

A wreath of fresh rosemary sprigs is arranged in a circular pattern against a white background. The rosemary has vibrant green, needle-like leaves and woody stems. In the center of the wreath, there is a semi-transparent white rectangular box containing the text "METLIFE SPECIAL EVENT GUIDE 2022".

METLIFE
SPECIAL EVENT
GUIDE

2022

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GENERAL INFORMATION AND DINING POLICIES

the special event guide is your menu source for receptions and dinners taking place after 5:00 pm.

menu selections and final guest counts are due 5 full business days prior to your event, in order to ensure your menu can be accommodated. menus not received during this time may result in their being modified based on availability of product.

prices do not include new york sales tax (8.875%).

prices do not include staffing and rental costs.

we provide plastic service ware at no additional cost for all events. upgrades to china and glassware incur additional fees.

in all cases, costs will be finalized for the above services and rental requirements once all guest counts, event planning and menu decisions are made and the orders have been placed.

special dietary and kosher meals are available. please notify us at least 1 business day prior to your event.

cancellation policy: cancellation of an event less than 48 hours in advance of the event date will be charge in full.

minimum guest count 25

catering contact information

catering department
Kristina Meccia, Catering Director
kristina.meccia@metlife.com | 212.578.9260

Jennifer Martinez, Catering Manager
jennifer.martinez@metlife.com | 212.578.6785

WE DO CUSTOM MENUS

reach out to Kristina Meccia for more information.

catering by restaurant associates

a passion for food. an obsession for detail. whether you're hosting a small breakfast meeting or a large business conference, our catering experts will be delighted to work with you. restaurant associates is dedicated to ensuring the success of your event.



PASSED HORS D'OEUVRES

a selection of 6

22.75 per guest one hour

11.40 per guest each additional hour

shrimp cocktail, lime cocktail sauce
tuna tartare, avocado, wasabi yuzu mayo on rice cracker
jumbo lump crab cakes, chipotle aioli
caviar and creme fraiche tartlets
torched salmon, salmon roe, avocado, taro chip

black bean quinoa cake, guacamole
goat cheese flatbread, beets, sorrel
wild mushroom and cheese tart
cheese masa corn cake, pickled cabbage
shredded brussels sprouts, cranberries, pine-nuts and ricotta crostini
spanakopita
asparagus mini quiche
potato croquettes, smoked creme fraiche, chives

steak on crostini, caramelized onion, red pepper jam
chipotle chicken quesadilla bites, avocado cream
meatball with spicy tomato sauce, parmesan
buffalo chicken slider
crispy chicken egg roll, mango salsa
braised short rib sliders
fig chutney and prosciutto grilled cheese



RECEPTION PACKAGES

pricing based on guest count, not length of event

traditional

20.70 per guest

international and domestic cheese board

seasonal sliced fruit

hummus

house-made pita chips

crostini

crackers

crudités vegetables

dips

mediterranean

16.55 per guest

baba ghanoush

carrot hummus

olive tapenade

tabbouleh

eggplant caponata

assorted flat breads, focaccia, & house made pita

spiced nuts

marinated olives

build your own station

14.50 per guest

select 1 hot item:

chicken egg rolls with sweet chili sauce

beef sliders with lettuce & tomato

pork potstickers with scallion-soy sauce

vegetable quesadilla, salsa, sour cream

spanakopita

select 2 cold items:

crudité with hummus

tomato-mozzarella skewers

tortilla chips with guacamole

pita chips & hummus

sweet potato chips with sour cream & onion dip

chef's choice mini tea sandwiches

spiced nuts mix

cheese straws

STATIONS



dim sum

29.00 per guest one hour

13.00 per guest each additional hour

pork pot stickers

vegetable dumplings

shrimp su mai

chicken egg rolls

japchae clear noodles, mushrooms, carrots, sesame dressing

sautéed broccoli, tofu, water chestnuts, sweet soy sauce

sweet chili sauce

duck sauce

spicy soy sauce

spanish tapas table

29.00 per guest one hour

13.00 per guest each additional hour

chicken pinchos with herbs

garlic shrimp on toasted bread, green sauce

meatballs in spicy tomato sauce

piquillo pepper torta espanola

chorizo, garbanzo, pimenton sauce

grilled tomato bread

marinated olives

sliced manchego cheese



DESSERT SELECTIONS

mini passed desserts

6.35 per guest

chocolate petit fours

french macarons

traditional and chocolate cannolis

dessert table

15.55 per guest (4 pieces per person)

mini cupcakes

traditional and chocolate cannolis

chocolate petit four

french macarons

fruit tarts

assorted seasonal desserts

coffee station

2.10 per guest

starbucks fresh brewed coffee, decaffeinated coffee and
assorted flavored teas

hot beverage bar

one hour 7.75 per guest

hot chocolate

hot spiced apple cider

coffee & tea service



BEVERAGE SELECTIONS

beer and wine bar

one hour 15.95 per guest
each additional hour 8.50 per guest

house red & white wine

imported & domestic beers

sodas, water

sparkling wine

champagne 78.00 per bottle

prosecco 31.00 per bottle

WINE & BEER SELECTIONS

white wine

augey bordeaux blanc

bacchus chardonnay

red wine

rotation cabernet sauvignon

ruca malen malbec

domestic and imported beer

heineken

corona

sam adams

brooklyn lager

stella artois

dogfish

BAR SNACKS

each selection 3.60 per guest

spicy nuts

parmesan pop corn

marinated olive

cheese bread sticks