



# 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  
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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.