



A KIMPTON® HOTEL

Red★Star  
TAVERN

## Holidays at Hotel Monaco



506 SW Washington Street \ Portland, Oregon 97204 \ 503-222-0001 \ [www.monaco-portland.com](http://www.monaco-portland.com)  
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MINIMUM OF 25 GUESTS (\$75 Small Party Fee for parties under 25)

**Six Passed Hors D'Oeuvres**

(served for 1 hour)

Mini Crab Cakes, Remoulade  
Shrimp & Chorizo Spring Rolls, Tomatillo Salsa  
Smoked Salmon Rillettes, Sesame Cracker  
Phyllo Triangles, Spinach & Feta  
Red Star Deviled Eggs, Red Pepper, Glazed Bacon  
Marinated Beets, Fresh Horseradish, Sunflower Seed Yogurt, Sesame Crostini

**Imported & Domestic Cheese Board**

Artisan Cheese Plate, Dried Fruit, Candied Nuts, House Made Breads

**Vegetable Board**

Marinated Farm Fresh Vegetable Crudités, Herb Yogurt Dip

**Two Hour Hosted Porter Bar**

Smirnoff Vodka / Beefeater Gin / Bacardi Silver Rum / Seagram's 7 Whiskey / Jim Beam Bourbon / Cutty Sark Scotch / El Jimador Tequila  
House Sparkling Wine / Red Wine / White Wine  
Local Microbrews & Sodas

**\$65 Per Person**

Why not extend the Porter Bar Package for another hour for just \$10 per person.

All food and beverage items are subject to a 15% gratuity and a 7% administrative fee.  
Menu prices are subject to change. Menu items are subject to change based on product availability.



MINIMUM OF 25 GUESTS (\$75 Small Party Fee for parties under 25)

**Starters**

- Carrot Ginger Purée with Crème Fraîche
- Kabocha Squash Purée with Malted Cream
- Creamy Wild Mushroom Soup
- Sauvie Island Greens, Dried Cherries, Hazelnuts, Grana, Champagne Vinaigrette
- Grilled Romaine, Creamy Black Pepper Dressing, Focaccia Crouton, Parmesan
- Kale and Quinoa, Citrus, Pumpkin Seeds, Lemon-Yogurt Dressing
- Butter Lettuce, Toasted Almonds, Blue Cheese, Cherry Tomato, Smoky Tomato Vinaigrette

**Entrées**

- Cornmeal Fried Tempeh, Chimichurri
- Cedar Plank Salmon, Sesame-Citrus Glaze
- Brick Chicken, Herbs, Extra Virgin Olive Oil
- Bourbon Glazed Pork Loin, Ridgemont Reserve Glaze
- Smoked Wagyu Brisket, Coriander Rub, Red Wine Reduction
- Cane Syrup Baked Ham with Ancho Chiles and Citrus
- Roasted Organic Turkey, Orange-Cranberry Chutney
- \*Cascade Natural Rotisserie Prime Rib, House Made Worcestershire
- \*Add Prime Rib for an additional \$10 per person**

**Seasonally Inspired Sides**

- Goat Cheese Whipped Potatoes / Garlic-Thyme Roasted Fingerling Potatoes / Baked Mac and Cheese / Yukon Gold and Cheddar Gratin /
- Brick Oven Root Vegetables / Fried Cauliflower, Capers, Lemon Crème Fraîche / Bacon Braised Collard Greens / Savory Bread Pudding /
- Sheldon’s Vegetables / Roasted Winter Squash w/Sage and Hazelnuts

**Decadent Desserts**

Chef’s Seasonal Dessert or Assortment of Miniature Holiday Sweets

All buffet lunch and dinners are served with: House Made Breads, Freshly Brewed Caffé Vita Organic Coffee and Mighty Leaf Tea

**Buffet Lunch**

- 2 starters, 2 entrées, 2 sides - \$40 per person
- 3 starters, 3 entrées, 3 sides - \$50 per person

**Buffet Dinner**

- 2 starters, 2 entrées, 2 sides - \$60 per person
- 3 starters, 3 entrées, 3 sides - \$70 per person

All food and beverage items are subject to a 15% gratuity and a 7% administrative fee.  
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**PLEASE SELECT ONE (1) STARTER, UP TO FOUR (4) ENTRÉES FOR GROUP**  
**Individual entrée counts must be received 72 business hours in advance of event**

### Starters

Carrot Ginger Purée with Crème Fraîche / Kabocha Squash Purée with Malted Cream / Creamy Wild Mushroom Soup /  
 Sauvie Island Greens, Dried Cherries, Hazelnuts, Grana, Champagne Vinaigrette / Grilled Romaine, Creamy Black Pepper Dressing, Focaccia Crouton, Parmesan  
 Kale and Quinoa, Citrus, Pumpkin Seeds, Lemon-Yogurt Dressing / Butter Lettuce, Toasted Almonds, Blue Cheese, Cherry Tomato, Smoky Tomato Vinaigrette

### Entrées

**Butternut Squash & Gorgonzola Cheese Ravioli - \$32**

brown butter, toasted hazelnuts, grana parmesan, sage

**Veggie "Meatloaf" - \$37**

brick oven roasted vegetables, smoky tomato vinaigrette

**All Natural Brick Chicken - \$40**

roasted winter squash, wilted greens, honey roasted jus

**Roast Organic Turkey - \$42**

Pumpkin-cornbread dressing / Brussels sprouts /  
 orange-cranberry chutney & gravy

**Apple Cider Brined Pork Chop - \$38**

bacon braised collard greens, roasted yams, bourbon-cider glaze

**Pan Roasted Halibut - \$49**

seasonal accompaniments

**Chinook Salmon - \$52**

seasonal accompaniments

**IPA Braised Brisket - \$50**

glazed carrots, russet potatoes, buttermilk fried shallots, braising jus

**Dry Aged Rib Eye - \$55**

red wine braised onions, buttermilk blue cheese, fingerling potatoes, house made  
 Worcestershire sauce

Plated Dinners are served with: House Made Breads, Freshly Brewed Caffé Vita Organic Coffee and Mighty Leaf Tea

### HOURLY BAR PACKAGES:

3-Hour Porter Bar \$36 Per Person

3-Hour Fitzgerald Bar \$46 Per Person

3-Hour Ellington Bar \$56 Per Person

All food and beverage items are subject to a 15% gratuity and a 7% administrative fee.  
 Menu prices are subject to change. Menu items are subject to change based on product availability.



### Reception Platters & Stations

Platters serve approximately 24 guests

#### Platters

confit garlic hummus, marinated olives, paprika, house made pitas - \$50

fresh sliced fruit - \$50

marinated vegetable crudités, herb yogurt dip - \$75

avocado & pumpkin seed dip, house made sesame crackers and assorted pickled vegetables - \$65

chicken liver pâté, cherry jam, toasted brioche - \$100

artisan cheese plate, dried fruit, candied nuts, house made breads - \$160

cured meat and salami, assorted pickles, marinated olives - \$160

seasonal ceviche, citrus cured fish, avocado, cilantro and assorted crackers and chips - \$140

chili poached shrimp, house made cocktail sauce - \$160

#### Stations

##### Build Your Own Mac & Cheese

mac & cheese, elbow macaroni, smoky cheddar cheese sauce, biscuit and bacon breadcrumbs

house made chorizo / roasted green chiles / pulled pork / roasted vegetables / cured olive relish / roasted and pickled peppers

\$24 Per Person

##### Build Your Own Grilled Cheese

griddled brioche with Tillamook cheddar cheese and provolone

pulled chicken / avocado / arugula pesto / bacon jam / caramelized onion / roasted jalapeños / fried egg

\$24 Per Person

**Stations require a Chef Attendant - \$100 for one hour of service**

Stations are designed to compliment your reception menu.  
Must meet \$600 food and beverage minimum and 25 person minimum.

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### **Red Star Hors D' Oeuvres**

Sold by the dozen – Minimum of two (2) dozen per item

#### **HOT**

phyllo triangles, spinach & feta - \$29

chickpea fritter, garlic yogurt - \$30

jalapeño poppers, green onion, sausage, bacon, cream cheese - \$34

dirty birds, confit chicken drumstick, chile caramel - \$42

brisket sliders - \$40

BBQ pork slider - \$36

puffy crab, crab & cream cheese wonton - \$38

mini crab cake, remoulade - \$40

shrimp & chorizo spring rolls, tomatillo salsa - \$33

chickpea cake, goat cheese, marinated cucumber - \$30

#### **COLD**

chickpea cake, goat cheese, marinated cucumber - \$30

marinated beets, fresh horseradish, sunflower seed yogurt, sesame crostini - \$30

red star deviled eggs, red pepper glazed bacon - \$33

pickled mushrooms, smoked goat cheese, grilled crostini - \$31

dungeness crab citrus salad, cucumber, chile, garlic aioli - \$42

hamachi crudo, citrus soy sauce, fresno chile, wonton - \$40

pacific oysters, jalapeño-lime granita - \$42

smoked salmon rillettes, sesame cracker - \$38

chicken liver mousse, grilled focaccia, cherry jam - \$37

country pork pâté, brioche crostini, pickled mustard seeds - \$42

#### **SKEWERS**

miso glazed vegetable skewers - \$34

spicy pork shoulder skewers - \$33

cider marinated chicken skewers - \$34

miso glazed beef skewers - \$36

sweet & sour shrimp skewers - \$40

All food and beverage items are subject to a 15% gratuity and a 7% administrative fee.  
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## THE BAR

### Domestic /Import Beer

coors light, miller, miller lite, corona

**\$5.00 hosted, \$5.50 cash bar**

### Local Microbrews

deschutes black butte porter

pyramid hefeweizen

mactarnahan's amber ale

bridgeport IPA

seasonal selections

**\$5.50 hosted, \$6.00 cash bar**

### Cordials

bailey's irish cream

grand marnier

kahlúa

amaretto di saronno

**\$10.00 hosted, \$12 cash bar**

### **Spike It Station - \$10 each**

Spiked winter cider with Irish whisky or rum

Spiked hot chocolate with brandy

Spiked winter tea with Irish whisky

### **HOURLY BAR PACKAGES:**

2-hour Porter Bar \$28 per person

2-hour Fitzgerald Bar \$36 per person

2-hour Ellington Bar \$42 per person

3-hour Porter Bar \$36 per person

3-hour Fitzgerald Bar \$46 per person

3-hour Ellington Bar \$56 per person

### **All Parties Include:**

**Laughter and Memories...**

**Bartender**

**Holiday Décor**

**Linens & Napkins**

### Porter

smirnoff vodka

beefeater gin

bacardi silver rum

seagram's 7 whiskey

jim beam bourbon

cuttie 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 & makers mark bourbon

chivas regal, glenfiddich

sauza hornitos

germain-robin brandy

courvoisier

**\$10.00 hosted, \$12 cash bar**



**Cole Porter**



*"The only thing better than singing is more singing" – Ella Fitzgerald*



**Duke Ellington**

# WINE

## White

### Bubbles

Domaine Ste. Michelle, NV, Columbia Valley	36.
Argyle Brut, Willamette Valley	58.
Tattinger "La Francaise," Brut Reims, NV	95.
Veuve Clicquot "Yellow Label," Reims, NV	105.

### Pinot Gris

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

### Chardonnay

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

### Intriguing Whites

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

### 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

## Red

### Pinot Noir

Erath, Dundee Hills	48.
Silvan 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, Washington	32.
Cline "Ancient Vines" Zinfandel, Sonoma	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, Silvan 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, Hedges Cab/Merlot/Syrah