



Event Spaces

We offer the following private event spaces:



Upstairs Main Private Dining

(\$2400 food and beverage minimum)

Our larger upstairs dining room can accommodate 80-100 guests at multiple round tables. This room also offers a private bar. This space is only accessible by stairs.



Upstairs Rear Private Dining

(\$1350 food and beverage minimum)

Our upstairs rear dining room can accommodate up to 20 guests in an intimate space at one table. This space is only accessible by stairs.



Downstairs Private Dining

(\$1900 food and beverage minimum)

Our downstairs back dining room can accommodate up to 40 guests at multiple tables in a cozy space with outdoor views.



Downstairs Lounge

(\$1200 food and beverage minimum)

Our downstairs lounge adjoins our bar and is a great space to host your next cocktail hour or business social event.



Outdoor Patio

(Partial patio \$1500 food and beverage minimum, Full patio \$3500 minimum)

Available Mondays-Thursdays our covered patio is a great option for your next outdoor gathering

Room minimums are subject to change during the holiday season

To inquire about reserving one of our event spaces, please contact our event coordinator at:

metronorthrestaurant@gmail.com



Planning your next event

Private Event Pricing

We have a food and beverage minimum for all of our event spaces. Any food or beverage selections will apply towards this minimum. If you are unable to meet the minimum, Metro North will apply an event fee for the remaining amount to ensure that the minimum is met. The minimum charges are only for food and beverage and do not include tax or 20% gratuity that will be added to your final bill. A 3% processing fee will be charged on all card payments. There is no fee on cash or check transactions.

Reserving a Private Room

To reserve any of our private event spaces we require a \$300 non-refundable deposit. This deposit will be applied towards your event total as a credit. We accept deposits by cash, check, or credit card. Our event space is offered for up to 3.5 hours. If you feel that you will require additional time, please let our event coordinator know so that we can plan accordingly. Events lasting longer than 3.5 hours will be subject to additional charges.

Planning a Menu

We require a finalized menu one week prior to your event and a final number of guests attending 4 days prior. If you have a few extra surprise guests attending, we can typically accommodate that, however you will be charged for your final guest count regardless of how many guests are actually able to attend.

Event Setup & Decorations

We frequently have groups decorate our rooms for events. The space is available for decorating one hour prior to your event. We allow many types of decorations including centerpieces, banners, balloons, flowers, etc. Please note we do not allow confetti, glitter, or any type of decorations that cannot be easily removed upon completion of the event. If you have any specific questions regarding decorations or setup, our event coordinator will be happy to guide you.

Bartenders and Staff

For events in our main dining space with the private bar we typically have at least two servers/bartenders on duty. These staff members are very experienced and will ensure that all of your guests are promptly served at the bar. All food and drink purchases will have a 20% gratuity automatically added.

Cakes and Corkage

Metro North is happy to accommodate brought-in celebration cakes and desserts in addition to the food packages we offer. Bottles of wine or champagne that are brought in will be subject to a \$25 per bottle corkage fee.

Cancellation Policy

All private event deposits are final and non-refundable. If you have to cancel your event due to illness or unforeseen circumstances, our team will do our best to accommodate you on another date but this cannot be guaranteed.



Bar and Drink Packages

Full Bar (priced by consumption)

Includes all cocktails, beer, wine, and spirits. You are charged by the drink for what you and your guests consume.

Beer and Wine Bar (priced by consumption)

Includes all wines, draft, and bottled beers. You are charged by the drink for what you and your guests consume.

Open Bar (\$42 per guest for 3 hours)

Includes cocktails, beer, wine, and spirits. You are charged a flat price for 3 hours at the bar. Shots are not included.

Open Beer & Wine Bar (\$30 per guest for 3 hours)

Includes 2 house wines, draft, and bottles beers. You are charged a flat price for 3 hours at the bar.

Bubbly Bar (\$21 guest for 3 hours)

Includes mimosas, belinis, and champagne. You are charged a flat price for 3 hours at the bar.



Event Menu Options

Cocktails and Appetizers

(available for groups of up to 100 guests)

A cocktail and appetizer style event typically includes an assortment of heavier stationary appetizers with a more casual setup to encourage guests to stand and mingle. Seating will be provided as required

Buffet Menu

(available for groups from 20 to 100+)

Our buffet menu is presented stationary so that guests can help themselves. Our buffet packages include a selection of entrees, salad, pastas, and dessert for a fixed price.

Family Style Menu

(available for groups of up to 45 guests)

A family style menu is similar to a buffet menu but presented at the table. Guests will be able to help themselves to an assortment of different dishes. This is an excellent alternative to a plated dinner for larger groups

Plated Fixed Price Menu

(available for groups of up to 25 guests)

Guests will be provided with a fixed menu with a choice of up to five entree options, a choice of salad, and family-style mini desserts. Our event coordinator will provide pricing based on your selections.



Appetizers & Light Bites

priced per guest

FLATBREADS - \$5

Margherita or Sausage & Broccoli Rabe

FRIED CALAMARI - \$7

Sweet Chili or Toscano

BAKED BRIE - \$7

Raspberry sauce, fresh berries, walnuts, assorted crackers

FRESH FRUIT DISPLAY - \$7

Chef's selection of fresh fruits and berries

MEDITERRANEAN DISPLAY - \$6

Hummus, fresh vegetables, olives, toasted pita

MINI CRAB CAKES - \$mkt price

Served with pineapple salsa or chipotle aioli

PROSCIUTTO WRAPPED SHRIMP - \$8

Served with a balsamic glaze

CHIPS & DIPS - \$5

Corn tortilla chips with homemade guacamole, roasted tomato salsa, and black bean corn salsa

COCONUT SHRIMP - \$7

Served with sweet chili sauce

CLAMS CASINO - \$7

Stuffed with chopped bacon, peppers, onions, clams, bread crumbs

FRIED MOZZARELLA - \$6

Breaded fried mozzarella with marinara dipping sauce

LOLLIPOP LAMB CHOPS - \$10

Grilled lamb chops with balsamic glaze

SPRING ROLLS - \$5

Vegetarian, Cheese steak, Italian, or Carozza

STUFFED MUSHROOMS - \$5

Sausage stuffed or vegetarian with Gorgonzola cream sauce

BANG BANG CAULIFLOWER - \$5

Crispy vegetarian cauliflower tossed in a sweet chili sauce

SLIDERS - \$6

Your choice of Beef, BBQ pork, or Vegetarian caprese

FRIED RAVIOLI - \$5

Fried cheese ravioli with marinara sauce

PIGS IN A BLANKET - \$5

Mini hot dogs wrapped in puff pastry

METRO SKEWERS \$6/\$8

Chicken served with peanut sauce, beef served with ginger soy glaze, or vegetarian caprese

CHEESE & CHARCUTERIE - \$6

Assorted cheeses and Italian meats

QUESADILLAS \$6

Chicken and/or cheese with sour cream, guacamole and pico de gallo

MINI MEATBALLS - \$6

House made beef, pork, veal meatballs in a marinara sauce

BRUSCHETTA - \$5

Toasted Italian bread with mozzarella and tomato tapenade

SHRIMP COCKTAIL - \$8

Jumbo shrimp with cocktail sauce

METRO WINGS - \$7

Your choice of buffalo, Italian parmesan or BBQ

SPANAKOPITA - \$6

Mini phyllo pastries stuffed with spinach and feta cheese

WHIPPED RICOTTA - \$6

Ricotta cheese spread topped with strawberries, balsamic and served on crostini

SPINACH DIP \$6

Creamy spinach and artichoke dip served with crostini toasts



Buffet & Family Style Menu

an all inclusive menu package starting at \$44.95 per guest

Salad Options (select one)

Mixed Green Salad
Caesar Salad (+\$3)
Arugula Salad (+\$3)
Blue Cheese & Walnut Salad (+\$3)

Pasta Options (select one)

Vodka Rigatoni with Prosciutto
Penne Pomodoro
Rigatoni with Broccoli
Penne Alfredo
Farfalle with Broccoli Rabe

Entree Options (select two)

Classic Italian Chicken Dishes

Sautéed boneless chicken breast prepared in one of the following styles:

Francaise: lightly egg battered and sautéed in a lemon butter sauce

Artichoke: with artichokes, tomatoes, and prosciutto

Picatta: with capers in a lemon and white wine sauce

Marsala: with mushrooms in a rich marsala wine sauce

Gorgonzola: with mushrooms and roasted peppers in a gorgonzola cheese sauce

Salmon or Sea Bass

Fresh Atlantic Salmon or Sea Bass prepared in one of the following styles::

(Sea bass is an additional charge of \$10 per guest)

Mediterranean: topped with artichokes, olives, tomatoes, and basil

Florentine: in a lemon butter sauce with spinach and mushrooms

Dijon: in a sweet and savory honey mustard sauce

Picatta: with capers in a lemon and white wine sauce

Scampi: grilled in a light garlic and white wine sauce

Braised Shortribs (additional \$14 per guest)

Tender beef ribs slowly braised in a rich red wine demi glaze

Slow Roasted Beef Tenderloin (additional \$18 per guest)

Sliced beef tenderloin served with your choice of a cognac sauce or creamy horseradish sauce

Eggplant Lasagna (vegetarian)

Breaded eggplant layered and baked in a house-made marinara sauce with ricotta, parmesan, and mozzarella cheeses

Risotto Primavera (vegetarian)

Vegetarian risotto with sautéed seasonal vegetables and a touch of cream

Tofu Teriyaki (vegetarian)

Tofu sautéed with seasonal vegetables in a teriyaki glaze

Side Options (select one)

add an additional side for \$5 per guest

Chef's Mixed Vegetable
Sautéed Green Beans
Roasted Brussels Sprouts
Broccoli Rabe
Parmesan Risotto
Herb Roasted Potatoes
Mashed Potatoes

Desserts & Coffee (included)

An assortment of mini cannoli, cream puffs, and dessert bars presented alongside freshly brewed coffee and tea

