



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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Chicago, IL 60601

(312) 960-8527

(866) 879-0816

[monaco-chicago.com](http://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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