



## Reception and Dinner Catering Menus 2011 – 2012



Please Contact [events@monaco-alexandria.com](mailto:events@monaco-alexandria.com) 703.842.2796

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



## RECEPTION MENUS



### HOT HORS D'OEUVRES

Crab Cakes with Sauce Gribiche	4.00
Grilled Beef Kebabs	4.00
Chicken Skewers with Teriyaki Dipping Sauce	3.75
Burger Sliders on Brioche Bun	4.25
Cornmeal Crusted Oysters	4.25
Mini Pulled Pork Sandwiches on Monticello Rolls	3.75
Miniature Grilled Cheese Sandwiches	3.50
Shrimp Corn Dogs with Spicy Mustard Sauce	4.00
Shrimp Fritters with Comeback Sauce	4.00
Sliced Beef, Whole Grain Mustard, Arugula	3.75
Chicken & Spinach Croquettes	3.75
Szechuan Beef Satay	3.75
Beef Empanadas with Spicy Salsa	3.75



### COLD HORS D'OEUVRES

Smoked Salmon on Crostini with Chive Crème Fraiche	4.00
California Roll with Wasabi and Soy Sauce	3.75
Asparagus Wrapped in Prosciutto with Aged Balsamic	3.75
Beef Tartare on Brioche Cube	4.25
Crab Salad on Marinated Cucumber	4.25
Seared Tuna with Garlic Aioli on Crispy Wontons	4.25
Summer Melon with Prosciutto	3.75
J20 Chicken Salad on Cornbread	3.75

### VEGETARIAN HORS D'OEUVRES

Chilled Tomato Gazpacho and Asparagus Bisque	3.75
Cherry Tomatoes Stuffed with Goat Cheese	3.75
Goat Cheese Crostini, Sundried Tomatoes and Olives	3.75
Vegetable Samosas	3.75
Roasted Eggplant Phyllo Flower	3.75
Wild Mushroom and Brie Tartlet	3.75
Brie and Raspberry Phyllo Star	3.75
Vegetable Quesidilla with Salsa Fresco	3.75
Vegetable Spring Rolls with Asian Dipping Sauce	3.75
Three Onion and Brie Tart	3.75



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

## RECEPTION MENUS

### RECEPTION DISPLAYS

#### SMOKED SALMON

Crème Fraiche, Capers and Bagel Chips & Rye  
Toast Points 8.00 per person

GARDEN VEGETABLE CRUDITÉS  
with Assorted Dips 6.00 per person

#### TRIO OF DIPS

Pico de Gallo, Black Bean, & Guacamole with  
Tortilla Chips 6.50 per person

Mixed Nuts Roasted Virginia Peanuts or  
Roasted Almonds 25.00 per pound

#### INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

Baguette and Crackers 7.25 per person

#### SEASONAL FRUIT TRAY

Seasonal Fresh Fruits and Berries Skewers,  
Yogurt Dip 7.75 per person

WARM SPINACH DIP WITH ARTICHOKEs,  
served with Tortilla Chips 6.00 Per person

#### MEDITERRANEAN ANTIPASTI DISPLAY

Hummus, Baba Ghanoush, Garlic-Tahini Dip, Feta Cheese, Roasted Peppers, Assorted Olives,  
Marinated Artichokes, Flatbread, Warm Pita Bread  
10.00 per person

#### CHILLED SEAFOOD STATION

(Based on 4 pieces Per Person)

A Selection of Jumbo Shrimp, Marinated Mussels, & Oysters on the Half Shell served with  
Horseradish Tomato Sauce, Mignonette, and Lemons 22.00 per person

#### SUSHI MAKI DISPLAY

Tuna, Yellowtail, California & Vegetable Maki Rolls with Ginger, Soy Sauce and Wasabi  
(Serves 50, 3 pieces per person) \$550.00 per display

#### ROAST BEEF DISPLAY

with Sour Dough Rolls, Horseradish Cream, Grain Mustards, Caramelized Onion Relish  
12.00 per person



#### SWEETS TABLE

Chocolate Dipped and Fresh Fruits and Berries, Chocolate Truffles, Assorted  
Cookies, Chocolate Pecan Bars, Assorted Macaroons, Chocolate Dipped Cream  
Puffs, Key Lime Tartlets, Mini Cheese Cake, Seasonal Bread Pudding  
15.50 per person

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## STATIONS

### QUESADILLA STATION

Choice of: Grilled Chicken, Grilled Vegetables, or Grilled Steak  
Grilled Roasted Corn Salsa, Pico de Gallo, Tomatillo Salsa  
Chicken / Vegetable 12.00 per person - Steak 14.00 per person

### GRAND SEAFOOD BAR

Oyster and Clams on the Half Shell, Chilled Jumbo Shrimp, Mussels, Smoked Salmon,  
Smoked Trout, Crab Claws Cocktail, Mustard-Horseradish, and Sauce Gribiche 40.00 per person

### ROASTED LEG OF LAMB

Red Wine Reduction, Olive Tapenade, Fig Compote, Assorted Rolls 13.00 per person

### ROASTED BONELESS TURKEY BREAST

Green Apple Compote, Herb Mayonnaise, Cranberry Orange Chutney, Assorted Rolls  
12.00 per person

### PASTA STATION

Choose 2 pastas : Whole Wheat Spaghetti, Penne Rigati, Spinach Tortellini, Cheese Ravioli  
Choose 2 sauces: Marinara, Three Cheese, Basil Pesto, Vodka, Spicy Tomato  
Served with Hot Pepper, Parmesan Cheeses with Roasted Garlic Bread  
12.00 per person Add Grilled Chicken or Spicy Sausage 15.00 per person



### ROASTED PRIME RIB OF BEEF

Au jus, Horseradish Sour Cream, with Assorted Rolls 15.00 per person

### SHRIMP AND GRITS

Sautéed Shrimp, Aged Cheddar Grits and Tasso Ham Gravy 15.00 per person

### SALMON EN CROUTE

Lemon Buerre Blanc and Chive Crème Fraiche 15.00 per person

### ROASTED PORK LOIN

with Cippolini Onion Ragu Brown Sugar Bacon Jus, Assorted Rolls 13.00 per person

### FROM THE SIDEBOARD...

Macaroni and Cheese	Sage Stuffing	Grilled Asparagus
Creamed Spinach	Braised Collard Greens	Green Bean Salad
Sautéed Seasonal Vegetables	Buttered Carrots	Green Bean & Mushroom Casserole
J20 Creamed Corn	Potatoes Gratin	Brown Sugar Baked Yams
Garlic Mashed Potatoes	Roast Rosemary Potatoes	
One - 6.50 Per Person	Two - 10.00 Per Person	Three - 13.50 Per Person

\*A \$95.00 Carver's or Attendant Fee will be applied for each Carver or Attendant.

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# BAR PRICING

## SUPER PREMIUM

Kettle One, Bombay Sapphire Gin, Makers Mark Bourbon, Johnny Walker Black  
Mount Gay, Crown Royal, Jose Cuervo Tequila  
Host Bar 9.50 / Cash Bar 12.00

## PREMIUM BRANDS

Absolut Vodka, Dewars, Bombay Gin, Jack Daniels, Bacardi Rum Silver,  
Seagram's VO, Jose Cuervo Especial  
Host Bar 8.50 / Cash Bar 11.00

## NAME BRANDS

Skyy Vodka, J & B Scotch, Seagram's Gin, Jim Beam Bourbon, Seagram's 7,  
Castillo Rum Light  
Host Bar 7.50 / Cash Bar 10.00

## HOUSE WINES

Host Bar 7.50 glass / 35.00 per bottle Cash Bar 10.00  
Additional Wines available upon request

### White

La Terre Chardonnay CA  
Man Vinters Sauvignon Blanc CA  
Cavit Pinot Grigio IT  
Rudolf Miller Riesling GER

### Red

Trinity Oaks Pinot Noir SA  
La Terre Cabernet Sauvignon CA  
La Terre Merlot CA

## BEER

Choose up to 5 beers to serve on your bar.

Miller Lite

Budweiser

Bud Light

Host Bar 5.50 / Cash Bar 7.00

Sam Adams  
Heineken

Amstel Light  
Sierra Nevada Pale Ale

Wild Goose IPA  
Corona

Host Bar 6.50 / Cash Bar 8.00

Dogfish IPA  
Yards Tavern Ale

Yards Porter  
Anchor Steam

AVBC Summer Solstice  
Guinness

Host Bar 7.50 / Cash Bar 9.00

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**Cordials**

Amaretto, Bailey's, Drambuie, Frangelico, Kahlua  
Host Bar 10.00/ Cash Bar 13.00

**BEVERAGE PACKAGES**

***Super Premium Brands***

1<sup>st</sup> Hour \$21.00 per person - Each Additional Hour \$14.00 per person

***Premium Brands***

1<sup>st</sup> Hour \$18.00 per person - Each Additional Hour \$13.00 per person

***Name Brands***

1<sup>st</sup> Hour \$16.00 per person Each Additional Hour \$12.00 per person.

We recommend one Bartender for every (75) Guests. A Bartender Fee of \$100.00 per bartender, is applicable, based on three hours of service. Each additional hour is \$25.00, per bartender, per hour. A cashier fee of \$75.00 will be applied to all cash bars.

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