

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

**Full Day Meeting
Package**

HEALTHY EATING MEETING

Healthy Start

- house-made granola *organic greek yogurt*
- bagels and cream cheese
- hot oatmeal with brown sugar and bananas
- fresh fruit juices
- caffe vita coffee and mighty leaf teas

Feel Good Lunch Buffet

- soup of the day *with house made bread and butter*
- seasonal greens salad
- oven roasted chicken, *lemon herb jus*
- seasonal white fish
- seasonal risotto
- seasonal vegetables
- cookies and brownies
- iced tea

Refresh Time

- fresh whole fruit
- build your own trail mix

All-day Beverages

- caffe vita coffee and mighty leaf teas
- lemonade, iced tea

\$81 Per Person

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LIVE LIKE A LOCAL MEETING

Mobtown Breakfast Buffet

- selection of freshly baked pastries
whipped butter, house-made preserves
- home-fried potatoes
- three cheese scramble
- choice of bacon or sausage
- seasonal sliced fruit
- fresh fruit juices
- caffe vita coffee and mighty leaf teas

By The Bay Lunch Buffet

- soup of the day
- housemade bread *creamy butter*
- seasonal greens salad
- black pepper roasted beef *b&o steak sauce*
- seasonal whitefish
- seasonal vegetarian entrée
- old bay roasted potatoes
- seasonal vegetables
- assortments of breads
- cookies and brownies
- iced tea

Seventh Inning Stretch

- pop corn *old bay seasoning*
- warm soft pretzels *horseradish yellow mustard*

All-day Beverages

- caffe vita coffee and mighty leaf teas
- lemonade , iced tea

\$90 Per Person

Monaco Classic All Day Meeting Package

Continental

- croissants, muffins, danishes
- sweet butter and assorted preserves
- cereal, whole and 2% skim milk
- fresh fruit juices
- caffe vita coffee, decaffeinated coffee and organic teas

Deli Lunch Buffet

- potato salad grain mustard
- pit beef, smoked turkey breast, smoked ham
- cheddar, swiss cheeses
- cold vegetable salad or quinoa salad
- lettuce, tomatoes, avocado mousse, onions, pickles mustard and mayonnaise
- assortments of breads and wraps
- cookies and brownies

All-day Beverages

- caffe vita coffee and mighty leaf teas
- lemonade, iced tea

\$69 Per Person

Monaco Modern All Day Meeting

Continental

- croissants, muffins, danishes
- sweet butter and assorted preserves
- cereal, whole and 2% skim milk
- fresh fruit juices
- caffe vita coffee, decaffeinated coffee and organic teas

Wrap It Up

- assorted wraps
- bibb lettuce salad *crispy bacon, bleu cheese, onion, mustard vinaigrette*
- smoked turkey breast,
- country fried chicken tenders
- chickpea fritters
- cucumber, tomato, avocado mousse, cheddar
- buttermilk herb dressing and harissa yogurt dressing
- cookies and brownies

PM Break

- fresh whole fruit
- mini dessert bites

All-day Beverages

- caffe vita coffee and mighty leaf teas
- Lemonade, iced tea

\$79 Per Person

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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

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□ 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

Hotel Monaco Baltimore

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,
½ 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

Hotel Monaco Baltimore

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

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**

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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

Hotel Monaco Baltimore

Reception

HOT HORS D'OEUVRES

- **maryland mini crab cake**
sweet pickle aioli
\$6.00 per each
- **arancini- risotto balls**
spicy tomato sauce
\$3.50 per each
- **chick pea fritters**
tzatziki
\$4.00 per each
- **sweet corn and bacon croquette**
tomato jam
\$4.50 per each
- **crispy pork belly bite**
chili balsamic drizzle
\$5.00 per each
- **fried mac and cheese balls**
jalapeno
\$4.00 per each
- **citrus & herb marinated chicken skewers**
\$4.50 per each
- **brie & rosemary crostini**
pickled radish
\$4.50 per each
- **beef satay**
chimichurri sauce
\$5.00 per each
- **pulled pork tartlet**
bourbon bbq , cumin slaw
\$5.00 per each
- **grilled shrimp**
sweet chermoula sauce
\$5.50 per each
- **rosemary crusted lamb chop**
chili balsamic reduction
\$9.00 per each

COLD HORS D'OEUVRES

- **stuffed sweet chili pepper**
goat cheese, fresh herbs
\$ 4.00 per each
- **tomato bruschetta**
parmesan
\$4.50 per each
- **seasonal fish ceviche**
\$4.50 per each
- **deviled eggs with bacon jam**
\$4.50 per each
- **asparagus wrapped prosciutto**
\$5.00 per each
- **spicy tuna tartare**
avocado, chili, caviar
\$5.00 per each
- **chilled shrimp shooter**
cocktail sauce, horseradish
\$5.00 per each
- **smoked salmon**
bagel chips, dill crème fraiche, pickled red onion
\$5.00 per each
- **beef tartare**
capers, shallots, balsamic
\$5.50 per each
- **caprese skewers**
grape tomato, fresh mozzarella , basil pesto
\$4.50 per each

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Displayed Hors D'oeuvres

- **market fresh vegetables**
sun-dried tomato dip and buttermilk herb dip
\$10.00 per person
- **mediterranean**
seasonal grilled vegetables, feta cheese, marinated tomato, kalamata olives , pita chips with hummus
\$14.00 per person
- **bruschetta, roasted red peppers and olive tapenade**
served with house made crostinis
\$14.00 per person
- **trio of dips**
bomba calabrese, cheddar fondue, seasonal hummus
\$12 per person
- **cheeseboard**
local and domestic cheeses, dried fruit and nuts, sliced breads and crackers
\$15.00 per person
- **smoked salmon**
shaved red onion, capers, dill crème fraiche , lemon wedge, toast points
\$14.00 per person
- **charcuterie**
artisan sliced cured meats, seasonal terrines, rilletts, cornichon, whole grain mustard, assorted breads and crackers
\$18.00 per person
- **along the chesapeake****
gulf shrimp, oysters on the half shell, crab salad on cucumber, chilled calamari salad cocktail sauce, mignonette lemon horseradish
\$25.00 per person (based on 1 piece per person)

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Carvery*

sliced and served with assorted miniature rolls & sandwich accoutrements

- **pepper crusted prime rib \$22.00 per person**
- **roasted organic turkey \$17.00 per person**
- **whole beef tenderloin \$market per person**
- **roasted pork loin \$16.00 per person**
- **pit smoked ham \$14.00 per person**

Enhancements

- **whipped sweet potatoes**
- **roasted new potatoes**
- **garlic mashed potatoes**
- **green beans**
- **glazed carrots**
- **roasted cauliflower**
- **braised greens**
- **jasmine rice**
- **home style brioche and herb stuffing**
- **mac and cheese**
\$6.00 per person for each

Pasta and Such*

- **rigatoni pasta charred tomato sauce, basil pesto, shaved parmesan \$15.00 per person**
- **mac and cheese bar seasonal fixings \$16.00 per person**
- **risotto seasonal accompaniments \$16.00 per person**

On the Bayou

- **bourbon bbq chicken quarters, horseradish coleslaw, bacon baked beans , cornbread muffins, honey butter**
\$21.00 per person

Black Tie

- **assorted petite pastries, chocolate dipped strawberries, seasonal panna cotta, caffe vita coffee and organic teas**
\$16.00 per person

*requires chef attendant **\$125 Per Hour**

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

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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

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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)*

Hotel Monaco Baltimore

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, agnostura 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)

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

Hotel Monaco Baltimore

Small group menus

For groups of up to 12

☐ Continental Deluxe

- assorted breakfast breads and pastries
- assorted individual cold cereals and milk
- sweet butter and assorted preserves
- fresh fruit juices
- caffe vita coffee, decaffeinated coffee and organic teas

\$23 Per Person

☐ Breaks

Mount Airy Junction

- assorted chips, mini pretzels, cookies, fudge brownies
- gourmet flavored popcorn
- pitchers of lemonade

\$15 Per Person

Camden Yards

- warm jumbo pretzels with mustard, salted peanuts in the shell,
- tortilla chips with fresh salsa & guacamole,
- pitchers of lemonade

\$18 Per Person

☐ Healthy Start

- build your own greek yogurt parfaits with assorted fresh berries, seasonal fruit and house made granola
- sliced plain and sesame bagels
- regular and seasonal flavored cream cheese, sweet butter and preserves
- hot oatmeal with honey and bananas
- fresh fruit juices
- caffe vita coffee, decaffeinated coffee and organic teas

\$26.00 Per Person

Add assorted seasonal fresh fruit display -\$5 per person

☐ ALA Carte

individual greek yogurt \$7 each

apple dipping station

chocolate, caramel & raspberry sauces

\$7 per person

all day coffee & tea \$14 per person,

1/2 day coffee & tea \$7 per person

assorted soft drinks& bottled waters

\$4.50 per each

☐ Eggcellent Scramble Plated Breakfast

- scrambled eggs
- applewood smoked bacon,
- breakfast potatoes or smoked bacon cheddar grits
- breakfast pastries
- fresh fruit juices
- caffe vita coffee, decaffeinated coffee and organic teas

\$27 Per Person

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□ Deli Lunch Buffet

- potato salad grain mustard
- roast beef, smoked turkey breast, smoked ham
- cheddar, swiss cheeses
- cold roasted vegetables
- lettuce, tomatoes, avocado mousse, onions, pickles
- mustard and mayonnaise
- assortments of breads and wraps
- cookies and brownies
- iced tea

\$40 Per Person

□ Sleeping Car Buffet

- seasonal green salad chef's daily vinaigrette
- bbq chicken
- seasonal vegetables
- b&o baked beans
- house-made cornbread and butter
- chef's seasonal dessert
- iced tea

\$40 Per Person

Add Soup of the Day \$5.00 Per Person

□ Plated Salads

Served with seasonal dessert and iced tea

- **seasonal grain salad \$28 per person**
- **b&o cobb salad \$33 per person**
 - *add chicken \$6 add salmon \$8*
 - *add shrimp \$8 add steak \$10*

□ Chesapeake Bay

- soup of the day
- house made bread *creamy butter*
- organic mixed greens
- choice from black pepper roasted beef b&o steak sauce
or
- seasonal whitefish
- old bay new potatoes
- green beans *fried onions*
- cookies and brownies
- iced tea

- *Add 3oz. Crab cakes (2 per person) for an additional \$14.00 per person*

\$48 Per Person

□ Plated Sandwiches

Served with house made potato salad, iced tea and seasonal dessert

- **b&o pit beef** *black pepper steak sauce, horseradish aioli, onion straws, brioche bun,*
 - **grilled veggie wrap** *fresh mozzarella, red pepper, zucchini, mushroom, pickled red onion, watercress, sriracha aioli*
 - **caprese chicken sandwich** *seared chicken, fresh mozzarella, tomato relish, basil pesto aioli, balsamic syrup*
- \$32 Per Person**

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