



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

PLATED 3-COURSE LUNCH

house-made bread and butter, salad, entrée with chef's selection of seasonal accompaniments, dessert, iced tea, coffee and organic tea served at table side

SALADS

select one

organic mixed greens, herbs, radish, goat cheese, smoked balsamic vinaigrette
Monaco Caesar salad, traditional Caesar dressing, house made croutons, shaved parmesan
spinach, smoked walnuts, roasted shitake mushrooms, pickled peppers, red wine vinaigrette
bib lettuce, apple, spiced walnuts, chives, blue cheese dressing

ENTRÉES

select one

ROASTED ORGANIC CHICKEN

coriander and mustard jus

\$35 PER PERSON

SEASONAL WHITE FISH

(ask your coordinator for available options)

citrus lobster broth

MARKET PRICE

HERB CRUSTED PORK TENDERLOIN

smoked bacon jus

\$36 PER PERSON

PETITE FILET MIGNON

salsa verde

\$45 PER PERSON

GRILLED SALMON

bourbon butter sauce

\$36 PER PERSON

VEGETARIAN PASTA

seasonal vegetables

\$32 PER PERSON

PAPPARDELLE

roasted tomato sauce house-braised pork shoulder ragu and pecorino Romano cheese

\$34

DESSERTS

Select one

seasonal fruit cobbler with walnut crumble
chocolate and peanut butter cheesecake, salted caramel sauce
chef's seasonal bread pudding with whipped cream fraiche
flourless chocolate cake, toasted meringue, graham cracker

ON THE LIGHT SIDE

house-made bread and butter, entrée, dessert, iced tea,

GRILLED SALMON & GREENS

grilled salmon fillet

mixed greens, red onions,

walnuts, herbs,

honey cider vinaigrette

chocolate & peanut butter cheesecake,

salted caramel sauce

GRILLED CHICKEN & GRAIN

SALAD

faro, lentils, quinoa,

pea tendrils, avocado

seasonal fruit cobbler

with walnut crumble

\$29.00 PER PERSON

CHICKEN CAESAR

grilled breast of chicken

monaco caesar salad, traditional

caesar dressing, house-made

croutons, shaved parmesan

flourless chocolate cake

\$27.00 PER PERSON

\$29.00 PER PERSON

*if you would like to give a choice of two entrees plus a vegetarian option the higher priced entrée prevails for all.
final menu counts due three business days prior to the event.

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

LUNCH STOPS

MINIMUM GUARANTEE OF 20 GUESTS

add coffee and hot tea for an additional 4.25 per person

ROME

house-baked foccaccia with olive oil
monaco caesar salad, house made croutons,
shaved parmesan, traditional caesar dressing
pasta salad with olives, roasted peppers, celery,
onion & herbs
organic chicken breast marsala, wild mushrooms
baked penne pasta, tomatoes and mozzarella cheese
4 cheese ravioli, braised pork, pecorino herb cream
grilled vegetables
grated cheese, crushed red pepper
olive oil and balsamic vinegar
chocolate and peanut cheesecake
fresh brewed iced tea
\$42.00 PER PERSON

PENN STATION

house-made bread and butter
bibb lettuce, crispy bacon, blue cheese,
onion, mustard vinaigrette
house-made coleslaw with pickled mustard seeds
bacon baked beans
bourbon bbq ribs
rotisserie chicken
twice baked potatoes with bacon, cheddar and
scallions
chili spiked watermelon watercress salad
chef's seasonal bread pudding
fresh brewed iced tea
\$45.00 PER PERSON

MONACO'S CHEF TABLE

house-made bread and butter
soup of the day
organic mixed greens, herbs,
toasted pine nuts, dry jack, honey cider vinaigrette
butter lettuce, apple, candied pecans,
chives, blue cheese vinaigrette
oven-roasted chicken, coriander mustard jus
seasonal white fish, citrus lobster broth
jasmine rice
seasonal vegetable
seasonal fruit cobbler
fresh brewed iced tea
\$46.00 PER PERSON

SANTA FE

house-made bread and butter
tomato tortilla soup
romaine salad, goat cheese, black beans
cilantro lime dressing
warm flour tortillas
grilled adobo chicken
carne asada
roasted onion and peppers
mexican rice and beans
salsa, guacamole, sour cream, cheese
dulce de leche chocolate cake
fresh brewed iced tea
\$44.00 PER PERSON

CHESAPEAKE BAY

house-made bread and butter
maryland crab and tomato soup
organic mixed greens, herbs, radish, goat cheese, smoked balsamic vinaigrette
crunchy bean salad- green beans, peas, asparagus, arugula in smoke chili vinaigrette
black pepper roasted beef, worcestershire sauce
maryland blue crab cakes with pickled pepper mayonnaise
old bay new potatoes
green beans with fried onions
chef' seasonal fruit cobbler with whipped cream
fresh brewed iced tea

\$48.00 PER PERSON

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

LUNCH STATION STOPS- CONTINUED

*minimum guarantee of 20 guests

add coffee and hot tea for an additional 4.25 per person

DINING CAR BUFFET

build your own
wrap buffet
soup of the day
bibb lettuce, crispy bacon, blue cheese, onion
mustard vinaigrette
penne pasta salad, olive, feta, sweet peppers
crunchy bean salad
green beans, peas, asparagus, arugula
in smoked chili vinaigrette
smoked turkey breast
country fried chicken tenders
chickpea fritters
cucumber, tomato, sprouts, avocado mousse, cheddar
assorted wraps
buttermilk herb dressing
harissa yogurt dressing
assorted cookies and brownies
fresh brewed iced tea
\$38.00 PER PERSON

SIDE CAR SANDWICH BUFFET

organic mixed greens, herbs, toasted pine nuts
dry jack, honey cider vinaigrette
potato and olive salad
smoked turkey, honey ham, and roast beef
sliced cheese selection
tomatoes, onion, lettuce leaves, pickles
herbed mayo, dijon mustard, whole grain mustard
selection of assorted breads and rolls
chilled grilled vegetables
assorted chips
cookies and brownies
fresh brewed iced tea
\$35.00 PER PERSON

CABOOSE DELI EXPRESS

organic mixed greens, herbs, toasted pine nuts
dry jack, honey cider vinaigrette
smoked turkey, honey baked ham, and chickpea fritter
cheddar and swiss,
lettuce, tomato and assorted condiments
individual bags of potato chips
cookies and brownies
fresh brewed iced tea
\$32.00 PER PERSON

FREIGHT CAR SALAD LINE

house-made bread and butter
soup of the day
chopped romaine
organic baby greens
sliced and chilled chicken breast
tuna salad
six accompaniments of your choice:
(\$1.00 per person for additional toppings)
grape tomatoes, cucumber, candied pecans,
blue cheese, cheddar, bacon, garbanzo beans, croutons
toasted pita chips and hummus
honey cider vinaigrette, buttermilk herb dressing
mini cupcakes and blondies
fresh brewed iced tea
\$39.00 PER PERSON

SLEEPING CAR MINI GROUP BUFFET

for groups of 10 or less only
fried green tomatoes
field green salad
chilled butter lettuce salad with bacon cucumber,
tomatoes and buttermilk ranch
bbq ribs and chicken
blondies and brownies
fresh brewed iced tea
\$35.00 PER PERSON

LITTLE BROWN BOX CAR

available only to groups going off-premise
choice of sandwich or wrap,
whole grain breads, sour dough baguettes
select 3
smoked turkey breast, honey-baked ham, roast angus beef,
grilled chicken or roasted vegetables
individual bag of chips, fresh whole fruit and fresh baked
cookie
(final counts for each selection due 3 days prior to event)
\$29.00 PER PERSON