



Catering Menus



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KIMPTON[®]hotels & restaurants

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WORKING LUNCH BUFFETS

The Maxwell Street Deli Buffet

soup of the day
mixed greens with cucumbers, red onions, and cherry tomatoes with a herb vinaigrette
SWK signature potato salad
sliced deli meats and cheeses:
herb roasted beef, imported ham, smoked turkey and salami
swiss, cheddar, american and pepper jack cheeses
bowl of classic albacore tuna salad
sliced red onion, ripe tomatoes, lettuce and dill pickles
house made potato chips
ciabatta rolls, pretzel rolls, deli rye and multi grain breads
assorted mini cheesecakes
freshly brewed chicago intelligentsia coffee, decaffeinated coffee
and a selection of mighty leaf tea
\$41.00 per person

Wrap it Up in Style Buffet

soup of the day
caesar salad with toasted brioche croutons, shaved parmesan, and classic caesar dressing
Select Three
grilled flank steak wrap with spicy chipotle mayo, roasted peppers, queso fresco and romaine lettuce
roasted turkey breast with white cheddar, smoked bacon, mixed greens, cranberry compote, and herbed
mayonnaise
tuna salad with shaved fennel, black olives, mixed greens and lemon aioli
grilled marinated vegetable wrap
cobb salad: diced chicken, bleu cheese, bacon, hard boiled egg, avocado, tomato with buttermilk dill dressing
freshly baked blondies and brownies
house made potato chips
freshly brewed chicago intelligentsia coffee, decaffeinated coffee
and a selection of mighty leaf tea
\$41.00 per person

All 2011 food and beverage prices subject to 15% gratuity, 7% administrative fee and
10.75% sales tax.

WORKING LUNCH BUFFETS (CONT.)

Warm It Up Buffet

soup of the day

SWK cobb salad with mixed greens, cherry tomatoes, hard boiled eggs, bacon, blue cheese and avocado with buttermilk dill dressing

Select Three

cubano with ham, roasted pork belly, pickles, yellow mustard, swiss cheese on a baguette
chicken club with, apple wood smoked bacon, aged cheddar, herbed mayonnaise

on warm pretzel bread

warm marinated grilled vegetable sandwich with eggplant, zucchini, yellow squash, roasted peppers,
portobello mushroom, feta cheese, kalamata olive tapenade on foccacia bread

italian grinder genoa salami, coppa ham, sopressata, fresh mozzarella cheese,

roasted peppers, tomato, onions, oregano vinaigrette on a baguette

house made potato chips

warm apple crisp with chantilly cream

freshly brewed chicago intelligentsia coffee, decaffeinated coffee

and a selection of mighty leaf tea

\$41.00 per person

The Souper Salad Buffet

seasonal Soup

soup of the day

baby spinach, romaine and organic mixed greens

assorted toppings: cherry tomatoes, red onion, roasted beets, crunchy sprouts
carrots, egg, aged cheddar, blue cheese crumbles, ham, grilled chicken, apple wood smoked bacon, cucumbers,

black olives, garbanzo beans, broccoli, and garlic croutons

salad dressings: buttermilk dill, balsamic vinaigrette and lemon vinaigrette

assorted mini cheesecakes

fresh baked rolls and sweet creamy butter

freshly brewed chicago intelligentsia coffee, decaffeinated coffee

and a selection of mighty leaf tea

\$41.00 per person

All 2011 food and beverage prices subject to 15% gratuity, 7% administrative fee and 10.75% sales tax.

INTERNATIONAL BUFFETS

available to groups of 20 guests or more

Taste of Italy

white bean, pancetta and tuscan kale soup
antipasto salad chopped romaine with roasted peppers, kalamata olives, peppercini, red onions, fontina cheese,
salami and a oregano and red wine vinaigrette
rosemary and garlic roasted chicken with white wine garlic sauce
vegetarian lasagna with our traditional marinara sauce
house made herbed focaccia bread
mini cannolis and tiramisu
\$44.00 per person

Taste of Mexico

chicken pozole soup
romaine and baby arugula salad with jicama, cucumbers, orange, queso fresco and avocado lime dressing
ancho chili rubbed flank steak with roasted mushrooms and grilled red onions
orange and achiote marinated grilled chicken breast with peppers, onions and tomatoes
served with flour tortillas, queso fresco,
sour cream, guacamole and tomatillo and three chili salsas
refried black beans
spanish rice
cinnamon churros
\$44.00 per person

Taste of France

wild mushroom soup
butter lettuce with shaved radish, haricot verts, fine herbs, lemon and olive oil
coq au vin burgundy wine braised chicken breasts with seasonal mushrooms and pearl onions
provençal tilapia crusted with garlic bread crumbs
saffron tomato broth ratatouille
assorted petit fours
\$44.00 per person

Taste of USA

napa cabbage coleslaw with celery seed dressing
smoked beef brisket
barbeque chicken breasts
baked beans
creamy three cheese macaroni and cheese
corn on the cob
cornbread
warm apple crisp
\$44.00 per person

***All served with Freshly brewed Chicago Intelligentsia coffee, decaffeinated coffee
and a selection of Mighty Leaf tea***

All 2011 food and beverage prices subject to 15% gratuity, 7% administrative fee and
10.75% sales tax.

BOX LUNCHES

served with chilled fruit, potato chips, pasta salad, pickle, jumbo cookie
\$35.00 per person

**Sandwich Selections:
(Select Two)
a vegetarian option will be included**

Italian Grinder

Genoa salami, coppa ham, sopressata, fresh mozzarella cheese,
roasted peppers, tomato, onions, oregano vinaigrette on a baguette

Marinated Grilled Vegetable

eggplant, zucchini, yellow squash, roasted peppers,
portobello mushroom, feta cheese, kalamata olive tapenade on ciabatta bread

The California Club

turkey breast, avocado, apple wood smoked bacon, blue cheese
vine ripe tomatoes, bibb lettuce and lemon aioli on house made herbed pretzel roll

Roast Beef

roast beef, brie cheese, rosemary roasted red onions, mixed greens,
horseradish on a baguette

SWK Chicken Club

grilled chicken, cheddar, apple smoked bacon, herb aioli on brioche

All 2011 food and beverage prices subject to 15% gratuity, 7% administrative fee and
10.75% sales tax.

PLATED LUNCHEON

available to groups of 20 guests or more

all luncheons are three courses with freshly baked bread and butter

Soup of the Day

Salad

baby spinach, red onion, blue cheese, endive, warm bacon vinaigrette

caesar salad with toasted brioche croutons, shaved parmesan, anchovies and classic caesar dressing

mixed greens with cucumbers, red onions, and cherry tomatoes with an herb vinaigrette

Luncheon Entrée Selections served with Chef's selection of Accompaniments

Poultry

citrus marinated breast of chicken with chicken jus

\$45.00 per person

herb grilled chicken and wild mushrooms

\$45.00 per person

Beef

grilled filet medallions of beef with red wine reduction

\$50.00 per person

hanger steak with blue cheese butter

\$47.00 per person

Fish

tilapia with chervil butter sauce

\$46.00 per person

grilled salmon with lemon dill vinaigrette

\$48.00 per person

All 2011 food and beverage prices subject to 15% gratuity, 7% administrative fee and 11.75% sales tax.

LUNCHEON ENTRÉE SELECTIONS (CONT.)

Pasta

home baked vegetarian lasagna
\$42.00 per person

SWK signature vegetable casserole
\$40.00 per person

Chilled Entrees

grilled steak salad with mesclun, roasted red peppers, pickled onions, blue cheese
and roasted shallot vinaigrette
\$40.00 per person

chicken cobb salad with avocado, tomato, bacon, blue cheese and buttermilk dill dressing
\$40.00 per person

Desserts

flourless chocolate cake with warm caramel
new york style cheesecake with stewed strawberries
chocolate pot de crème with vanilla wafer
trio of sorbets with sugar cookies
fresh berries with muscavado whipped cream

SPECIALTY BREAKS

A Sweet Ensemble

freshly baked cookies
chocolate chip, sugar cookies, oatmeal raisin and peanut butter
sliced fresh fruit and seasonal berries
\$15.00 per person

The Health Nut

granola and energy bars, trail mix,
chocolate covered pretzels,
sliced fresh fruit tray
\$15.00 per person

Dip It

hummus, kalamata olive artichoke dip served with pita chips
and fresh vegetable crudités
fruit kabobs with yogurt dip
\$15.00 per person

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10.75% sales tax.

CATERING GUIDELINES AND GENERAL INFORMATION

In order for your function to run smoothly and efficiently, we ask that you become familiar with the following information.

GUARANTEES

We ask that you guarantee the number of guests attending your function at least 72 hours in advance of the date of the event. After 72 hours, we can accept increases in the number expected; however, with decreases in guest counts we must charge the guaranteed number. You will be charged for the final count or the guaranteed number, whichever is greater. The Hotel Monaco Chicago will be prepared to serve 5% in excess of the guaranteed number of guests; there is a surcharge on the excess of 5%.

PRICES AND GRATUITIES (SERVICE CHARGES)

All menus do not include tax and service charge. Please add applicable sales tax and a 22% service charge to all food and beverage charges.

BANQUET EVENT ORDERS

In order to execute your menu selections we ask that you provide your coordinator the menu at least two weeks in advance of the event date. Once we have received your selections we will create a banquet event order for you to review with the details of your event. Substitutions may apply if menu selections do not meet the deadline requirements.

AUDIO/VISUAL

We will be happy to assist you with any audio-visual requirements. A brochure with rental prices will be provided upon request.

PAYMENT

We request that a 50% "reservation fee" of the estimated charges be made at the time the contract is signed. We are happy to provide estimates and make arrangements for direct billing; however, the remainder of the total function cost is to be paid at the end of the event. Please allow for at least 14 working days for direct billing approval.

Until the "reservation fee" is received, any booking is regarded as tentative and may be canceled by the Hotel Monaco Chicago in place of a confirmed event. We accept all major credit cards. Personal or company checks will be accepted with prior authorization from management.

DINING ROOM ARRANGMENTS

Round tables of 10 are customary, however, space permitting we will set tables of 8. We do reserve the right to adjust table sizes in the event the number of guests is changed.

FLOWERS, PHOTOGRAPHERS, ETC.

We would be happy to arrange for floral arrangements, specialty themes, photographers, musicians, speakers or entertainment.

CANCELLATION

Should a confirmed reservation be canceled within 30 days of the event, any "reservation fee" will be nonrefundable.

PACKAGES

If you need to send packages to the hotel, please advise the catering department. Make sure to include your group name, date of function(s) and number of boxes shipped on all labels. We request that you send your packages at least 3 days in advance of your function.

SHIPPING INSTRUCTIONS

All parcels are to be addressed:

The Hotel Monaco Chicago
225 N Wabash
Chicago, IL 60601

Attention:

Name of Catering or Convention Services Contact

Hold For:

Function or Group Name and Your Date

SET-UP

We will set up your private room in any configuration most advantageous to your function. We will also be happy to provide a private bar and bartender for a set-up and labor fee.

PARKING

Valet and parking services are available.

MISCELLANEOUS

Due to the detail in décor, we request that nothing is affixed to the walls, floor or ceiling with nails, staples, tape, etc. The hotel reserves the right to substitute alternate space within the property if it deems necessary or if the attendance deviates substantially from the number originally indicated. Hotel Monaco Chicago will not assume liability for the loss of any merchandise or articles left in the hotel before or after your function unless prior arrangements have been made.