



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

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

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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**

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**

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# Hotel Monaco Chicago

# Beverage



## BEER, WINE, AND SODA PACKAGE

\$20.00 Per Person for the 1<sup>st</sup> 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 1<sup>st</sup> 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 1<sup>st</sup> 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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