

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

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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**

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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

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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