

Hotel Monaco Denver

Catering Menu



Hotel Monaco Denver | 1717 Champa Street Denver, CO 80202 | 303.296.1717 | www.monaco-denver.com

Panzano | 909 17th Street, Denver, CO 80202 | 303.296.3525 | www.panzano-denver.com

Hotel Monaco

Full Day Meeting Packages



HEALTHY EATING MEETING

BREAKFAST BUFFET

- **Smoked Salmon with Capers & Red Onion**
- **Fresh Assorted Bagels & Low Fat Cream Cheese**
- **Grapefruit Platter** *with blueberries, Rocky Mountain Wildflower Honey, toasted almonds*
- **Whole Wheat Muffins**

LUNCH BUFFET

- **Insalata di Spinaci** *baby spinach, shaved pecorino, roasted pears, toasted walnuts, white balsamic vinaigrette*
- **Grilled Vegetable Salad** *with grilled zucchini, squash, portabella mushrooms, red peppers, kalamata olives, pickled roasted tomato, basil, feta, Italian vinaigrette*
- **Thyme Infused Salmon** *with roasted lemon, garlic Brussels sprouts*
- **Baked Parmesan Rosemary Crusted Turkey Breast** *with roasted cauliflower with raisins, pine nuts*
- **Fresh Berries** *with ricotta cheese, toasted almonds*
- **House Made Bread & Panzano Signature Tapenade**

PM BREAK

- **Flavored Water Station** *with lemons, mint, cucumbers, & vanilla extract – includes buffet signage with health benefits of adding each ingredient*
- **In-House Freshly Baked Energy & Granola Bars**
- **Mixed Rosemary Roasted Nuts**

ALL-DAY BEVERAGES

- **Lavazza Coffee & Mighty Leaf Teas**
- **Water with Fresh Sliced Fruit**

98 per person

Menu pricing subject to change. All food and beverage charges shall be subject to a 11% gratuity and a 13% administrative fee. Taxes and fees subject to change. Please advise catering of any food allergies prior to event.

LIVE LIKE A LOCAL MEETING

BREAKFAST BUFFET

- **Denver Egg White Frittatas** *with green chili*
- **House Made Turkey Sausage**
- **Sliced Seasonal Fruit Platter**
- **House Made Granola** *with berries, yogurt, & Rocky Mountain Wildflower Honey*
- **Whole Wheat Muffins**

LUNCH BUFFET

- **Corn & Bacon Fritters** *with tarragon aioli*
- **Quinoa Salad** *with apples & dried cherries*
- **Green Chili** *with cheddar cheese, warm tortillas*
- **Local Striped Bass** *served over root vegetables, roasted red pepper nage, thyme, sage, finished with EVOO and mache*
- **Braised Colorado Buffalo Shortribs** *with whipped potatoes*
- **House Made Peach Cobbler**

PM BEAK

- **Smoked Green Chili Lime Snack Mix**
- **Assorted Local Jerky**
- **Assorted Rocky Mountain Soda Company Sodas**
one soda per final guest count

ALL-DAY BEVERAGES

- **Lavazza Coffee & Mighty Leaf Teas**
- **Water with Fresh Sliced Fruit**

100 per person

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BOARD ROOM MEETING

CONTINENTAL BREAKFAST

- **In-House Freshly Baked Croissants, Danishes, & Muffins** *with jams, jellies, butter*
- **Sliced Seasonal Fruit Platter**
- **Build-Your-Own Yogurt Parfaits** *with organic Greek vanilla yogurt, strawberry regular yogurt, house made granola, assorted seasonal berries, dark chocolate shavings, toasted coconut, toasted nuts, & honey*

LUNCH BUFFET – BUILD YOUR OWN SANDWICH

- **Insalata Caprese** *with tomatoes, house made mozzarella, 12-year balsamic riserva, basil oil, & toasted pine nuts*
- **Zuppa** *roasted tomato with smoked mozzarella*
- **Italian Cold Cuts** *spicy soppressata, smoked turkey, & roast beef*
- **Grilled Portabella Mushrooms**
- **Imported Cheeses** *provolone, mozzarella, & fontina*
- **The Fixins'** *shredded lettuce, tomatoes, onions, pepperoncini, pickles, mustard, & mayo*
- **Bags of Kettle Cooked Potato Chips**
- **Chef's Seasonal Cheesecake Bites**

PM BREAK

- **Fresh Baked Brownies**
- **Seasonal Berries**

ALL-DAY BEVERAGES

- **Lavazza Coffee & Mighty Leaf Teas**
- **Water with Fresh Sliced Fruit**

92 per person

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