

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

Hotel Monaco Pittsburgh

BREAKFAST

Breakfast - Buffets

For Breakfast Events of Less Than 10 Guests a Small Group Fee of \$150.00 Will Apply. We Will Set and Prepare for 5% Over Your Final Guarantee.

THE COMMONER COLLECTION

Seasonal Fruits

Chef's Selection of Breakfast Pastries

Assortment of Bagels and Cream Cheese

House Made Seasonal Jams and Butter

Chilled Orange Juice

Organic Caffè Vita Coffee

Decaffeinated Coffee and Organic Teas

\$26.00 per person

THE EMPEROR

Seasonal Fruits

Scrambled Cage-Free Eggs
(Egg Whites - Add \$2 Per Person)

Chicken-Apple Sausage

Herb Roasted Breakfast Potatoes

Chef's Selection of Breakfast Pastries
House Made Seasonal Jams and Butter

Chilled Orange Juice

Organic Caffè Vita Coffee

Decaffeinated Coffee and Organic Teas

\$32.00 per person

THE KING

Scrambled Egg Whites

Turkey Bacon

Seasonal Fruits

Individual Greek Yogurt
Housemade Granola and Seasonal Mixed Berries

Steel-Cut Irish Oatmeal, Mixed Dried Fruits
and Brown Sugar

Chilled Orange Juice

Organic Caffè Vita Coffee

Decaffeinated Coffee and Organic Teas

\$34.00 per person

Menu items are subject to change based on seasonal availability.

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

Breakfast – Buffets (continued)

For Breakfast Events of Less Than 10 Guests a Small Group Fee of \$150.00 Will Apply. We Will Set and Prepare for 5% Over Your Final Guarantee.

THE ROYAL BREAKFAST

Seasonal Fruits

Cage-Free Scrambled Eggs
(Egg Whites - Add \$2 Per Person)

Chicken-Apple Sausage

Applewood Smoked Bacon

Herb Roasted Breakfast Potatoes

Individual Greek Yogurt, Housemade
Granola and Seasonal Mixed Berries

Chef's Selection of Breakfast Pastries
House Made Seasonal Jams and Butter

Chilled Orange, Cranberry and
Grapefruit Juices
Organic Teas
Organic Caffe Vita Coffee

\$36.00 per person

THE HERON BREAKFAST

Seasonal Fruits

Cage-Free Scrambled Eggs
or
Scrambled Egg Whites
(Egg Whites – Add \$2 Per Person)

Applewood Smoked Bacon
or
Turkey Bacon

Breakfast Pork Sausage

Herb Roasted Breakfast Potatoes

Individual Greek Yogurt, Housemade
Granola & Seasonal Mixed Berries

White & Wheat Bread
Assortment of Bagels and
Cream Cheese

Chef's Selection of Breakfast Pastries
House Made Seasonal Jams and Butter

Chilled Orange, Cranberry and Grapefruit Juices
Organic Teas
Organic Caffe Vita Coffee

\$40.00 per person

THE MOCKINGBIRD BREAKFAST

Seasonal Fruits

Cage-Free Scrambled Eggs

French Toast, PA Maple Syrup

Home-Style Waffles, Cinnamon Cream

Applewood Smoked Bacon

Chicken-Apple Sausage

Herb Roasted Breakfast Potatoes

Chef's Selection of Breakfast Pastries
House Made Seasonal Jams and Butter

Chilled Orange, Cranberry and Grapefruit Juices
Organic Teas
Organic Caffe Vita Coffee

\$44.00 per person

Menu items are subject to change based on seasonal availability.
All prices are subject to 15% service charge, 7% administrative fee and 7% tax

Breakfast – Buffet Enhancements

A LA CARTE

Homemade Muffins
\$36.00 per dozen

Seasonal Berries with Mascarpone Cream
\$12.00 per person

Assortment of Bagels & Cream Cheese
\$32.00 per dozen

English Muffins
\$18 per dozen

Assorted Danishes
\$18 per dozen

FRESH JUICES

Beets Me; Beets, Carrot, Ginger and Cilantro
\$12.00 per person

Being Green; Cucumber, Celery, Spinach, Kale and Lemon
\$12.00 per person

Rise and Shine; Carrot, Ginger and Pineapple
\$12.00 per person

CHEF ENHANCEMENTS

Omelette Station

Cage-Free Eggs, Vine Ripe Tomatoes, Local Seasonal Mushrooms, Green Peppers, Onions, Cabot Cheddar Cheese & Black Forest Ham
\$12.00 per person

(Egg Whites add \$2.00 per person)

Chef Attendant Required \$150.00 (per 40 guests)

Lox & Bagels

Smoked Salmon, Vine Ripe Tomatoes, Shaved Red Onion, Capers, Hard Boiled Eggs, Assorted Bagels and Cream Cheese
\$16.00 per person

French Toast

Vanilla Mascarpone, Berry Compote, Cinnamon Sugar, and Pennsylvania Maple Syrup
\$12.00 per person

Pancakes

Cinnamon Whipped Cream, Seasonal Compote
\$12.00 per person

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

Hotel Monaco Pittsburgh

BRUNCH

Brunch – Buffets

For Breakfast Events of Less Than 10 Guests a Small Group Fee of \$150.00 Will Apply. We Will Set and Prepare for 5% Over Your Final Guarantee.

GOSLING BRUNCH

Seasonal Fruits
Cage-Free Scrambled Eggs
Breakfast Pork Sausage
Applewood Smoked Bacon
Herb Roasted Breakfast Potatoes
Huevos Rancheros, Crispy Corn Tortilla,
Black Bean Stew, Ranchero Sauce, Scrambled
Eggs, Queso Fresco, Tomato Salsa
Chef's Selection of Breakfast Pastries & Muffins
Housemade Seasonal Jams and Butter
Chilled Orange Juice
Organic Caffe Vita Coffee
Decaffeinated Coffee and Organic Teas
\$38.00 per person

MONACO BRUNCH

Seasonal Fruits
Cage-Free Scrambled Eggs
or
Scrambled Egg Whites
(Egg Whites - Add \$2 Per Person)
French Toast, Seasonal Berry Compote,
Vanilla Mascarpone
Applewood Smoked Bacon
or
Turkey Bacon
Herb Roasted Breakfast Potatoes
Smoked Salmon
Seasonal Garnishes
Assortment of Bagels and
Cream Cheese
Chef's Selection of Breakfast Pastries & Muffins
Housemade Seasonal Jams and Butter
Chilled Orange Juice
Organic Caffe Vita Coffee
Decaffeinated Coffee and Organic Teas
\$42.00 per person

HATCHLING BRUNCH

Seasonal Fruits
Cage-Free Scrambled Eggs
House Made Biscuits and Gravy
Pork Belly Hash
Pancakes, Mixed Berry Compote,
Local Syrup
Applewood Smoked Bacon
Chicken-Apple Sausage
Herb Roasted Breakfast Potatoes
Smoked Salmon
Seasonal Garnishes
Assortment of Bagels and
Cream Cheese
Chef's Selection of
Breakfast Pastries & Muffins
House Made Seasonal Jams and Butter
Chilled Orange Juice
Organic Caffe Vita Coffee
Decaffeinated Coffee and Organic Teas
\$48.00 per person

Menu items are subject to change based on seasonal availability.

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Hotel Monaco Pittsburgh

BREAKS

Breaks

KICK STARTER

Seasonal Fruit
Celery & Baby Carrots with Ranch Dressing
Hard Boiled Eggs, Sea Salt and
Cracked Black Pepper
Chilled Orange Juice and Organic Teas
\$13.00 Per Person

POWER BREAK

Salted Mixed Nuts
House Made Granola Bars
Build Your Own Trail Mix – Assorted
Accompaniments
Bottled Water
\$11.00 Per Person

SMOOTHIES

-Jumpstart-
Blueberries, Bananas, Flaxseed, Greek Yogurt
-Hug Yourself-
Peanut Butter, Banana, Soy Milk
-Power Smoothie-
Strawberries, Agave Syrup, Protein Powder
\$20.00 Per Person

THE CRUNCH

Seasonal Vegetable Crudités
Chef's Selection of Spreads
Artisan Crackers
Chilled Pomegranate Juice and Organic Teas
\$14.00 Per Person

MUNCHIES

Cookie Table
Chocolate Fudge Brownies
Assorted Kind bars
Clark Bars
Organic Teas
\$13.00 Per Person

A LA CARTE

Regular and Decaffeinated
Caffe Vita Organic Coffee
\$65.00 Per Gallon

Assorted Mighty Leaf Hot Tea,
Iced Tea or Lemonade
\$65.00 Per Gallon

Still and Sparkling Bottled Water
Assorted Sodas
\$4.00 Each

SNACKS

Pretzels and Whole Grain Mustard
Kettle Cooked Potato Chips
Root Vegetable Chips
Bottled Water
\$12.00 Per Person

POPCORN BREAK

Shaved Chocolate and Caramel Popcorn
Roasted Garlic and Herb Popcorn
Truffle Parmesan Popcorn
Rosemary Sea Salt Popcorn
Assorted Sodas
\$12.00 Per Person

SPREADS AND BREADS

Hummus
Red Pepper and Feta
Black Bean Puree
Olive Tapenade
Assorted Artisan Breads and
Crackers
Assorted sodas
\$13.00 Per Person

Menu items are subject to change based on seasonal availability.

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

Hotel Monaco Pittsburgh All Day Meeting Package

All Day Meeting

For meetings of less than 10 guests a small group fee of \$150.00 will apply. We will set and prepare for 5% over your final guarantee.

THE COMMONER CONTINENTAL

Seasonal Fruits

Chef's Selection of Breakfast Pastries

Assorted Bagels and Cream Cheese

House Made Seasonal Jams and Butter

Chilled Orange Juice,
Organic Caffe Vita Coffee,
Decaffeinated Coffee and Organic Teas

HEALTHY START

Individual yogurts
House Made Granola, Berries

Power bars

Whole Fruit

COMMONER CORNER LUNCH

Mixed Green Salad

Baby Vine Ripened Tomatoes, Persian Cucumbers, Sliced Red Onions, Radishes and Sherry Vinaigrette

Spinach Salad

Pickled Red Onions, Tomatoes, Crispy House Bacon, Blue Cheese, Ranch Dressing

Build Your Own Sandwich

Roast Beef
Smoked Turkey Breast
Black Forest Ham
Marinated Grilled Vegetables

Accompaniments

Aged Cheddar Cheese, Smoked Gouda, Sliced Tomato, Red Onions, Lettuce, Dijon Mustard, Whole Grain Mustard, Mayonnaise, Assorted Rolls

Accompaniments

House Made Pickles
Kettle Chips

House Made Cookies and Brownies

MID DAY SNACKS

Pretzels and Grain Mustard Assorted

Kettle Chips

Root Vegetable Chips

Shaved Chocolate and Caramel Popcorn

Bottled Water

All Day Meeting Package

\$86.00 per person

Menu items are subject to change based on seasonal availability.

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

All Day Meeting

For meetings of less than 10 guests a small group fee of \$150.00 will apply. We will set and prepare for 5% over your final guarantee.

THE EMPEROR BREAKFAST

Seasonal Fruits
Scrambled Cage-Free Eggs
Chicken-Apple Sausage
Apple-Wood Smoked Bacon
Herb Roasted Breakfast Potatoes
Chef's Selection of Breakfast Pastries
House Made Seasonal Jams and Butter
Chilled Orange, Cranberry and Grapefruit Juices
Organic Teas
Organic Caffe Vita Coffee

PICK ME UP
Individual yogurts
House Made Granola, Berries
Hard boiled eggs,
Sea Salt & Cracked Black Pepper
Chilled Orange , Cranberry and
Grapefruit juice

ALLEGHENY LUNCH BUFFET

Classic Caesar
Salad Romaine Hearts, Parmigiano-Reggiano, Brioche
Croutons, Anchovy Dressing
Mediterranean Salad Romaine, Tomatoes, Cucumbers, Green
Peppers, Feta, Olives, Mint, Parsley and Lemon-Honey
Vinaigrette
Oven Roasted Chicken Breast
Vegetable Ratatouille
Penne
Heirloom Tomatoes, Baby Spinach, Parmesan, Basil, and
Tomato Basil Sauce
Seared Skuna Bay Salmon
Baby Arugula, Marinated Fennel, Red Onions, Oranges, Baby
Tomatoes, Orange – Champagne Vinaigrette
Green Beans and Baby Carrots

Apple Tart
Vanilla Chantilly, Caramel Sauce

MUNCHIES

Cookie Table
Brownies
Assorted Kind bars
Clark Bars
Salted Mixed Nuts
Assorted Sodas

All Day Meeting Package
\$95.00 Per person

Menu items are subject to change based on seasonal availability.
All prices are subject to 15% service charge, 7% administrative fee and 7% tax

Hotel Monaco Pittsburgh

LUNCH

Lunch – Buffets

For Lunch Events of Less Than 10 Guests a Small Group Fee of \$150.00 Will Apply. We Will Set and Prepare For 5% Over Your Final Guarantee. Buffets include Mighty Leaf Iced Tea, Organic Caffe Vita Coffee & Organic Hot Tea Service.

COMMONER CORNER LUNCH

Mixed Green Salad

Vine Ripe Tomatoes, Radishes
Persian Cucumbers, Sliced Red Onions,
Sherry Vinaigrette

Spinach Salad

Pickled Red Onions, Vine Ripe Tomatoes,
Crispy House Bacon, Blue Cheese,
Ranch Dressing

BUILD YOUR OWN SANDWICH

Roast Beef
Smoked Turkey Breast
Black Forest Ham
Marinated Grilled Vegetables

Accompaniments

Aged Cheddar Cheese, Smoked Gouda, Sliced
Tomato, Red Onions, Lettuce, Dijon
Mustard, Whole Grain Mustard,
Mayonnaise, Assorted Rolls

Sides

House Made Pickles
Kettle Cooked Potato Chips

House Made Cookies and Brownies

\$36.00 per person

BLUE JAY LUNCH

Classic Caesar Salad

Romaine Hearts, Parmigiano – Reggiano
Brioche Croutons, Anchovy Dressing

Arugula Salad

Candied Walnuts, Apples, Cranberries,
Lemon-Honey Vinaigrette

Smoked Turkey Club

Smoked Bacon, Smoked Gouda, Tomatoes and
Chipotle Aioli on a Multigrain Roll

Ham & Cheese Sandwich

Black Forest ham, Gruyère Cheese,
Truffle Vinaigrette on a French Roll

Grilled Vegetable Wrap

Grilled Vegetables, Hummus, Basil Pesto &
Baby Arugula in a Spinach Wrap

Sides

House Made Pickles
Kettle Cooked Potato Chips

Vanilla Cheesecake

Whipped Cream, Strawberries

\$38.00 per person

STELLERS LUNCH

Tomato Soup

Brioche Crouton

Baby Kale Salad

Heirloom Tomatoes, Pine Nuts, Feta, Roasted
Beets, Sherry-Oregano Vinaigrette

Chicken Salad Wrap

Baby Lettuces, Garlic Herb Wrap

Roast Beef Sandwich

Watercress, Gruyère Cheese,
Horseradish Cream

Smoked Turkey Club

Smoked Bacon, Smoked Gouda, Tomatoes and
Chipotle Aioli on a Multigrain Roll

Grilled Vegetable Wrap

Grilled Vegetables, Hummus, Basil Pesto and
Baby Arugula in a Spinach Wrap

Sides

House Made Pickles
Kettle Cooked Potato Chips

Seasonal Fruit Tart

\$42.00 per person

Menu items are subject to change based on seasonal availability.

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

Lunch – Enhanced Buffets

For Lunch Events of Less Than 10 Guests a Small Group Fee of \$150.00 Will Apply. We Will Set and Prepare For 5% Over Your Final Guarantee. Buffets include Mighty Leaf Iced Tea, Organic Caffe Vita Coffee & Organic Hot Tea Service.

ALLEGHENY

Classic Caesar Salad

Romaine Hearts, Parmigiano-Reggiano, Brioche Croutons, Anchovy Dressing

Mediterranean Salad

Romaine, Tomatoes, Cucumbers, Green Peppers, Feta, Olives, Mint, Parsley and Lemon-Honey Vinaigrette

Oven Roasted Chicken Breast

Vegetable Ratatouille

Penne

Baby Tomatoes, Baby Spinach, Parmesan, Basil, and Tomato Basil Sauce

Seared Skuna Bay Salmon

Baby Arugula, Marinated Fennel, Red Onions, Oranges, Baby Tomatoes, Orange – Champagne Vinaigrette

Green Beans and Baby Carrots

Pistachio and Chocolate Chip Cannoli

Amaretti Zabaglione

\$48.00 per person

MONONGAHELA

Watercress Greens

Blue Cheese, Pine Nuts, Black Beans, Cilantro-Lime Dressing

Chop Salad

Romaine Lettuce, Tortilla, Queso Fresco, Tomato, Grilled Corn, Cucumbers, Cumin Vinaigrette

BUILD YOUR OWN TACOS

Grilled Chicken Breast

Creek Stone Angus Flank Steak

Flour Tortillas

Black Beans and Rice

Accompaniments

Guacamole, Tomato Salsa, Sour Cream, Queso Fresco and Shaved Romaine Lettuce

Cinnamon Sugar Churros

Spiked Chocolate Sauce

\$50.00 per person

OHIO

Carrot - Ginger soup

Rum Spiked Golden Raisins

Burrata Salad

Baby Arugula, Balsamic Reduction

Grouper Filet

Caper Berries, Olives, Herbs, Lemon, Baby Vine Ripe Tomatoes, Pearl Onions, Oven Roasted Fingerling Potatoes, Lemon Vinaigrette

Braised Lancaster County Angus Short Ribs

Roasted Garlic Mashed Potatoes, Petite Green Beans, Oven Roasted Pearl Onions, Red Wine Jus

Seared Free-Range Chicken

Lemon-Caper Sauce, Artichoke, Oven Roasted Tomatoes, Seasonal Vegetables

Apple Tart

Vanilla Chantilly, Caramel Sauce

\$52.00 per person

Menu items are subject to change based on seasonal availability.

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

Lunch Starters— Plated

Lunch Entrées Include a Starter, Soup or Salad, Choice of Dessert, Organic Caffè Vita Coffee, & Mighty Leaf Organic Hot and Iced Tea Service. (Should You Request a Choice of Two Entrées, the Price of the Higher Entrée Will Prevail For All Guests)

SPRING AND SUMMER STARTERS

(included – please choose when in season)

Cucumber Melon Gazpacho

Tomato Basil Soup

Crostini

Heirloom Tomato-Mozzarella Salad

Arugula, Aged Balsamic Reduction, Basil Oil

Wild Mushroom Salad

Foraged Mushrooms, Goat Cheese, Arugula, Frisee,
Smoked Hazelnuts, Sherry Vinaigrette

Mixed Green Salad

Baby Heirloom Tomatoes, European Cucumbers,
Sliced Red Onions, Radishes
Sherry-Oregano Vinaigrette

FALL AND WINTER STARTERS

(included – please choose when in season)

Carrot-Ginger Soup

Candied Ginger

Corn Chowder

Herb Oil, Corn Relish

Butternut Squash Salad

Roasted Squash, Frisee, Arugula, Feta Cheese, Pistachio,
Cinnamon Scented Vinaigrette

Kale Salad

Roasted Baby Carrots, Citrus Segments,
Oregano Champagne Vinaigrette

Mixed Green Salad

Vine Ripe Tomatoes, European Cucumbers,
Sliced Red Onions, Radishes,
Sherry-Oregano Vinaigrette

Menu items are subject to change based on seasonal availability.

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

Lunch Entrees & Desserts – Plated

Lunch Entrées Include a Starter, Soup or Salad, Choice of Dessert, Organic Caffe Vita Coffee, & Mighty Leaf Organic Hot & Iced Tea Service. (Should You Request a Choice of Two Entrées, the Price of the Higher Entrée Will Prevail For All Guests)

ENTREE

(please choose one)

Bucatini Pasta (V)

Herb Roasted Seasonal Baby Vegetables, Basil Pesto
\$45.00 per person

Roasted Circus Cauliflower (V)

Pesto, Gremolata, Roasted Pine Nuts
\$45.00 per person

Seared Free Range Chicken

Cheddar Grits, Green Beans, Rosemary-Lemon Jus
\$48.00 per person

Seared Skuna Bay Salmon

Cauliflower Puree, Circus Cauliflower, Lemon-Butter Sauce
\$50.00 per person

Grilled Petite Filet

Whipped Potato, Herb Salad, Thyme Jus
\$54.00 per person

DESSERT

(included - please choose one)

Carrot Cake

Cream Cheese Frosting, Walnut Crumble

Gluten Free Almond Crumb Cake

Orange Crème Fraiche, 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

Menu items are subject to change based on seasonal availability.

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

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

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 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

-
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

Bolognese Sauce, Fresh Mozzarella

Cavatappi Pasta

Basil Pesto, Baby Vegetables,
Micro Basil

House Made Focaccia
Parmigiano-Reggiano,
Caramelized Onions and Garlic

\$18.00 per person

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 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 Anitpasto 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

Menu items are subject to change based on seasonal availability.

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

Sweets & More....

Dessert Enhancement: Choose 3 Desserts to Enhance Your Reception Package (optional). Organic Caffe 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 Fraiche, 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 Caffe Vita Coffee
Decaffeinated Coffee and Organic Teas

16.00 per person

Menu items are subject to change based on seasonal availability.

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

Hotel Monaco Pittsburgh

DINNER

Dinner - Buffet

Dinner Buffet Includes Dinner Rolls, Sweet Butter, Freshly Brewed Organic Caffe Vita Decaffeinated and Regular Coffee and Organic Teas. For Dinner 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.

ROBIN BUFFET

Classic Caesar Salad

Romaine Hearts, Parmigiano – Reggiano,
Brioche Croutons, Anchovy Dressing

Mixed Greens

Vine Ripe Tomatoes, Radishes
European Cucumbers, Sliced Red Onions,
Sherry-Oregano Vinaigrette

Seared Free-Range Chicken

Wild Mushroom Ragout,
Herb Roasted Fingerling Potatoes

Seared Skuna Bay Salmon

Seasonal Baby Vegetables
Lemon Butter Sauce

Almond Crumb Cake

Raspberry Chocolate Tart

\$70.00 per person

FINCH BUFFET

Corn Chowder

Herb Oil

Bibb Salad

Vien Ripe Tomatoes, Radishes, Hazelnuts
Hazelnut-Mustard Vinaigrette

Braised Lancaster County Angus Short Ribs

Roasted Garlic Mashed Potatoes, Red Wine
Jus

Mahi Mahi

Shallot - Herb Vinaigrette, Black Rice, Baby
Arugula

Ravioli

Herb Roasted Seasonal Vegetables, Basil Pesto

Green Beans & Carrots

Assorted Whoopie Pies

Red Velvet, Chocolate, Vanilla

\$85.00 per person

PEREGRINE BUFFET

Mache Salad

Persian Cucumbers, Tomato, Pickled
Red Onion, Radish, Pine Nuts,
Buttermilk Vinaigrette

Heirloom Tomato & Mozzarella Salad

Basil Pesto, Balsamic Reduction,
Baby Arugula

Seared Sea Bass, Veracruz Style

Tomatoes, Olives, Capers, Cilantro,
Tortilla

Seared Free-Range Chicken

Seasonal Baby Vegetables
Lemon Herb Sauce

Beef Tenderloin

Wild Mushrooms, Crispy Fingerling
Potatoes, Spinach

Assorted Cream Puffs

Chocolate Mousse, Vanilla Custard,
Toasted Almond

\$95.00 per person

Menu items are subject to change based on seasonal availability.

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

Dinner Starters – Plated

Dinner Entrée Includes Dinner Rolls, Sweet Butter, Freshly Brewed Organic Caffè Vita Decaffeinated and Regular Coffee and Organic Teas, Soup or Salad, and Choice of Dessert. Should You Request a Choice of Two Entrées, the Price of the Higher Entrée Will Prevail for all Guests.

SPRING AND SUMMER STARTERS

(included – please choose when in season)

Cucumber Melon Gazpacho

Tomato Basil Soup

Brioche Croutons

Tomato-Mozzarella Salad

Arugula, Aged Balsamic Reduction,
Basil Oil

Wild Mushroom Salad

Foraged Mushrooms, Goat Cheese, Arugula,
Frisee, Smoked Hazelnuts,
Sherry Vinaigrette

Watermelon Salad

Mizuna, Frisee, Compressed Watermelon,
Braised Pistachio, Feta Cheese

FALL AND WINTER STARTERS

(included – please choose when in season)

Carrot Ginger Soup

Candied Ginger

Cauliflower Soup

Herb Oil

Butternut Squash Salad

Roasted Squash, Frisee and Arugula,
Feta Cheese, Pistachio,
Cinnamon Scented Vinaigrette

Bibb Salad

Vine Ripe Tomatoes, Radishes
European Cucumbers, Hazelnuts
Sherry-Oregano Vinaigrette

Asparagus Salad

Baby Kale, Shaved Parmesan, Fine Herbs,
Lemon-Honey Vinaigrette

Menu items are subject to change based on seasonal availability.

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

Dinner Entrees

Dinner Entrée Includes Dinner Rolls, Sweet Butter, Freshly Brewed Organic Caffe Vita Decaffeinated and Regular Coffee and Organic Teas, Soup or Salad, and Choice of Dessert. Should You Request a Choice of Two Entrées, the Price of the Higher Entrée Will Prevail for all Guests.

FISH & VEGETABLE

Roasted Circus Cauliflower (V)

Pesto, Gremolata with Roasted Pine Nuts

\$62.00 per person

Black Bean Cake (Vegan) (GF)

Romesco Sauce, Charred Corn,
Oven Dried Tomato, Micro Cilantro

\$62.00 per person

Seared Skuna Bay Salmon (GF)

Cauliflower Puree, Romanesco,
Lemon-Butter Sauce

\$75.00 per person

Seared Branzino (GF)

Confit Root Vegetables, Petite Herb Salad

\$75.00 per person

MEATS

Peruvian Style Free-Range Chicken (GF)

Tri Color Quinoa, Chimichurri Sauce

\$65.00 per person

Braised Lancaster County Angus Short Ribs

Roasted Garlic Mashed Potatoes, Oven
Roasted Pearl Onions, Red Wine Jus

\$68.00 per person

Volcano Pork Shank (GF)

Creamy Grits, Asparagus Tips,
Onion Marmalade

\$75.00 per person

Grilled Petite Beef Tenderloin

Celery Root Puree, Roasted Root
Vegetable, Herb Jus

\$80.00 per person

DUETS

Black Bean Cake & Cauliflower "Steak" (V) (GF)

Charred Corn, Confit Tomato,
Romesco Sauce

\$70.00 per person

Seared Salmon & Chicken Breast (GF)

Creamy Grits, Haricot Verts,
Lemon-Honey Vinaigrette

\$85.00 per person

Braised Short Rib & Branzino

Wilted Greens, Pickled Vegetables

\$85.00 per person

Grilled Petite Filet & Jumbo Shrimp (GF)

Truffle Whipped Potato, Thyme Jus,
Petite Herb Salad

\$90.00 per person

Menu items are subject to change based on seasonal availability.

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

Desserts

SWEETS FOR ONE

(included - please choose one)

Carrot Cake

Cream Cheese Frosting, Walnut Crumble

Gluten Free Almond Crumb Cake

Orange Crème Fraiche, Caramel Sauce

Salted Caramel Chocolate Tart

Roasted Pineapple Jam, Earl Grey Cream

Seasonal Fruit Tart

Vanilla Meringue Kisses

Buttermilk Pana Cotta

Toasted Coconut, Blackberry Compote

Peanut Butter Mousse

Raspberry Fluid Gel, Cookie Crunch

SWEETS TO SHARE

(included- displayed dessert table - Choose 2)

Assorted Macaroon, Bon Bons & Truffles

Assorted Cupcakes

Vanilla, Chocolate, Lemon Meringue, Mocha

Assorted Cream Puffs

Vanilla Custard, Chocolate Mousse, Toasted Almond

Menu items are subject to change based on seasonal availability.

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

Hotel Monaco Pittsburgh

BEVERAGES

Bar Packages

THE WARHOL

Skyy Vodka, New Amsterdam Gin, Cruzan Aged White Rum,
Sauza Signature Blue Blanco Tequila, Cutty Sark Scotch,
Jim Beam Bourbon

La Terre Chardonnay and Cabernet Sauvignon

2 Domestic and 1 Imported Beer Selections

Cranberry, Grapefruit, and Orange Juices

Assorted Sodas, Sparkling and Still Bottled Water

\$20 Per Person for First Hour of Service
\$12 Per Person Each Additional Hour

Open Bar Package Includes:

One Hour of Continuous Service
Bartender Fee - \$150 Per 75 Guests

Hosted Bar

Spirits: \$10 Per Cocktail
Wine: \$10 Per Glass
Beer: \$6 Per Bottle
Non -Alcoholic: \$4 Each

Cash Bar

Spirits: \$12 Per Cocktail
Wine: \$12 Per Glass
Beer: \$7 Per Bottle
Non -Alcoholic: \$5 Each

THE LIBERTY

Tito's Handmade Vodka, Beefeater Gin, Bacardi Superior Rum,
1800 Silver Tequila, Dewar's White Label ,
Four Roses Bourbon

Trinity Oaks Chardonnay and Cabernet Sauvignon

1 Domestic and 2 Imported Beer Selections

Cranberry, Grapefruit and Orange Juices

Assorted Sodas, Sparkling and Still Bottled Water

\$24 Per Person for First Hour of Service
\$14 Per Person Each Additional Hour

Open Bar Package Includes:

One Hour of Continuous Service
Bartender Fee - \$150 Per 75 Guests

Hosted Bar

Spirits: \$12 Per Cocktail
Wine: \$10 Per Glass
Beer: \$7 Per Bottle
Non -Alcoholic: \$4 Each

Cash Bar

Spirits: \$14 Per Cocktail
Wine: \$12 Per Glass
Beer: \$8 Per Bottle
Non -Alcoholic: \$5 Each

*All Host and Cash Bar Options: Prices are subject to Tax, Administration Fee and Gratuity | Liquor Pricing Reflects Standard Mixed Drinks – Please add \$1 for Rocks Pours and \$2 for Martini's | Bartender Fee - \$150 Per 75 Guests

Bar Packages

THE HOT METAL

Grey Goose Vodka, Bombay Sapphire Gin,
Plantation 3 Stars Rum, Milagro Silver Tequila,
Chivas 12 Year Old Scotch, Makers Mark
—
The Commoner Chardonnay and Cabernet Sauvignon
—
3 Beer Selections (Any 3 between Domestic, Import, Specialty or Craft)
—
Cranberry, Grapefruit and Orange Juices
—
Assorted Sodas, Sparkling and Still Bottled Water
—
\$26 Per Person for First Hour of Service
\$16 Per Person Each Additional Hour

Open Bar Package Includes:

One Hour of Continuous Service
Bartender Fee - \$150 Per 75 Guests

Hosted Bar

Spirits: \$14 Per Cocktail
Wine: \$12 Per Glass
Beer: \$8 Per Bottle
Non -Alcoholic: \$4 Each

Cash Bar

Spirits: \$16 Per Cocktail
Wine: \$14 Per Glass
Beer: \$9 Per Bottle
Non -Alcoholic: \$5 Each

THE PRIDE OF PITTSBURGH

In a nod to the 'Burgh, we have selected some of our favorite locally made products to showcase in this package.

Boyd and Blair Vodka, Maggie's Farm Rum,
Wigle Whiskey, Wigle Gin
—
The Commoner Chardonnay and Cabernet Sauvignon
—
Yuengling, Church Brew Works Pious Monk Dunkel,
Arsenal Cider, Penn Pilsner
—
Cranberry, Grapefruit and Orange Juices
—
Assorted Red Ribbon Sodas, Sparkling and Still Bottled Water
—
\$26 Per Person for First Hour of Service
\$16 Per Person Each Additional Hour

Open Bar Package Includes:

One Hour of Continuous Service
Bartender Fee - \$150 Per 75 Guests

Hosted Bar

Spirits: \$14 Per Cocktail
Wine: \$12 Per Glass
Beer: \$7 Per Bottle
Non -Alcoholic: \$5 Each

Cash Bar

Spirits: \$16 Per Cocktail
Wine: \$14 Per Glass
Beer: \$8 Per Bottle
Non -Alcoholic: \$6 Each

***All Host and Cash Bar Options:** Prices are subject to Tax, Administration Fee and Gratuity | Liquor Pricing Reflects Standard Mixed Drinks –
Please add \$1 for Rocks Pours and \$2 for Martini's | Bartender Fee - \$150 Per 75 Guests

THE BREWERY AND THE VINE

La Terre Chardonnay and Cabernet Sauvignon

–
1 Specialty or Craft Beer Selection

–
2 Domestic and 2 Imported Beer Selections

–
Assorted Sodas, Sparkling and Still Bottled Water

–
\$18 Per Person for First Hour of Service

\$10 Per Person Each Additional Hour

Open Bar Package Includes:

One Hour of Continuous Service

Bartender Fee - \$150 Per 75 Guests

Hosted Bar

Wine: \$10 Per Glass

Specialty or Craft Beer: \$8 Per Bottle

Domestic and Import Beer: \$7 Per Bottle

Non -Alcoholic: \$4 Each

Cash Bar

Wine: \$12 Per Glass

Specialty or Craft Beer: \$9 Per Bottle

Domestic and Import Beer: \$8 Per Bottle

Non -Alcoholic: \$5 Each

BEVERAGE SELECTIONS

Bottled Beer

Budweiser, Bud Light, Miller Light, Sam Adams, Yuengling

Amstel Light, Corona Heineken, Stella Artois

Specialty & Craft Bottled Beer

Bell's Two Hearted Ale, Church Brew Works Pious Monk Dunkel,
Dog Fish Head 60 Minute IPA, Penn Pilsner, Sam Adams Seasonal,

Lagunitas, Anchor Steam

Wine

Complete Wine Selections are Available Upon Request

Non-Alcoholic

Sparkling and Still Bottled Water

Assorted Coca Cola Sodas

\$5 Each

Assorted Red Ribbon Sodas

\$6 Each

–

Organic Caffe Vita Coffee & Mighty Leaf Teas,

Freshly Brewed Iced Tea, Fresh Orange Juice

or Lemonade

\$65 per Gallon

***All Host and Cash Bar Options:** Prices are subject to Tax, Administration Fee and Gratuity | Liquor Pricing Reflects Standard Mixed Drinks –
Please add \$1 for Rocks Pours and \$2 for Martini's | Bartender Fee - \$150 Per 75 Guests

Compliment Your Bar

ORIGINALS

□ **The Commoner's Seasonal Negroni**

- A traditional Negroni is composed of equal parts Gin, Campari and Sweet Vermouth. At The Commoner, our in-house Mixologist puts a seasonal twist on this classic to turn it into a unique contemporary cocktail.

□ **The Commoner's Seasonal Old Fashioned**

- More like a Not-So-Old Fashioned, this whiskey based classic is given an update by using seasonal ingredients for a twist on an old favorite.

CLASSICS

□ **Champagne Cocktail**

- Chosen by *Esquire Magazine* as one of the top 10 cocktails of 1934, The Champagne Cocktail is a marvelously simple mixture of an Angostura Bitters soaked sugar cube and champagne.

□ **Classic Martini**

- This is a cocktail made to your preference with either Gin or Vodka, a splash of Dry Vermouth; finished with an olive or a twist. The Martini became the predominant cocktail of the mid-20th century in the United States due to the relative ease of illegal gin manufacturing during the prohibition.

□ **Trader Vic's 1944 Mai Tai**

- One sip of this tropical favorite - Rum, Orange Curacao, Fresh Pressed Lime, Rock Candy & Orgeat Syrups – finished with a float of Dark Rum - and you'll feel as if you were whisked away to the Pacific! Trader Vic created this recipe for his friends visiting from Tahiti. When they took the first sip, they cried out “Maita'i roa ae !” (Literally, “out of this world!”)

□ **Manhattan**

- A smooth blend of Rye Whiskey, Sweet Vermouth and a dash of Angostura Bitters. The Manhattan Cocktail was invented by a man named Black, who kept a place ten doors below Houston Street on Broadway in the 1860s. This was probably the most famous drink in the world in its time .

□ **Daiquiri**

- Originating in Cuba, this refreshing and delightful mix of White Rum, Fresh Lime Juice and Rock Candy Syrup (shaken and served up) has since been recognized as one of the great cocktails of the world.

Additional A La Carte Beverage Selections:

- \$12 Hosted/ \$14 Cash Bar

Spike – It Stations

☐ Coffee Bar

- Freshly Brewed Caffe Vita Coffee
- Amaretto, Tia Maria, Bailey's, Grand Marnier, Frangelico
- Vanilla, Caramel and Peppermint Syrups
- Whipped Cream, Cinnamon, Chocolate Shavings

\$22 Per Person (2 Hours of Service)

☐ Bellini Bar

- Brut and Rose Bubbles
- Assorted Fruit Juices and Purees
- Fresh Mint, Berries and Citrus Zests

\$24 Per Person (2 Hours of Service)

☐ Commoner Brunch Bloody Mary Bar

- Vodka, Gin, Tequila
- The Commoner Original House Made Bloody Mary Mix
- Assorted Hot Sauces, Blue Cheese Stuffed Olives, Pickled Garnishes, Salts & Spices

\$24 Per Person (2 Hours of Service)