

### 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



# Hotel Monaco Portland Lunch Menu



A KIMPTON® HOTEL

## Hotel Monaco Portland

506 SW Washington Street

Portland, OR 97204

503.222-0001

503.222-0004 fax

[www.monaco-portland.com](http://www.monaco-portland.com)

## 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.**

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

## 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.**

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