



B & O AMERICAN BRASSERIE

Private Dining Menus

for

Hotel Monaco Baltimore



A KIMPTON HOTEL

Hotel Monaco Baltimore & B&O AMERICAN BRASSERIE

2 N. Charles Street
Baltimore, MD 21201
Phone: 443-692-6170
Fax: 443-692-6171



EXECUTIVE CHEF - BRADLEY WILLITS

BREAKFAST STOPS

CONTINENTAL EXPRESS

sliced seasonal fruits
assorted muffins
chilled orange, apple and cranberry juice
freshly brewed coffee and organic teas

\$18.00 PER PERSON

CONTINENTAL DELUXE

sliced seasonal fruit
freshly baked croissants, scones,
muffins and breads
sweet butter and fruit preserves
chilled orange, apple and cranberry juice
freshly brewed coffee and organic teas

\$21.00 PER PERSON

GRAND CENTRAL STATION

farm fresh scrambled eggs
apple wood smoked bacon and sausage links
roasted rosemary potatoes
sliced seasonal fruit
freshly baked croissants, scones, muffins and breads
sweet butter and fruit preserves
chilled orange, apple and cranberry juice
freshly brewed coffee and organic teas

\$28.00 PER PERSON

minimum guarantee of 20 guests

HEALTHY START

sliced seasonal fruit
yogurt, seasonal fruit parfait with granola on the side
sliced plain and sesame bagels
sweet butter and assorted fruit preserves
chilled orange, apple and cranberry juice
freshly brewed coffee and organic teas

\$25.00 PER PERSON

CHARM CITY BREAKFAST BUFFET

Minimum guarantee of 20 guests

farm fresh scrambled eggs
french toast with maple syrup and sweet butter
chef's farm fresh quiche of the day
breakfast potatoes
apple wood smoked bacon
breakfast sausage

yogurts, granola and seasonal fruit parfaits
sliced seasonal fruit
sliced plain and sesame bagels
plain and seasonal flavored cream cheese
freshly baked croissants, scones, and muffins
sweet butter and fruit preserves

chilled orange, apple and cranberry juice
freshly brewed coffee and organic tea station

\$34.00 PER PERSON

ENHANCE WITH THE LITTLE EXTRAS...

the following items and stations can be added to any of the previous continental or buffet packages
if you are not ordering one of the previous breakfast packages please see page 6 for a la carte item pricing

breakfast wrap, scrambled eggs, ham and cheese	\$6.00 each
breakfast wrap, scrambled eggs, spinach and tomato	\$6.00 each
honey-baked ham, egg and cheddar croissant sandwich	\$6.00 each
english muffins	\$2.00 each
assorted granola bars	\$2.50 each
selection of muffins	\$2.50 each
assorted bagels, plain & strawberry balsamic cream cheese	\$2.50 each
hard boiled eggs	\$2.00 each
parfait of yogurt, granola and berries	\$5.00 each

above items require specific amounts

cereal with milk	\$2.25 per person
farm-fresh scramble with honey-baked ham and green onion	\$5.00 per person
applewood smoked bacon and breakfast sausage patties	\$5.00 per person
roasted new potatoes red pepper and vidalia onion frittata	\$5.00 per person
red bliss breakfast potatoes with onions and peppers	\$4.00 per person
brioche french toast with maple syrup and sweet butter	\$5.00 per person
frittata, maryland crab and spinach	\$7.00 per person
mimosa	\$6.00 per person
bloody mary	\$7.00 per person

PER PERSON ITEMS REQUIRE A MINIMUM GUARANTEE OF 10 GUESTS

OMELET STATION

attendant required

eggs and egg whites made to order
with your choice of tomato,
mushrooms, peppers, cheddar
cheese, ham and scallions

\$12 PER PERSON

CRAB BENEDICT

seared maryland crab cake,
poached egg, spinach and traditional
hollandaise sauce

\$17 PER PERSON

LOX AND BAGELS DISPLAY

sliced smoked salmon, whitefish
salad, shaved red onions,
cucumber, sliced tomato, sprouts
and capers
assorted sliced bagels and cream
cheese

\$14 PER PERSON

PLATED BREAKFAST

MAXIMUM GUARANTEE OF 50 PEOPLE

*attended stations are subject to a \$100.00 fee per attendant

EGGCELLENT SCRAMBLE

fresh squeezed orange juice
freshly baked croissants, scones
and muffins
sweet butter and fruit preserves
farm fresh scrambled eggs
apple wood smoked bacon
breakfast potatoes or smoked
bacon cheddar grits
coffee and organic teas served at
table

\$25 PER PERSON

SWEET START

fresh squeezed orange juice
freshly baked croissants, scones
and muffins
sweet butter and fruit preserves
sweet buttermilk pancakes with
maple syrup
breakfast sausage links
breakfast potatoes or smoked
bacon cheddar grits
coffee and organic teas served at
table

\$25 PER PERSON

SEASONAL FRITTATA PLATE

chef's house made frittata using
seasonal ingredients
breakfast potatoes, smoked bacon
cheddar grits
freshly baked croissants, scones,
and muffins
coffee and organic teas served at
table

\$26 PER PERSON

Prices are subject to 14% gratuity, 8% taxable administrative fee and 6% sales tax.