



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

# 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**

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.

# 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

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.

- **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**

KIMPTONHOTELS.COM

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**

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.

## 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**