

Hotel Monaco Pittsburgh

# Catering Menu



“At Hotel Monaco, my team and I put the same meticulous care into every plate that comes out of our banquet kitchen as we do with the dishes served at our signature restaurant”



**Hotel Monaco Pittsburgh**

620 William Penn Place  
Pittsburgh, PA 15219  
412.471.1170

**[Monaco-Pittsburgh.com](http://Monaco-Pittsburgh.com)**

# Hotel Monaco Pittsburgh

# RECEPTION

# Reception – Hors D’oeuvres

There is a 25 piece minimum per Hors D’oeuvre selection.

## HOT PASSED HORS D’OEUVRES

### **Spanakopita (v)**

Tzatziki  
\$5.00 Per Piece

### **Buffalo Cauliflower (v)**

“Hot Sauce” Micro Chervil  
\$5.00 Per Piece

### **Vegetable Samosa (v)**

Apple Chutney  
5.00 Per Piece

### **Marinated Eggplant Crostini (v)**

\$5.00 Per Piece

### **Salmon Rilette**

Grilled Baguette, Salmon Belly  
\$6.00 Per Piece

### **Garlic Chicken and Tomato Skewers (GF)**

\$6.00 Per Piece

### **Arancini Milanese**

Tomato Jam  
\$5.00 Per Piece

### **Mini Beef Wellington**

Horseradish Cream  
\$6.00 Per Piece

### **Pork Pot Stickers**

Chili Soy Sauce  
\$6.00 Per Piece

### **Beef Slider**

Cheddar, Cornichon  
\$6.00 Per Piece

### **Lamb Chop (GF)**

Mint Chimichurri  
\$6.00 per piece

### **Rosemary Gougeres**

\$5.00 Per Piece

### **Bacon Wrapped Dates (GF)**

Smoked Blue Cheese Aioli  
5.00 Per Piece

### **Pigs in a Blanket**

Grain Mustard  
5.00 Per Piece

## COLD PASSED HORS D’OEUVRES

### **Baby Tomato & Mozzarella Skewer (GF)**

Basil Pesto  
\$5.00 Per Piece

### **Smoked Trout Dip**

Lavosh Cracker  
\$5.00 Per Piece

### **Crab Ceviche**

“Mexican Style” Crisp Tortilla  
\$6.00 Per Piece

### **Prosciutto & Melon Skewer (GF)**

Sea Salt & Extra Virgin Olive Oil  
\$5.00 Per Piece

### **Deviled Eggs (GF)**

Parsley, Paprika  
5.00 Per Piece

### **Chilled Corn Soup**

Chive Oil  
\$6.00 Per Piece

### **Grilled Shrimp Skewers (GF)**

Cilantro-Almond Pesto  
\$7.00 Per Piece

### **Jumbo Shrimp (GF)**

Traditional Cocktail Sauce  
\$7.00 Per Piece

### **Tuna Tartare**

Sesame Cone, Togarashi  
\$7.00 Per Piece

### **Smoked Salmon**

Cucumber Yogurt, Dill  
\$7.00 Per Piece

### **Trout Roe, Puffed Rice**

Shallot-Dill Crème Fraiche  
\$6.00 Per Piece

### **Whipped Ricotta**

Grilled Baguette, Micro Basil  
\$6.00 Per Piece

*Menu items are subject to change based on seasonal availability.*

All prices are subject to 15% service charge, 7% administrative fee and 7% tax

# Reception – Displayed Stations

For Reception Events of Less Than 20 Guests a Small Group Fee of \$150.00 Will Apply. We Will Set and Prepare for 5% Over Your Final Guarantee

## ANTIPASTO DISPLAY

Marinated Fresh Mozzarella

Prosciutto

Parmigiano-Reggiano

Herb Citrus Marinated Olives

Artichokes a la Grecque

Roasted Garlic Oil Marinated

Piquillo Peppers

Grilled Marinated Eggplant

Grissini, Toasted Crostinis

\$20.00 per person

## CHARCUTERIE BOARD

Chef's Selection of Dried Cured Meats

House Made Charcuteries

Chef's Artisanal Selection of Cheeses

Stone Ground Mustard, Cornichons,  
Caper Berries, Pickled Seasonal Vegetables,  
Grapes, Quince Paste and Honeycomb

Assorted Crostinis and Crackers

\$14.00 per person

## SEASONAL CRUDITE

Baby Tomatoes

Asparagus

Green Beans

Celery

Baby Carrots

Bell Peppers

Seasonal Vegetables

House Made Hummus, Ranch and  
Cucumber-Yogurt Dip

Assorted Crostinis and Crackers

\$12.00 per person

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# Reception – Displayed Stations (continued)

For Reception Events of Less Than 20 Guests a Small Group Fee of \$150.00 Will Apply. We Will Set and Prepare for 5% Over Your Final Guarantee

## SPREADS & BREADS

House Made Hummus

Smoked Trout Dip

Htipiti Roasted Piquillo Pepper  
and Feta Dip

Ricotta with Truffled Honey  
and Balsamic Reduction

Burrata with Confit Baby  
Heirloom Tomatoes

Assortment of Crostini,  
Crispy Lavosh and Bagel Chips

\$20.00 per person

## CHEF'S SELECTION CHEESE BOARD

Chef's Artisanal Selections of Assorted Cheeses (5)

Quince Paste, Slivered Almonds, Crostini  
Dried Fruit, Honeycomb, Grapes

\$13.00 per person

## EASTERN MEDITERRANEAN

Hummus

Baba Ghanoush

Tzatziki

Couscous Salad

Marinated Olives

Marinated Feta with Zaatar

Assorted Crostinis, Pita Chips

\$14.00 per person

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# Reception Stations

All Stations Must Be Guaranteed for Full Guest Attendance.  
\$150.00 Per Chef ; One Chef Per 50 Guests  
Reception Stations are Prepared for 1 Hour of Continuous Service

## RAW BAR

Chilled Jumbo Shrimp  
Colossal Crab Salad  
Mexican Style Shrimp Ceviche  
Steamed Main Lobster Tails  
Oysters – East Coast

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Traditional Cocktail Sauce, Sliced Lemons,  
Remoulade, Lemon Aioli and  
Tartar Sauce, Mignonette  
\$36.00 per person

## SUSHI STATION

California Roll, Vegetable Roll, Tuna Roll, Spicy  
Tuna Roll, Cucumber Roll, Eel & Avocado Roll,  
Shrimp Tempura Roll, Yellowtail Roll and  
Cucumber Roll  
Wasabi, Low Sodium Soy, Pickled Ginger

4 pieces per person – minimum of 25 guests  
\$30.00 per person

## CARVING STATIONS

**Chef attendant required**

### Suckling Pig

Garlic Aioli, Pork Gravy, Pickled Cherry  
Peppers, Assorted Dinner Rolls  
\$20.00 per person

### Herb Rubbed Creekstone Ribeye

Red Wine Jus, Whole Grain Mustard,  
Horseradish Cream and Assorted Rolls  
\$24.00 per person

### Leg of Lamb

Mint Chimichurri, Lamb Jus,  
Pickled Cherry Peppers,  
Assorted Dinner Rolls,  
\$24.00 per person

### Roast Duck

Hoisin Sauce, Scallions, Fried Rice,  
Steamed Buns  
\$22.00 per person

### Roast Turkey Breast

10 Herb Relish, Gravy, Rosemary Biscuits  
Cranberry Jam  
\$20.00 per person

## PASTA STATION

### Tortellini

Oven Roasted Vine Ripe Tomatoes,  
Baby Spinach,  
Tomato Basil Sauce

### Penne Pasta

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Bolognese Sauce, Fresh Mozzarella

### Cavatappi Pasta

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Basil Pesto, Baby Vegetables,  
Micro Basil

House Made Focaccia  
Parmigiano-Reggiano,  
Caramelized Onions and Garlic

\$18.00 per person

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# Reception Package

All Packages Must Be Guaranteed for Full Guest Attendance. Reception Packages include Chef's Selection of Hors D'oeuvres, Display Station, and 1 Hour Warhol Open Bar Service. Displays and Bar are Served for 1 Hour of Continuous Service. Bar Package Can Be Upgraded to Another Package With Difference in Packages Applied in Addition to Total. Please See Beverage Section for Additional Selections.

Additional \$150.00 Per Chef Attendant & Bartender; One Chef Per 50 Guests, One Bartender Per 75 Guests

## STARLING RECEPTION

Baby Tomato & Mozzarella Skewer  
Basil Pesto

Buffalo Cauliflower  
"Hot Sauce" Micro Chervil

Garlic Chicken and Tomato Skewer

Bacon Wrapped Dates  
Smoked Blue Cheese Aioli

Chef's Selection of Cheeses (5),  
Quince Paste, Slivered Almonds,  
Dried Fruit, Honeycomb, Grapes  
Crostinis and Crackers

1 Hour Warhol Open Bar

\$60.00 per person

## LARK RECEPTION

Tuna Tartare  
Sesame Cone, Togarashi

Smoked Salmon  
Cucumber Yogurt, Dill

Beef Slider  
Cheddar, Cornichon

Lamb Chop  
Mint Chimichurri

Chef's Selection Anitpasta Display:  
Marinated Vegetables, Artisanal Cheeses,  
Domestic Charcuterie  
Assorted Breads and Crackers

Sushi Station:  
Chef's Choice Assorted Sushi (3)  
Wasabi, Soy Sauce, Pickled Ginger

1 Hour Warhol Open Bar

\$80.00 per person

## SPARROW RECEPTION

Spanakopita  
Tzatziki

Rosemary Gougeres

Pork Potsticker

Crab Ceviche  
Mexican "Style"

Jumbo Shrimp  
Traditional Cocktail Sauce

Eastern Mediteranean Station  
Hummus, Baba Ghanoush,  
Tzatzki, Marinated Feta, Olives

Roasted Turkey Breast  
10 Herb Relish, Gravy,  
Rosemary Biscuits, Cranberry Jam  
(Chef Attendent Optional )

1 Hour Warhol Open Bar

95.00 person

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## Sweets & More....

Dessert Enhancement: Choose 3 Desserts to Enhance Your Reception Package (optional). Organic Caffè Vita Coffee and Organic Hot Teas Included, Additional Desserts May Be Added for an Additional Charge

### Carrot Cake

Cream Cheese Frosting, Walnut Crumble

### Gluten Free Almond Crumb Cake

Orange Crème Fraîche, Caramel Sauce

### Salted Caramel Chocolate Tart

Roasted Pineapple Jam, Earl Grey Cream

### Seasonal Fruit Tart

Vanilla Meringue Kisses

### Buttermilk Panna Cotta

Toasted Coconut, Blackberry Compote

### Peanut Butter Mousse

Raspberry Fluid Gel, Cookie Crunch

### Assorted Macaroon, Bon Bons & Truffles

#### Assorted Cupcakes

Vanilla, Chocolate, Lemon Meringue, Mocha

#### Assorted Cream Puffs

Vanilla Custard, Chocolate Mousse,  
Toasted Almond

Organic Caffè Vita Coffee  
Decaffeinated Coffee and Organic Teas

16.00 per person

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