

Hotel Monaco Baltimore

Catering Menu



Hotel Monaco Baltimore

2 North Charles Street, Baltimore MD 21201

443 692 6170

443 692 6171

www.monaco-baltimore.com

Hotel Monaco Baltimore

Breakfast

□ Continental Deluxe

- assorted breakfast breads and pastries
- assorted individual cold cereal and milk
- sweet butter and assorted preserves
- fresh fruit juices
- caffe vita coffee, decaffeinated coffee and organic teas
\$23.00 Per Person

□ Grand Central Station minimum guarantee of 20 guests

- farm fresh scrambled eggs egg white only add 2.00 per person
 - applewood smoked bacon and breakfast sausage
 - roasted rosemary potatoes
 - sliced seasonal fruit
 - assorted breakfast breads and pastries
 - sweet butter and preserves
 - fresh fruit juices
 - caffe vita coffee, decaffeinated coffee and organic teas
\$29.00 Per Person
- Add assorted seasonal fresh fruit display - \$5.00++ per person
Add smoked salmon bagel chip, dill crème fraiche, pickled red onion \$5.00 ++ per each

.Menu pricing subject to change. All food and beverage charges shall be subject to a 14% gratuity and a 9% administrative fee, 6% state sales tax and 9% alcohol tax. For events of less than (15) guests, an additional labor fee of \$75.00 will apply. Please advise catering of any food allergies prior to event.

We are proud to use local farms, meat purveyors and artisan products whenever possible. Please ask to see a list of preferred vendors

□ Healthy Start

- build your own greek yogurt parfaits with assorted fresh berries and house made granola
- sliced assorted bagels
- regular and seasonal flavored cream cheese, sweet butter and preserves
- hot oatmeal with brown sugar and bananas
- fresh fruit juices
- caffe vita coffee, decaffeinated coffee and organic teas
\$26.00 Per Person

□ Brain food Breakfast Buffet minimum guarantee of 20 guests

- scrambled egg whites breakfast wrap with tomato, seasonal veggies and avocado mousse
- baked oatmeal with apricots, almonds and brown sugar
- turkey bacon or sausage
- savory scones
- sliced seasonal fruit
- carrot and ginger juice shooters
- caffe vita coffee, decaffeinated coffee and organic teas
\$32.00 Per Person

□ Charm City Brunch Buffet minimum guarantee of 20 guests

- farm fresh scrambled eggs egg white only 2.00 per person
- french toast with maple syrup and sweet butter
- cold smoked salmon with tomatoes, red onion capers, dill crème fraiche
- applewood smoked bacon
- roasted rosemary potatoes
- sliced seasonal fruit
- assorted breakfast breads, pastries and bagels
- regular and seasonal flavored cream cheese, sweet butter and preserves
- assorted fruit juices
- caffe vita coffee, decaffeinated coffee and organic teas
\$39.00 Per Person

Breakfast Stations And Displays

- **Omelet Station**
eggs and egg whites made to order with your choice of ham, tomato, mushrooms, peppers, cheddar and scallions
\$13.00 Per Person
- **Build Your Own Benedict Station**
poached egg with your choice of spinach, ham, tomato, peppers, and mushrooms. served with a traditional hollandaise on an english muffin
\$15 Per Person
- **Lox and Bagels Display**
sliced smoked salmon, shaved red onion, cucumber, tomato, capers assorted, sliced bagels and cream cheese.
\$16 Per Person

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Compliment Your Breakfast

- **Bagels**
seasonal cream cheese
\$3.00 Per Each
- **Steel Cut Oatmeal**
fresh berries, bananas, brown sugar
\$6.00 Per Person
- **Yogurt Parfaits**
fresh berries, granola and honey
\$6.00 Per Each
- **Breakfast Deviled Eggs**
ask for seasonal ingredients
\$3.50 Per Person
- **Bacon, Sausage or Ham**
\$6.00 Per Person
- **Brioche French Toast**
\$6.00 Per Person
- **Scrambled Eggs**
\$5.00 Per Person
- **Breakfast Wraps**
\$7.00 Per Each
- **Hard Boiled Eggs**
\$2.00 Per Each
- **Cereal with Milk**
\$3.00 Per Person
- **House Made Frittata**
seasonal ingredients
\$7.00 Per Person
- **Breakfast Pastries**
**muffins, scones and croissants*
\$40.00 per dozen

Plated Breakfast

Served with caffe vita coffee & mighty leaf teas, fresh fruit juice
Available for on-site orders up to 30 guests

- **Eggcellent Scramble**
scrambled eggs, applewood smoked bacon, breakfast potatoes or smoked bacon cheddar grits breakfast pastries
\$27.00 Per Person
- **Sweet Start**
buttermilk pancakes with maple syrup, sausage links, breakfast potatoes or smoked bacon cheddar grits breakfast pastries,
\$27.00 Per Person
- **Seasonal Frittata**
chef's house made frittata using seasonal ingredients sausage links, , breakfast potatoes or smoked bacon cheddar grits breakfast pastries,
\$28.00 Per Person

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Breaks

Break Stops on the B&O Rail Line

Mount Airy Junction

assorted chips, mini pretzels, assorted cookies, fudge brownies
granola bars
pitchers of lemonade
\$15 Per Person

Ellicott City

diced seasonal melons
build your own yogurt parfaits with granola, seasonal berries and honey
apple dipping station with dark chocolate, white chocolate and caramel
fresh fruit juices
\$19.00 Per Person

Juice Caboose

custom blended fruits and vegetable juices, made from local ingredients
build your own trail mix with dried fruits, assorted nuts and seeds chocolate
chips and house made granola
\$19.00 Per Person

Catoctin Tunnel

house made hummus with pita chips
tortilla chips with fresh salsa and guacamole,
fresh veggie sticks
flavored iced tea
\$18.00 Per Person

Camden Yards

warm jumbo pretzels with seasonal mustard, spiced nuts,
pitchers of lemonade
\$18.00 Per Person

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A la Carte Break Options

- Assorted Spiced Nuts \$4.50 per person
- Pita Chips with Hummus \$4.50 per person
- Whole fresh fruit \$3.00 per piece
- Assorted Cookies & Brownies \$40.00 per dozen
- Bags of chips and pretzels \$4.00 per each
- House-made Flavored Popcorn \$6.00 per person
- Assorted granola bars \$4.00 per each
- Local artisanal Cheese display \$14.00 per person
- Vegetable Crudit  Display \$10.00 Per Person
- Seasonal fruit salad \$10.00 per person

Non-alcoholic Beverages

- Organic Caffe Vita Coffee and Organic Mighty Leaf Teas
\$75.00 Per Gallon,
1/2 Day Coffee Service \$7.50 Per Person
Full Day Service \$15.00 Per Person
- Freshly Brewed Organic Iced Tea or Lemonade
\$19.00 Per Pitcher
- Fresh Fruit Juices
\$25 Per Pitcher
- Assorted Soft Drinks
\$4.50 Per Each
- Bottled Domestic Still and Sparkling Water
\$4.50 Per Each
- Red Bull Energy Drinks
\$7.00 Per Each
- Coconut Water
\$6.00 Per Each

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Lunch

Dining Car Buffet

- soup of the day
- seasonal greens salad
- potato salad
- *or*
- mediterranean pasta salad
- herb roasted beef, smoked turkey breast, smoked ham
- country fried chicken tenders and chickpea fritters
- cheddar, swiss, pepper jack, provolone
- lettuce, tomatoes, onions, pickles, mustard grain aioli
- assortments of breads and wraps
- cookies and brownies
- iced tea

\$44.00 Per Person

- add house made albacore tuna salad for \$5.00 per person
- add house made egg salad for \$4.00 per person

Freight Car Salad Line

- house made bread and butter
- soup of the day
- seasonal green salad
- sliced & chilled chicken breast and classic tuna salad
- pick 6 accompaniments of your choice *grape tomatoes, cucumber, shaved red onion, olives, mushrooms, hard boiled egg crumbles, toasted pumpkin seeds, bleu cheese, cheddar, bacon, garbanzo beans, croutons,*
- toasted pita chips and hummus
- chef's selection of seasonal dressings
- mini cupcakes and blondies
- iced tea

\$44.00 Per Person

- add house made egg salad for \$4.00 per person

Sleeping Car Buffet

- seasonal bibb salad, bleu cheese, bacon, crumbled egg
- b&o baked beans
- bbq chicken quarters
- grilled corn on the cob
- house-made cornbread and butter
- assorted brownies and blondies
- iced tea

\$40.00 Per Person

Soup of the Day \$5.00 Per Person

Compliment Your Lunch

- caffe vita coffee, decaffeinated coffee and organic teas
\$4.50 per person

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Little Italy

- house made focaccia *with extra virgin olive oil*
 - monaco ceasar salad, *house-made croutons, ceasar dressing*
 - chicken picatta, *lemon, capers, white wine sauce*
 - sweet fennel sausage & penne *garlic, onion, sweet italian peppers*
 - roasted vegetables *medley of seasonal vegetables*
 - grated parmesan and romano cheeses, *crushed red pepper flakes*
 - espresso cheesecake
 - iced tea
- \$44.00 Per Person**

Chesapeake Bay

- soup of the day
 - house made bread *creamy butter*
 - organic mixed greens
 - black pepper roasted beef *b&o steak sauce*
 - seasonal whitefish
 - old bay new potatoes
 - green beans
 - cookies and brownies
 - iced tea
- \$48.00 Per Person**

add 3oz. crab cakes (2 per person) for an additional \$14.00 per person

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Baltimore Comfort

- soup of the day
 - house made bread *creamy butter*
 - cole slaw
 - b &o old bay brined chicken
 - b&o famous pit beef, *pit beef jus, horseradish cream*
 - buttermilk mashed potatoes
 - seasonal vegetables
 - lemon bars
 - iced tea
- \$46.00 Per Person**

Monaco Chef's Table

- soup of the day
 - house made bread *creamy butter*
 - seasonal greens salad *chef's selection of accompaniments and dressings*
 - grilled pork loin *bourbon red-eye jus*
 - seasonal white fish, *local seasonal preparation*
 - cheesy grits
 - seasonal vegetables
 - seasonal fruit cobbler
 - iced tea
- \$48.00 Per Person**

COMPLIMENT YOUR LUNCH

- **caffe vita coffee, decaffeinated coffee and organic teas**
\$4.50 per person
- **soup of the day \$5.00 per person**

Plated Lunch

- house-made bread and butter
- caffe vita coffee and mighty leaf teas

Starter

Choose one

- **seasonal soup**
chef's daily selection
- **organic mixed green** *seasonal accompaniments*
- **sweet gem lettuce**, *brioche crouton, parmesan, caesar dressing*
- **wild arugula** *candied pecans, pecorino, seasonal berries, whole grain mustard vinaigrette*

add second starter course **\$7.00 per person**

add these family style served accompaniments

- **charcuterie** *served family style for an additional \$8.00 per person*
- **local artisan cheese** *served family style for an additional \$7.00 per person*

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Entrée

Chef's selection of seasonal starch and vegetable

Choose one

- **penne primavera**
tomato basil marinara, seasonal vegetables, grated parmesan
\$39.00 per person
- **roasted chicken breast**
traditional salmoriglio (fresh herbs, citrus zest, chili, olive oil)
\$41.00 per person
- **seasonal white fish**
old bay beurre blanc
\$market price
- **grilled salmon**
basil & arugula pesto
\$44.00 per person
- **herb roasted pork loin**
bomba calabrese (spicy tomato and eggplant puree)
\$42.00 per person
- **butcher steak**
chef's cut- b&o american brasserie steak sauce
\$49.00 per person

For choice of up to 3 entrees, the higher price entrée prevails as the full menu price, exact counts for each entrée must be provided no later than 3 business days prior to event start date.

Dessert

Choose one

- **flourless chocolate cake**
toasted meringue, graham cracker
- **espresso cheesecake**
salted caramel
- **seasonal fruit cobbler**
with toasted oat crumble
- **bread pudding**
seasonal selection, whipped cream fraiche