



## Hotel Monaco Alexandria & Jackson 20 2011 - 2012 Catering Menus



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**KIMPTON**<sup>®</sup>  
hotels & restaurants



## CONTINENTAL BREAKFASTS

(10 guest minimum)

### CONTINENTAL

Assorted Pastries, Muffins and Croissants  
Served with Sweet Butter,  
Marmalade and Preserves  
Chilled Fresh Orange Grapefruit  
and Cranberry Juices  
Freshly Brewed Coffees  
and an Assortment of Tea  
\$20.00 per person

### SPA BREAKFAST

Fresh Sliced Fruit and Berries  
Individual Low Fat Yogurts  
House made Granola  
Assorted Pastries, Muffins and Croissants  
Served with Sweet Butter,  
Marmalade and Preserves  
Chilled Fresh Orange and Grapefruit Juices  
Freshly Brewed Coffees and an Assortment of Tea  
\$25.00 per person

## BREAKFAST BUFFET

(10 guest minimum)

### CLASSIC

Fluffy Scrambled Eggs  
Breakfast Potatoes  
Crisp Bacon and Sausage  
Fresh Sliced Fruit and Berries  
Assorted Pastries, Muffins and Croissants  
Served with Sweet Butter, Marmalade and  
Preserves  
Chilled Fresh Orange Grapefruit  
and Cranberry Juices  
Freshly Brewed Coffees and  
an Assortment of Tea  
\$29.00 per person

### GRANDE BUFFET

Fresh Seasonal Fruits and Berries  
Granola with Yogurt  
Farm Fresh Scrambled Eggs with Chives  
French Toast with Warm Maple Syrup  
Applewood Smoked Bacon  
Breakfast Potatoes  
European Breakfast Pastries and Bagels  
Sweet Butter, Fruit Preserves and Flavored Cream  
Cheese  
Chilled Fresh Orange and Grapefruit Juices  
Freshly Brewed Coffees and an Assortment of Tea  
\$33.00 per person

### SOUTHWESTERN BREAKFAST

Breakfast Burrito Station- Made to order \*  
With Scrambled Eggs, Chorizo, Avocado,  
Assorted Salsas, Sour Cream, Pepper Jack and Cheddar Cheeses  
Pan Seared Country Ham  
Home-style Breakfast Potatoes with onions and red peppers  
House-Made Corn Muffins with Whipped Maple Butter  
Chilled Fresh Orange and Grapefruit Juices  
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Tea  
\$32.00 per person

\*Requires chefs attendant at \$100.00



All Food and Beverage Subject to 22% taxable gratuity and 9% tax.

## ENHANCEMENTS

Fluffy Pancakes  
Vermont Maple Syrup & Sweet Butter  
\$6.00 per person

Crunchy French Toast  
Vermont Maple Syrup & Sweet Butter  
\$6.00 per person

Assorted Bagels and Cream Cheese \$3.00  
each

Assorted Cereals \$2.50 each

Individual Low Fat Yogurts  
\$2.50 each

Oatmeal with brown sugar and raisins \$2.50  
per person

Scottish Smoked Salmon with  
Tomatoes, Red Onions and Capers  
\$8.00 per person

Fresh Sliced Fruit and Berries  
\$5.00 per person

Scrambled Eggs with Cheddar Cheese and  
Virginia Ham on a Croissant  
\$8.00 per person

Eggs Benedict with Virginia Ham and  
Classic Hollandaise  
\$7.50 per person

## PLATED BREAKFAST

Breakfast Entrees are accompanied by a glass of Chilled Juice, Breakfast Pastries, Sweet Butter and Fruit Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Tea

### STARTERS

Chilled Half Grapefruit \$5.00 per person  
Mixed Seasonal Fresh Fruit \$6.00 per person  
Fresh Seasonal Berries with Yogurt \$7.00 per person+

### ENTREES

Farm Fresh Scrambled Eggs  
Hickory Smoked Bacon, Link Sausage or Smoked Virginia Ham, Breakfast Potatoes  
\$21.00 per person

Cinnamon French Toast with Warm Maple Syrup  
Hickory Smoked Bacon, Link Sausage or Smoked Virginia Ham  
\$21.50 per person

Scrambled Eggs with Spinach, Tomatoes and Mushrooms  
Hickory Smoked Bacon, Link Sausage or Smoked Virginia Ham, Breakfast Potatoes  
\$22.00 per person

Classic Eggs Benedict Country Ham with Hollandaise Sauce, Breakfast Potatoes  
\$23.00 per person

Smoked Salmon with Sliced Tomatoes, Onions, Capers, Chopped Egg and Bagels  
\$25.00 per person

Petit New York Strip Steak  
Fluffy Scrambled Eggs  
\$27.00 per person

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## BRUNCH BUFFETS

### J20 BRUNCH BUFFET

Assorted Chilled Fruit Juices  
Fresh Seasonal Fruits and Berries  
French Toast with Warm Maple Syrup  
Hickory Smoked Bacon and Link Sausage  
Breakfast Potatoes

#### **Omelet Station \***

(Create your own)

Diced Smoked Ham, Cheddar & Swiss Cheese, Garden Chives, Sliced Mushrooms, Bay Shrimp,  
Sausage, Bell Peppers, Onions, Smoked Salmon  
Egg Whites Available

Smoked Salmon on Mini Bagels with Capers and Onions

Assorted Pastries, House Baked Breads and Bagels  
Sweet Butter, Fruit Preserves and Flavored Cream Cheese

Desserts Station – Assorted Mini Deserts, Tartlets and Sweets  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$40.00 per person



### MONACO BRUNCH

Assorted Chilled Fruit Juices  
Fresh Seasonal Fruits and Berries  
French Toast with Warm Maple Syrup  
Hickory Smoked Bacon and Link Sausage  
Breakfast Potatoes

Eggs Benedict with Canadian bacon & classic hollandaise

Assorted Pastries, House Baked Breads and Bagels  
Sweet Butter, Fruit Preserves and Flavored Cream Cheese

Desserts Station – Assorted Mini Deserts, Tartlets and Sweets  
Freshly Brewed Coffee, Decaffeinated Coffee and Tea  
\$35.00 per person

### ADDITIONAL BRUNCH BEVERAGES

Mimosa, Bellini or “Build Your Own” Bloody Mary Bar  
\$14.00 per person for two hours

\*Requires chefs attendant at \$100.00

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## *BUFFET LUNCH MENUS*

### THE ALEXANDRIAN

*(Select One)*

**HEARTY CHICKEN NOODLE SOUP**  
Pasta, Roast Chicken, Seasonal Vegetables

**CAESAR SALAD**  
Sourdough Croutons and Grated Parmesan  
Cheese

**MIXED GREEN SALAD**  
Toasted Pecans, Buttermilk Chive Dressing,  
Vine Ripe Tomato

**SPINACH SALAD**  
Cherry Tomatoes, Black Berry Vinaigrette,  
Goat Cheese

**BUTTERNUT SQUASH SOUP**  
Roasted Squash

**CREAMY MUSHROOM SOUP**

### ENTRÉES

*(Select Two)*

**ROASTED HERB CHICKEN**  
Fresh Rosemary and Garlic Jus

**ROASTED PORK LOIN**  
Roasted Granny Smith Apples

**GRILLED FLANK STEAK**  
Sautéed Wild Mushrooms and Wine  
Reduction

**J20 JAMBALAYA**  
Shrimp, Chicken, Sausage Jambalaya  
served over Rice

**GRILLED SALMON**  
Caper Brown Butter

**SHRIMP SCAMPI**  
Sautéed Shrimp, White Wine, Garlic Butter  
Sauce on Linguine

### SIDES

*(Select Two)*

Herb Roasted Potatoes - Sautéed Seasonal Vegetables – Garlic Smashed Potatoes - Mac and Cheese  
– Sautéed Greens – Polenta – Wild Rice - Potato Gratin -

### DESSERTS

*(Select one)*

Chefs Seasonal Bread Pudding

Turtle Cheese Cake

House Made Brownies and Cookies

Seasonal Fruit Cobbler

Pecan Pie

\$38.00 per person



\*Add \$5.00 for each additional Salad, \$9.00 for additional entrée.

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## BUFFET LUNCH MENUS

### WRAP IT UP

Mixed Greens with Assorted Dressings  
Country Style Potato Salad  
Assorted Wraps:  
Smoked Turkey Wrap  
Roast Beef Wrap  
Grilled Vegetarian Wrap  
Selection of Potato Chips  
Chocolate Chip, Peanut Butter and Sugar Cookies  
Freshly Brewed Coffees and an Assortment of Tea  
\$30.00 per person

### DELI BUFFET

Mixed Seasonal Greens with House Vinaigrette  
Assorted Sliced Meats to include:  
Turkey, Roast Beef & Ham  
Assorted Sliced Cheeses  
Sliced Ripe Tomato, Onions, Lettuce and Pickles  
Selection of Potato Chips  
Freshly Baked Breads  
Brownies and Blondies  
Freshly Brewed Coffees and an Assortment of Tea  
\$30.00 per person



### FARMERS MARKET

Choice of Soup: Creamy Mushroom, Hearty Chicken Noodle,  
J20 Minestrone, Tomato Basil, Butter Nut Squash  
Freshly Baked Rolls with Sweet Butter  
Build Your Own Salad:  
Iceberg, Romaine & Mixed Greens  
Avocado, Plum Tomatoes, Red Onion, Hard Cooked Egg, Bacon Bits, Peppers & Croutons  
Crumbled Blue Cheese, Parmesan Cheese  
Choose Two: Tuna Salad, Grilled Chicken, Sliced Grilled Beef  
Grilled Shrimp\* supplemental charge of \$5.00  
Butter Milk Chive, Balsamic and Blue Cheese Dressings, Oil and Vinegar  
Grilled Farmers Market Vegetable Pasta Salad  
Sliced Fruits and Berries with Fresh Whipped Cream  
Freshly Brewed Coffee, Decaffeinated Coffee &  
An Assortment of Hot Tea  
\$36.00 per person

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## PLATED LUNCHES

*Please Select One From Each Course.  
All lunches served with fresh baked rolls and butter, soup or salad and dessert selection,  
Freshly brewed coffee, tea and decaffeinated coffee*

### MIXED GREEN SALAD

Toasted Pecans, Buttermilk Chive dressing

### SPINACH SALAD

Cherry Tomatoes, Black Berry Vinaigrette,  
Goat Cheese

### CAESAR SALAD

Sourdough Croutons and Grated Parmesan  
Cheese

### BUTTERNUT SQUASH SOUP

Roasted Squash

### J20 MINESTRONE

## ENTRÉES

### ROASTED PORK LOIN

Braised Collard Greens, Garlic Smashed  
Potatoes Caramelized Onions, Thyme  
Scented Jus

### GRILLED SALMON

Caper Brown Butter, with Polenta and  
Sautéed Greens

### WILD CAUGHT ROCKFISH

Creamed Corn, Stewed Tomatoes and Basil  
Butter, Haricot Vert

### GRILLED FLANK STEAK

Red Wine Reduction, Roast Potatoes and  
Grilled Asparagus

### HERB ROAST CHICKEN

Brandy Mushroom Sauce, Brown Butter Mashed Potatoes, Sautéed Greens

### J20 THREE CHEESE PENNE

Sun Dried Tomatoes, English Peas and Panko Bread Crumbs



## DESSERTS

Chefs Seasonal Bread Pudding

Turtle Cheese Cake

House Made Brownies and Cookies

Fruit Tart with Vanilla Custard

Pecan Pie

Freshly Brewed Coffee, Tea and Decaffeinated Coffee  
\$36.00 per person



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## BOARD ROOM BREAKS

### MOVIES

Popcorn  
Apple Slices, Caramel Fondue  
Soft Pretzels, Mustard  
Assorted Nuts, Soft Drinks  
Freshly Brewed Coffees and  
an Assortment of Tea  
\$15.00

### SOMETHING SWEET

Homemade Cookies and Brownies  
Chocolate Dipped Strawberries  
Hot Chocolate and Milk  
Freshly Brewed Coffees and Tea  
\$15.00 per person

### SOUTHERN

Mini Lemon Tarts  
Jam and Sugar Cookies  
Fresh Sliced Fruit  
Southern Style Sweet Tea  
Freshly Brewed Coffees and Tea  
\$15.00 per person

### HEALTHY

Fresh Vegetable Crudités, Herb Vinagrette  
and Buttermilk Dips  
Assorted Roasted Nuts  
Fresh Sliced Fruit and Berries  
Chilled Fresh Orange Grapefruit and  
Cranberry Juices  
Freshly Brewed Coffees and an  
Assortment of Tea  
\$14.00 per person

## ADDITIONS

Whole Fruit	\$2.00 per piece
Homemade Cookies and Brownies	\$2.50 each
Bowls of Fresh Popped Popcorn	\$2.00 per person
Mixed Asian Rice Snacks	\$3.00 per person
Assorted Roasted Nuts	\$3.00 per person
Assorted Granola and Power Bars	\$3.00 each
Fresh Banana, Strawberry, & Mango Yogurt	Small - 5 oz – 3.50
Smoothies	8 oz glass - \$5.00 each

## REFRESHMENTS

Fresh Brewed Coffee (Regular and Decaffeinated)	\$55.00 per gallon
Apple Juice or Apple Cider (seasonal)	\$35.00 per gallon
Iced Tea or Lemonade	\$30.00 per gallon
Assorted Soft Drinks	\$4.00 each
Bottled Still or Sparkling Water	\$8.00 lg \$4.00 sm
Fresh Squeezed Orange, Grapefruit or Cranberry Juice	\$35.00 per gallon

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