



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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