



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

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, cafe 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