



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**

1717 Champa Street at 17<sup>th</sup> Street  
Denver, CO 80202  
303.296.1717  
303.296.1818

[www.monaco-denver.com](http://www.monaco-denver.com)

# Hotel Monaco

# Brunch



## BRUNCH 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**
  - **Choice of bacon or sausage**
  - **Steel cut oats topped** *with brown sugar, raisins, dried blueberries and toasted pine nuts*
  - **French toast** *house baked baguettes dredged in egg, cinnamon and nutmeg served with house made maple syrup*
- 38 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**

### 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.

## BRUNCH ENHANCEMENTS

*in addition to any of our brunch packages*

- **Fresh baked croissants, danishes, and muffins** *with jams, jellies, butter*  
**5 Per Person**
- **Fresh fruit kabobs**  
**6 Per Person**
- **Truffled deviled eggs** *with crispy salumi*  
**46 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**
- **Local cheese display** *with house made crackers and Rocky Mountain honey*  
**10 Per Person**
- **Shrimp cocktail** *with cocktail sauce and lemons*  
**44 Per Dozen**
- **Indian fry bread** *drizzled with honey*  
**8 Per Person**

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## PLATED BRUNCH

- 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, cherry-wood smoked bacon, house made turkey sausage*
- **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, and parmesan cheese, served with a side of fresh fruit*
- **Gamberi griglia** *grilled jumbo shrimp stuffed with medjool dates wrapped with house cured pancetta served over polenta, topped with gorgonzola cheese*

- **Panino con tacchino** *roasted turkey, provolone, sliced tomato, roasted red pepper aioli, foccacia bun with fries*
- **Chicken Caesar** *hearts of Romaine, house made croutons, parmesan, crispy capers, and grilled chicken*
- **Salmon Caesar** *hearts of Romaine, house made croutons, parmesan, crispy capers, and seared salmon*

32 Per Person

## PLATED BRUNCH 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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## BRUNCH BAR

•A \$100 bartender fee for all hosted and cash bars

*1 bartender per 75 guests*

•A \$50 cocktailer fee available for parties under 20

- **Bellini**  
8 Each
- **Mimosa**  
8 Each
- **Bloody Mary**  
9 Each
- **Bloody Mary bar** *with all the fixings!*  
22 per person for 1.5 hours / 30 per person for 2 hours
- **Build your own mimosa and prosecco bar** *with all the fixings!*  
22 per person for 1.5 hours / 30 per person for 2 hours
- **Bloody Mary and mimosa bar**  
30 per person for 1.5 hours / 38 per person for 2 hours
- **Full hosted and cash bars available hourly or upon consumption**
- **Assorted soft drinks**  
4.5 Each
- **Izze sparkling juices**  
5 Each
- **The Republic of Tea assorted bottled iced teas**  
5 Each

## CHEF ATTENDED STATIONS

•Chef Fee includes 1.5 hours

- **Omelet station**  
18 Per Person / 100 Chef Fee
- **Crepe station**  
18 Per Person / 100 Chef Fee
- **Pasta station**  
22 Per Person / 100 Chef Fee
- **Carving station**  
*choice of :*  
*Certified Angus top round of beef with Italian herb crusting*  
  
*Fennel, garlic and pepper encrusted rib-eye with horseradish cream*  
  
*Roasted leg of lamb with rosemary mint garlic crust*  
  
30 Per Person / 100 Chef Fee

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