

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

Daytime

Beverages



NON-ALCOHOLIC BEVERAGES

- **Assorted Soft Drinks**
4.50 each
- **The Republic of Tea Assorted Bottled Iced Tea**
5 each
- **Red Bull Energy Drink**
6 each
- **Izze Sparkling Juices**
5 each
- **Coconut Water**
5 each
- **Bottled Water**
4.50 each
- **Carafes of Juice ~ Orange, Grapefruit, or 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 & Tea Station** with *Lavazza coffee, assorted Mighty Leaf Teas, flavored syrups, cinnamon sticks, rock candy, sugar sticks, lemons, & honey*
15 per person / 10 per person half day service

HOSTED ALL DAY BEVERAGE SERVICE

- **Signature Coffee & Tea Station** with *Lavazza coffee, assorted Mighty Leaf Teas, flavored syrups, cinnamon sticks, rock candy, sugar sticks, lemons, & honey*
- **Unlimited Assorted Sodas**
- **Unlimited Sparkling Water**
23 per person / 18 per person half day service

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Hotel Monaco Lunch



LUNCH BUFFETS

DICAMANO

- **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**
- 39 per person

PRANZO AL SACCO "Packed Lunch"

- **Selection of Premade Sandwiches** soppressata, turkey, roast beef, or vegetarian sandwiches with lettuce, tomato, & fontina cheese on house made focaccia, served with mustard & mayo on the side
 - **Whole Seasonal Fruit**
 - **Bag of Kettle Cooked Potato Chips**
 - **Assorted Craft Cookie** carrot spice, lemon blueberry, or German chocolate cookie
- 34 per person

PANZANO CLASSICO

- **In-House Freshly Baked Bread** with Panzano tapenade
 - **Roasted Tomato Soup** with smoked mozzarella
 - **Insalata Caesar** hearts of Romaine, croutons, parmesan, & crispy capers
 - **Pollo Val D'Aosta** lightly breaded chicken layered with prosciutto & fontina cheese served over mashed potatoes, sautéed spinach
 - **Melanzane Fritte** lightly breaded eggplant, rustic pomodoro sauce, fresh basil, marinated goat cheese, balsamic vinegar reduction
 - **Tiramisu** espresso soaked champagne biscuits layered with amaretto, mascarpone and dusted with cocoa
- 42 per person

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SPECIALTY LUNCH BUFFETS

LIVE LIKE A LOCAL 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**
- 43 per person

GODERE DI BUONA SALUTE “ENJOY GOOD HEALTH”

- **In-House Freshly Baked Bread with Panzano Tapenade**
 - **Insalatadi di Spinaci** *spinach salad, candied walnuts & crumbled gorgonzola, served with 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 raisons, pine nuts*
 - **Fresh Berries** *with ricotta cheese & toasted almonds*
- 43 per person

INSALATA BAR

- **In-House Freshly Baked Bread with Panzano Tapenade**
 - **Romaine Lettuce & Mixed Field Greens**
 - **Assorted Toppings** *roasted tomato, olives, roasted red peppers, mushrooms, cucumbers, red onion, pepperoncini, fresh basil, hazelnuts, walnuts, almonds, gorgonzola, crumbled goat cheese, & house made croutons*
 - **Proteins {Select Three}** *grilled chicken, seared salmon, flank steak, portabella mushroom*
 - **Quinoa Salad** *white quinoa, cherry tomatoes, cucumber, shallot & sherry vinaigrette*
 - **Pasta Salad ziti**, *roasted tomatoes, roasted squash, & tarragon, with a red wine vinaigrette*
 - **Fresh Berries** *with ricotta cheese & toasted almonds*
 - **Deconstructed Lemon Bars**
- 43 per person

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FOOD TRUCK LUNCH BUFFETS

STREET TACOS

- Tacos de Pollo, Tacos de Carne Asada, Tacos de Squash, Peppers, Onions, Portabella
 - House Made Guacamole, Onions, Cilantro
 - Warm Corn Tortillas
 - Black Bean & Cheese Empanadas
 - Insalata Caesar *hearts of Romaine, croutons, parmesan, & crispy capers*
 - Tortilla Chips *with house made guacamole & salsa*
 - Chile Lime Truffles & Tres Leches Cake
- 42 per person

BBQ

- Braised Beef or Pork Ribs *smothered with Chef's house made BBQ sauce*
 - BBQ Italian Sausage *with grilled onion and peppers*
 - Chef's House Made Potato Salad
 - House Made Apple Coleslaw
 - Hand Cut French Fries
 - Seasonal Fruit Cobbler
- 42 per person

BURGER BAR

- Choice of (3) Burger Patties *beef, Italian sausage, turkey, veggie patty, or salmon (sub lamb for 3 more per person)*
 - Choice of (4) Cheeses *muenster, brie, cheddar, Swiss, gorgonzola, goat cheese, feta, or fontina cheese*
 - Ketchup, Mustard, & Mayonnaise
 - Choice of (2) Additional Sauces *BBQ, remoulade, smoky aioli, sundried tomato pesto*
 - Burger Staples *lettuce, tomatoes, pickled onions, sliced avocado, cherry wood smoked bacon, sliced pepperoncini, & caramelized onions*
 - Potato Buns *gluten free available upon request*
 - Bags of Gourmet Potato Chips
 - Fresh Baked Chocolate Chip Cookies
- 42 per person

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PLATED LUNCH

- **In-House Freshly Baked Bread with Panzano Tapenade**
- **Add a second starter choice for an additional 3 per person**

STARTER COURSE – CHOOSE ONE

- **Zuppa** *roasted tomato with smoked mozzarella*
- **Zuppa** *creamy potato leek*
- **Insalata Verdure Mista** *mixed greens, balsamic vinaigrette*
- **Insalata Caesar** *hearts of romaine, house made croutons, parmesan, & crispy capers*
- **Insalata Caprese** *tomatoes, house made mozzarella, 12 year balsamic riserva, basil oil, toasted pine nuts*
- **Insalata Romaine Tritato** *chopped romaine, tomato, gorgonzola, kalamata olives, crispy charcuterie, walnut wheat croutons, basil micro greens, lemon vinaigrette*
- **Cavolini di Bruxelles** *fried brussels sprouts tossed with apple cider reduction, pistachios, rosemary salt and sliced green apple*

- **Fattoria Piatto** *prosciutto, duck mousse, salami, saffron pecorino, pepato, Grana Padano, local goat cheese, marinated olives, cranberry compote, served with house made crackers*
additional 7 per person

ENHANCE YOUR PLATED LUNCH

ADD A PRIMI COURSE

served after the first course for an additional 7 per person

- **Gnocchi** *with sage, brown butter, parmesan*
- **Risotto** *classic Northern Italian risotto with lemon, thyme and parmesan*
- **Truffle Penne & Cheese** *with melted fontina*
- **Pastiche** *layer of spicy meatball and cheese tortellini baked with ragu and spiced custard & a savory thyme crust*

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ENTREE COURSE – CHOOSE TWO

- Add a third entrée choice for an additional 3 per person
- Vegetarian options available upon request that day

- **Pollo Val D'Aosta** *lightly breaded chicken layered with prosciutto and fontina cheese over mashed potatoes, sautéed spinach*
40 per person
- **Pollo al Marsala** *chicken scaloppini served over mushroom risotto with a marsala demi, crispy prosciutto*
42 per person
- **Bistecca** *6 oz filet with whipped potatoes, sautéed mushrooms, demi glace*
45 per person
- **Bistecca alla Griglia** *6 oz filet with fried potato gnocchi, basil pesto, gorgonzola crumbles and balsamic gastrique*
45 per person
- **Osso Bucco di Maiale** *braised pork shank, creamy polenta, topped with gorgonzola and lemon gremolata*
43 per person
- **Ragu di Agnello** *house made garganelli pasta, lamb ragu, demi glace, pecorino tartufo and mache*
40 per person
- **Gamberi Griglia** *Grilled jumbo shrimp stuffed with medjool dates wrapped with house cured pancetta served over polenta, topped with gorgonzola cheese*
40 per person

- **Capesante** *pan-seared scallops over grilled asparagus and prosciutto risotto, basil leek nage*
45 per person
- **Seared Salmon** *seared salmon with roasted red pepper nage, potato cake, chive crème fraiche*
43 per person
- **Pesce Fresco** *seared seasonal white fish, served over root vegetables, roasted red pepper nage, thyme, sage, finished with EVOO & mache*
42 per person

VEGETARIAN ENTREES

- **Lasagna al Forno** *house made lasagna layered with smoked mozzarella, ricotta, parmesan and basil pesto, served over pomodoro fondue, with mornay sauce*
38 per person
- **Melanzane Fritte** *lightly breaded eggplant, rustic pomodoro sauce, fresh basil, marinated goat cheese, balsamic vinegar reduction*
38 per person
- **Tagliatelle de Rosemarino** *sautéed with dried cranberries, pine nuts, goat cheese, lemon emulsion*
38 per person

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DESSERT COURSE – CHOOSE ONE

- **Lavazza Coffee & Mighty Leaf Teas**
- **Add a second dessert choice for an additional 3 per person**

- **Tiramisu** *espresso soaked champagne biscuits layered with amaretto, mascarpone and dusted with cocoa*

- **Budino de Caramello** *butterscotch pudding with salted caramel, sour whipped cream, topped with a rosemary pine nut cookie*

- **Chocolate Mousse Cake** *chocolate chiffon cake with chocolate mousse, chantilly cream, caramel bits & fresh raspberries*

- **Vanilla Bean Crème Brulee**

- **Torta di Capri** *chocolate almond cake dusted with powdered sugar and fresh berries with a red currant raspberry mint coulis*

- **Strawberry Lemon Cheesecake** *with a graham cracker crust topped with chantilly cream & candied lemon*

- **Mini Bourbon Pecan Pies** *topped with maple chantilly cream, garnished with a candied pecan*

- **Lemon Berry Mascarpone Mousse Cake** *lemon sponge cake with vanilla mascarpone mousse blueberry sauce & fresh berries*

ENHANCE YOUR DESSERT COURSE

- **Mini Trio** *chef's assorted dessert medley plated or served family style – select 3 mini portions from the dessert selection*
tiramisu is not included
additional 5 per person

- **Mini Duo** *chef's assorted dessert medley plated or served family style – select 2 mini portions from the dessert selection*
tiramisu is not included
additional 3 per person

- **Specialty Cakes** *our amazing pastry chef's will create the perfect cake to help enhance your celebration!*

Pricing is determined by size, flavor and decoration details.

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