



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

Roger Waysok, Executive Chef

**Hotel Monaco Chicago**

**Full Day Meeting  
Package**

## RISING, SHINING, AND MEETING

### 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

### 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

### LAYOVER BREAK

- Cracker Jacks, House Made Rice Krispie Treats, S'Mores

### ALL-DAY BEVERAGES

- Freshly Brewed House Blend Coffee, Decaffeinated Coffee, Mighty Leaf Tea
- Iced Tea and Lemonade

**\$93.00 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 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.

## STAY FOR AWHILE MEETING

### TAKE IT EASY BREAKFAST BUFFET

- Fruit Juices
- Sliced Seasonal Fresh Fruit and Berries
- Scrambled Eggs
- Choice of Apple Wood Smoked Bacon, Pork Sausage, or Smoked Ham
- Breakfast Potatoes: *sautéed onions*
- Muffins and Bagels
- Sweet Butter, Fruit Preserves, Cream Cheese

### EARL OF 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

### GET OUTTA TOWN BREAK

- Brownies and Butterscotch Blondies
- Chocolate, Strawberry, and Vanilla Milk

### ALL-DAY BEVERAGES

- Freshly Brewed House Blend Coffee, Decaffeinated Coffee, Mighty Leaf Tea
- Iced Tea and Lemonade

**\$97.00 Per Person**

## GETTING SOME FRESH AIR MEETING

### 'WELL' RESTED BREAKFAST BUFFET

- **Fruit Juices**
- **Sliced Seasonal Fresh Fruit and Berries**
- **Egg White Scramble:** *mushrooms, sundried tomatoes*
- **Turkey Sausage**
- **Greek Yogurt Parfaits:** *house made granola, seasonal fresh berries*
- **Granola:** *skim milk*

### 'WELL'COME BACK LUNCH BUFFET (Select 3)

- **Seasonal Soup**
- **Arugula Salad:** *feta cheese, candied nuts, seasonal berries, raspberry mint vinaigrette*
- **Marinated Steak Wrap:** *mushrooms, onions, red pepper puree*
- **Roasted Turkey Breast Wrap:** *swiss cheese, avocado, mixed greens, cilantro vinaigrette*
- **Smoked Salmon Wrap:** *mixed greens, capers, tomato, onion, dill cream cheese*
- **Grilled Seasonal Marinated Vegetable Wrap:** *feta cheese, baby spinach, kalamata olive spread*
- **Chicken Caesar Wrap:** *romaine lettuce, kale, parmesan cheese, tomato, onions, smoked salmon caesar dressing*

### HITTIN' THE TRAIL BREAK

- **Build-Your-Own Trail Mix Bar:** *dried cranberries, dried blueberries, roasted sunflower seeds, chocolate chips, roasted mixed nuts*

### ALL-DAY BEVERAGES

- **Freshly Brewed House Blend Coffee, Decaffeinated Coffee, Mighty Leaf Tea**
- **Iced Tea and Lemonade**

**\$96.00 Per Person**

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# 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

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## 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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# Hotel Monaco Chicago

# 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**

# Hotel Monaco Chicago

# Reception

## HOT APPETIZERS

- **Goat Cheese Tartlet**  
*wild mushrooms, crispy leeks*  
**\$5.00 Per Piece**
- **Mini Grilled Cheese Sandwiches**  
*tomato soup*  
**\$5.00 Per Piece**
- **Crab Cakes**  
*citrus aioli, julienne basil*  
**\$5.50 Per Piece**
- **Bacon and Blue Cheese Fritters**  
*apple cider glaze*  
**\$5.00 Per Piece**
- **House Smoked Duck Breast**  
*maple glaze, sea salt*  
**\$5.50 Per Piece**
- **Beef Wellington**  
*bordelaise sauce*  
**\$5.50 Per Piece**
- **Twice Baked Potatoes**  
*cheddar cheese, bacon, chives*  
**\$5.00 Per Piece**

## COLD APPETIZERS

- **Caprese**  
*heirloom tomatoes, fresh mozzarella, basil, olive oil, sea salt*  
**\$5.00 Per Piece**
- **Smoked Salmon**  
*cucumber slice, cream cheese mousse, fresh dill*  
**\$5.50 Per Piece**
- **Tuna Tartar**  
*fried wonton crisp, napa cabbage slaw, toasted sesame seeds*  
**\$5.50 Per Piece**
- **Herb Roasted Beef Tenderloin**  
*brioche, horseradish aioli*  
**\$5.50 Per Piece**
- **Triple Cream Brie**  
*toasted walnut bread, apple relish, arugula*  
**\$5.00**
- **Grilled Shrimp Shooter**  
*tomatillo salsa, cucumber, cilantro*  
**\$5.50 Per Piece**
- **South Water Kitchen Deviled Eggs**  
*apple wood smoked bacon, chives, mustard seed caviar*  
**\$5.00 Per Piece**
- **Watermelon Salad**  
*feta, mint*  
**\$5.00 Per Piece**
- **Bacon Candied Popcorn in a Cone**  
**\$5.00 Per Piece**

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## DISPLAYS

- **Local Farms Cheese and Charcuterie Board**  
*fresh fruit, assorted crackers, sliced baguette*  
**\$18.00 Per Person**
- **Vegetable Crudités**  
*homemade dips, citrus basil olives, feta cheese, marinated tomatoes, artichokes*  
**\$16.00 Per Person**
- **Sliced Fresh Seasonal Fruit, Berries**  
**\$9.00 Per Person**
- **Sweets Table**  
*chocolate covered strawberries, assorted miniature cheesecakes, pies, seasonal fruits, berries, cookies*  
**\$20.00 Per Person**

## CHEF ATTENDED STATIONS

Requires Chef Attendant at \$125.00 Each

- **Pasta Station**  
*penne pasta, fettuccine, tricolor tortellini, chicken, bacon, broccoli, mushrooms, sundried tomatoes, squash, spinach, chicken, tomato sauce, cream sauce, garlic and oil*  
**\$19.00 Per Person**
- **Barley Risotto Station**  
*short ribs, chicken, bacon, broccoli, mushrooms, sundried tomatoes, squash, spinach, peas*  
**\$20.00 Per Person**
- **Grilled Cheese Station**  
*cheddar, american, swiss, blue cheese, pepper jack, brie, assorted breads, tomatoes, chicken, bacon, avocado, apples, spinach*  
**\$18.00 Per Person**
- **Sundae Station**  
*three ice creams, nuts, seasonal fresh fruits, berries, whipped cream, chocolate sauce, butterscotch, sprinkles, coconut*  
**\$15.00 Per Person**

## STATIONED APPETIZERS

- **Seafood Station**  
*shrimp, crab claws, oysters, lobster rolls on a brioche bun cocktail sauce, fresh lemons, mignonette sauce*  
**\$30.00 Per Person**
- **South Water Kitchen White Cheddar Mac n' Cheese Station**  
*South Water Kitchen mac n' cheese, turkey, bacon, green onions, jalapeños, tomatoes, spinach, mushrooms, peas*  
**\$10.00 Per Person**
- **South Water Kitchen Slider Station**  
*pulled pork sliders, topped with tater tots, chicken salad sliders, brioche*  
**\$12.00 Per Person**

## CARVING STATIONS

Requires Chef Attendant at \$125.00 Each

- **Roasted Turkey Breast**  
*fruit mustards*  
**\$18.00 Per Person**
- **Pork Loin**  
*apple bourbon compote*  
**\$19.00 Per Person**
- **Whole Roasted Beef Tenderloin**  
*horseradish cream*  
**\$20.00 Per Person**

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# Hotel Monaco Chicago

# Dinner

## THE WANDERER DINNER BUFFET

- Freshly Brewed House Blend Coffee, Decaffeinated Coffee, Mighty Leaf Tea
  - Bread and Butter
  - Roasted Cauliflower Soup: *brown butter croutons*
  - Spinach Salad: *sliced apples, spiced walnuts, blue cheese, apple cider vinaigrette*
  - Herb Roasted Prime Rib: *horseradish cream*
  - Seared White Fish: *whole grain mustard butter*
  - Honey Sage Carrots
  - South Water Kitchen White Cheddar Mac n' Cheese
  - Chef Waysok's Mom's German Chocolate Cake
- \$79.00 Per Person**

## 'WELL'COME HOME DINNER BUFFET

- Freshly Brewed House Blend Coffee, Decaffeinated Coffee, Mighty Leaf Tea
  - Bread and Butter
  - Kale Salad: *roasted corn, pickled red onion, smoked tomato vinaigrette*
  - Cucumber Gazpacho
  - Oven Roasted Turkey Breast: *blueberry whole grain mustard*
  - Grilled Salmon: *lemon basil pesto*
  - Steamed Broccoli
  - Garlic Herbed Barley
  - Fresh Berry Pavlova
- \$70.00 Per Person**

## GLUTEN FREE DINNER BUFFET

- Freshly Brewed House Blend Coffee, Decaffeinated Coffee, Mighty Leaf Tea
  - Bread and Butter
  - Mixed Greens: *carrots, pea tendrils, herb vinaigrette*
  - Mushroom Wild Rice Soup
  - Chicken Breast: *apple wood smoked bacon cream*
  - Oven Roasted Tilapia: *red pepper chipotle puree*
  - Whipped Sweet Potatoes
  - Fresh Green Beans: *almonds*
  - Seasonal Fruit Kabobs
- \$79.00 Per Person**

## THE TOURIST DINNER BUFFET

- Freshly Brewed House Blend Coffee, Decaffeinated Coffee, Selection of Mighty Leaf Tea
  - Bread and Butter
  - Wild Rice Salad: *shaved brussels sprouts, dried cranberries, warm bacon vinaigrette*
  - Wisconsin Beer Cheese Soup
  - Bourbon Glazed Pork Loin
  - Smoked Beef Brisket
  - Cornbread Stuffing
  - Roasted Root Vegetables
  - Blueberry Apple Crisp: *whipped cream*
- \$79.00 Per Person**

## MEAL COMPLIMENTS

- South Water Kitchen White Cheddar 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, bleu cheese, avocado, buttermilk dill dressing*  
**\$8.00 Per Person**
- South Water Kitchen Venison Chili: *habanero glazed cornbread*  
**\$10.00 Per Person**

## CARVING STATIONS

Requires Chef Attendant at \$125.00 Each

- Roasted Turkey Breast  
*fruit mustards*  
**\$18.00 Per Person**
- Pork Loin  
*apple bourbon compote*  
**\$19.00 Per Person**
- Whole Roasted Beef Tenderloin  
*horseradish cream*  
**\$20.00 Per Person**

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## PLATED DINNER

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

## STARTER

Choose One

- **Cauliflower Soup:** *brown butter croutons*
- **Wild Rice Soup:** *mushrooms, white truffle oil*
- **Baby Spinach Salad:** *red onion, blue cheese, endive, warm bacon vinaigrette*
- **Mixed Greens Salad:** *cucumbers, red onions, cherry tomatoes, herb vinaigrette*

**Add second starter course**  
**\$10.00 Per Person**

## ENTRÉE

Choose up to 3

- **Maple Glazed Chicken Breast**  
*butternut squash dumplings, black kale*  
**\$65.00 Per Person**
- **Seared Chicken Breast**  
*mushroom and onion bread pudding, glazed carrots, thyme jus*  
**\$65.00 Per Person**
- **Grilled Beef Tenderloin**  
*wild mushroom barley, asparagus, black peppercorn demi*  
**\$76.00 Per Person**
- **Boneless Beef Short Rib**  
*crushed red potatoes, broccoli, braising jus*  
**\$76.00 Per Person**

- **Baderbräu Brined Pork Tenderloin**  
*South Water Kitchen White Cheddar Mac n' Cheese, oven roasted brussels sprouts, hard cider reduction*  
**\$70.00 Per Person**
- **Grilled Salmon**  
*wild rice, garlic seared spinach, smoked tomato cream*  
**\$72.00 Per Person**
- **Pan Seared Halibut**  
*roasted fingerling potatoes, green beans, almond butter*  
**\$72.00 Per Person**
- **Mushroom Ravioli**  
*tarragon cream, asparagus, sundried tomato pesto*  
**\$60.00 Per Person**
- **Wild Rice Stuffed Red Pepper**  
*corn, black beans, smoked tomatillo puree, cilantro*  
**\$60.00 Per Person**

\*Choose up to 3 entrees. Exact counts and seating chart or labeled escort cards for each entrée 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, Cookies**

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity and a 7% administrative fee. Please advise catering of any food allergies prior to event.

# Hotel Monaco Chicago

# Beverage

## BEER, WINE, AND SODA PACKAGE

\$20.00 Per Person for the 1<sup>st</sup> Hour  
\$8.00 Per Person for each Additional Hour

### BEER

*Bud, Bud Light, Anchor Steam, Baderbräu,*  
\$7.00 Per Bottle Hosted Consumption Bar  
\$8.00 Per Bottle Cash Consumption Bar

*Stella Artois, Guinness*  
\$8.00 Per Bottle Hosted Consumption Bar  
\$9.00 Per Bottle Cash Consumption Bar

### WINE

*LaTerre Chardonnay & Cabernet Sauvignon, CA*  
\$10.00 Per Glass Hosted Consumption Bar  
\$11.00 Per Glass Cash Consumption Bar

### SODAS AND JUICES

\$5.50 Each Hosted Bar  
\$6.50 Each Cash Bar

Bartender Required for All Bars  
\$100.00 Per Bartender

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity and a 7% administrative fee. Please advise catering of any food allergies prior to event.

## JETSETTER PACKAGE

\$25.00 Per Person for the 1<sup>st</sup> Hour  
\$10.00 Per Person for each Additional Hour

### LIQUOR

*Gordon's Vodka, Gordon's Gin, Bacardi rum, El Jimador Tequila, Crown Royal Scotch, Jim Beam Bourbon, Christian Brothers Brandy*  
\$9.00 Each Hosted Consumption Bar  
\$10.00 Each Cash Consumption Bar

### BEER

*Bud, Bud Light, Anchor Steam, Baderbräu,*  
\$7.00 Per Bottle Hosted Consumption Bar  
\$8.00 Per Bottle Cash Consumption Bar

*Stella Artois, Guinness*  
\$8.00 Per Bottle Hosted Consumption Bar  
\$9.00 Per Bottle Cash Consumption Bar

### WINE

*LaTerre Chardonnay & Cabernet Sauvignon, CA*  
\$10.00 Per Glass Hosted Consumption Bar  
\$11.00 Per Glass Cash Consumption Bar

### SODAS AND JUICES

\$5.50 Each Hosted Bar  
\$6.50 Each Cash Bar

## EXPLORER PACKAGE

\$34.00 Per Person for the 1<sup>st</sup> Hour  
\$14.00 Per Person for each Additional Hour

### LIQUOR

*Smirnoff Vodka, Beefeater Gin, Cruzan Rum, Espolon Tequila, Dewar's White Label Scotch, Wild Turkey Bourbon, Christian Brothers Brandy*  
\$12.00 Each Hosted Consumption Bar  
\$13.00 Each Cash Consumption Bar

### BEER

*Bud, Bud Light, Anchor Steam, Baderbräu,*  
\$7.00 Per Bottle Hosted Consumption Bar  
\$8.00 Per Bottle Cash Consumption Bar

*Stella Artois, Guinness*  
\$8.00 Per Bottle Hosted Consumption Bar  
\$9.00 Per Bottle Cash Consumption Bar

### WINE

*LaTerre Chardonnay & Cabernet Sauvignon, CA*  
\$10.00 Per Glass Hosted Consumption Bar  
\$11.00 Per Glass Cash Consumption Bar

### SODAS AND JUICES

\$5.50 Each Hosted Bar  
\$6.50 Each Cash Bar

## COMPLIMENT YOUR BAR

### THE GLOBE TREKKER

- **Good Earth**  
*El Jimador Tequila, green tea, honey syrup*  
**\$12.00 Per Drink**
- **The Reviver**  
*Gordon's Vodka, chamomile citrus berry tea, apple juice*  
**\$12.00 Per Drink**
- **Cumbersome**  
*Gordon's Gin, fresh lime, honey, cucumber*  
**\$12.00 Per Drink**

### THE SIGHTSEER

- **Negroni**  
*Beefeater Gin, campari, sweet vermouth*  
**\$12.00 Per Drink**
- **Manhattan**  
*Jim Beam Bourbon, Martini & Rossi sweet vermouth, Agnostura bitters, brandied cherries*  
**\$12.00 Per Drink**

**Bartender Required for All Beverages**  
**\$100.00 Each**

- **Old Fashioned**  
*Jim Beam or Rittenhouse Rye, simple syrup, Angostura bitters, orange bitters*  
**\$12.00 Per Drink**

### THE STAYCATIONER

- **To the Victor Goes the Spoils**  
*Hendricks Gin, pear agave nectar, lemon juice, bitters, rosemary*  
**\$12.00 Per Drink**
- **The Mungo Jerry**  
*Pimms, lemon juice, simple syrup, cucumber*  
**\$12.00 Per Drink**
- **No Need to Argue**  
*Absolut Vodka, cocci americano, lemon juice, cranberry sage, honey syrup, peychauds bitters, black walnut bitters*  
**\$12.00 Per Drink**

## THE ADVENTURER'S "SPIKE IT" STATIONS

### LEMONADE STAND

- *fresh lemonade, ice teas, syrups, seasonal fruits, juices, herbs*
- *Gordon's Gin, Gordon's Vodka*  
**\$14.00 Per Person Per Hour**

### COLOR MY BUBBLES

- *fresh juices, seasonal herbs, orange curacao, hazelnut liquor, sparkling wine*  
**\$14.00 Per Person Per Hour**

### COFFEE CART

- *fresh brewed coffee and decaf coffee, flavored syrups, whipped cream, chocolate, peppermint candies, sprinkles*
- *Bailey's, Frangelico, Irish Cream*  
**\$14.00 Per Person Per Hour**

### BLOODY MARY BAR

- *tomato juice, hot sauces, horseradish, worcestershire, bacon, pepper jack cheese, pickled vegetables, celery, olives, pickles pepper, salt*
- *Gordon's Vodka, Gordon's Gin*  
**\$14.00 Per Person Per Hour**

Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity and a 7% administrative fee. Please advise catering of any food allergies prior to event.