



Spirits Up. Party Down.

CRAFTED COCKTAILS + SEASONAL EATS
GET YOU READY TO MINGLE



Exclusive Catering Provided by:



458 Strawberry Way | Pittsburgh PA, 15219
412.230.4800



Cocktails + Cravings

Passed Hors d'oeuvres Selections (Choose Six)

Buffalo Cauliflower, Hot Sauce (V)
Zucchini Fritter, Saffron Aioli (V)
Smoked Chicken Wing, Honey, Chiles
Steak and Pearl Onion Skewer, Chimichurri
Fish Taco, Chipotle, Pickled Cabbage
Tuna Tartare, Bibb Lettuce, Tempura
Mini Crab Cake, Tartar Sauce
Tandoori Chicken Skewer, Curry Yogurt
Pork Pot Sticker, Chili Soy Sauce
Mini Beef Wellington, Horseradish Cream

Chef's Selection Cheese Board

Local Selection of Four Artisan Cheeses, Grapes, Almonds, Honey, Lavash and Grissini

Vegan Greek Station

Roasted Eggplant, Marinated Mediterranean Olives, Blistered Tomato Salad

Two Hour Hosted Bar

Tito's Vodka, Beefeater Gin, Sailor Jerry Spiced Rum, Bacardi Rum,
Four Roses Bourbon, Rittenhouse Rye, El Jimador Tequila
Assorted Local, Domestic and International Bottled Beers
House Cabernet Sauvignon and Chardonnay
Assorted Coca Cola Sodas, Chilled Fruit Juices and Bottled Water

\$ 95.00 per person

Minimum 25 guests; priced per 1 ½ hours of continuous food service

Additional hours of hosted bar at \$14 per person, per hour

Prices do not include 15% gratuity and 7% administrative fee, 7% sales tax. No substitutions please.

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Toasts + Tastes Buffet

Savory Soups - Choose One

Artichoke Soup, Lemon Oil
Butternut Squash Soup, Crème Fraiche

Local Harvested Greens - Choose Two

Gem Lettuce, Apple, Blue Cheese, Candied Walnut, Lemon Honey Vinaigrette
Kale Salad, Tomato, Cucumber, Radish, Sherry Vinaigrette
Yinzer Salad, Romaine, Tomato, Cucumber, Cheddar Cheese, French Fries, Ranch Dressing
(add Grilled Chicken or Steak – additional \$5.00 per person)

Holiday Entrées - Choose Two

Slow Roasted Pork Shoulder, Whistlepig Maple Gastrique
Apple Cider Glazed Ham, Roasted Pineapple
Roasted Chicken, Sage Jus
Roasted Prime Rib, Bordelaise Sauce
Herb Turkey Breast, Traditional Gravy
Seared Salmon, Citrus Vinaigrette
Rack of Lamb, Mint Chimichurri
Wood Fired Cauliflower Steaks, Arugula Pesto

Seasonally Inspired Sides – Choose Two

Roasted Brussel Sprouts, Brown Butter and Bacon Vinaigrette
Caramelized Sweet Potato, Torched Marshmallow Fluff
Truffle Roasted Wild Mushrooms
Garlic Roasted New Potatoes
Braised Kale and Pearl Onions
Garlic Whipped Potatoes

Chef's Selection of Desserts – Choose Two

Chocolate Panna Cotta
Caramel Pear Trifle
Assorted Cookies and Cupcakes
Organic Caffé Vita Coffee, Decaf Coffee and Mighty Leaf Tea Service

\$100.00 per person

Minimum 25 guests; priced per 1 ½ hours of food service only

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Sips + Specialties Served Dinner

Hors d'oeuvres – Choose Four

Buffalo Cauliflower, Hot Sauce (V)
Zucchini Fritter, Saffron Aioli (V)
Smoked Chicken Wing, Honey, Chilies
Steak & Pearl Onion Skewer, Chimichurri
Fish Taco, Chipotle, Pickled Cabbage
Tuna Tartare, Bibb Lettuce, Tempura
Mini Crab Cake, Tartar Sauce

Choice of Soup or Salad

Soups – Choose One

Mushroom Bisque
Butternut Squash Soup, Crème Fraiche
Artichoke Soup, Lemon Oil

Salads – Choose One

Gem Lettuce, Apple, Blue Cheese, Candied Walnut,
Lemon Honey Vinaigrette
Kale Salad, Tomato, Cucumber, Radish,
Sherry Vinaigrette
Yinzer Salad, Romaine, Tomato, Cucumber,
Cheddar Cheese, French Fries, Ranch Dressing

Entrées - Choose Three

(Guest to provide individual entrée counts 3 business days prior)

Seared Chicken Breast, Anson Mills Grits, Thyme Jus
Filet Mignon, Truffle Whipped Potato, Red Wine Demi
Branzino, Creamy Orzo, Smoked Tomato Vinaigrette
Seared Scottish Salmon, Roasted Parsnips, Lemon Zest
Roasted Cauliflower Steak, Quinoa, Pesto (V)
Black Bean Cake, Apple – Celery Slaw (V)

Dessert - Choose One

Chocolate Panna Cotta, Pumpkin Seed Brittle, Coffee Cookie
Bourbon Poached Apple, Cinnamon Mascarpone Cream, Caramel Sauce
Gingerbread Cake, Cinnamon Cream Cheese, Molasses Streusel

\$115.00 per person
Minimum 25 guests

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Enhance your Event with a Sweet or Savory Ending...

Dips

Truffled Honey Ricotta
Black Bean Hummus
Red Pepper & Feta Spread
Toasted Breads
\$14.00 per person

Charcuterie

Chefs Selection of Three Cured Meats, Pickled Vegetables, Mustard, Lavash & Grissini
\$14.00 per person

Sweets

Chef Mack's Nuts
Sweet and Spicy Peanut Brittle
Milk & Chocolate Chip Cookies
Peppermint Oreo Bark Fudge
\$14.00 Per person

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Spike It!

Additional Craft Cocktails to Lift Your Holiday Spirits!

Your Choice of: Spiced Rum, Bourbon, Irish Whiskey, Gin or Vodka

To Be Served With:

Spiked Winter Cider

Organic Apple Cider, Cinnamon Sticks, Nutmeg
@ \$9.00 per person

Spiked Hot Cocoa

White, Milk or Dark Hot Chocolate,
Mini Marshmallows, Chocolate Shavings, Sprinkles
@ \$9.00 per person

We Did It! The World's Best Flavored Coffee Bar!

Caffé Vita Coffee
Whipped Cream, Chocolate Shavings, Sugar Sticks,
Hazelnut and Vanilla Syrups @ \$8.00 per person
Bailey's Irish Cream @ \$2.00 additional per person
Kahlua @ \$2.00 additional per person

Winter Spiked Tea

Freshly-Brewed Mighty
Leaf Chamomile Citrus
Berry Ginger Twist Tea
and Honey
@ \$8.00 per person

Hosted Bar Includes:

Tito's Vodka, Beefeater Gin, Sailor Jerry Spiced Rum, Bacardi Rum,
Four Roses Bourbon Rittenhouse Rye, El Jimador Tequila
Assorted Local, Domestic & International Bottled Beers
House Cabernet Sauvignon and Chardonnay
Assorted Coca Cola Sodas, Chilled Fruit Juices and Bottled Water

The Commoner Specialty Cocktails

(Choose one of our specialty cocktails to enjoy with your hosted bar package)

Stocking Stuffer – Cognac, Montenegro, Cointreau, Lemon, Chocolate, Chocolate Bitters, Raw Sugar Rim

Edgar Hopper – Vodka, Fernet Branca, Lemon, Vanilla, Cream, Mint

Flor de Noche Buena – Cointreau, Prosecco, Cranberry, Vanilla, Lemon, Rosemary

Horchata – Aged Rum, Cinnamon, Rice Milk, Vanilla, Anise

Jolly Piggy – Bacon Infused Whiskey, Figgy Orange Syrup, Black Walnut Bitters

First Hour of Hosted Bar @ \$24 per person

Additional Hours of Hosted Bar @ \$14 per person, per hour

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