

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

Dinner

Dinner Buffet

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

Choice of one starter

- **tomato basil bisque** (*vegan*)
- **maryland crab and tomato soup**
- **tuscan white bean** (*vegetarian*)
- **organic mixed greens**, *fennel, manchego cheese, citrus vinaigrette*
- **wild arugula**, *candied pecans, pecorino cheese, fresh berries, whole grain mustard vinaigrette*
- **baby romaine**, *grape tomato, pickled red onion, bacon, herb buttermilk dressing*

Choice of One Starch and One Vegetable

- **honey glazed carrots**
- **sautéed greens beans** *almonds*
- **chili roasted rapini**, *olive oil with lemon*
- **asparagus**, *brown butter*
- **heirloom grains** *sautéed with fresh herbs*
- **buttermilk mashed potatoes**
- **jasmine rice**
- **herb roasted new potatoes**
- **seasonal risotto**

Choice of one pasta and sauce

- **pasta**
penne, cheese ravioli, rigatoni
- **sauce**
carbonara, tomato cream, pomodoro, aglio olio (garlic, extra virgin olive oil, chili)

Choice of two entrees

- **sirloin**
black pepper and herb crusted, house made worcestershire
- **herb roasted chicken**
salmoriglio olive oil, lemon, garlic and oregano
- **slow roasted pork loin**
bourbon cumin sauce
- **grilled and roasted flank steak**
chimichurri sauce
- **roasted salmon**
basil & arugula pesto
- **seasonal white fish**
old bay beurre blanc

Dessert

Assorted seasonal selections

\$75 Per Person

Options

- Add second starter
\$8 Per Person
- Add third side
\$6 Per Person
- Add third entree
\$14 Per Person

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.

PLATED DINNER

- house-made bread and butter
- caffe vita coffee and mighty leaf teas
- chef's seasonal selection of starch and vegetable

STARTER

Choose one

- **tomato basil bisque** (*vegan*)
- **maryland crab and tomato soup**
- **tuscan white bean** (*vegetarian*)
- **organic mixed greens**, *fennel, apple, manchego cheese citrus vinaigrette*
- **wild arugula**, *candied pecans, pecorino cheese, fresh berries, whole grain mustard vinaigrette*
- **baby romaine**, *grape tomato, pickled red onion, bacon lardons, herb buttermilk dressing*

Add second starter course
\$8 Per Person

ENTRÉE

Choose one

- **sautéed market grains with roasted seasonal vegetables**
evoo, fresh lemon
\$50.00 per person
- **roasted chicken breast**
chermoula sauce
\$59 .00 per person

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- **roasted salmon**
basil & arugula pesto
\$63.00 per person
- **seasonal fresh fish (ask for options)**
seasonal preparation based on local ingredients
\$ market price per person
- **maryland crab cakes**
old bar beurre blanc
\$market price per person
- **herb crusted rack of lamb**
roasted garlic and mint, lamb demi glace
\$72.00 per person
- **grilled filet mignon**
smoked hollandaise
\$72.00 per person
- **herb crusted pork tenderloin**
bomba calabrese
\$62.00 per person
- **grilled strip steak**
b&o bordelaise
\$66.00 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

- **seasonal cheesecake** *fresh fruit garnish*
- **seasonal bread pudding** *whipped crème fraiche*
- **seasonal fruit cobbler** *toasted oat crumble (can be made gluten free)*
- **flourless chocolate cake with fresh berries** (*gluten free*)

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Beverage

BEER & WINE

* Requires bartender serving beer & wine

BEER

assorted domestic and imported beers, seasonal microbrews

\$6 per bottle for domestic beer

\$7 per bottle for imported beer

PORTER WINES

LaTerre Chardonnay & Cabernet Sauvignon, CA

\$36 Per Bottle

HOUSE SPARKLING WINE

Domaine St. Michelle Brut

Columbia Valley, WA

\$39 Per Bottle

Please inquire about our full wine list

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OPEN BAR PRICING

Per person per hour, bartender fee waived

PORTER BAR

Beer, wine and soft drinks

\$16.00 one hour

\$24.00 two hours

\$31.00 three hours

\$37.00 four hours

\$41.00 five hours

CONDUCTOR BAR

Select brands spirits, beer, wine and soft drinks

\$18.00 one hour

\$28.00 two hours

\$36.00 three hours

\$40.00 four hours

\$43.00 five hours

STATIONMASTER BAR

Top shelf brands spirits, beer, wine and soft drinks

\$20.00 one hour

\$30.00 two hours

\$38.00 three hours

\$44.00 four hours

\$48.00 five hours

COCKTAILS

* Requires bartender
serving cocktails, beer &
wine 125.00 per bartender

CONDUCTOR COCKTAILS

\$8.00 Per Drink
\$12.00 Per Martini

- Smirnoff Vodka
- Beefeater Gin
- Jim Beam Bourbon
- Bacardi Light Rum
- Crown Royal Whisky
- El Jimador Tequila
- Courvisier VS Cognac
- Johnny Walker Red Scotch

STATIONMASTER COCKTAILS

\$10.00 Per Drink
\$12.00 Per Martini

- Absolut Vodka
- Tanqueray Gin
- Maker's Mark Bourbon
- Flor de Cana Rum
- 1800 Silver Tequila
- Courvisier VSOP Cognac
- Johnny Walker Black Scotch

COMPLIMENT YOUR BAR WELLNESS

- **Superberry Fizz**
*beefeater gin, lemon, canton ginger
liqueur, simple syrup, blueberries*
\$12.00 Per Drink
- **Organic Agave Margarita**
*el jimador reposado tequila, organic agave
nectar, fresh lime juice*
\$12.00 Per Drink
- **Red Dawn**
*portland 88, limoncello, lemon juice,
pomegranate grenadine*
\$12.00 Per Drink

CLASSICS

- **Kimpton House Dry Martini**
tanqueray gin, noilly pratt dry vermouth
\$12.00 Per Drink
- **Manhattan**
*bulleit bourbon, martini & rossi sweet vermouth,
angostura bitters, brandied cherries*
\$12.00 Per Drink
- **Old Fashioned**
*maker's mark, lemon peel, simple syrup,
angostura bitters*
\$12.00 Per Drink
- **Mojito**
*bacardi, lime juice, simple syrup, mint leaves,
soda*
\$12.00 Per Drink

KIMPTON CRAFTED

- **On Taylor**
*Tanqueray 10 gin, Lustau East India sherry,
honey syrup*
\$10.00 Per Drink
- **Cable Car**
*captain morgan spiced rum, curacao, fresh
lemon juice, simple syrup*
\$10.00 Per Drink
- **La Perla**
*sauza hornitos, manzanilla sherry, mathilde pear
liqueur*
\$10.00 Per Drink

“SPIKE IT” STATIONS LEMONADE STAND

- *fresh lemonade, ice teas, aromatic syrups and
flavors, fruits, additional fruit purees and juices*
- *bourbon, gin, and vodka*
\$26 Per Person (2 hours)

COLOR MY BUBBLES

- *juices and purees, assorted herbs*
- *sparkling wine, liqueurs*
\$26 Per Person (2 hours)

BLOODY MARY BAR

- *tomato juice, clamato, hot sauces, horse radish,
worcestershire, pepper, salt, pickled vegetables,
spices*
- *smirnoff vodka, beefeater gin*
\$26 Per Person (2 hours)

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