



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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Denver, CO 80202

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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, focaccia 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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