

# 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

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# 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

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# 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

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