, buttermilk-herb dressing

VEGGIE FLATBREAD WRAP

pickled red onion, spinach, tomatoes, roasted red peppers, cucumber garlic herb cream cheese, balsamic vinaigrette, choice of fries, spinach or sweet potato fries

ANGUS BURGER OR TURKEY BURGER

swiss, brie, pepper jack, cheddar or bleu cheese, choice of fries, spinach or sweet potato fries

GRILLED CHICKEN OR SALMON CAESAR SALAD

crisp romaine lettuce, garlic sourdough croutons, parmesan

SOUTHERN FRIED CHICKEN

yukon mashed potatoes, mushroom gravy, garlic kale

EINSTEIN'S GRILL

smoked turkey, tomato, swiss, cheddar, applewood-smoked bacon, raspberry sauce, sourdough french toast, choice of fries, spinach or sweet potato fries



BEVERAGES

coke, diet coke, coke zero, sprite, ginger-ale, sweet tea, unsweet tea, house-made lemonade

GENIUS DINNER

\$30 Dinner | Maximum of 30 guests | Each guest will select a salad and entree

SALADS

HEIRLOOM MIXED GREENS
red grapes, almonds, feta, sherry vinaigrette

CAESAR SALAD
crisp romaine, garlic-sourdough croutons, fresh parmesan

ENTREES

SOUTHERN FRIED CHICKEN
yukon mashed potatoes, mushroom gravy, garlic kale

GRILLED CANDIED BLACKENED SALMON
root veggie hash, shrimp sausage, beurre blanc, micro greens

FLAT IRON
bacon bleu cheese risotto, balsamic, potato straws

BUTTERNUT SQUASH PASTA
roasted squash, orecchiette, roasted red pepper, cream sauce, goat cheese



BEVERAGES

coke, diet coke, coke zero, sprite, ginger-ale, sweet tea, unsweet tea, house-made lemonade

THEORY OF DINNER

\$35 Dinner | Maximum of 30 guests | Party will include appetizers, choice of salad and choice of entree

FAMILY-STYLE APPETIZERS

calamari with ginger-chili aioli, mushroom & brie flatbread,
cornmeal dusted fried okra with sriracha aioli

SALADS

HEIRLOOM MIXED GREENS

red grapes, almonds, feta, sherry vinaigrette

CAESAR SALAD

crisp romaine, garlic-sourdough croutons, fresh parmesan

ENTREES

PORK TENDERLOIN

sweet chili glazed, adobo potato, mango salsa, chimichurri sauce

JUMBO SHRIMP & GRITS

cream sauce, green beans, peppers and onions, patak andouille sausage, sambal

SOUTHERN FRIED CHICKEN

yukon mashed potatoes, mushroom gravy, garlic kale

GRILLED CANDIED BLACKENED SALMON

root veggie hash, shrimp sausage beurre blanc, micro greens

FLAT IRON

bacon bleu cheese risotto, balsamic, potato straws

BUTTERNUT SQUASH PASTA

roasted squash, orecchiette, roasted red pepper, cream sauce, goat cheese



BEVERAGES

coke, diet coke, coke zero, sprite, ginger-ale, sweet tea, unsweet tea, house-made lemonade

E = M C ² D I N N E R

\$50 Dinner | Maximum of 30 guests | party will include appetizers, choice of salad, choice of entree

FAMILY-STYLE APPETIZERS

calamari with ginger-chili aioli, mushroom & brie flatbread,
cornmeal dusted fried okra with sriracha aioli

SALADS

HEIRLOOM MIXED GREENS

red grapes, almonds, feta, sherry vinaigrette

CAESAR SALAD

crisp romaine, garlic-sourdough croutons, fresh parmesan

ENTREES

PORK TENDERLOIN

sweet chili glazed, adobo potato, mango salsa, chimichurri sauce

SOUTHERN FRIED CHICKEN

yukon mashed potatoes, mushroom gravy, garlic kale

GRILLED CANDIED BLACKENED SALMON

root veggie hash, shrimp sausage, beurre blanc, micro greens

FILET MIGNON & SHRIMP

mushroom risotto, au poivre

NEW YORK STRIP

asparagus, mashed potatoes, red wine reduction, caramelized shallot butter

BUTTERNUT SQUASH PASTA

roasted squash, orecchiette, roasted red pepper, cream sauce, goat cheese

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BEVERAGES

coke, diet coke, coke zero, sprite, ginger-ale, sweet tea, unsweet tea, house-made lemonade

CUSTOM CAKES



metrotainment
BAKERY
- since 1997 -

Allow with
Serving 5
Late 7ish

METROTAINMENT BAKERY SELECTIONS

MINIATURE ASSORTMENT

Brownies, Blondies, White Chocolate Brownie Cheesecake Bars, Carrot Cake
Dark Chocolate Mousse Cake, Old-Fashioned Yellow Cake
Double Fudge Cake, Red Velvet Cake, Coconut Cake

Baker's Dozen 12 • Small Tray (26 minis) 24 • Medium Tray (52 minis) 48
Large Tray (78 minis) 72

COOKIE & BROWNIE PLATTERS

Chocolate Chip, Oatmeal-Raisin, Peanut Butter, Sugar, Chocolate Chip-Pecan
White Chocolate Macadamia Nut, Chocolate Walnut

Baker's dozen 12 • Mini cookies .40 each.

Small Tray (12 brownies + 2 dozen mini cookies) 24
Medium Tray (24 brownies + 4 dozen mini cookies) 48
Large Tray (48 brownies + 8 dozen mini cookies) 72

CUPCAKES

See our cupcake menu for our complete selection. 2.50 each or 27.50 per dozen

BRUNCH BREADS

Banana, Cranberry Orange Nut, Irish Soda, Pumpkin, Zucchini, Peach 5.95

CUSTOM CAKES

Ask about our custom cakes. We do logos, special messages, images & more!

PRICE BY THE SLICE

Price Per Person

Peach Poundcake 4
Mocha Ice Cream Roll 4
Chocolate Mousse Cake 4