

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**

# **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

• 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.

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

## ☐ 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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