



EINSTEIN'S

brunch packages

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we cater too!

parties@metrocafes.com | 404.249.9468 ext. 2

EINSTEIN'S

brunch menu A, \$25 per person

menus are subject to change based on season and availability

served buffet style for 20 guests or more

option of seated service for groups of less than 20

pricing includes soft drinks, iced tea, and lemonade. Does not include tax or gratuity

salad

HOUSE SALAD (GF)

rocket arugula, pickled red onions, orange, aged manchego, spiced pepitas

mains

CLASSIC CINNAMON FRENCH TOAST

cinnamon bun glaze

JUNIPER SCRAMBLE

eggs, caramelized onions, arugula, mushrooms, white cheddar

CHICKEN & WAFFLE SLIDERS

buttermilk fried chicken, cayenne waffle, heirloom tomato, maple aioli

BISCUITS & GRAVY

house made biscuits, sausage gravy

sides

DAILY'S BACON

BREAKFAST POTATOES

EINSTEIN'S

brunch menu B, \$30 per person

menus are subject to change based on season and availability
served buffet style for 20 guests or more
option of seated service for groups of less than 20
pricing includes soft drinks, iced tea, and lemonade. Does not include tax or gratuity

salad

HOUSE SALAD (GF)

rocket arugula, pickled red onions, orange, aged manchego, spiced pepitas

mains

CLASSIC CINNAMON FRENCH TOAST

cinnamon bun glaze

JUNIPER SCRAMBLE

caramelized onions, arugula, mushrooms, white cheddar

CHICKEN & WAFFLE SLIDERS

buttermilk fried chicken, cayenne waffle, heirloom tomato, maple aioli

BREAKFAST CLUB SLIDERS

daily's bacon, butter lettuce, spicy avocado, tomato, multigrain

BISCUITS & GRAVY

house made biscuits, sausage gravy

sides

DAILY'S BACON

BREAKFAST POTATOES

PEPPER JACK GRITS

EINSTEIN'S

brunch menu C, \$35 per person

menus are subject to change based on season and availability
served buffet style for 20 guests or more
option of seated service for groups of less than 20
pricing includes soft drinks, iced tea, and lemonade. Does not include tax or gratuity

salad (choice of)

HOUSE SALAD (GF)

rocket arugula, pickled red onions, orange, aged manchego, spiced pepitas

ASIAN SHRIMP NOODLE SALAD

sesame-ginger shrimp, rice noodles, cilantro-lime dressing

mains

CLASSIC CINNAMON FRENCH TOAST

cinnamon bun glaze

JUNIPER SCRAMBLE

caramelized onions, arugula, mushrooms, white cheddar

CHICKEN & WAFFLE SLIDERS

buttermilk fried chicken, cayenne waffle, heirloom tomato, maple aioli

SHORT RIB HASH

cubed potatoes, short rib, pan jus

SHRIMP & GRITS

patak's andouille sausage, peppers, onions, cream sauce, sambal

sides

DAILY'S BACON

BREAKFAST POTATOES

FRESH FRUIT

EINSTEIN'S

party platters

*build your own appetizer display or add to any menu
minimum order for 20 guests*

FRESH FRUIT &
CHEESE DISPLAY +6 PER PERSON

chef's selection of
imported & domestic cheese

MANCHEGO FRITTERS +6 PER PERSON
sweet chili sauce

GRILLED PEACH "CAPRESE" +7 PER PERSON
grilled georgia peaches, fresh mozzarella

VEGETABLE CRUDITE +4 PER PERSON
seasonal veggies, house-made dipping sauces

CHICKEN & WAFFLE SLIDERS +8 PER PERSON
buttermilk fried chicken,
cayenne waffle, maple aioli

CRISPY ARTICHOKE
BRUSCHETTA +8 PER PERSON
marinated cherry tomatoes, basil

ROASTED GARLIC HUMMUS +7 PER PERSON
fresh veggies, flatbread

BUTTERMILK FRIED
CHICKEN TENDERS +6 PER PERSON
honey-smoked chili glaze

QUAIL LOLLIPOPS +7 PER PERSON
seasonal accompaniments

HOUSE MADE RICOTTA +6 PER PERSON
seasonal jam, arugula, crostini

SMOKED TURKEY CLUB +6 PER PERSON
guacamole, sprouts,
basil aioli, smoked bacon

WARM SPINACH &
ARTICHOKE DIP +6 PER PERSON
with crostini

SEASONAL OYSTERS +32 PER 12 OYSTERS
coconut cream sriracha

THAI MARINATED
SHRIMP COCKTAIL +7 PER PERSON
chili-cilantro pesto, ginger aioli, lime

ANGUS CHEESEBURGER
SLIDERS +6 PER PERSON
house ground chuck, b&b pickles,
cheddar, tomato

*chef attended carving stations
each serves 30 guests*

PRIME RIB ROAST +350
HERB RUBBED BEEF TENDERLOIN +375
HICKORY SMOKED ATLANTIC SALMON +325

EINSTEIN'S

brunch enhancements

stations

minimum order for 20 guests each

COFFEE & HOT TEA +3 PER PERSON
stationed and also refilled tableside

BLOODY MARY BAR +250 (serves 25-30)
vodka served with our extensive selection
of both house-made and hard to find bloody
mary mixes! includes hot sauces from around
the globe as well as a variety of garnishes
and pickled vegetables

BUBBLE BAR +250 (serves 25-30)
our finest sparkling wine (plus club soda
for a non-alcoholic option) with assorted
fresh squeezed seasonal juices and garnishes

PASTRY STATION +6 PER PERSON
croissants, cinnamon buns,
fresh churros, apple butter

OMELETTE STATION +9 PER PERSON
chef attended, seasonal selection of
fillings & garnishes

JUICE STATION +3 PER PERSON
fresh squeezed orange juice,
cranberry juice, grapefruit juice

BRUNCH BREADS +3 PER PERSON
assorted brunch breads from our
own metrotainment bakery

BAGEL STATION +6 PER PERSON
smoked salmon, cream cheese

metrotainment desserts

ASSORTED MINIS

small tray (26 minis) +24
medium tray (52 minis) +48
large tray (78 minis) +72

*chef's choice variety may include: brownies,
blondies, white chocolate brownie
cheesecake, carrot cake, dark chocolate
mousse cake, old fashioned yellow cake,
double fudge cake, red velvet, coconut*

CAKES & CUPCAKES

we can personalize any flavor cake,
add custom logos, etc.

inquire for full cake list or visit

www.metrobakery.com

COOKIE & BROWNIE TRAYS

small (12 brownies, 24 mini cookies) +24
medium (24 brownies, 48 mini cookies) +48
large (48 brownies, 96 mini cookies) +72

*freshly baked chocolate chip, oatmeal
raisin, peanut butter, sugar, chocolate chip
with pecans, white chocolate macadamia,
chocolate walnut*

CHEESECAKES

6 inch +22
10 inch +42

see menu for full list of indulgent flavors
- we have something for everyone,
from classic ny style to lemon zinger to
white chocolate amaretto!

EINSTEIN'S

beverage options

bar packages

pricing is per person, for up to 3 hours (inquire for current pricing)

PREMIUM PACKAGE

premium liquors, cordials, and mixers
house wine (chardonnay, cabernet, pinot grigio),
craft, local, and domestic bottled & draft beers (excluding high gravity)
soft drinks & iced tea

SUPER PREMIUM PACKAGE

super premium liquors, cordials, and mixers
house wine (chardonnay, cabernet, pinot grigio),
craft, local, and domestic bottled & draft beers (excluding high gravity)
soft drinks & iced tea

BEER & WINE PACKAGE

house wine (chardonnay, cabernet, pinot grigio),
craft, local, and domestic bottled & draft beers (excluding high gravity)
soft drinks & iced tea

open bar

host will be charged on consumption from the full beverage menu

cash bar

guests will purchase their own beverages from our extensive selection

drink tickets

we can provide drink tickets (you are responsible to distribute to your guests),
and we will charge on consumption as they are redeemed

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.

EINSTEIN'S

quick facts

CONFIRMATION

An electronically signed contract and a credit card are required to be held on file in order to confirm your booking.

GUARANTEE

A final guaranteed guest count is required three business days prior to your event. This is the minimum number of menus you will be charged for (or actual headcount, whichever is greater) on the day of the event.

MINIMUMS

Food and beverage minimums will apply to large parties. Minimums do not include tax, gratuity, or any additional services provided. 20% gratuity will be added to all events and is calculated based on your food and beverage minimum or final bill, whichever is greater.

faq's

DO YOU OFFER CATERING?

Yes! We can do anything from drop off lunch for your office, set up a dinner buffet, or provide full service catering complete with staffing for anything from weddings to bar/bat mitzvahs to corporate events. Please email our team for more information at parties@metrocafes.com.

CAN YOU ACCOMMODATE ALLERGIES AND DIETARY RESTRICTIONS?

Yes! We do our best to accommodate dietary restrictions and allergies for you and your guests. It is best if you know of them and alert us in advance so that we can prepare accordingly.