



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

225 N. Wabash

Chicago, IL 60601

(312) 960-8527

(866) 879-0816

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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Breaks

MIX N' MATCH BREAKS

Choose 1 selection

\$6.00 Per Person

Choose 2 selections

\$12.00 Per Person

Choose 3 selections

\$18.00 Per Person

- **Greek Yogurt Parfaits:** *house made granola, seasonal fresh berries*
- **Fresh Fruit Kabobs:** *yogurt dip*
- **Assorted Cookies**
- **Brownies**
- **Butterscotch Blondies**
- **Classic S'Mores**
- **Rice Krispie Treats**
- **Energy Bars, Granola Bars**
- **Kettle Chips:** *assorted homemade dips*
- **Warm Pretzels:** *beer cheese*

BREAK ENHANCEMENTS

- **Build-Your-Own Trail Mix Bar:** *dried cranberries, dried blueberries, roasted sunflower seeds, chocolate chips, roasted mixed nuts*
\$10.00 Per Person
- **Fresh Fruit Smoothie Bar**
\$10.00 Per Person
- **Cold Pressed Juice Bar**
\$12.00 Per Person

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- **South Water Kitchen Tavern Break**
house made marinated jerky, sriracha spiced nuts, citrus basil mixed olives with feta cubes
\$15.00 Per Person

NON-ALCOHOLIC BEVERAGES

- **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
- **Illy Bottled Coffees**
\$6.00 Per Bottle

Hotel Monaco Chicago

Lunch

Hotel Monaco Chicago | Catering Menu

ROAD TRIP DELI BUFFET

- **Seasonal Soup**
- **Mixed Greens Salad:** *cucumbers, red onions, cherry tomatoes, herb vinaigrette*
- **House Made Potato Salad**
- **Deli Meats:** *roast beef, ham, smoked turkey, salami*
- **Sliced Cheeses:** *swiss, cheddar, american, pepper jack*
- **Assorted Toppings:** *sliced red onions, tomatoes, lettuce, dill pickles*
- **Assorted Breads:** *ciabatta rolls, pretzel rolls, deli rye, multigrain*
- **Wholegrain Blueberry Mustard, Lemon Herb Aioli**
- **Albacore Tuna Salad**
- **Kettle Chips**
- **Assorted Brownies and Butterscotch Blondies**
- **Freshly Brewed House Blend Coffee, Decaffeinated Coffee, Mighty Leaf Tea**
\$45.00 Per Person

SIGHTSEEING SANDWICH LUNCH BUFFET (Select 3)

- **Cobb Salad:** *mixed greens, cherry tomatoes, hard boiled eggs, bacon, blue cheese, avocado, buttermilk dill dressing*
- **Cubano:** *ham, roasted pork belly, dill pickles, yellow mustard, swiss cheese, baguette*
- **Chicken Club:** *apple wood smoked bacon, aged cheddar, herbed mayonnaise, pretzel roll*
- **Veggie Burger:** *pico de gallo, red pepper chipotle puree, mixed greens, whole wheat bun*
- **Italian Grinder:** *genoa salami, coppa ham, sopressata, fresh mozzarella cheese, roasted peppers, tomato, onions, oregano vinaigrette, baguette*
- **Kettle Chips**
- **Assorted Brownies, Butterscotch Blondies**
- **Freshly Brewed House Blend Coffee, Decaffeinated Coffee, Mighty Leaf Tea**
\$47.00 Per Person

SOUTH WATER KITCHEN FAVORITES LUNCH BUFFET

- **Seasonal Soup**
- **Mixed Greens Salad:** *cucumbers, red onions, cherry tomatoes, herb vinaigrette*
- **Chicago Style Italian Beef Sandwiches:** *sweet peppers, hot peppers*
- **South Water Kitchen Pulled Pork Sliders**
- **Seasonal Grilled Vegetables**
- **South Water Kitchen White Cheddar Mac n' Cheese**
- **Warm Apple Blueberry Crisp**
- **Freshly Brewed House Blend Coffee, Decaffeinated Coffee, Mighty Leaf Tea**
\$49.00 Per Person

'WELL'COME BACK LUNCH BUFFET (Select 3)

- **Seasonal Soup**
- **Arugula Salad:** *feta cheese, candied nuts, seasonal berries, raspberry mint vinaigrette*
- **Steak Wrap:** *mushrooms, onions, red pepper puree*
- **Roasted Turkey Wrap:** *swiss cheese, avocado, mixed greens, cilantro vinaigrette*
- **Smoked Salmon Wrap:** *mixed greens, capers, tomatoes, onions, dill cream cheese*
- **Grilled Marinated Vegetable Wrap:** *feta cheese, baby spinach, kalamata olive spread*
- **Chicken Caesar Wrap:** *romaine lettuce, kale, parmesan cheese, tomatoes, onions, smoked caesar dressing*
- **Lemon Bars, Raspberry Bars**
- **Freshly Brewed House Blend Coffee, Decaffeinated Coffee, Mighty Leaf Tea**
\$47.00 Per Person

COMPLIMENT YOUR LUNCH

- **South Water Kitchen Mac n' Cheese**
\$8.00 Per Person
- **Antipasti Salad:** *romaine, salami, pepperoncinis, red peppers, red onion*
\$8.00 Per Person
- **Cobb Salad:** *mixed greens, cherry tomatoes, hard boiled eggs, bacon, blue cheese, avocado, buttermilk dill dressing*
\$8.00 Per Person
- **South Water Kitchen Venison Chili:** *habanero glazed cornbread*
\$10.00 Per Person

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hotels & restaurants

BOXED LUNCHES

choice of 2 sandwich selections, served with fruit, kettle chips, pasta salad, pickled vegetables, brownie

- **Italian Grinder:** *genoa salami, coppa ham, sopressata, fresh mozzarella cheese*
- **Marinated Grilled Vegetable Sandwich:** *spinach, feta cheese, kalamata olive tapenade, whole grain bun*
- **Turkey Breast:** *avocado, bibb lettuce, lemon aioli, pepper jack, pretzel roll*
- **Roast Beef Sandwich:** *swiss cheese, rosemary roasted onions, mixed greens, horseradish aioli, baguette*
- **Chicken Club:** *cheddar, apple wood smoked bacon, lettuce, tomato, caramelized onions, herb aioli, brioche*

PLATED LUNCH

- **Bread and Butter**
- **Freshly Brewed House Blend Coffee, Decaffeinated Coffee, Mighty Leaf Tea**

STARTER

Choose One

- **Caesar Salad:** *toasted caraway rye croutons, shaved parmesan, smoked caesar dressing*
- **Mixed Greens Salad:** *cucumbers, red onions, cherry tomatoes, herb vinaigrette*
- **Potato Leek Soup**

Add a Second Starter Course
\$10.00 Per Person

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ENTRÉE

Choose One

- **Herb Grilled Chicken**
mushroom jus, crushed potatoes, green beans
\$50.00 Per Person
- **Hanger Steak**
red wine reduction, fingerling potatoes, honey glazed carrots
\$52.00 Per Person
- **Grilled Salmon**
lemon dill cream, wild rice, garlic seared spinach
\$51.00 Per Person
- **Vegetarian Lasagna**
grilled garlic ciabatta bread
\$45.00 Per Person
- **Grilled Steak Salad**
mesclun greens, roasted red peppers, pickled onions, bleu cheese, roasted shallot vinaigrette
\$45.00 Per Person
- **Chicken Cobb Salad**
avocado, tomatoes, bacon, blue cheese, buttermilk dill dressing
\$45.00 Per Person
- **Grilled NY Strip**
thyme roasted new potatoes, wild mushrooms, red wine reduction
\$36.00 Per Person

*Choose up to 3 entrees. Exact counts for each entrée and seating chart or labeled escort cards must be provided no later than 3 business days prior to event start date.

DESSERT

Choose One

- **Flourless Chocolate Cake**
warm caramel
- **New York Style Cheesecake**
stewed strawberries
- **Trio of Sorbets and Cookies**