



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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Roger Waysok, Executive Chef

# 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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Menu pricing subject to change. All food and beverage charges shall be subject to a 16% gratuity and a 7% administrative fee. For lunch events of less than (20) 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.

**KIMPTON®**  
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**