



A KIMPTON® HOTEL

Hotel Monaco Portland

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Hotel Monaco Portland Breakfast, Breaks & Lunch Menus

Hotel Monaco Portland

Breakfast

Brubeck breakfast buffet

- ★ Sliced fresh fruit
- ★ Selection of muffins, scones and coffee cake
sweet cream butter and wild berry preserves
- ★ Caffe vita coffee and mighty leaf teas
- ★ Fresh juice

18 Per Person

Basie breakfast buffet

- ★ Sliced fresh fruit
- ★ Selection of muffins, scones & coffee cake
sweet cream butter, wild berry preserves
- ★ Farm fresh scrambled eggs
- ★ Choice of applewood smoked bacon or
chicken apple sausage
- ★ Breakfast potatoes
- ★ Caffe vita coffee and mighty leaf teas
- ★ Fresh juice

24 Per Person

Goodman breakfast buffet

- ★ Sliced fresh fruit
- ★ Scrambled egg whites charred cherry tomatoes and
salsa verde
- ★ House made granola and greek yogurt
- ★ Quinoa vegetable hash
- ★ Caffe vita coffee and mighty leaf teas
- ★ Fresh juice

26 Per Person

For hot breakfast buffets with less than 25 guests, an additional \$50.00 fee will apply.

Menu pricing subject to change. All food and beverage charges shall be subject to a 15% gratuity and a 7% administrative fee.

COMPLIMENT YOUR BREAKFAST

- ★ **Kickstarter smoothie** pineapple, blueberry, apple cider, flax seed
8 Per Person
- ★ **Cold pressed juice**
8 Per Person
- ★ **House made granola parfaits**
8 Per Person
- ★ **Steel cut oatmeal**
6 Per Person
- ★ **Protein wraps**, quinoa, chicken, egg white, kale
12 Per Person
- ★ **Chorizo scramble**, peppers, onions, chives, crema
8 Per Person
- ★ **Ham & cheese mini quiche**
36 per dozen
- ★ **Brioche french toast**
maple syrup, apple compote
7 Per Person
- ★ **Bagels & schmear**
5 Per Person, add Lox 7 Per Person
- ★ **Farm fresh scrambled eggs**, herbs and cheddar
5 Per Person
- ★ **Hard boiled eggs**
4 Per Person
- ★ ***Omelet station**
13 Per Person
*Requires chef attendant (\$100 per hour)

Hotel Monaco Portland

Breaks

FIESTA BREAK

Chips, salsa fresca, house made guacamole
11 Per Person

BRUSCHETTA TIME

Grilled focaccia with house made dips
12 Per Person

TRAILHEAD

Build-your-own trail mix bar
12 Per Person

AFTERNOON NOSH

House made hummus and fresh veggies
13 Per Person

CUPCAKE BREAK

Mini cupcakes & ice cold milk
15 Per Person

MOVIE TIME

Assorted mini candy bars
Chile caramel popcorn
12 Per Person

Note: Beverages will be charged based on actual consumption

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Ala carte

Whole fresh fruit, 3 Each
Assorted Kettle chips, 3 Each
Classic candy bars, 3 Each
Red Star good bars, 4 Each
Greek yogurt parfait, 8 Each
Fresh fruit smoothies – 8 Each

ADD THE BLENDER BIKE – 100 SETUP FEE

P B & J trail mix, 6 Each
Fresh fruit skewers, 36 Per Dozen
Balsamic glazed nuts, 30 Per Pound
Chile caramel popcorn, 7 Per Person
Fresh baked cookies, 30 Per Dozen
House made lemon bars, 30 Per Dozen
Chewy fudge brownies, 31 Per Dozen
Mini cupcakes, 30 Per Dozen

NON-ALCOHOLIC BEVERAGES

Caffe vita coffee and mighty leaf teas , 50 Per Gallon

Cold pressed coffee, 70 Per Gallon

Cold pressed juice, 70 Per Gallon

Fresh fruit juices or lemonade, 35 Per Pitcher

Fresh brewed iced tea, 20 Per Pitcher

Coke, diet coke, sprite, 3.50 Each

Bottled domestic still water, mineral, and assorted sparkling waters
3.50 Each

Red bull, 5.50 Each

Assorted bottled juices (orange, cranberry, apple), 4.00 Each

Milk – whole, 2%, 1%, skim, soy, almond, chocolate, 20 Per Pitcher

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Lunch

Box lunch (to-go only)

- ★ Whole fresh fruit
- ★ Kettle chips
- ★ Freshly baked cookie
- ★ Potato salad

Choice of two sandwiches below:

- ★ Seasonal vegetable wrap, goat cheese, garlic hummus
- ★ Southwest chicken salad, queso fresco, cabbage slaw
- ★ Roast beef, mama lil's peppers, caramelized onion, provolone
- ★ Pork belly, lettuce, avocado, tomato, house made sesame roll
- ★ Turkey and swiss, onion jam, arugula, tomatoes

26 Per Person

Marsalis lunch buffet

- ★ Savvie Island greens , cherry tomato, preserved lemon-pistachio vinaigrette
- ★ Farmer's market soup
- ★ Pendleton pit ham, smoked turkey breast, slow roasted beef
- ★ Tillamook cheddar, swiss, provolone
- ★ Lettuce, tomatoes, house b & b pickles
- ★ Grain mustard aioli, onion jam, assorted breads
- ★ Tangy cabbage slaw or grain mustard potato salad
- ★ Cookies, brownies, and lemon bars
- ★ Caffe vita coffee and mighty leaf teas

26 Per Person

Monk "build your own bowl" buffet

- ★ Farmer's market soup
- ★ Organic quinoa or jasmine rice
- ★ Smoked chicken
- ★ Roasted vegetables
- ★ Chopped romaine
- ★ Organic red beans
- ★ Tomatillo-lime vinaigrette & creamy garlic yogurt
- ★ Chef's seasonal dessert
- ★ Caffe vita coffee and mighty leaf teas

28 Per Person

For hot lunch buffets with less than 25 guests, an additional \$75.00 fee will apply.

Parker lunch buffet

- ★ Butter lettuce , pickled onion, charred tomato, bacon crumbles, tarragon buttermilk dressing
- ★ Hickory smoked pulled pork or pulled chicken, parker house rolls
- ★ Molasses BBQ sauce and mustard vinegar BBQ sauce
- ★ Chorizo baked beans
- ★ Fresh Watermelon
- ★ Chef's seasonal dessert
- ★ Caffe vita coffee and mighty leaf teas

31 Per Person

Taco Truck lunch buffet

- ★ Romaine salad, black pepper dressing, queso fresco, charred cherry tomatoes
- ★ Slow cooked brisket
- ★ Crispy halibut
- ★ Fresno bbq sauce and salsa verde
- ★ Black beans and rice
- ★ Pickled cabbage and escabeche
- ★ Corn tortillas
- ★ Chef's seasonal dessert
- ★ Caffe vita coffee and mighty leaf teas

35 Per Person

Hancock lunch buffet

- ★ Savvie Island greens , cherry tomato, preserved lemon-pistachio vinaigrette
- ★ Grilled romaine, creamy black pepper dressing, focaccia crouton, parmesan
- ★ Herbed roasted chicken, confit garlic, extra virgin olive oil
- ★ Cedar plank salmon, sesame-citrus glaze
- ★ Sheldon's vegetables
- ★ Garlic-thyme roasted fingerling potatoes
- ★ House made breads sweet cream butter
- ★ Chef's seasonal dessert
- ★ Caffe vita coffee and mighty leaf teas

35 Per Person

BUILD YOUR OWN LUNCH BUFFET

STARTERS

Choose two for group

- ★ Celery root purée (winter)
- ★ Corn chowder (summer)
- ★ Farmers market soup (chef's pick)
- ★ Sauvie Island greens, dried cherries, toasted hazelnuts, grana, champagne vinaigrette
- ★ Grilled romaine, creamy black pepper dressing, focaccia crouton, parmesan
- ★ Kale and quinoa, citrus, pumpkin seeds, lemon-yogurt dressing
- ★ Baby spinach, pickled peppers, miso vinaigrette, goat cheese
- ★ Butter lettuce, charred cherry tomato, bacon, pickled onion, tarragon-buttermilk dressing

SIDES

Choose two for group

- ★ Goat cheese or scallion whipped potatoes
- ★ Garlic and thyme roasted fingerlings
- ★ Yukon gold potato and cheddar gratin
- ★ Quinoa and grain hash
- ★ Daily harvest vegetables
- ★ Bacon braised collard greens
- ★ Curried chickpeas and cauliflower
- ★ Roasted zucchini and chimichurri
- ★ Green beans, shallots, lemon zest, olive oil
- ★ Roasted cauliflower, toasted breadcrumbs

ENTRÉES

Choose two for group

- ★ Sheldon's garden vegetables
quinoa-polenta cake, pumpkin seed oil
- ★ Penne pasta
charred cherry tomato, roasted zucchini, goat cheese, black olives, herb oil
- ★ Butternut squash & gorgonzola ravioli,
brown butter, toasted hazelnuts, grana, sage
- ★ Brick chicken, herbs, extra virgin olive oil
- ★ Apple cider brined pork loin
bourbon-cider glaze
- ★ Cedar plank salmon. sesame citrus glaze
- ★ Grilled flank steak
onion soubise, pink peppercorn jus
- ★ Smoked wagyu brisket
coriander rub, red wine reduction
- ★ Black pepper roast beef sirloin
house made woosta sauce

35 per person

STILL HUNGRY

- ★ Add third starter or side, 4 per person
- ★ Add third entrée, 6 per person

DESSERTS

Choose one

- ★ Lemon sponge cake
vanilla bean whipped cream, seasonal fruit
- ★ Flourless chocolate cake
vanilla bean butter cream, salted caramel, cacao nibs
- ★ Seasonal fruit crisp
brown sugar oat crumble, whipped cream
- ★ Chef's choice dessert

Buffet lunch includes:

House made breads
sweet cream butter
House made dessert
Caffe vita coffee and mighty leaf teas

\$75 Small Party Fee for groups under 25 guests.

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PLATED LUNCH 26 PER GUEST

Extra Hungry?

Add a Starter 5 Per Person

Choose one for group

- ★ **Farmers market soup** (chef's pick)
- ★ **Sauvie island greens**, shaved beets, preserved lemon-pistachio vinaigrette
- ★ **Grilled romaine**, creamy black pepper dressing, focaccia crouton, parmesan
- ★ **Kale and quinoa**, citrus, pumpkin seeds, lemon-yogurt dressing
- ★ **Baby spinach**, pickled peppers, miso vinaigrette
- ★ **Butter lettuce wedge**, toasted almonds, blue cheese, cherry tomato, smoky tomato dressing

All lunch entrées are served with:

House made breads sweet cream butter

House made dessert

Caffe Vita coffee and mighty leaf teas

ENTRÉES

- ★ **Smoked chicken salad**
mixed greens, shell beans, roasted cipollini onions, hard-boiled egg, goat cheese, creamy black pepper dressing
- ★ **Tavern burger**
smoky tomato conserva, jack, green chile aioli, iceberg, red onion
- ★ **Smoked chicken sandwich**
tangy slaw, crystal aioli, queso fresco, torta roll
- ★ **Grilled ham steak**
shaved savoy cabbage, cucumber, cider-mustard vinaigrette, pumpkin seeds
- ★ **House made veggie burger**
wild mushroom-red bean patty, pickled peppers, arugula, goat cheese, fries
- ★ **Airline chicken breast**
roasted summer squash, wilted greens, honey roasted jus
- ★ **Confit albacore tuna**
heirloom tomato, bush beans, radicchio, garlic dressing

DESSERT

Choose one for group

- ★ **Lemon sponge cake**
vanilla bean whipped cream, seasonal fruit
- ★ **Flourless chocolate cake**
vanilla bean butter cream, salted caramel, cacao nibs
- ★ **Seasonal fruit crisp**
brown sugar oat crumble, whipped cream
- ★ **Chef's choice dessert**

Parties of 20 or less may order from complete menu on day of event.

Parties over 20, choose up to three (3) selections for your group. Individual entrée counts are due 72 business hours prior to event.

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