Hotel Monaco Denver

# Catering Menu

PANZANO

America's Top Restaurants – Zagat
Four Diamonds – AAA
"Best Italian" – Westword Best of Denver
"Four Stars" – 5280 Magazine
"Denver's Fab Five Chef" – 5280 Magazine
Colorado Chef of the Year – American Culinary Federation

*•Nearly 100 percent of our food is organic, including the steaks, flours, grains, produce, salad greens, chocolate and more.*
*•Our coffee is certified fair-trade and sustainable from the Rainforest Alliance*
*•Both our hot tea and iced teas' are organic*
*•Our steak, lamb, pork and mushrooms are naturally raised, organic and locally sourced*
*•We serve only seafood that has been approved by SeafoodWatch.com*
*•Where possible, we have placed our lights on a timer or motion sensitive light switches*
*•We recycle paper, glass, cardboard, plastics and aluminum*
*•The fryer oil is recycled as bio-diesel*
*•We have been composting for over three years with the goal of having zero waste, everything is either recycled or composted*
*•The to-go containers are recyclable, or biodegradable and compostable.*


Hotel Monaco Denver

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www.monaco-denver.com

# Hotel Monaco

# Breakfast

# BREAKFAST BUFFETS

- Lavazza coffee
- Mighty leaf teas
- Fresh fruit juices

## CONTINENTAL

- **Fresh baked croissants, danishes, and muffins** *with jams, jellies , butter*
- **Organic Greek yogurt** *with house made granola, berries*

  **25 Per Person**

## BREAKFAST BURRITOS

- **Breakfast burrito** *stuffed with potatoes, peppers, scrambled eggs, cheddar cheese wrapped in a flour tortilla. Smothered in green chili with melted cheese on top*
- **Mild salsa** *served on the side*
- **Fresh fruit platter**

  **29 Per Person**

## A MONACO MORNING

- **Yogurt parfaits** *layered with house made granola, berries*
- **Steel cut oats** topped *with brown sugar, raisins, dried blueberries, toasted pine nuts*
- **Hard boiled eggs**
- **House made coffee cake**

  **29 Per Person**

## PALAZZA

- **Scrambled eggs with fresh tarragon, basil and chives**
- **Rosemary breakfast potatoes**
- **Peppered cherry-wood smoked bacon**
- **House made pork sausage**
- **Fresh fruit platter**
- **Fresh baked croissants, danishes, and muffins** *with jams, jellies, butter*

  **32 Per Person**

## ROCKY MOUNTAIN

- **Denver egg white frittatas** *with green chili*
- **House made turkey sausage**
- **Colorado seasonal fruit**
- **House made granola** *with berries, yogurt ,and Rocky Mountain Wildflower Honey*
- **Whole wheat muffins**

  **32 Per Person**

Menu pricing subject to change. All food and beverage charges shall be subject to a 11% gratuity and a 12% administrative fee. For events of less than (12) guests, an additional. 3.50 per person surcharge will apply. Please advise catering of any food allergies prior to event.

# BREAKFAST BUFFETS

- Lavazza coffee
- Mighty leaf teas
- Fresh fruit juices

## SUPER TUSCAN

- **"Panzano Style" Eggs Benedict** *two poached eggs over smoked mozzarella polenta cake layered with prosciutto cotto, fontina, roasted tomato, topped with Prosecco hollandaise sauce, served over basil pesto*
- **Rosemary breakfast potatoes**
- **Peppered cherry-wood smoked bacon**
- **House made pork sausage**
- **Steel cut oats topped** *with brown sugar, raisins, dried blueberries, toasted pine nuts*
- **French toast** *house baked baguettes dredged in egg, cinnamon and nutmeg served with house made maple syrup*

38 Per Person

## QUICHE BUFFET

- Smoked salmon, goat cheese, and asparagus
- Fontina, spinach and bacon
- Ricotta, lemon and arugula
- Sliced seasonal fruit and berries

32 Per Person

## BISCUIT BAR

- Southern style biscuits
- Sausage patties and peppered cherry-wood smoked bacon
- Farm fresh scrambled eggs
- Southern style sausage gravy
- Honey, raspberry jam and butter
- Fresh fruit platter

36 Per Person

## BREAKFAST WITH WINGS (BAGGED TO-GO)

- House made breakfast sandwiches *or* house made breakfast burritos
- Seasonal fruit and berries

29 Per Person

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# BREAKFAST ENHANCEMENTS

*in addition to any of our breakfast packages*

- **Fresh baked croissants, danishes, and muffins** *with jams, jellies, butter*
  **5 Per Person**
- **Fresh fruit kabobs**
  **6 Per Person**
- **Hard boiled eggs**
  **42 Per Dozen**
- **House smoked salmon platter**
  *with capers , lemons, red onions, bagels, and cream cheese*
  **10 Per Person**
- **Yogurt parfaits** *layered with house made granola, fresh berries*
  **7 Per Person**
- **Peppered cherry-wood smoked bacon**
  **4 Per Person**
- **House made pork or turkey sausage**
  **4 Per Person**
- **Steel cut oats topped** *with brown sugar, raisins, dried blueberries, toasted pine nuts*
  **9 Per Person**
- **House made breakfast sandwiches** *with scrambled eggs, fontina cheese and your choice of bacon or sausage on a potato bun*
  **76 Per Dozen**
- **Breakfast burrito** *stuffed with potatoes, peppers, scrambled eggs, cheddar cheese wrapped in a flour tortilla. Smothered in green chili with melted cheese on top and salsa served on the side*
  **76 Per Dozen**
- **French toast** *house baked baguettes dredged in egg, cinnamon and nutmeg served with house made maple syrup*
  **9 Per Person**
- **House made donut holes** *with Chinese 5 spice and house dipping sauce*
  **40 Per Dozen**
- **Indian fry bread** *drizzled with honey*
  **8 Per Person**

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# PLATED BREAKFAST

- Includes Lavazza coffee
- Mighty leaf teas
- Fresh fruit juices

*Choice of three;*

- **"Panzano Style" Eggs Benedict** *two poached eggs over smoked mozzarella polenta cake layered with prosciutto cotto, fontina, roasted tomato, topped with Prosecco hollandaise sauce, served over basil pesto*

- **Palazza plated breakfast** *scrambled farm fresh eggs, cherrywood smoked bacon, house made turkey sausage*

- **Chicken gnocchi hash** *chicken confit, sautéed with red onions, peppers, watercress, fresh herbs and potato gnocchi, topped with sunny side up eggs, roasted tomatoes and Prosecco hollandaise*

- **Cinnamon French toast** *house baked cinnamon baguette dredged in egg and served with butter and house made syrup*

- **Italian omelet** *egg whites, fresh Italian herbs, parmesan cheese served with a side of fresh fruit*

**30 Per Person**

## PLATED BREAKFAST ENHANCEMENTS

- **Fresh baked croissants, danishes, and muffins** *with jams, jellies, butter*

  **5 Per Person**

- **Fresh fruit and berries**

  **6 Per Person**

- **Yogurt Parfaits** *layered with house made granola, and fresh berries*

  **7 Per Person**

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## Hotel Monaco

# Daytime Beverages

# NON-ALCOHOLIC BEVERAGES

- **Assorted soft drinks**
  **4.5 Each**
- **The Republic of Tea assorted bottled iced teas**
  **5 Each**
- **Red Bull energy drink**
  **6 Each**
- **Izze sparkling juices**
  **5 Each**
- **All natural LYFT sticks (zero calories)**
  **4 Each**
- **Coconut water**
  **5 Each**
- **Bottled water**
  **4.50 Each**
- **Carafes of juice including: orange, grapefruit and cranberry**
  **30 Per Carafe**
- **Carafes of lemonade**
  **25 Per Carafe**
- **Carafes of freshly brewed iced tea**
  **25 Per Carafe**

## HOSTED ALL DAY COFFEE SERVICE

- **Signature coffee and tea station** *with Lavazza coffee, assorted Mighty Leaf Teas, flavored syrups, cinnamon sticks, rock candy, sugar sticks, lemons and honey*

**15 Per Person / 10 Per Person Half Day Service**

## HOSTED ALL DAY BEVERAGE SERVICE

- **Signature coffee and tea station** *with Lavazza coffee, assorted Mighty Leaf Teas, flavored syrups, cinnamon sticks, rock candy, sugar sticks, lemons and honey*
- **Unlimited assorted sodas**
- **Unlimited sparkling water**

**23 Per Person / 18 Per Person Half Day Service**

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