



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

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

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.

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

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

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

Menu pricing subject to change. All food and beverage charges shall be subject to a 17% gratuity and a 6% administrative fee. For dinner events of less than (25) 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.

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 1st 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 1st 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 1st 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.