

Hotel Monaco Philadelphia

Catering Menu



“At Hotel Monaco, my team and I put the same meticulous care into every plate that comes out of our banquet kitchen as we do with the dishes served at our signature restaurant, Red Owl Tavern.”

- Jorge Chicas, Executive Chef



Hotel Monaco Philadelphia

433 Chestnut Street
Philadelphia, PA 19106
215 925 2111 Hotel
267 386 9439 Fax

Monaco-Philadelphia.com

Hotel Monaco Philadelphia

BREAKFAST

Breakfast - Buffets

For breakfast events of less than 15 guests a small group fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee.

CONTINENTAL

Seasonal Fruits
Chef's Selection of Breakfast Pastries
Assortment of Local Bagels and Philadelphia Cream Cheese
Housemade Seasonal Marmalades and Butter
Chilled Orange Juice,
Organic Caffè Vita Coffee,
Decaffeinated Coffee and Organic Teas
\$30.00 per person

MORNING CONSTITUTION

Seasonal Fruits
Scrambled Cage-Free Eggs
(egg whites or egg beaters add \$2 per person)
Chicken-Apple Sausage
Herb Roasted Potatoes
Chef's Selection of Breakfast Pastries
Housemade Seasonal Marmalades and Butter
Chilled Orange Juice,
Organic Caffè Vita Coffee,
Decaffeinated Coffee and Organic Teas
\$36.00 per person

HEALTHY START

Seasonal Fruit
Scrambled Egg Whites
Turkey Bacon
Seasonal Petite Fruit and Seasonal Berries
Individual Fage Greek Yogurt
Housemade Granola and Seasonal Mixed Berries
Steel-Cut Irish Oatmeal, Mixed Dried Fruits
and Brown Sugar
Chilled Orange Juice, Grapefruit Juice and
Pomegranate Juice
Organic Teas
\$38.00 per person

Menu items are subject to change based on seasonal availability.

All prices are subject to 14% service charge, 8% administrative fee, 8% food tax and 10% beverage tax

Breakfast – Buffets (continued)

For breakfast events of less than 15 guests a small group fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee.

INDEPENDENCE BREAKFAST

Seasonal Fruits
Scrambled Cage-Free Eggs
(egg whites or egg beaters add \$2 per person)
Chicken-Apple Sausage
Apple-wood Smoked Bacon
Herb Roasted Potatoes
Individual Fage Greek Yogurt, Housemade Granola and Seasonal Mixed Berries
Chef's Selection of Breakfast Pastries
Housemade Seasonal Marmalades and Butter
Chilled Orange Juice
Organic Caffe Vita Coffee,
Decaffeinated Coffee and Organic Teas
\$40.00 per person

MONACO BREAKFAST

Seasonal Fruits
Scrambled Cage-Free Eggs
Scrambled Egg Whites
Apple-wood Smoked Bacon
Chicken-Apple Sausage
Pork Breakfast Sausage
Herb Roasted Potatoes
Individual Fage Greek Yogurt, Housemade Granola & Seasonal Mixed Berries
Assortment of Local Bagels and Philadelphia Cream Cheese
Chef's Selection of Breakfast Pastries
Housemade Seasonal Marmalades and Butter
Chilled Orange Juice
Organic Caffe Vita Coffee,
Decaffeinated Coffee and Organic Tea
\$44.00 per person

OLD CITY BREAKFAST

Seasonal Fruits
Scrambled Cage-Free Eggs
Scrambled Bacon, Egg and Cheese Wrap
Egg White, Chicken Sausage, Arugula and Tomato Wrap
Turkey Bacon
Herb Roasted Potatoes
Individual Greek Yogurt, House Made Granola & Seasonal Berries
Chef Selection of Breakfast Pastries
Housemade Seasonal Marmalades and Butter
Chilled Orange Juice
Organic Caffe Vita Coffee
Decaffeinated Coffee and Organic Tea
\$46.00 per person

Menu items are subject to change based on seasonal availability.

All prices are subject to 14% service charge, 8% administrative fee, 8% food tax and 10% beverage tax

Breakfast – Buffet Enhancements

A LA CARTE

Homemade Muffins
\$28.00 per dozen

Seasonal Berries with Mascarpone Cream
\$12.00 per dozen

Assortment of Local Bagels & Philadelphia Cream Cheese
\$32.00 per dozen

Coconut Water
\$6.00 each

Grapefruit Juice
\$6.00 each

Pomegranate Juice
\$7.00 each

FRESH JUICIES

Barista required - \$125.00

Fresh Squeezed Orange Juice Made to Order
\$10.00 per person

Beets Me; beets, carrot, ginger and cilantro
\$12.00 per person

Being Green; cucumber, celery, spinach, kale and lemon
\$12.00 per person

Rise and Shine; carrot, ginger and pineapple
\$12.00 per person

CHEF ENHANCEMENTS

Omelet Station

Cage-Free Eggs, Baby Heirloom Tomatoes, Local Seasonal Mushrooms, Green Peppers, Onions, Cabot Cheddar Cheese & Black Forest Ham

\$12.00 per person
chef attendant required \$125.00 (per 40 guests)

Egg Whites or Egg Beaters add \$2.00 per person

Lox & Bagels

House Cured Skuna Bay Salmon, Baby Heirloom Tomatoes, Shaved Red Onion, Capers, Hard Boiled Eggs, Assorted Bagels and Philadelphia Cream Cheese
\$16.00 per person

French Toast

Vanilla Mascarpone, Berry Compote, Cinnamon Sugar, Apple-Walnut Chutney and Pennsylvania Maple Syrup
\$12.00 per person

Huevos Rancheros

Crispy Tortilla, Black Beans, Ranchero Sauce, Queso Fresco, Tomato Salsa & Micro Cilantro
\$10.00 per person

Menu items are subject to change based on seasonal availability.

All prices are subject to 14% service charge, 8% administrative fee, 8% food tax and 10% beverage tax

Hotel Monaco Philadelphia

BRUNCH

Brunch – Buffets

For events with less than 15 guests a small group fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee.

INDEPENDENCE BRUNCH

Seasonal Fruits
Scrambled Cage-Free Eggs
(egg whites or egg beaters add \$2 per person)
Breakfast Pork Sausage
Apple-wood Smoked Bacon
Herb Roasted Yukon Gold Potatoes
Huevos Rancheros, Crispy Corn Tortilla,
Black Bean Stew, Ranchero Sauce, Fried Eggs,
Queso Fresco, Tomato Salsa
Chef's Selection of Breakfast Pastries, Muffins
Housemade Seasonal Marmalades and Butter
Chilled Orange Juice
Organic Caffè Vita Coffee,
Decaffeinated Coffee and Organic Teas
\$42.00 per person

MONACO BRUNCH

Seasonal Fruits
Scrambled Cage-Free Eggs
(egg whites or egg beaters add \$2 per person)
French Toast, Seasonal Berry Compote,
Vanilla Mascarpone
Apple-wood Smoked Bacon
Chicken-Apple Sausage
Herb Roasted Yukon Gold Potatoes
House Cured Skuna Bay Salmon,
Seasonal Garnishes
Assortment of Local Bagels and Philadelphia
Cream Cheese
Chef's Selection of Breakfast Pastries, Muffins
Housemade Seasonal Marmalades and Butter
Chilled Orange Juice
Organic Caffè Vita Coffee,
Decaffeinated Coffee and Organic Tea
\$45.00 per person

OLD CITY BRUNCH

Seasonal Fruits
Scrambled Cage-Free Eggs
Housemade Biscuit and Gravy
Baked Eggs with Seasonal Vegetables and
Fontina Cheese
Pancakes, Blueberry Compote
Apple-wood Smoked Bacon
Turkey Bacon
Chicken-Apple Sausage
Herb Roasted Yukon Gold Potatoes
Tomato Mozzarella Salad with Pesto,
Aged Balsamic, Arugula
House cured Skuna Bay Salmon,
Seasonal Garnishes
Assortment of Local Bagels and Philadelphia
Cream Cheese
Chef's Selection of Breakfast Pastries, Muffins
Housemade Seasonal Marmalades and Butter
Chilled Orange Juice
Organic Caffè Vita Coffee,
Decaffeinated Coffee and Organic Tea
\$50.00 per person

Menu items are subject to change based on seasonal availability.

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Hotel Monaco Philadelphia

BREAKS

Breaks

POWER BREAK

Maple Spiced Nuts Mixed
Homemade Granola Bars
Coconut Water
\$12.00 per person

PHILLY'S FINEST

Mini Soft Pretzels and Mustard
Peanut Chews
Assorted Route 11 Chips
Assorted Jones Soda
Boxed Water
\$13.00 per person

POPCORN BREAK

Sweet and Spicy Popcorn
Roasted Garlic and Herb Popcorn
Chicken Curry Flavored Popcorn
Truffle Popcorn
Bruce Cost Original Ginger Ale or Pomegranate soda
\$13.00 per person

KICK STARTER

Petite Whole Fruit
Individual Fage Greek Yogurt
Housemade Seasonal Compotes
Mixed Seasonal Berries
Housemade Granola
Chilled Orange Juice and Organic Teas
\$13.00 per person

THE CRUNCH

Seasonal Vegetable Crudités
Chef's selection of spreads
Lavash Crackers
Chilled Pomegranate Juice and Organic Teas
\$15.00 per person

SWEET TREATS

Chocolate Chip Cookies
Brownies
Cheesecake Bars
Homemade Granola Bars
Organic Teas
\$11.00 per person

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Beverages

CONSUMPTION BEVERAGES

Freshly Brewed Organic Caffe Vita Coffee, Decaffeinated Coffee & Assorted Tazo Teas

\$75.00 per gallon

Assorted Soda & Mineral Water

\$5.00 per drink

SMOOTHIES

Jumpstart; blueberries, bananas, Fage Greek yogurt and flaxseed

Hug Yourself; peanut butter, banana, soy milk

Power Smoothie; strawberries, agave syrup, protein powder

\$20.00 per person

HEALTHY RAW JUICE BAR

\$125.00 barista fee required per 40 guests

Beets Me; beets, carrots, ginger and cilantro

Being Green; cucumber, celery, spinach, kale and lemon

Rise & Shine; pineapple, carrots and orange
Coconut Water and Boxed Water

\$12.00 per person

Menu items are subject to change based on seasonal availability.

All prices are subject to 14% service charge, 8% administrative fee, 8% food tax and 10% beverage tax

Hotel Monaco Philadelphia

LUNCH

Lunch – Buffets

For lunch events of less than 15 guests a small group fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee.

SOCIETY HILL

Mixed Green Salad

Baby Heirloom Tomatoes, European Cucumbers, Sliced Red Onions, Radishes and Sherry-Oregano Vinaigrette

Spinach Salad

Pickled Red Onions, Tomatoes, Crispy House Bacon, Blue Cheese, Ranch Dressing

BUILD YOUR OWN SANDWICH House Smoked Turkey Breast

Black Forest Ham

Accompaniments

Cabot Cheddar Cheese, Smoked Gouda, Sliced Tomato, Red Onions, Lettuce, Dijon Mustard, Whole Grain Mustard, Mayonnaise, Chef's Selection of Rolls

Route 11 Chips

Housemade Cookies and Brownies

\$42.00 per person

OLD CITY

Classic Caesar Salad

Romaine Hearts, Parmigiano-Reggiano and Brioche Croutons

Arugula Salad

Candied Walnuts, Apples, Cranberries, Lemon Honey Vinaigrette

Smoked Turkey Club

Smoked Bacon, Smoked Gouda, Tomatoes and Chipotle Aioli on Multigrain Roll

Ham & Cheese Sandwich

Black Forest Ham, Gruyere Cheese, Black Truffle Vinaigrette, Parker Roll

Grilled Vegetable Wrap

Grilled Mixed Vegetables, Hummus, Basil Pesto & Baby Arugula, Spinach Wrap

Route 11 Chips

Assorted Housemade Cakes

\$46.00 per person

WASHINGTON SQUARE

Chopped Salad

Shaved Romaine, Radish, Tomato, Cucumber, Corn, Bacon, Blue Cheese, Ranch Dressing

Baby Arugula Salad

Heirloom Tomatoes, Pine Nuts, Feta, Roasted Beets, Sherry-Oregano Vinaigrette

Oven Roasted Herb Chicken Wrap

Arugula, Garlic Herb Wrap

BLTB Ciabatta Roll

Smoked Bacon, Lettuce, Tomato & Brie

Smoked Turkey Club

Smoked Bacon, Smoked Gouda, Tomatoes & Chipotle Aioli on a Multigrain

Grilled Vegetable Wrap

Grilled Mixed Vegetables, Hummus, Basil Pesto & Baby Arugula, Spinach Wrap

Accompaniments

Housemade Pickles

Route 11 Chips

Seasonal Cobbler with Mascarpone Cream

\$48.00 per person

Menu items are subject to change based on seasonal availability.

All prices are subject to 14% service charge, 8% administrative fee, 8% food tax and 10% beverage tax

Lunch – Enhanced Buffets

15 guests minimum required - \$8.00 per guest supplement for less than the minimum.
One hour display.

BETSY ROSS

Classic Caesar Salad

Romaine Hearts, Parmigiano-Reggiano,
Brioche Croutons

Mediterranean Salad

Romaine, Tomatoes, Cucumbers, Green Peppers,
Feta, Olives, Mint, Parsley and
Lemon-Honey Vinaigrette

Oven Roasted Chicken Breast

Vegetable Ratatouille

Tortellini

Heirloom Tomatoes, Baby Spinach,
Mozzarella, Tomato Basil Sauce

Seared Skuna Bay Salmon

Baby Arugula, Marinated Fennel, Red Onions,
Oranges, Heirloom Tomatoes and
Orange-Champagne Vinaigrette

Green Beans and Baby Carrots
Oven Roasted Fingerling Potatoes

Assorted Mousse

Raspberry, Tiramisu
Chocolate, Lemon

\$48.00 per person

WALT WHITMAN

Shaved Romaine Salad

Black Beans, Tomatoes, Roasted Corn, Julienne
Tortilla, Queso Fresco & Cilantro-Lime Dressing

Mixed Green Salad

Baby Heirloom Tomatoes, European
Cucumbers, Sliced Red Onions, Radishes
and Sherry-Oregano Vinaigrette

BUILD YOUR OWN TACOS

Marinated Organic Grilled Chicken Breast

Creekstone Farm Angus Flank Steak

Flour Tortillas

Chimichurri Rice

Guacamole, Tomato Salsa, Sour Cream,
Queso Fresco, and Cilantro

Churros

Cinnamon Sugar, Chocolate Sauce

\$52.00 per person

BEN FRANKLIN

Mediterranean Salad

Romaine, Tomatoes, Cucumbers, Green Peppers,
Feta, Olives, Mint, Parsley and
Lemon-Honey Vinaigrette

Burrata with Oven Roasted Tomatoes

Baby Arugula and Balsamic Reduction

Seared Branzino

Caper Berries, Olives, Herbs, Lemon, Baby
Heirloom Tomatoes, Pearl Onions and Oven
Roasted Fingerling Potatoes in a
Lemon Vinaigrette

Braised Lancaster County Angus Short Ribs

Roasted Garlic Mashed Potatoes, Petite Green
Beans, Oven Roasted Onions and Red Wine Jus

Seared Free-Range Chicken

Artichoke, Oven Roasted Tomatoes and Seasonal
Vegetables in a Lemon-Caper Sauce, with Herb Oil

Apple Tartlets

Caramel Sauce

\$56.00 per person

Menu items are subject to change based on seasonal availability.

All prices are subject to 14% service charge, 8% administrative fee, 8% food tax and 10% beverage tax

Lunch Entrees & Desserts – Plated

ENTREE

(please choose one)

Seared Free Range Chicken

Creamy Grits, Green Beans, Rosemary-Lemon Jus
\$46.00 per person

Bucatini Pasta

Herb Roasted Seasonal Baby Vegetables, Basil Pesto
\$40.00 per person

Seared Skuna Bay Salmon

Cauliflower Puree, Circus Cauliflower, Lemon-Butter Sauce
\$46.00 per person

Petite Filet

Chimichurri Sauce, Oven Roasted Baby
Heirloom Tomatoes, Oven Roasted Fingerlings
Herb Salad
\$50.00 per person

Roasted Circus Cauliflower

Pesto, Gremolata with Roasted
Pine Nuts
\$42.00 per person

DESSERT

(included - please choose one)

Vanilla Cake

Orange Frosting, Streusels Crumble

Dulce de Leche Pot de Creme

Vanilla Crème Fraiche, Walnut Crumble

Apple Tartlet

Salted Caramel

Peanut Butter Mousse

Oreo Crumble

Chocolate cake

Berry Frosting, Berry Sauce

Assorted Mousse

Raspberry, Tiramisu
Chocolate, Lemon

Menu items are subject to change based on seasonal availability.

All prices are subject to 14% service charge, 8% administrative fee, 8% food tax and 10% beverage tax

Lunch Starters— Plated

Lunch entrée includes a starter, rolls & sweet butter
Freshly brewed iced tea, soup or salad, choice of dessert, organic Caffe Vita coffee, & organic tea service
Should you request a choice of two entrées, the price of the higher entrée will prevail for all guests

STARTER

(included - please choose one)

Corn Chowder

Herb Oil, Corn Relish

Tomato Basil Soup with Crostini

Classic Caesar Salad

Romaine Hearts, Parmigiano-Reggiano

Mixed Green Salad

Baby Heirloom Tomatoes, European Cucumbers, Sliced Red Onions, Radishes and Sherry-Oregano Vinaigrette

Mediterranean Salad

Baby Heirloom Tomatoes, Red Onion, Green Peppers, Cucumbers, Pita Chips, Feta, Lemon-Honey Vinaigrette

SPRING AND SUMMER STARTERS

(included – please choose when in season)

Tomato Gazpacho

Tomato-Mozzarella Salad

Arugula, Aged Balsamic Reduction, Basil Oil

FALL AND WINTER STARTERS

(included – please choose when in season)

Butternut Squash Soup

Beet Salad

Baby Kale, Pine Nuts, Tomatoes, Sherry-Oregano Dressing

Frisee Salad

Roasted Baby Carrots, Citrus Segments, Oregano-Champagne Vinaigrette

Menu items are subject to change based on seasonal availability.

All prices are subject to 14% service charge, 8% administrative fee, 8% food tax and 10% beverage tax

Hotel Monaco Philadelphia

RECEPTION

Reception – Hors D’oeuvres

There is a 25 piece minimum per Hors D’oeuvre selection.

HOT PASSED HORS D’OEUVRES

Spanakopita

Tzatzki
\$5.00 per piece

Vegetable Dumplings

Chili Soy Sauce
\$5.00 per piece

Salmon Belly Skewers

BBQ Rub
\$6.00 per piece

Garlic Chicken and Tomato Skewers

Basil Pesto
\$5.00 per piece

Smoked Chipotle Chicken slider

\$5.00 per piece

Wild Mushrooms Puff Shell

Herbed Goat Cheese
\$5.00 per piece

Mini Chicken Cilantro Dumplings

Chili Soy Sauce
\$5.00 per piece

Mini Beef Wellington

Horseradish Cream
\$6.00 per piece

Shrimp Shumai

Chili Soy Sauce
\$6.00 per piece

Truffled Potato Dumplings

Herb Sour Cream
\$6.00 per piece

Skirt Steak and Pearl Onion

Chimichurri Sauce
\$6.00 per piece

Cheesesteak Dumpling

Spicy Ketchup
\$6.00 per piece

Shrimp Dumplings

Ginger Soy Sauce
\$6.00 per piece

Rosemary Gougeres

\$5.00 per piece

COLD PASSED HORS D’OEUVRES

Baby Tomato and Mozzarella Skewer

Balsamic Vinegar
\$5.00 per piece

Hummus with Seasonal Vegetables

\$6.00 per piece

Smoked Salmon Dip Crostini

\$5.00 per piece

Shrimp Ceviche

“Mexican Style”
\$6.50 per piece

Prosciutto and Compressed Melon Skewer

\$5.00 per piece

Vegetable Spring Roll

Ginger Soy
\$5.00 per piece

Individual Crudités with Ranch

\$6.00 per piece

Toscana Salame Skewers

Extra Virgin Olive Oil & Sea Salt
\$5.00 per piece

House Cured Salmon, Greek yogurt on Crostini

\$6.00 per piece

Jumbo Shrimp “Traditional Cocktail Sauce”

\$6.00 per piece

Tuna Tartar

Sesame Cone, togarashi
\$6.50 per piece

Mini Tart with Crème Fraiche and Salmon Roe

\$6.50 per piece

Whipped Ricotta Smashed English Peas on Crostini

\$6.00 per piece

Selections of Sushi

Chef’s Selection, example:

California Roll

Vegetable Roll

Spicy Tuna Roll

Eel & Avocado Roll

Shrimp Tempura Roll

\$6.00 per piece

Menu items are subject to change based on seasonal availability.

All prices are subject to 14% service charge, 8% administrative fee, 8% food tax and 10% beverage tax

Reception – Displayed Stations

ANTIPASTO DISPLAY

Marinated Fresh Mozzarella
-
Jamon Serrano
-
Herb Citrus Marinated Olives
-
Artichokes a la Grecque
-
Roasted Garlic Oil Marinated
Piquillo Peppers
-
Grilled Marinated Eggplant

Bread Sticks

\$16.00 per person

CHARCUTERIE AND CHEESE BOARD

Chef's Selection of 3 Dried Cured Meats
--
Chef's Selection of 3 Artisanal Cheese
--
Stone Ground Mustard, Cornichons,
Caper Berries, Marinated Olives, Pickled
Seasonal Vegetables

\$20.00 per person

SEASONAL CRUDITE

Baby tomatoes
-
Asparagus
-
Green beans
-
Persian Cucumbers
-
Celery
-
Baby carrots
-
Bell peppers
-
Seasonal vegetables

housemade hummus, ranch and
Cucumber yogurt dip

\$16.00 per person

Menu items are subject to change based on seasonal availability.

All prices are subject to 14% service charge, 8% administrative fee, 8% food tax and 10% beverage tax

Reception – Displayed Stations (continued)

SPREADS & BREADS

Housemade Hummus
-
Smoked Salmon Dip
-
Htipiti Roasted Piquillo Pepper
and Feta Dip
-
Ricotta with Truffled Honey
and Balsamic Reduction
-
Burrata with Confit Baby
Heirloom Tomatoes

Toasted Baguette, Grissini,
Bagel Chips, Lavosh

\$18.00 per person

CHEF'S SELECTION CHEESE BOARD

Manchego Cheese
(aged 12 months – Spain)
-
Nancy's Hudson Valley Camembert
(New York)
-
Boursin Garlic Herb
(France)
-
Chef Additional Selections

Quince Paste, Slivered Almonds,
Crostini, Dried Fruit,
Honeycomb, Grapes

Toasted Baguette, Grissini,
Bagel Chips, Lavosh

\$18.00 per person

EASTERN MEDITERRANEAN

Hummus
-
Baba Ghanoush
-
Tzatziki
-
Fattoush Salad
-
Couscous Salad
-
Marinated olives
-
Marinated Feta with Zaatar

Grilled Pita Bread

\$16.00 per person

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All prices are subject to 14% service charge, 8% administrative fee, 8% food tax and 10% beverage tax

Reception Stations

All stations must be guaranteed for full guest attendance.
\$125.00 Per Chef ; One Chef per 50 Guests
Sushi Chef for 50 people per 1 hour - \$250.00

PASTA STATION

Tortellini with Marinara

Oven Roasted Heirloom Tomatoes,
Baby Spinach, Basil, Extra Virgin Olive Oil

-

Strozzapreti Pasta

Bolognese Sauce, Fresh Mozzarella

-

Cavatappi Pasta

Basil Pesto, Baby Vegetables, Micro Basil

Bread Sticks,

Parmigiano-Reggiano Cheese,

Chili Flakes

\$18.00 per person

CURED SALMON

Capers, Pickled Red Onions, Baby Heirloom
Tomatoes

-

Whipped Philadelphia Cream Cheese, Dill
Egg Salad, Chive Crème Fraiche

-

Bagel Chips

\$15.00 per person

RAW BAR

Chilled Jumbo Shrimp

-

Snow Crab Claws

-

Mexican Style Shrimp Ceviche

-

Steamed Main Lobster Tails

-

Traditional Cocktail Sauce, Sliced Lemons,
Remoulade, and Tartar Sauce

\$45.00 per person

SUSHI STATION

California Roll, Vegetable Roll, Tuna Roll, Spicy
Tuna Roll, Cucumber Roll, Eel & Avocado Roll,
Shrimp Tempura Roll, Yellowtail Roll and
Cucumber Roll

Wasabi, Low Sodium Soy, Pickled Ginger

5 pieces per person – minimum of 10 guests
\$30.00 per person

CARVING STATIONS

Chef attendant required

Roasted Duck

Hoisin Glaze, Fried Rice, Radishes, Pickled
Cucumbers

-

Steamed Buns

\$18.00 per person

Suckling Pig

Smashed Herb Potatoes, Garlic Aioli,

Pickled Cherry Peppers

\$20.00 per person

Oven Roasted Herb Rubbed Creekstone Ribeye

Red Wine Jus, Whole Grain Mustard,
Horseradish Cream and Assorted Rolls
\$24.00 per person

Menu items are subject to change based on seasonal availability.

All prices are subject to 14% service charge, 8% administrative fee, 8% food tax and 10% beverage tax

Hotel Monaco Philadelphia

DINNER

Dinner - Buffet

Dinner entrée includes dinner rolls, sweet butter, freshly brewed organic Caffe Vita coffee, decaffeinated coffee & organic teas
For dinner events of less than 20 guests, a small group fee of \$75.00 will apply.
We will set and prepare for 5% over your final guarantee.

LOVE PARK

Classic Caesar Salad

Romaine Hearts, Parmigiano-Reggiano and
Brioche Croutons

Mixed Greens

Baby Heirloom Tomatoes, European
Cucumbers, Sliced Red Onions, Radishes and
Sherry-Oregano Vinaigrette

Seared Free-Range Chicken

Wild Mushroom Ragout, Herb Roasted
Fingerling Potatoes

Seared Skuna Bay Salmon

Grits, Seasonal Baby Vegetables,
Lemon Butter Sauce

Tortellini Primavera (v)

Chef's Selection of Seasonal Vegetables,
Roasted Garlic Herbs, Extra Virgin Olive Oil

Chocolate Cake

Berry Frosting, Berry Sauce

\$66.00 per person

RED OWL

Bibb Salad

Baby Heirloom Tomatoes, Radishes, Hazelnuts,
Hazelnut-Mustard Vinaigrette

Mixed Greens

Baby Heirloom Tomatoes, European
Cucumbers, Sliced Red onions, Radishes and
Sherry-Oregano Vinaigrette

Braised Lancaster County Angus Short Ribs

Roasted Garlic Mashed Potatoes, Red Wine Jus

Seared Mahi Mahi

Caper-Herb Vinaigrette, Jasmine Rice, Black Lentils,
Baby Arugula

Corkscrew Pasta (v)

Herb Roasted Seasonal Vegetables and Basil Pesto

Seasonal Vegetables

Apple Tartlet

Salted Caramel

\$70.00 per person

FAIRMOUNT PARK

Chop Salad

Shaved Romaine, Radish, Tomato,
Cucumber, Corn, Bacon, Blue
Cheese, Ranch Dressing

Heirloom Tomato Mozzarella Salad

Basil Pesto, Balsamic Reduction and
Baby Arugula

Seared Breem Filet Veracruz Style

Tomatoes, Olives, Capers, Cilantro and
Crispy Tortilla

Seared Free-Range Chicken

Seasonal Baby Vegetables with
Lemon Herb Sauce

Strozzapreti Pasta (v)

Wild Mushrooms, Spinach and
Preserved Lemon Oil

Vanilla Panna Cotta

\$76.00 per person

Menu items are subject to change based on seasonal availability.

All prices are subject to 14% service charge, 8% administrative fee, 8% food tax and 10% beverage tax

Dinner Starters – Plated

Dinner entrée includes a starter, rolls & sweet butter and freshly brewed iced tea, soup or salad, choice of dessert, organic Caffè Vita coffee, & organic tea service

Should you request a choice of two entrées, the price of the higher entrée will prevail for all guests

STARTER

(included - please choose one)

Corn Chowder

Corn Relish

Wild Mushroom Bisque

Chive Oil

Classic Caesar Salad

Romaine Hearts, Parmigianino-Reggiano

Arugula Salad

Shaved Fennel, Marcona Almonds, Red Onions, Lemon-Honey Vinaigrette

Bibb Salad

Baby Heirloom Tomatoes, Radishes, Hazelnuts, Hazelnut-Mustard Vinaigrette

SEASONAL STARTERS

SPRING AND SUMMER

(included – please choose when in season)

Tomato Gazpacho (v)

Cucumber Melon Gazpacho (v)

FALL AND WINTER

(included – please choose when in season)

Butternut Squash Soup

Roasted Beet Salad

Orange Segments, Feta Cheese, Roasted Sicilian Pistachios, Frisée, Orange-Champagne Vinaigrette

Kale Salad

Baby Heirloom Tomatoes, Blue Cheese, Shaved Red Onions, House Made Ranch Dressing

Butternut Squash Agnolotti

Sage, Brown Butter, Parmigiano-Reggiano

Menu items are subject to change based on seasonal availability.

All prices are subject to 14% service charge, 8% administrative fee, 8% food tax and 10% beverage tax

Dinner Entrees & Desserts

Dinner entrée includes dinner rolls, sweet butter, freshly brewed organic Caffe Vita coffee, decaffeinated coffee & organic teas
For dinner events of less than 20 guests, a small group fee of \$75.00 will apply. We will set and prepare for 5% over your final guarantee.

ENTRÉE

Roasted Circus Cauliflower (v, vegan)

Pesto, Gremolata with Roasted Pine Nuts
\$64.00 per person

Peruvian Style Free-Range Chicken

Quinoa, Chimichurri Sauce, Herb Salad
\$67.00 per person

Seared Skuna Bay Salmon

Cauliflower Puree, Romanesco, Lemon-Butter Sauce
\$72.00 per person

Mediterranean Branzino

Confit Baby Heirloom Tomatoes, Petite Herb Salad, Minus 8 Reduction
\$78.00 per person

Braised Lancaster County Angus Short Ribs

Roasted Garlic Mashed Potatoes, Oven Roasted Pearl Onions, Red Wine Jus
\$70.00 per person

Grilled Berkshire Pork Chop

Creamy Grits, Grilled Asparagus, Onion Marmalade
\$75.00 per person

Grilled Creek stone Farm Petite Beef Tenderloin

Celery Root Puree, Roasted Root Vegetable, Herb Jus
\$82.00 per person

DESSERT

(included - please choose one)

Apple Tartlet

Salted Caramel

Chocolate Marquise

Chocolate Sauce

Lemon Tart

Raspberry Sauce

Vanilla Panna Cotta

Housemade Tiramisu

Ladyfingers, Mascarpone Cream, Cocoa Powder

Menu items are subject to change based on seasonal availability.

All prices are subject to 14% service charge, 8% administrative fee, 8% food tax and 10% beverage tax

Hotel Monaco Philadelphia

BEVERAGES

Bar Packages

Package Bar will be charged per guest based on the number of hours
Bartender fee \$125.00 per 75 guests will apply, Cashier fee \$85.00 per 75 guests will apply

LOGAN SQUARE BAR PACKAGE

First Hour \$24.00 Per Guest
Additional Hours at \$12.00 Per Guest, Per Hour

Smirnoff, Beefeater, Captain Morgan, Bacardi, Jim Beam, Jack Daniels, Dewar's, el Jimador

House Wine and Beer Selection
Soft Drinks, Mineral Water & Juices

QUEEN VILLAGE BAR PACKAGE

First Hour \$26.00 Per Guest
Additional Hours at \$13.00 Per Guest, Per Hour

Penn 1682, Blue Coat Gin, Appleton V/X, Maker's Mark, Johnnie Walker Black, 1800 Silver Tequila, Smirnoff, Beefeater, Captain Morgan, Bacardi, Jim Beam, Jack Daniels, Dewar's Scotch, el Jimador

House Wine and Beer Selection
Soft Drinks, Mineral Water & Juices

RITTENHOUSE SQUARE BAR PACKAGE

First Hour \$30.00 Per Guest
Additional Hours at \$15.00 Per Guest, Per Hour

Ketel One, Belvedere, Bombay Sapphire, Glenlivet 12 Year, Maker's Mark, Bookers, Crown Royal, Jameson 12 Year, Don Julio

House wine and Beer Selection
Soft Drinks, Mineral Waters & Juices

BEER, WINE & SOFT DRINKS

First Hour \$16.00 Per Guest
Additional Hours at \$8.00 Per Guest, Per Hour

CASH BAR

Guests pay for their own drinks
**Cash bar requires cashier

Queens Village Cocktails \$14.50
Logan Square Cocktails \$12.00
Martinis \$16.00
Cordials \$17.50
Beer Selection \$8.50
House Wine \$11.00
Soft Drinks \$5.50
Bottled Water \$5.50

CONSUMPTION BAR

Host will be charged per drink consumed

Queens Village Cocktails \$11.00
Logan Square Cocktails \$10.00
Martinis \$12.00
Cordials \$13.00
Beer Selection \$6.50
House Wine \$40.00 (per bottle)
Soft Drinks \$4.00
Bottled Water \$4.00

Menu items are subject to change based on seasonal availability.

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Wine List

Due to limited inventories, please provide your wine selection ten days prior to your event

BUBBLES – REFRESHING & FESTIVE

De Perriere, Blanc de Blanc, France - \$56.00

De Perriere, Brut Rose, France - \$56.00

Domaine Chandon, Brut Rose,

Napa Valley CA, N.V. - \$79.00

PINK – DRY & FRUITY

Charles & Charles, Rose, Columbia Valley, WA – \$58.00

WHITE

Stratus Chardonnay, CA - \$58.00

Acrobat Pinot Gris, OR - \$49.00

Raga.Raga., Sauvignon Blanc, Marlborough, New Zealand - \$ 63.00

Folie a Deux, Chardonnay, Sonoma, CA - \$68.00

Cape Mentelle Sauvignon Blanc/Semillon, Australia - \$58.00

Sonoma-Cutrer Chardonnay,

Sonoma, CA - \$72.00

RED

Renacer, Melbec Classico Punto Final, Mendoza, Argentina - \$63.00

Parducci, Pinot Noir, Mendocino CA - \$43.00

Liberty School Cabernet, Paso Robles CA, 2010 - \$62.00

MacMurray Ranch, Pinot Noir,

Sonoma CA, 2010 - \$52.00

Fat Monk, Cabernet Sauvignon, CA - \$72.00

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