



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

**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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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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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**

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 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

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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

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