

Hotel Monaco Baltimore

# Catering Menu



## Hotel Monaco Baltimore

2 North Charles Street, Baltimore MD 21201

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[www.monaco-baltimore.com](http://www.monaco-baltimore.com)

# 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

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. Please advise catering of any food allergies prior to event. For events of less than (15) guests, an additional labor fee of \$75.00 will apply.

## Hotel Monaco Baltimore Catering Menu

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

### 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*