



Hotel Monaco Chicago

# Catering Menu

“One cannot think well, love well, sleep well, if one has not dined well.”

– Virginia Woolf



A KIMPTON HOTEL

Hotel Monaco Chicago

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[monaco-chicago.com](http://monaco-chicago.com)

Roger Waysok, Executive Chef

# Hotel Monaco Chicago

# Breakfast

□ **CRUISING CONTINENTAL BREAKFAST BUFFET**

- Fruit Juices
  - Sliced Seasonal Fresh Fruit and Berries
  - **Greek Yogurt Parfaits:** *house made granola, seasonal fresh berries*
  - **Granola:** *skim milk*
  - Muffins and Bagels
  - Assorted Breads
  - Sweet Butter, Fruit Preserves, Cream Cheese
  - Freshly Brewed House Blend Coffee, Decaffeinated Coffee, Mighty Leaf Tea
- \$34.00 Per Person

□ **TAKE IT EASY BREAKFAST BUFFET**

- Chilled Fruit Juices
  - Sliced Seasonal Fresh Fruits and Berries
  - Farm Fresh Scrambled Eggs
  - Apple Wood Smoked Bacon, Pork Sausage, or Smoked Ham
  - Breakfast Potatoes: Sautéed Onions
  - Freshly Baked Muffins, Bagels
  - Sweet Butter, Fruit Preserves, Cream Cheese
  - Freshly Brewed House Blend Coffee, Decaffeinated Coffee, Mighty Leaf Tea
- \$36.00 Per Person

□ **'WELL' RESTED BREAKFAST BUFFET**

- Fruit Juices
  - Sliced Seasonal Fresh Fruit and Berries
  - **Egg White Scramble:** *mushrooms, sundried tomatoes*
  - Turkey Sausage
  - **Steel Cut Oatmeal:** *brown sugar, raisins*
  - **Greek Yogurt Parfaits:** *house made granola, seasonal fresh berries*
  - **Granola:** *skim milk*
  - Muffins
  - Freshly Brewed House Blend Coffee, Decaffeinated Coffee, Mighty Leaf Tea
- \$38.00 Per Person

**ENHANCEMENTS**

- **Bacon, Egg, Cheese Croissant**  
\$9.00 Each
- **Breakfast Burrito:** *mushrooms, peppers, smoked tomatillo sauce*  
\$9.00 Each

For breakfast and lunch events of less than (30) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

## COMPLIMENT YOUR BREAKFAST

- Freshly Brewed House Blend Coffee, Decaffeinated Coffee, Mighty Leaf Tea  
\$95.00 Per Gallon
- Bottled Still Water  
\$5.00 Per Bottle
- Bottled Sparkling Water  
\$5.00 Per Bottle
- Assorted Sodas  
\$5.50 Each
- Iced Tea  
\$55.00 Per Gallon
- Fruit Juices: *orange, grapefruit, cranberry*  
\$45.00 Per Carafe
- Bottled Fruit Juices: *orange, apple, cranberry*  
\$5.00 Per Bottle
- Assorted Vitamin Water  
\$5.25 Per Bottle
- Coconut Water  
\$5.25 Per Bottle
- Energy Drinks  
\$6.00 Per Bottle
- Ily Bottled Coffees  
\$6.00 Per Bottle
- Assorted Bagels  
\$55.00 Per Dozen
- Assorted Breads  
\$55.00 Per Dozen
- Caramel Pecan Sticky Buns  
\$60.00 Per Dozen
- Scrambled Eggs  
\$6.00 Per Person
- Apple Wood Smoked Bacon  
\$6.00 Per Person
- Pork Sausage  
\$6.00 Per Person
- Sliced Ham  
\$5.00 Per Person
- Breakfast Potatoes  
\$5.00 Per Person
- Breakfast Bars  
\$4.00 Each
- Greek Yogurt Parfaits: *house made granola, seasonal fresh berries*  
\$8.00 Each
- Steel Cut Oatmeal: *brown sugar, raisins*  
\$5.00 Per Person
- Granola: *skim milk*  
\$4.00 Per Person
- Assorted Cereals: *skim milk*  
\$4.00 Per Person
- Whole Fruit  
\$3.00 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity and a 7% administrative fee. For breakfast events of less than (15) guests, an additional labor fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee. Please advise catering of any food allergies prior to event.

## CHEF ENHANCEMENTS

Requires Chef Attendant at \$125.00 Each

- **Side of Smoked Salmon**  
*capers, red onions, tomatoes, mixed greens, assorted bagels, dill cream cheese*  
**\$12.00 Per Person**
- **Omelet Station**  
*egg whites, whole egg, smoked ham, cheddar cheese, swiss cheese, chives, mushrooms, bay shrimp, sausage, bell peppers, onions*  
**\$12.00 Per Person**
- **Top it your Way French Toast Station**  
*caramelized bananas, fruit compote, whipped cream, chocolate shavings, warm maple syrup, sweet cream butter*  
**\$10.00 Per Person**

## PLATED BREAKFAST

- **Freshly Brewed House Blend Coffee, Decaffeinated Coffee, Mighty Leaf Tea**
- **Chilled Fruit Juices**

### Starters

- **Seasonal Fresh Fruit**  
**\$7.00 Per Person**
- **Greek Yogurt Parfaits:** *house made granola, seasonal fresh berries*  
**\$9.00 Per Person**

### Entrees

- **Short Stack of Pancakes**  
*warm maple syrup, apple wood smoked bacon, pork sausage, or smoked ham*  
**\$28.00 Per Person**
- **Farm Fresh Scrambled Eggs**  
*breakfast potatoes, apple wood smoked bacon, pork sausage, or smoked ham*  
**\$28.00 Per Person**
- **South Water Kitchen Scramble**  
*diced ham, bell peppers, onions, cheddar cheese, breakfast potatoes*  
**\$28.00 Per Person**
- **Smoked Salmon**  
*sliced tomatoes, onions, chopped egg, capers, mixed greens, bagel*  
**\$26.00 Per Person**
- **Egg White Wrap**  
*peppers, mushrooms, smoked tomatillo sauce, side of grapefruit*  
**\$24.00 Per Person**

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