

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

Reception



HORS D'OEUVRES

- **Pancetta Wrapped Scallops** *with orange honey tarragon aioli*
50 per dozen
- **Grilled Pancetta Wrapped & 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** *with chicken confit, hoisin sauce & Asian slaw on a wonton cracker*
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 Beef Burgundy Pies** *baked in pie crust*
44 per dozen
- **Lobster Arancini** *fried risotto balls with lobster, basil, lemon zest & 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 & garlic shrimp*
50 per dozen
- **Mini Tuna Tacos** *with avocado, balsamic, white truffle oil, micro greens & sesame seeds*
44 per dozen
- **Wonton Stacks** *with tuna, ginger, & Japanese aioli sauce*
44 per dozen
- **Prosciutto Wrapped Breadsticks** *with parmesan & white truffle oil*
44 per dozen
- **Ham, Cheddar & Olive Empanadas**
42 per dozen

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.

VEGETARIAN HORS D'OEUVRES

- **Truffle Mac & 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 & gorgonzola cheese with smoky aioli dipping sauce*
42 per dozen
- **Stuffed Hazel Dell Mushroom Caps** *with breadcrumbs & parmesan*
40 per dozen
- **Marinated Tomato Bruschetta** *with Haystack Farms goat cheese*
40 per dozen

VEGAN

- **Crudités Bites** *Raw vegetable crudité 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 & served with sweet Chile sauce & 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, & orange zest tapenade*
40 per dozen

CHEF INSPIRED PLATTERS

- **Fattoria Piatto** *prosciutto, duck mousse, salami, saffron pecorino, pepato, Grana Padano, local goat cheese, marinated olives, cranberry compote, served with house made crackers*
16 per person
- **Hummus Platter** *chef's seasonal hummus with flat bread, assorted raw vegetables, & pita chips*
14 per person
- **Italian Vegetable Platter** *marinated and grilled vegetables, imported olives & artichokes*
14 per person
- **Panzano Fruit & 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
- 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

BUILD YOUR OWN CROSTINI BAR

- House Made Crostinis
- Goat & Gorgonzola Cheeses
- Olives, Basil, Pesto Honey, Cannellini Bean Spread, Foie Mousse, Roasted Garlic Puree
- Rocky Mountains Wildflower Honey & 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** *with chicken confit, hoisin sauce & Asian slaw on a wonton cracker*

18 per person

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Hotel Monaco

Beverage



BEER & WINE

1 Bartender per 75 Guests

100 Bartender Fee for all Hosted & Cash Bars

50 Cocktailer Fee Available for Parties Under 20

Cash Bar Pricing Available Upon Request

BEER

assorted domestic beers

6 per bottle

seasonal microbrews & import beers

7 per bottle

HOUSE WINES

Trinity Oaks Chardonnay, CA

Trinity Oaks Cabernet Sauvignon, CA

38 per bottle

WINE CELLAR WINES

Allegrini "Palazzo Del Terre Alfieri" 2012 Corvina Blend, Veneto

Villa Maria "Cellar Selection" 2014 Sauvignon Blanc, New Zealand

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

NON-ALCOHOLIC BEVERAGES

- *The Republic of Tea Assorted Bottled Iced Tea*
5 each
- *Red Bull Energy Drink*
6 each
- **Bottled Water**
4.50 each
- **Assorted Soft Drinks**
4.50 each
- *Izze Sparkling Juices*
5 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

Please specify the beverages you would like available at your bar. 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.

COCKTAILS

1 Bartender per 75 Guests
100 Bartender Fee for all Hosted
& Cash Bars
50 Cocktailer Fee Available for
Parties Under 20

Cash Bar Pricing Available
Upon Request

CALL BRAND COCKTAILS

- 9 per drink
12 per martini
- Smirnoff Vodka
 - Beefeater Gin
 - Evan Williams Bourbon
 - Bacardi Light Rum
 - Crown Royal Whisky
 - El Jimador Tequila
 - Courvoisier VS Cognac
 - Dewars Scotch

PREMIUM BRAND COCKTAILS

- 10 per drink
13 per martini
- Grey Goose Vodka
 - Tanqueray Gin
 - Bulleit Bourbon
 - Jack Daniels
 - Captain Morgan Rum
 - 1800 Silver Tequila
 - Courvoisier VSOP Cognac
 - Johnny Walker Red Scotch

SPECIALTY COCKTAILS

13 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 & 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

20 Per Person (2 hours)

- Fresh lemonade, ice teas, aromatic syrups and flavors, fruits, additional fruit purees & juices
- Bourbon, gin, St. Germaine

COLOR MY BUBBLES

20 per person (2 hours)

- Juices and purees, assorted herbs
- Sparkling wine, liqueurs

COFFEE CART

18 per person (1 hour)

- fresh brewed coffee and decaf coffee, house made syrups, flavored whipped cream, sprinkles, little cookies
- Bailey's, Frangelico, Irish coffee setup, kahlua

BLOODY MARY BAR

22 per person (1.5 hours)

- Tomato juice, clamato, hot sauces, horse radish, worcestershire, pepper, salt, pickled vegetables, spices
- Smirnoff vodka, Beefeater gin

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 13% administrative fee. Taxes and fees subject to change.