



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

Reception



HORS D'OEUVRES

- **Pancetta wrapped scallops** *with orange honey tarragon aioli*
50 Per Dozen
- **Grilled pancetta wrapped and date stuffed shrimp**
48 Per Dozen
- **Calamari** *with spicy aioli sauce*
8 Per Person
- **Cavolini di Bruxelles** *fried Brussels sprouts tossed with apple cider reduction, pistachios, rosemary salt and sliced green apple*
8 Per Person
- **Grilled rosemary chicken salad** served on a crostini
42 Per Dozen
- **Smoked bacon wrapped chicken skewers**
42 Per Dozen
- **Steamed Asian chicken buns** *with chicken confit, hoisin sauce and Asian slaw in a steamed bun*
48 Per Dozen
- **Stuffed Hazel Dell mushroom caps** *with spicy Italian sausage*
42 Per Dozen
- **Panzano deviled eggs** *truffled deviled eggs with crispy truffled salumi*
44 Per Dozen
- **Mini venison brats** *on a pretzel hoagie with whole grain mustard*
44 Per Dozen
- **Mini beef burgundy pies** *baked in pie crust*
44 Per Dozen
- **Lobster arancini** *fried risotto balls with lobster, basil, lemon zest and fontina with roasted red pepper aioli*
46 Per Dozen
- **Garlic crostini** *with garlic oil, goat cheese, shaved prosciutto, honey, lemon thyme leaves, micro basil*
42 Per Dozen
- **Shrimp cocktail** *mini shot glasses of spicy pomodoro sauce topped with grilled rosemary and garlic shrimp*
50 Per Dozen
- **Mini tuna tacos** *with avocado, balsamic, white truffle oil, micro greens and sesame seeds*
44 Per Dozen
- **Wonton stacks** *with tuna, ginger, and Japanese aioli sauce*
44 Per Dozen
- **Prosciutto wrapped breadsticks** *with parmesan and white truffle oil*
44 Per Dozen
- **Ham, cheddar and olive empanadas**
42 Per Dozen

Menu pricing subject to change. All food and beverage charges shall be subject to a 11% gratuity and a 12% administrative fee. Please advise catering of any food allergies prior to event.

VEGETARIAN HORS D'OEUVRES

- **Truffle mac and cheese** *served in mini baking dish*
42 Per Dozen
- **Tortellini skewers** *with pesto dipping sauce*
42 Per Dozen
- **Almond stuffed dates** *with gorgonzola mousse*
40 Per Dozen
- **Sexy arancini** *lightly breaded crispy traditional Italian rice balls stuffed with red peppers, fontina and gorgonzola cheese with smoky aioli dipping sauce*
42 Per Dozen
- **Stuffed Hazel Dell mushroom caps** *with breadcrumbs and parmesan*
40 Per Dozen
- **Marinated tomato bruschetta** *with Haystack Farms goat cheese*
40 Per Dozen

VEGAN

- **Crudités bites**
Raw vegetable crudité's served with a house made dipping sauce in individual shot glasses
42 Per Dozen
- **Vietnamese spring rolls** *with herbs, glass noodles, basil, mint, cilantro, sprouts, wrapped in rice paper and served with sweet Chile sauce and peanut sauce*
42 Per Dozen

- **Seasonal fruit crostinis**
40 Per Dozen
- **Grilled zucchini coins** topped with pinenut "ricotta", pickled roasted tomato
40 Per Dozen
- **Crostinis** *with olive, thyme, and orange zest tapenade*
40 Per Dozen

CHEF INSPIRED PLATTERS

- **Fattoria Piatto** *wild boar prosciutto, duck mousse, truffle salami, saffron pecorino, pepato, Grana Padano, local goat cheese, marinated olives, cranberry compote, house made crackers*
16 Per Person
- **Hummus platter** *chef's seasonal hummus with flat bread, assorted raw vegetables, and pita chips*
14 Per Person
- **Italian vegetable platter** *marinated and grilled vegetables, imported olives and artichokes*
14 Per Person
- **Panzano fruit and cheese display**
Italian and domestic cheese display with dehydrated fruits and berries, served with house made crackers
15 Per Person

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STATIONED HORS D'OEUVRES

ITALIANO DIPPING STATION

- House made tortellini skewers
- Pesto dipping sauce
- Fresh baked classic Italian bread cubes
- Panzano's house made tapenade
- Chef Elise's house infused olive oils
- Mixed Imported olives

18 Per Person

GOURMET SLIDER STATION

- **Steak sliders** *with pesto, gorgonzola, arugula*
- **Portobello sliders** *with goat cheese, balsamic jelly, basil*
- **Turkey sliders** *with tomato, provolone, roasted red pepper aioli*

20 Per Person

CROSTINI BAR

- House made crostinis
- Goat and gorgonzola cheeses
- Olives, basil, pesto honey, cannellini bean spread, foie mousse, roasted garlic puree
- Rocky Mountains Wildflower Honey and cranberry orange compote

15 Per Person

ASIAN FLAIR

- **Wonton stacks** *with tuna, ginger, and Japanese aioli sauce*
- **Vietnamese spring rolls** *with herbs, glass noodles, basil, mint, cilantro, sprouts, wrapped in rice paper and served with sweet Chile sauce and peanut sauce*
- **Steamed Asian chicken buns** *with chicken confit, hoisin sauce and Asian slaw in a steamed bun*

18 Per Person

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Hotel Monaco

Beverage



BEER & WINE

A 100 bartender fee for all hosted and cash bars

1 bartender per 75 guests

50 cocktailer fee available for parties under 20

*Cash bar pricing available upon request

BEER

assorted domestic and imported beers seasonal microbrews

6 Per Bottle

seasonal microbrews

7 Per Bottle

HOUSE WINES

Trinity Oaks Chardonnay, CA

Trinity Oaks Cabernet Sauvignon, CA

38 Per Bottle

WINE CELLAR WINES

Kim Crawford Sauvignon Blanc, New Zealand

Rocca Delle Macie "Sasyr" Sangiovese Syrah Blend Tuscany, Italy

50 Per Bottle

PAIRED WINES

Please inquire about our full wine list and wine pairing to your menu

PROSECCO

Zonin Prosecco, NV Veneto

44 Per Bottle

Please specify the beverages you would like available at your bar.
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NON-ALCOHOLIC BEVERAGES

- The Republic of Tea assorted bottled iced teas
5 Each
- Red Bull energy drink
6 Each
- Green Planet bottled water
4.50 Each
- Assorted soft drinks
4.5 Each
- Izze sparkling juices
5 Each
- All natural LYFT sticks (zero calories)
4 Each
- Coconut water
5 Each

MOCKTAILS

- **Ginger limeade** with n/a ginger beer, fresh lime juice, grenadine
7 Each
- **Bambino** sparkling cider with peach puree
7 Each
- **Stood up** pellegrino blood orange soda, agave nectar, lime juice, on the rocks
7 Each

COCKTAILS

A 100 bartender fee for all hosted and cash bars

1 bartender per 75 guests

A 50 cocktailer fee available for parties under 20

*Cash bar pricing available upon request

CALL BRAND COCKTAILS

9 Per Drink

11 Per Martini

- Smirnoff Vodka
- Beefeater Gin
- Evan Williams Bourbon
- Bacardi Light Rum
- Crown Royal Whisky
- El Jimador Tequila
- Courvoisier VS Cognac
- Johnny Walker Red Scotch

PREMIUM BRAND COCKTAILS

10 Per Drink

12 Per Martini

- Grey Goose Vodka
- Tanqueray Gin
- Maker's Mark Bourbon
- Jack Daniels
- Captain Morgan Rum
- 1800 Silver Tequila
- Courvoisier VSOP Cognac
- Johnny Walker Black Scotch

SPECIALTY COCKTAILS

12 Per Drink

WELLNESS

- **Cucumbersome**
Beefeater gin, fresh lime juice, honey syrup, cucumber slices
- **Organic agave margarita**
El Jimador Reposado tequila, organic agave nectar, fresh lime juice
- **The Reviver**
Organic vodka, Mighty Leaf chamomile citrus berry tea, apple and grapefruit juice

CLASSICS

- **Kimpton house dry martini**
Tanqueray gin, Noilly Pratt dry vermouth
- **Manhattan**
Bulleit bourbon, Martini & Rossi sweet vermouth, Agnostura bitters, brandied cherries
- **Old Fashioned**
Maker's Mark, lemon peel, simple syrup, Angostura bitters
- **Mojito**
Bacardi, lime juice, simple syrup, mint leaves, soda

KIMPTON CRAFTED

- **On Taylor**
Tanqueray 10 gin, Lustau East India sherry, honey syrup
- **Cable Car**
Captain Morgan spiced rum, orange Curacao, fresh lemon juice, simple syrup
- **La Perla**
Sauza hornitos, Manzanilla sherry, Mathilde Pear Liqueur

"SPIKE IT" STATIONS

LEMONADE STAND

- *Fresh lemonade, ice teas, aromatic syrups and flavors, fruits, additional fruit purees and juices*
- *Bourbon, gin, St. Germaine*
\$20 Per Person (2 hours)

COLOR MY BUBBLES

- *Juices and purees, assorted herbs*
- *Sparkling wine, liqueurs*
20 Per Person (2 hours)

COFFEE CART

- *fresh brewed coffee and decaf coffee, house made syrups, flavored whipped cream, sprinkles, little cookies*
- *Bailey's, Frangelico, Irish coffee setup, kahlua*
18 Per Person (1 hour)

BLOODY MARY BAR

- *Tomato juice, clamato, hot sauces, horse radish, worcestershire, pepper, salt, pickled vegetables, spices*
- *Smirnoff vodka, Beefeater gin*
22 Per Person (1.5 hours)

Specialty cocktails require a 7 day notice and are limited to 3 cocktails per bar. Menu pricing subject to change. All food and beverage charges shall be subject to a 11% gratuity and a 12% administrative fee.