



# 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 DINNER

house made bread and sweet butter, salad, entrée with chef's selection of seasonal accompaniments, dessert, coffee and tea service

### SOUP AND SALAD

select one

soup

roasted tomato  
mushroom and borsini  
parsnip and pear

potato leek  
parmesan  
salad

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, pickled peppers, red wine vinaigrette  
bibb lettuce, apple, spiced walnuts, chives, blue cheese dressing

### ENTRÉE

select up to two\*

#### ROASTED BREAST OF CHICKEN

wild mushroom jus  
**\$51 PER PERSON**

#### GRILLED SALMON

sauce verde  
**\$55 PER PERSON**

#### SEASONAL FRESH FISH

*ask your coordinator for seasonal options*  
citrus lobster broth  
**\$MARKET PRICE**

#### ORGANIC CHICKEN AND SHRIMP

coriander, herb butter sauce  
**\$70 PER PERSON**

#### HERB CRUSTED PORK TENDERLOIN

smoked bacon jus  
**\$53 PER PERSON**

#### STUFFED CHICKEN

with spinach and ricotta  
shitake mushroom jus  
**\$53 PER PERSON**

#### GRILLED FILET MIGNON

blue cheese glaze  
house-made worcestershire sauce  
**\$62 PER PERSON**

#### RACK OF LAMB

roasted garlic and mint, lamb jus  
**\$62 PER PERSON**

#### PETITE FILET MIGNON AND SEASONAL FRESH FISH

house-made worcestershire & romesco sauce  
**\$70**

#### BEEF SHORT RIBS

with cipollini onions and natural jus  
**\$58 PER PERSON**

#### MARYLAND CRAB CAKE

roasted tomato butter  
**\$58 PER PERSON**

#### HOUSE MADE PAPPARDELLE WITH ROASTED EGGPLANT,

tomatoes and squash in spicy tomato sauce  
**\$45 PER PERSON**

### DESSERT

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

**\*IF YOU WOULD LIKE TO GIVE A CHOICE OF TWO ENTREES PLUS A VEGETARIAN OPTION THE HIGHER PRICED ENTRÉE PREVAILS FOR ALL.**

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



## DINNER BUFFETS

### MINIMUM GUARANTEE OF 25 GUESTS

includes assorted rolls and sweet butter, caffe vita coffee and mighty leaf teas

#### SOUP AND SALAD

select two

roasted organic beets, fennel, goat cheese, citrus vinaigrette  
tomato, fresh mozzarella, basil pesto, arugula, smoked balsamic vinaigrette  
bibb lettuce, apple, candied pecans, chives, blue cheese vinaigrette  
maryland crab and tomato soup  
wild mushroom bisque  
white bean, ham hock, roasted pepper soup

#### ENTREES

select two

black pepper and herb crusted all natural beef sirloin,  
house-made worcestershire sauce  
roasted organic chicken, wild mushroom jus  
seasonal fish, citrus lobster broth

herb crusted pork loin, mustard jus  
cornmeal fried catfish, jalapeno lime butter  
cedar plank salmon, citrus honey glaze  
braised beef short ribs with natural jus, smoked onion  
relish

#### PASTA

select one

pasta and one sauce  
orecchiette, four cheese ravioli, or strozzapreti pasta  
carbonara sauce, herb butter and olive oil sauce, italian soffrita sauce

#### ON THE SIDE

select two

honey glazed carrots  
sautéed green beans with almonds  
sautéed asparagus, olive oil and lemon  
roasted winter root vegetables  
grain salad of quinoa, faro, barley and lentils

scallion mashed potatoes  
mashed potatoes with goat cheese, horseradish,  
jasmine rice  
rosemary roasted new potatoes  
seasonal risotto

#### DESSERT

chef's selection of tortes, cakes and pies

**PER PERSON PRICE: \$69**

#### ADDITIONAL ENTRÉE: \$10 PER PERSON

##### BLACK TIE

assortment of petite pastries  
chocolate dipped strawberries  
seasonal fruit skewer  
station of freshly brewed coffee and  
selection of teas

**\$15 PERSON**

golden graham smores **\$2 PER PERSON**  
house made chocolate truffles **\$3 PER PERSON**

#### ADDITIONAL SOUP OR SALAD: \$6 PER PERSON

##### ESPRESSO AND CAPPUCCINO STATION

espresso and cappuccino  
made by expert baristas  
(up to 150 people)

**\$750**

#### ADDITIONAL SIDE: \$4 PER PERSON

##### CHOCOLATE FOUNTAIN

creamy milk chocolate fountain  
dipping snacks to include  
biscotti, strawberries  
graham crackers and marshmallows  
\$250 fountain rental

**\$8 PER PERSON**