

COLD BREAKFAST BUFFETS

CONTINENTAL

\$21

Assorted breakfast pastries, breads and muffins
Butter and preserves
Sliced fresh fruit
Fresh squeezed orange, grapefruit and cranberry juice
Starbuck's Coffee, decaffeinated coffee and assorted teas

BAGELS AND SCHMEAR

\$22

Assorted breakfast bagels
Sweet and savory cream cheese spreads
Sliced fresh fruit
Fresh squeezed orange, grapefruit and cranberry juice
Starbuck's Coffee, decaffeinated coffee and assorted teas

EUROPEAN STYLE

\$23

Croissants and grilled toast
Assorted sliced cheeses
Sliced ham and cured meats
Yogurt and fresh fruit
House made granola
Fresh squeezed orange, grapefruit and cranberry juice
Starbuck's Coffee, decaffeinated coffee and assorted teas

SNAP, CRACKLE, AND POP

\$22

Assorted dry cereal and house-made granola
Milk bar with whole, 2%, fat free and chocolate milk
Assorted pastries
Sliced fresh fruit
Fresh squeezed orange, grapefruit and cranberry juice
Starbuck's Coffee, decaffeinated coffee and assorted teas

Catering at Hotel Monaco

206-516-5007

*All pricing is listed per person unless otherwise noted
Prices do not include 14% gratuity, 7% administrative fee
and applicable Washington State Sales Tax*

HOT BREAKFAST BUFFETS

INCLUDES FRESH FRUIT JUICES, ASSORTED PASTRIES BAKED DAILY
STARBUCKS COFFEE AND MIGHTY LEAF TEAS
MINIMUM 10 GUESTS

WAKE-UP SEATTLE

\$25

Fluffy scrambled eggs
Home-fried breakfast potatoes
Choice of: house made Andouille sausage, Applewood smoked bacon or Sazerac ham
Assorted breakfast pastries
Sliced fresh fruit

SIESTA TO FIESTA

\$27

Scrambled eggs and manchego wrapped in a fresh tortilla with your choice of sausage, rotisserie chicken, Applewood smoked bacon or ham served with fresh Pico de Gallo and sour cream
Home-fried breakfast potatoes
Assorted breakfast pastries
Sliced fresh fruit

SOUTHERN COOKIN'

\$30

Baked scrambled eggs 'n ham topped with Fontina and fresh herbs
Oven fresh biscuits and sausage gravy
Home-fried breakfast potatoes or grits
Assorted breakfast pastries
Sliced fresh fruit

SAZERAC BREAKFAST SAMMIES

\$26

Assorted breakfast sandwiches to include traditional ham 'n eggs, Applewood smoked bacon with fluffy scrambled eggs and Fontina cheese, and Eggs Florentine with sautéed spinach and havarti cheese
Assorted breakfast pastries
Home-fried breakfast potatoes
Sliced fresh fruit

Catering at Hotel Monaco

206-516-5007

*All pricing is listed per person unless otherwise noted
Prices do not include 14% gratuity, 7% administrative fee
and applicable Washington State Sales Tax*

PLATED BREAKFASTS

INCLUDES FRESHLY SQUEEZED ORANGE JUICE, ARTISAN PASTRIES BAKED DAILY
STARBUCKS COFFEE AND MIGHTY LEAF TEAS

Scrambled eggs with Fontina and fine herbs, home fries and a choice of Applewood smoked
bacon, country style ham steak, or house-made Andouille sausage \$24

Pain perdu with sweet cream butter and pure maple syrup served with
Applewood smoked bacon \$20

Alder smoked salmon and toasted bagel with shaved red onion, tomatoes,
baby lettuces and cream cheese \$22

Baked "Eggs in Hell" with house made Andouille sausage, red beans in sauce Creole \$22

Breakfast enchiladas stuffed with rotisserie chicken, scrambled huevos, Fontina cheese, fire
roasted vegetables and cilantro \$24

BREAKFAST ENHANCEMENTS

ENHANCEMENTS AVAILABLE AS AN ADD-ON FOR BUFFETS BREAKFAST ITEMS ONLY

Assorted breakfast pastries \$4

Assorted flavored yogurt \$4

Scrambled Eggs \$4

Granola parfaits with yogurt and seasonal fresh fruit \$6

Brick oven home fries with melted sweet onions, sauce Creole and Fontina cheese \$6

Gravlax with red onion, capers and cream cheese with toasted bagel \$7

Assorted bagels with sweet and savory cream cheese spreads \$5

House made biscuits and buttermilk sausage gravy \$7

Applewood smoked bacon, pit smoked ham or house-made Andouille sausage \$6

*Baked "Eggs in Hell" with house made Andouille sausage, red beans in sauce Creole \$9

*Baked eggs Florentine with smoked ham, béchamel and Emmentaler Swiss \$9

Catering at Hotel Monaco

206-516-5007

*All pricing is listed per person unless otherwise noted
Prices do not include 14% gratuity, 7% administrative fee
and applicable Washington State Sales Tax*

SAZERAC BRUNCH BUFFET

MINIMUM 10 GUESTS

UP AND RUNNING

\$37

A buttermilk biscuit, skillet cornbread, bagels with 'Sazzy' cream cheese spreads,
Season's best sliced fresh fruit
Fire roasted mushroom, spinach and white cheddar frittata
Home-fried potatoes
Choice of two: house made Andouille sausage, Applewood smoked bacon or Sazerac ham
Roasted chicken enchiladas with avocado tomatillo salsa
Butter lettuce salad with Oregon blue cheese and toasted pecans
Fresh squeezed orange, grapefruit and cranberry juice
Starbuck's Coffee, decaffeinated coffee and assorted teas

BRUNCH ENHANCEMENTS

Eggs to Order, just the way you like 'em! *\$8*

Omelettes to Order with a variety of fillings to include bacon, andouille sausage, ham,
onions, tomatoes, peppers and assorted cheeses. Served with Pico de Gallo. *\$10*

Steel Cut Oatmeal with assorted mix-ins including
half & half, dried cranberries, brown sugar, and spiced pecans *\$8*

Rustic Pain Perdu with assorted seasonal fruit sauces, freshly whipped cream
and maple syrup *\$10*

The health department would like you to know that consuming raw or undercooked animal products
may increase your risk for food born illness

Catering at Hotel Monaco

206-516-5007

*All pricing is listed per person unless otherwise noted
Prices do not include 14% gratuity, 7% administrative fee
and applicable Washington State Sales Tax*

MIX-N-MATCH SNACKS

CHARGED PER PERSON

Crisp raw veggies and cool dip \$7
Popcorn with flavored toppings \$5
Potato chips and pretzels \$4
Homemade tortilla chips with guacamole
and spicy fresh salsa \$6
Assorted sliced and whole fresh fruit \$6
Energy and Granola bars \$5
Sazerac spicy nut mix \$4
Assorted cookies, brownies or bars \$5
Starbuck's Coffee, decaffeinated coffee
Mighty Leaf Teas \$4

CHARGED ON CONSUMPTION

Pepsi, Diet Pepsi, Sierra Mist \$4.50
Bottled sparkling water \$5
San Pellegrino Sparkling water, liter \$7
Starbucks Frappuccino® coffee drinks \$5
Red Bull Energy Drink® \$5
Gatorade Thirst Quencher® \$5
Orange, cranberry and grapefruit Juice
\$8 per carafe

All day soda and bottled water service \$8 per person
All day coffee and tea service \$6 per person

THEME BREAKS

MONKEY BUSINESS

\$9

Fresh Bananas
Nilla Wafers
Assorted Pudding Cups
Ice Cold Milk

THE 7TH INNING STRETCH

\$10

Red Vines
Freshly Popped Popcorn
Peanuts in the Shell
Jones Flavored Sodas

JUST LIKE GRANDMA USED TO MAKE

\$9

Freshly Baked Oatmeal Cookies
Assorted Mixed Nuts
Granny Smith Apples
Lemonade

WHO DOESN'T LOVE CHEESE?

\$12

Assorted Imported and Domestic Cheeses
with dried fruits and crackers
Calistoga Sparkling Water
Iced Tea

Catering at Hotel Monaco

206-516-5007

*All pricing is listed per person unless otherwise noted
Prices do not include 14% gratuity, 7% administrative fee
and applicable Washington State Sales Tax*

LUNCH BUFFETS

MINIMUM 10 GUESTS

NEW YORK DELI

\$31

Delicatessen Style Lunch to include
Pit Smoked Country Ham, Peppered Beef, Seven Spice Pastrami
& Mesquite Smoked Turkey
Grilled Vegetables, Pecan Chicken Salad
Emmentaller Swiss, Tillamook Cheddar, and Manchego Cheeses
Traditionally garnished with Artisan Baked Breads, Butter Lettuce
Vine Ripened Tomatoes, Housemade Pickles
Grain and Dijon Mustards and Basil Aioli
Sides include: Sazzy Caesar salad, Chef's best pasta salad & Potato chips
Chocolate Brownies, Peanut Butter Cookies, Snickerdoodles, and our favorite Chocolate Chip
Cookies
Iced Tea

OH MEXICO

\$36 TWO ENCHILADA VARIETIES/\$39 THREE ENCHILADA VARIETIES

Chicken enchilada
Crab and rock shrimp enchilada
Pork chile verde enchilada
Vegetarian enchilada
House made salsa and sour cream
House-made beans and rice
Seasonal green salad with baby tomatoes
Lemon, Strawberry Rhubarb and Peach Blueberry Bars
Chocolate Chocolate Brownies
Iced Tea

***Add Tortilla Chips with Salsa and Guacamole \$4 per person*

The health department would like you to know that consuming raw or undercooked animal products may increase your risk for food born illness

Catering at Hotel Monaco

206-516-5007

*All pricing is listed per person unless otherwise noted
Prices do not include 14% gratuity, 7% administrative fee
and applicable Washington State Sales Tax*

LUNCH BUFFETS CON'T

GREAT PLAINS

\$36 ONE ENTRÉE/\$39 TWO ENTRÉES/\$42 THREE ENTRÉES

Chile rubbed grilled skirt steak topped with crispy onions
Grilled chicken with wild mushroom ragout
Fresh fish with seasonal preparation
Artisan breads with butter

CHOICE OF ONE:

Mixed baby greens with vine ripe tomatoes and whole lemon vinaigrette
Or Salad of radicchio, watercress and blue cheese

CHOICE OF ONE:

Sea salt roasted fingerling potatoes
Or Crème fraiche mashed herb roasted red bliss potatoes

Praline Pyramids, Chocolate Domes, Berry Tartlets
Starbucks coffee and Mighty Leaf hot teas

NAPLES

\$36

(40 OR FEWER GUESTS)

Assorted hand-tossed pizzas
Sazzy style Caesar salad
Organic lettuces with whole lemon vinaigrette
Focaccia bread

CHOICE OF ONE:

Crimini mushroom soup with pancetta and crème fraiche
Or roasted tomato basil soup

Coconut Macaroons and Miniature Tiramisu
Iced Tea

The health department would like you to know that consuming raw or undercooked animal products may increase your risk for food born illness

Catering at Hotel Monaco

206-516-5007

*All pricing is listed per person unless otherwise noted
Prices do not include 14% gratuity, 7% administrative fee
and applicable Washington State Sales Tax*

LUNCH BUFFETS CON'T

MILAN

\$37

Baked fusilli pasta Bolognese

Wood roasted vegetable pasta with rustic tomato sauce

Platter of grilled and marinated vegetables with shaved Pecorino and balsamic syrup

CHOICE OF ONE:

Mixed wild greens with gorgonzola, pine nuts, baby tomatoes, white balsamic vinaigrette

Or Sazzy style Caesar salad

Coconut Macaroons and Miniature Tiramisu

Iced Tea

***Add grilled chicken with wild mushroom ragout \$6 per person*

SURF-N-TURF

\$50

Baby organic lettuces with whole lemon vinaigrette

Salad of radicchio, watercress and blue cheese

Skillet cornbread and fresh baked foccacia

Sea salt and pepper tossed seasonal vegetables

Crème fraiche mashed herb roasted red bliss potatoes

Roasted cedar plank salmon with honey citrus glaze

Whole beef tenderloin au poivre

Whole roasted pork loin with port cherry sauce

Praline Pyramids, Chocolate Domes, Berry Tartlets

Starbucks coffee and Mighty Leaf hot teas

LUNCH BUFFET ENHANCEMENTS

Roasted tomato-basil soup \$5

Crimini mushroom soup with pancetta and crème fraiche \$8

Sweet Walla Walla onion soup with fresh thyme \$7

Smokey white bean soup, country ham and sourdough croutons \$7

Creamy truffled Yukon potato soup \$7

Chef's best pasta salad \$4

Catering at Hotel Monaco

206-516-5007

*All pricing is listed per person unless otherwise noted
Prices do not include 14% gratuity, 7% administrative fee
and applicable Washington State Sales Tax*

PLATED LUNCHES

ALL ENTREES SERVED WITH HOUSE MADE BREAD AND SWEET CREAM BUTTER

THREE COURSE MINIMUM

STARTER SALADS

- Mixed baby field greens with vine ripened tomatoes and whole lemon vinaigrette \$7
- Field greens with tart cherries, aged goat cheese, toasty pistachios and cider vinaigrette \$8
 - Sazzy style Caesar with hearts of romaine and pecorino \$8
 - Butter lettuce with spiced pecans and buttermilk-blue cheese dressing \$7
- Salad of fresh mozzarella, tomatoes, whole leaf basil drizzled with Balsamic vinegar and Extra Virgin Olive Oil \$8

ENTREES

SERVED WITH SEASONAL STARCH AND VEGETABLE ACCOMPANIMENT (EXCEPT ENTRÉE SALADS)

FISH/SEAFOOD

- Simply grilled Northwest salmon \$25
- Hawaiian Ono with rustic tomato, olive and caper sauce \$25
 - Ahi tuna seared and citrus poached \$26
- Seared scallops with jalapeno and tangerine vinaigrette \$24
- Fillet of Halibut with whole lemon reduction (seasonal) \$25

MEAT/POULTRY

- Rotisserie chicken with sweet onion and mushroom ragout \$24
- Spinach, smoked bacon and brie stuffed chicken with pan jus \$24
- Crispy southern fried chicken with buttermilk mashers, country gravy and string beans \$24
 - Pork Chop with "apple" sauce \$24
- Grilled tenderloin medallions with caramelized shallot and onion \$26

ENTREE SALADS

- Grilled skirt steak salad with ribbons of romaine, arugula, radicchio, Oregon blue cheese and horseradish vinaigrette \$26
 - Sazzy style Caesar salad \$21
 - with grilled prawns \$25, with chicken \$26, with salmon \$27
- Citrus Grilled Chicken with haricots verts, cured olives and preserved lemon \$26
- Chop chop salad with rotisserie chicken, smoked bacon, tomato, boiled egg and Rogue creamery blue cheese \$28

The health department would like you to know that consuming raw or undercooked animal products may increase your risk for food born illness

Catering at Hotel Monaco

206-516-5007

*All pricing is listed per person unless otherwise noted
Prices do not include 14% gratuity, 7% administrative fee
and applicable Washington State Sales Tax*

DINNER BUFFETS

ALL BUFFETS SERVED WITH HOUSE MADE BREAD WITH SWEET CREAM BUTTER AND
CHEF'S SELECTED DESSERTS

SNAZZY SAZZY

\$49

Mixed baby field greens with vine ripened tomatoes and whole lemon vinaigrette
Classic Sazzy style Caesar with hearts of romaine and pecorino
Rotisserie chicken with spinach, caramelized onions and smoked bacon ragout
"The freshest fish we can catch" with braised greens, grilled lemon and lemon oil
Sea salt and olive oil roasted seasonal vegetables
Black pepper toasted garlic and chive baby Yukons

MONACO CLASSIC

\$65

Field greens with tart cherries, aged goat cheese, toasty pistachios and cider vinaigrette
Classic Sazzy style Caesar with hearts of romaine and pecorino
Rotisserie chicken with foraged mushroom ragout
Simply grilled Northwest salmon
Applewood smoked pork loin with caramelized Napa cabbage
Sea salt and olive oil roasted seasonal vegetables
Cracked pepper and fresh herbed roasted red bliss potatoes

SOMETHING FOR EVERYONE

\$69

Platter of the season's best vegetables, grilled, wood roasted and marinated
Salad of arugula, Belgian endive, apples, toasted pecans, blue cheese and walnut vinaigrette
Classic Sazzy style Caesar with hearts of romaine and pecorino
Roasted petite filet with red wine grilled onions and bordelaise
Chipotle honey glazed cedar plank salmon
Cornish Game Hen with honey lavender glaze
Local potatoes gratin
Sea salt and olive oil roasted seasonal vegetables

The health department would like you to know that consuming raw or undercooked animal products
may increase your risk for food born illness

Catering at Hotel Monaco

206-516-5007

*All pricing is listed per person unless otherwise noted
Prices do not include 14% gratuity, 7% administrative fee
and applicable Washington State Sales Tax*

PLATED DINNER

ALL ENTREES SERVED WITH HOUSE MADE BREAD AND SWEET CREAM BUTTER
THREE COURSE MINIMUM

STARTER PLATES

- Spicy Ahi tuna tartare with avocado, petite herb and microgreen salad \$12
- Classic shrimp cocktail with fresh lemon and house made spicy sauce \$12
- Roasted organic beets with shaved Manchego and toasted pistachios \$12
- Smoked salmon with red onion, celery hearts, capers and pure lemon oil \$12
- Beef carpaccio with fire roasted sweet peppers, fried basil, arugula, shaved grana, balsamic syrup and virgin olive oil \$12

STARTER SALADS

- Mixed field greens with baby tomatoes and walnut balsamic vinaigrette \$7
- Field greens with tart cherries, aged goat cheese and toasty pistachios \$9
- Sassy style Caesar with hearts of romaine and pecorino \$8
- Butter lettuce with spiced pecans and buttermilk-blue cheese dressing \$8
- Salad of fresh mozzarella, tomatoes, whole leaf basil drizzled with Balsamic vinegar and Extra Virgin Olive Oil \$9

ENTRÉES

SERVED WITH SEASONAL STARCH AND VEGETABLE ACCOMPANIMENT

FISH/SEAFOOD

- Simply grilled Northwest salmon \$38
- Hawaiian Ono with rustic tomato, olive and caper sauce \$38
- Ahi tuna seared and citrus poached \$36
- Seared scallops with jalapeno and tangerine vinaigrette \$35
- Fillet of Halibut with whole lemon reduction (seasonal) \$35

MEAT/POULTRY

- Rotisserie chicken breast with sweet onion and mushroom ragout \$36
- Spinach, smoked bacon and brie stuffed chicken breast with pan jus \$36
- Grilled skirt steak with molasses-grain mustard glaze \$37
- Hickory smoked pork chop with sweet onion marmalade \$38
- Braised lamb shank with red wine reduction \$39
- Petit filet mignon with béarnaise sauce \$40
- served "Oscar" style with fresh asparagus and crabmeat add \$8*

Combine any two items to create a mixed grill, add \$8 to the higher priced entree

Catering at Hotel Monaco

206-516-5007

*All pricing is listed per person unless otherwise noted
Prices do not include 14% gratuity, 7% administrative fee
and applicable Washington State Sales Tax*

HORS D'OEUVRES

FOR PASSING OR DISPLAY

PRICED PER DOZEN

WARM

- Miniature Dungeness crab cakes with garlic aioli \$48
- Miniature smoked salmon cakes with lemon crème fraiche \$36
- Truffled twice baked fingerling potatoes \$24
- Wood roasted crimini mushrooms with melted St. Andre \$36
- Rock shrimp cakes with spicy harissa mayo \$36
- Sweet and spicy cocktail meatballs* \$36
- Arancini with basil and Fontina \$36
- Medjool dates with smoked bacon and goat cheese \$36
- Hand tossed wood fired pizza, by the slice \$36
- Prune-Armagnac lamb sausage with fingerling potato and rouille \$36
- Green chile pork empanadas \$36
- Blue cheese-walnut-apple empanadas \$36
- Marinated skirt steak skewers with spicy sweet Dijon* \$48
- Sizzlin' blackened chicken skewers* \$36

CHILLED

- Manchego and Serrano ham canapé \$36
- Lobster-horseradish-parsley canapé \$48
- Dill pickled shrimp* \$36
- Gravlax with dill crème fraiche and pumpernickel \$36
- Duck rilette croustade with tart cherry compote \$36
- Crostini with egg salad and cured smoked salmon \$24
- Spicy Coppa, Arugula and blue cheese roulade \$36
- Crostini with Marscapone and spiced apple conserve \$24
- Poached shrimp and spicy chorizo canapé with cucumber and avocado mousse \$36
- B.L.T. crostini with pancetta, goat cheese, baby tomato and watercress \$24
- Spicy tuna or salmon tartare on paprika crisp with avocado \$36
- Brioche with American sturgeon caviar and crème fraiche \$48
- "Fresh catch" ceviche* \$36

*items not well suited for tray passing

The health department would like you to know that consuming raw or undercooked animal products may increase your risk for food born illness

Catering at Hotel Monaco

206-516-5007

*All pricing is listed per person unless otherwise noted
Prices do not include 14% gratuity, 7% administrative fee
and applicable Washington State Sales Tax*

APPETIZER DISPLAYS

EACH DISPLAY SERVES 20 GUESTS

DOMESTIC AND IMPORTED ARTISAN CHEESES

\$175

Assorted local and imported cheeses displayed with dried fruits, toasted nuts and a heaping basket of breads and crackers

ITALIAN ANTIPASTO

\$200

A variety of house cured meats, imported cheeses, wood fired vegetables, kalamata olives and cracker bread

VEGETABLE CRUDITÉS

\$140

The freshest veggies in season served with cool dipping sauces

RUSTIC BREADS AND SPREADS

\$140

Assorted house made spreads, tapenades and dipping oils with house made foccacia, grilled toast points and grissini

GRILLED VEGETABLES

\$140

Grilled and marinated vegetables with balsamic syrup & extra virgin olive oil

COUNTRY RABBIT TERRINE

\$175

Displayed with spiced olives and grain mustard

SEASONAL FRUIT

\$125

Sliced fresh seasonal fruit and berries

SAZZY STYLE CHIPS AND DIPS

\$85

Our own Big Dawg Jan Birnbaum's special recipe spiced corn and flour tortilla chips served with fresh guacamole, spicy black bean dip and Pico de Gallo

Catering at Hotel Monaco

206-516-5007

*All pricing is listed per person unless otherwise noted
Prices do not include 14% gratuity, 7% administrative fee
and applicable Washington State Sales Tax*

RECEPTION STATIONS

PRICED PER PERSON

SOME ITEMS REQUIRE MINIMUM ORDER

GREEN WITH ENVY

\$15

Salt roasted organic beets with
toasted pistachios
Wild mushroom duxelle on rutabaga
Heirloom apple and Jicama "crostini"
drizzled with Meyer lemon juice
Mt. Townsend "Trailhead" cheese with
grilled bread

PASTA TOSS

\$10

Cheese stuffed ravioli and penne pasta
tossed with your choice of two sauces:
Alfredo, Puttanesca, Bolognese,
Pesto or Marinara
Served with parmesan and fresh baked
focaccia

HOT POTATO

\$9

Start with Mashed Yukon Gold potatoes
and create your own masterpiece by
adding shredded manchego or Oregon
blue cheese, fresh herbs, toasted pecans,
crispy smoked bacon, chives, sweet cream
butter, sour cream

CARVING BOARD

*Cooked to perfection and carved to order
served with assorted miniature rolls and
sandwich accoutrements*

Pepper Crusted Prime Rib with
Horseradish Cream & Pan Jus \$9
Spicy Creole Roasted Organic Turkey \$7
Whole Roasted Beef Tenderloin \$13
Whole Roasted Pork loin with Chili-
Molasses Glaze \$7
Whole Pit Smoked Ham \$7

SASHIMI AND SUSHI

\$14

Assorted maki rolls, sushi and sashimi
Wasabi, soy sauce and pickled ginger
TWO PIECES PER PERSON

CHILLED SEAFOOD

\$20

Poached Northwest crab claws
Jumbo prawns
Oysters on the half shell with Satsuma
cucumber mignonette
"Fresh catch" ceviche
Marinated anchovy
Cedar plank roasted salmon
Served with fresh lemons, snortin' hot
cocktail sauce and horseradish

The health department would like you to know that consuming raw or undercooked animal products
may increase your risk for food born illness

Catering at Hotel Monaco

206-516-5007

*All pricing is listed per person unless otherwise noted
Prices do not include 14% gratuity, 7% administrative fee
and applicable Washington State Sales Tax*

DESSERT

OPERA CAKE

Tiers of almond sponge cake soaked in coffee simple syrup with alternating layers of chocolate ganache and coffee butter cream \$9

LEMON BLUEBERRY TART

Lemon cream garnished with fresh blueberries \$9

BANANA CRIOLLO

Banana rum crème brulee surrounded with Venezuelan milk chocolate mousse \$9

VANILLA MOUSSE

A light vanilla bean mousse with a hint of white chocolate surrounded by an almond sponge cake with a thin raspberry glaze \$9

TIRAMISU

Coffee-rum infused sponge cake with creamy Marscapone filling \$9

JUMBO CHOCOLATE INDULGENCE COOKIE

Topped with vanilla bean ice and chocolate fudge sauce \$8

CHOCOLATE TRIO

Grand Marnier white chocolate mousse and dark chocolate mousse with rich chocolate cake \$9

RUSTIC APPLE TART

Caramelized granny smith apples baked with almond cream in a buttery crust \$9

COOKIE MONSTER

Chocolate Brownies, Lemon Bars, Peanut Butter Cookies, Snickerdoodles, and our favorite Chocolate Chip Cookies \$10

THE LEFT BANK

Delightful selection of petit pastries to include Praline Pyramids, Chocolate Domes, Chocolate Dipped Strawberries, Berry Tartlets, Lemon Boats, Chocolate Éclairs and Apple Pecan Tartlets \$14

Catering at Hotel Monaco

206-516-5007

*All pricing is listed per person unless otherwise noted
Prices do not include 14% gratuity, 7% administrative fee
and applicable Washington State Sales Tax*

BAR SERVICE

**GUESTS UNDER THE AGE OF 21 WILL NOT BE SERVED
BAR CHARGES BASED ON CONSUMPTION**

HOSTED BEVERAGES – Organizer of the event is billed for the number of drinks served

No HOST BEVERAGES/CASH BAR – Guests attending the event pay for their own beverages. The bartender handles all bar services including collection of monies.

BARTENDER LABOR FEE - \$35.00 per hour, Three hour minimum

DRINK PRICES

NO-HOST PRICES INCLUDE SALES TAX

	HOST	NO-HOST
WELL COCKTAILS	\$8.50	\$9.50
CALL COCKTAILS	\$9.50	\$10.25
HOUSE WINE	\$30/bottle	\$8.50/glass
BOTTLE BEER, DOMESTIC, IMPORTS AND MICROBREW	\$6.00	\$6.50
ASSORTED BOTTLED SODAS	\$4.50	\$5.00
BOTTLED WATER	\$5.00	\$5.50
HOUSE CHAMPAGNE	\$32.00/bottle	\$35.00/bottle
SPARKLING CIDER	\$12/bottle	\$13.50/bottle

Complete wine list available upon request

Catering at Hotel Monaco

206-516-5007

*All pricing is listed per person unless otherwise noted
Prices do not include 14% gratuity, 7% administrative fee
and applicable Washington State Sales Tax*