

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 Caffe 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 Caffe 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

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