



EINSTEIN'S

dinner packages

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we cater too!

parties@metrocafes.com | 404.249.9468 ext. 2

EINSTEIN'S

party platters

build your own appetizer display or add to any menu

minimum order for 20 guests

great to serve during cocktail hour before dinner!

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

menu option A, \$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

HOUSE SALAD (GF)

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

entrees

CHEF'S VEGETABLE SELECTION (V)

seasonal variety

KOREAN BBQ SHORT RIB (GF)

house made kimchi, korean bbq sauce, toasted peanuts

PAN SEARED CHICKEN (GF)

wilted oriental kale, whipped potatoes, pan sauce

OVEN ROASTED CANADIAN SALMON (GF)

adobo rub, black beans, cilantro-lime rice

EINSTEIN'S

menu option B, \$40 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

upon arrival

HOUSE MADE RICOTTA
seasonal jam, arugula, crostini

salad

HOUSE SALAD (GF)
rocket arugula, pickled red onions, orange, aged manchego, spiced pepitas

entrees

CHEF'S VEGETABLE SELECTION (V)
seasonal variety

KOREAN BBQ SHORT RIB (GF)
house made kimchi, korean bbq sauce, toasted peanuts

PAN SEARED CHICKEN (GF)
wilted oriental kale, whipped potatoes, pan sauce

OVEN ROASTED CANADIAN SALMON (GF)
adobo rub, black beans, cilantro-lime rice

EINSTEIN'S

menu option C, \$50 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

upon arrival

HOUSE MADE RICOTTA

seasonal jam, arugula, crostini

THAI CHILI CALAMARI

baby squid, thai chili pepper, ginger

salad

HOUSE SALAD (GF)

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

entrees

CHEF'S VEGETABLE SELECTION (V)

seasonal variety

KOREAN BBQ SHORT RIB (GF)

house made kimchi, korean bbq sauce, toasted peanuts

PAN SEARED CHICKEN (GF)

wilted oriental kale, whipped potatoes, pan sauce

OVEN ROASTED CANADIAN SALMON (GF)

adobo rub, black beans, cilantro-lime rice

to finish

CHEF'S CHOICE PETIT FOURS

assorted bite size desserts

EINSTEIN'S

menu option D, \$60 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

upon arrival

HOUSE MADE RICOTTA

seasonal jam, arugula, crostini

THAI CHILI CALAMARI

baby squid, thai chili pepper, ginger

salad

HOUSE SALAD (GF)

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

entrees

CHEF'S VEGETABLE SELECTION (V)

seasonal variety

KOREAN BBQ SHORT RIB (GF)

house made kimchi, korean bbq sauce, toasted peanuts

PAN SEARED CHICKEN (GF)

wilted oriental kale, whipped potatoes, pan sauce

OVEN ROASTED CANADIAN SALMON (GF)

adobo rub, black beans, cilantro-lime rice

CRISPY JERK PORK BELLY

danish pork belly, house-made jerk sauce, coconut-lime rice

to finish

CHEF'S CHOICE PETIT FOURS

assorted bite size desserts

EINSTEIN'S

desserts



bite size 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 cake, coconut cake

cakes & cupcakes

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

inquire for full cake list or visit

www.metrobakery.com

(be sure to check out the towering fudge cake...)

cookie & brownie platters

small (12 brownies, 24 mini cookies) +24

medium (24 brownies, 48 mini cookies) +48

large (48 brownies, 96 mini cookies) +72

may include freshly baked chocolate chip, oatmeal raisin, peanut butter, sugar, chocolate chip with pecans, white chocolate macadamia, chocolate walnut, brownies, blondies

cheesecakes

6 inch +22

10 inch +42

see menu for full list of indulgent flavors - we have something for everyone, from our famous red velvet cheesecake to 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.