



A KIMPTON® HOTEL

Hotel Monaco Portland

506 SW Washington Street

Portland, OR 97204

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www.monaco-portland.com

Hotel Monaco Portland Dinner Menu

DINNER BUFFET

STARTERS

Choose two for group

- ★ **Celery root purée** (winter)
- ★ **Corn chowder** (summer)
- ★ **Farmers market soup** (chef's pick)
- ★ **Sauvie Island greens**, roasted 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, goat cheese
- ★ **Butter lettuce**, charred cherry tomato, bacon, pickled onion, tarragon-buttermilk dressing

SIDES

Choose two for group

- ★ Goat cheese whipped potatoes
- ★ Garlic and thyme roasted fingerlings
- ★ Quinoa and grain hash
- ★ Daily harvest vegetable
- ★ Bacon braised collard greens
- ★ Curried chickpeas and cauliflower
- ★ Roasted zucchini and chimichurri

All dinner entrées are served with:

House made breads sweet cream butter

House made dessert

Caffe vita coffee and mighty leaf teas

For dinners with less than 25 guests, an additional \$75 fee will apply.

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
- ★ **Brick chicken**, herbs, extra virgin olive oil
- ★ **Apple cider brined pork loin**
bourbon-cider glaze
- ★ **Braised oregon snapper**, lemon curry
- ★ **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

60 per person

STILL HUNGRY

- ★ Add third starter, 3 per person
- ★ Add third side, 4 per person
- ★ Add third entrée, 6 per person

BUTCHER'S TABLE carving station

- ★ **Smoked pork loin***
citrus jus (serves 36)
230
- ★ **Chile glazed top sirloin***
house woosta sauce (serves 40-50)
300
- ★ **Smoked prime rib***
red wine reduction, horseradish
(serves 20)
375

* Add on to buffet only
Requires chef attendant \$100 Per Hour

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**

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

PLATED DINNER

STARTERS

Choose one for group

- ★ **Farmers market soup** (chef's pick)
- ★ **Sauvie island greens**
roasted 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**
charred cherry tomato, bacon, pickled onion, tarragon buttermilk dressing

All dinner entrées are served with:

House made breads sweet cream butter

House made dessert

Caffe vita coffee and mighty leaf teas

ENTRÉES

Choose up to 3 entrées for group

- ★ **Veggie "Meatloaf"**
brick oven roasted summer vegetables, smoky tomato vinaigrette
37
- ★ **All natural brick chicken**
roasted summer squash, wilted greens, honey roasted jus
40
- ★ **Apple cider brined pork chop**
heirloom bush beans, torpedo onion, crispy polenta, stone fruit-fennel marmalade
38
- ★ **Pan roasted halibut**
asparagus, broccoli, sweet carrot purée, radish greens
49
- ★ **IPA braised brisket**
alligator kale, russet potatoes, buttermilk fried shallots, braising jus
50
- ★ **Dry aged rib eye**
Sheldon's tomatoes, shaved onion, buttermilk blue cheese, fingerlings, house made worcestershire
55

DESSERTS

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**

For parties over 20, individual entrée counts are due 72 business hours prior to event.

Parties under 20 guests can order entrées (up to three selections) on the night of event.

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Hotel Monaco Portland

Beverages

BEER

Domestic and imported
5 Hosted, 5.50 cash bar

Assorted microbrews
5.50 Hosted, 6 cash bar

WHITE WINE

Bubbles

Dom. Ste. Michelle, NV Columbia Valley 36.
Argyle Brut, Willamette Valley 58.
Tattinger "La Francaise," Brut Reims 95.
Veuve Clicquot "yellow label," 105.

Pinot Gris

WillaKenzie Estate, Willamette Valley 44.
King Estate, Willamette Valley 44.

Chardonnay

Kendall Jackson, Sonoma 35.
Wente, Livermore Valley 37.
Chat. Ste. Michelle, Columbia Valley 52.
Domaine Drouhin, Dundee Hills 63.

Intriguing Whites

Kenwood Vintage White, Sonoma 30.
Joel Gott Sauvignon Blanc 35.
Brooks Riesling, Willamette Valley 36.
Ferrari-Carano Fumé Blanc, Sonoma 38.
Sokol Blosser Evolution 44.
Caymus "Conundrum," Napa Valley 60.

BEER & WINE

RED WINE

Pinot Noir

Erath, Dundee Hills 48.
Sylvan Ridge, Willamette Valley 52.
Panther Creek, Willamette Valley 63.
Domaine Drouhin, Dundee Hills 95.

Merlot

Bogle, California 30.
Columbia Crest, Columbia Valley 33.
Stag's Leap, Napa Valley 60.

Cabernet Sauvignon

Columbia Crest, Columbia Valley 32.
Liberty School, Paso Robles 35.
Main street, California 36.
Rodney Strong, Sonoma 43.
Sterling, Calistoga 64.

Eclectic Reds

Kenwood Vintage Red 30.
Hedges, Cab/Merlot/Syrah, WA 32.
Cline "Ancient Vines" Zinfandel 40.
Joel Gott, Zinfandel, California 42.

SUGGESTED WINE PAIRINGS

Appetizers: sparkling wine, light crisp whites, softer reds

Argyle Brut, WillaKenzie Pinot Gris,
Erath Pinot Noir

Poultry: richer whites, light reds

Wente Chardonnay, Kenwood Vintage Red,
Sylvan Ridge Pinot Noir

Seafood: crisp whites, softer whites

King Estate Pinot Gris, Sokol Blosser "Evolution,"
Domaine Drouhin Chardonnay

Meat: heartier reds, juicy reds

Joel Gott Zinfandel, Rodney Strong Cabernet,
Liberty School Cabernet, Hedges Cab/Merlot/Syrah

WINE TIERS

Washington

Thorny Rose Pinot Gris
Thorny Rose Chardonnay
Thorny Rose Cabernet Sauvignon
Thorny Rose Red Blend
32 Per Bottle

House

Sycamore Lane, Pinot Gris, California
La Terre Chardonnay, California
La Terre, Merlot, California
La Terre, Cabernet Sauvignon, California
House Sparkling Wine, France
28 Per Bottle / *8 per glass

*House wines by the glass are only offered on a cash "no-host" bar

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LIQUOR BARS

PORTER

Smirnoff Vodka
Beefeater Gin
Bacardi Silver Rum
Seagram's 7 Whiskey
Jim Beam Bourbon
Cutty Sark Scotch
El Jimador Tequila

7.00 hosted, 8.00 cash bar

FITZGERALD

Absolut Vodka
Tanqueray Gin
Appleton Estate Rum
Crown Royal Whiskey
Bushmill's Irish whiskey
Jack Daniels Bourbon
Maker's Mark Bourbon
Johnny Walker Black Scotch
José Cuervo 1800 Silver

8.00 hosted, 9.00 cash bar

ELLINGTON

Grey Goose & Hangar One Vodka
Bombay Sapphire & Hendricks Gin
Captain Morgan Private Stock Rum
Knob Creek
Maker's Mark Bourbon
Chivas Regal, Glenfiddich
Sauza Hornitos
Germain-Robin Brandy
Courvoisier

10.00 hosted, 12.00 cash bar

\$250 BAR MINIMUM FOR FULL

LIQUOR BAR

KIMPTONHOTELS.COM

COMPLIMENT YOUR BAR

martini

gin, noilly Pratt dry vermouth

manhattan

bourbon, martini & rossi sweet vermouth

old fashioned

bourbon, lemon peel, sugar cube, angostura bitters

sazerac

bourbon, herbsaint pastis, simple syrup,
peychaud's bitters, angostura bitters

whiskey sour

bourbon, fresh lemon juice simple syrup, egg white

mojito

light rum, fresh lime juice, simple syrup, mint leaves, soda
water

10 per cocktail

WELLNESS

organic agave margarita

el jimador blanco tequila, organic agave nectar, fresh lime
juice

red dawn

vodka, limoncello, fresh lemon juice

cumbersome

beefeater gin, fresh lime juice, honey syrup, cucumber slices

10 per cocktail

KIMPTON CRAFT COCKTAILS

gunslinger

encanto pisco, fresh lemon juice, agave syrup, rosemary

velvet daiguri

banks 5 rum, fresh lime juice, rich simple syrup, velvet
falernum

cable car

captain Morgan spiced rum, orange curacao, fresh lemon
juice, simple syrup

12 per cocktail

"SPIKE IT" STATIONS

lemonade stand - \$20 per guest (2 hours)

fresh lemonade and ice teas
aromatic syrups, fruit, fruit purées,
bourbon, gin, st. germaine

coffee cart - \$16 per guest (2 hours)

fresh brewed caffè vita organic coffee and decaf
house made syrups, flavored whipped cream, sprinkles,
bailey's, kahlua, whiskey, frangelico

color my bubbles - \$18 per guest (2 hours)

sparkling wine or champagne
fresh juices, fruit purées, sliced fruit and herbs
st. germaine, chambord, cassis

Designed to be an add-on to a Full Bar.

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