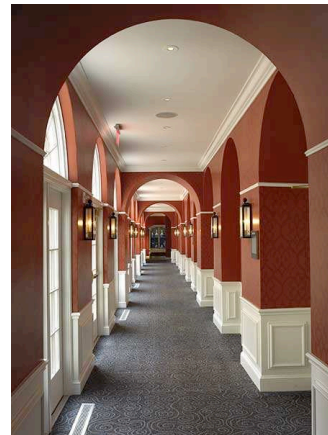
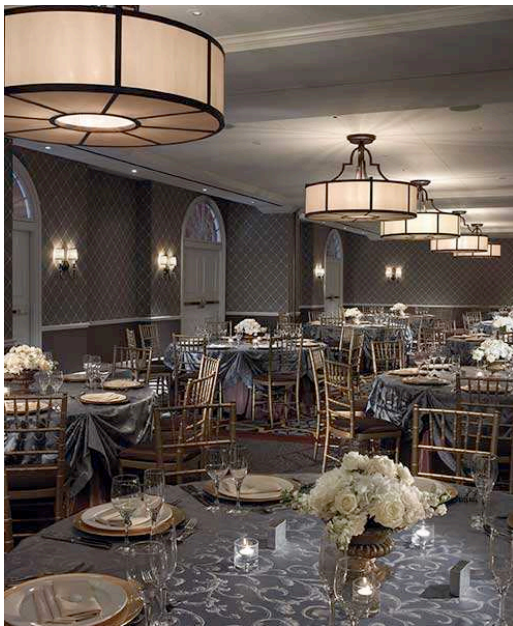
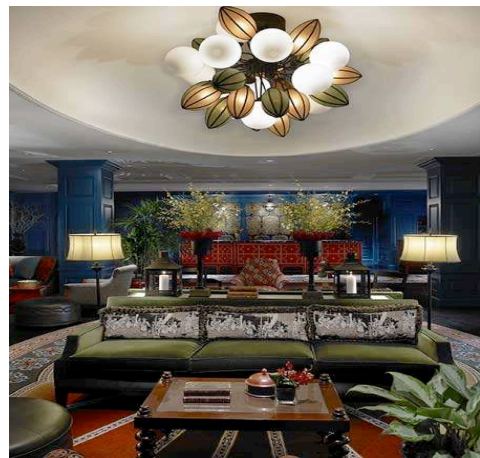
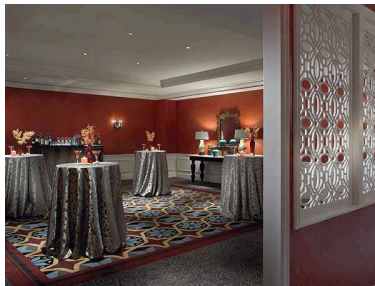




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RECEPTION AND DINNER CATERING MENUS 2011 – 2012



Please Contact events@monaco-alexandria.com 703.842.2796

KIMPTON[®]
hotels & restaurants



RECEPTION MENUS



HOT HORS D'OEUVRES

Crab Cakes with Sauce Gribiche	4.00
Grilled Beef Kebabs	4.00
Chicken Skewers with Teriyaki Dipping Sauce	3.75
Burger Sliders on Brioche Bun	4.25
Cornmeal Crusted Oysters	4.25
Mini Pulled Pork Sandwiches on Monticello Rolls	3.75
Miniature Grilled Cheese Sandwiches	3.50
Shrimp Corn Dogs with Spicy Mustard Sauce	4.00
Shrimp Fritters with Comeback Sauce	4.00
Sliced Beef, Whole Grain Mustard, Arugula	3.75
Chicken & Spinach Croquettes	3.75
Szechuan Beef Satay	3.75
Beef Empanadas with Spicy Salsa	3.75



COLD HORS D'OEUVRES

Smoked Salmon on Crostini with Chive Crème Fraiche	4.00
California Roll with Wasabi and Soy Sauce	3.75
Asparagus Wrapped in Prosciutto with Aged Balsamic	3.75
Beef Tartare on Brioche Cube	4.25
Crab Salad on Marinated Cucumber	4.25
Seared Tuna with Garlic Aioli on Crispy Wontons	4.25
Summer Melon with Prosciutto	3.75
J20 Chicken Salad on Cornbread	3.75

VEGETARIAN HORS D'OEUVRES

Chilled Tomato Gazpacho and Asparagus Bisque	3.75
Cherry Tomatoes Stuffed with Goat Cheese	3.75
Goat Cheese Crostini, Sundried Tomatoes and Olives	3.75
Vegetable Samosas	3.75
Roasted Eggplant Phyllo Flower	3.75
Wild Mushroom and Brie Tartlet	3.75
Brie and Raspberry Phyllo Star	3.75
Vegetable Quesidilla with Salsa Fresco	3.75
Vegetable Spring Rolls with Asian Dipping Sauce	3.75
Three Onion and Brie Tart	3.75



All Food and Beverage Subject to 22% taxable gratuity and 9% tax.

RECEPTION MENUS

RECEPTION DISPLAYS

SMOKED SALMON

Crème Fraiche, Capers and Bagel Chips & Rye
Toast Points 8.00 per person

GARDEN VEGETABLE CRUDITÉS
with Assorted Dips 6.00 per person

TRIO OF DIPS

Pico de Gallo, Black Bean, & Guacamole with
Tortilla Chips 6.50 per person

Mixed Nuts Roasted Virginia Peanuts or
Roasted Almonds 25.00 per pound

INTERNATIONAL AND DOMESTIC CHEESE DISPLAY

Baguette and Crackers 7.25 per person

SEASONAL FRUIT TRAY

Seasonal Fresh Fruits and Berries Skewers,
Yogurt Dip 7.75 per person

WARM SPINACH DIP WITH ARTICHOKEs,
served with Tortilla Chips 6.00 Per person

MEDITERRANEAN ANTIPASTI DISPLAY

Hummus, Baba Ghanoush, Garlic-Tahini Dip, Feta Cheese, Roasted Peppers, Assorted Olives,
Marinated Artichokes, Flatbread, Warm Pita Bread
10.00 per person

CHILLED SEAFOOD STATION

(Based on 4 pieces Per Person)

A Selection of Jumbo Shrimp, Marinated Mussels, & Oysters on the Half Shell served with
Horseradish Tomato Sauce, Mignonette, and Lemons 22.00 per person

SUSHI MAKI DISPLAY

Tuna, Yellowtail, California & Vegetable Maki Rolls with Ginger, Soy Sauce and Wasabi
(Serves 50, 3 pieces per person) \$550.00 per display

ROAST BEEF DISPLAY

with Sour Dough Rolls, Horseradish Cream, Grain Mustards, Caramelized Onion Relish
12.00 per person



SWEETS TABLE

Chocolate Dipped and Fresh Fruits and Berries, Chocolate Truffles, Assorted
Cookies, Chocolate Pecan Bars, Assorted Macaroons, Chocolate Dipped Cream
Puffs, Key Lime Tartlets, Mini Cheese Cake, Seasonal Bread Pudding
15.50 per person

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STATIONS

QUESADILLA STATION

Choice of: Grilled Chicken, Grilled Vegetables, or Grilled Steak
Grilled Roasted Corn Salsa, Pico de Gallo, Tomatillo Salsa
Chicken / Vegetable 12.00 per person - Steak 14.00 per person

GRAND SEAFOOD BAR

Oyster and Clams on the Half Shell, Chilled Jumbo Shrimp, Mussels, Smoked Salmon,
Smoked Trout, Crab Claws Cocktail, Mustard-Horseradish, and Sauce Gribiche 40.00 per person

ROASTED LEG OF LAMB

Red Wine Reduction, Olive Tapenade, Fig Compote, Assorted Rolls 13.00 per person

ROASTED BONELESS TURKEY BREAST

Green Apple Compote, Herb Mayonnaise, Cranberry Orange Chutney, Assorted Rolls
12.00 per person

PASTA STATION

Choose 2 pastas : Whole Wheat Spaghetti, Penne Rigati, Spinach Tortellini, Cheese Ravioli
Choose 2 sauces: Marinara, Three Cheese, Basil Pesto, Vodka, Spicy Tomato
Served with Hot Pepper, Parmesan Cheeses with Roasted Garlic Bread
12.00 per person Add Grilled Chicken or Spicy Sausage 15.00 per person



ROASTED PRIME RIB OF BEEF

Au jus, Horseradish Sour Cream, with Assorted Rolls 15.00 per person

SHRIMP AND GRITS

Sautéed Shrimp, Aged Cheddar Grits and Tasso Ham Gravy 15.00 per person

SALMON EN CROUTE

Lemon Buerre Blanc and Chive Crème Fraiche 15.00 per person

ROASTED PORK LOIN

with Cippolini Onion Ragu Brown Sugar Bacon Jus, Assorted Rolls 13.00 per person

FROM THE SIDEBOARD...

Macaroni and Cheese	Sage Stuffing	Grilled Asparagus
Creamed Spinach	Braised Collard Greens	Green Bean Salad
Sautéed Seasonal Vegetables	Buttered Carrots	Green Bean & Mushroom Casserole
J20 Creamed Corn	Potatoes Gratin	Brown Sugar Baked Yams
Garlic Mashed Potatoes	Roast Rosemary Potatoes	
One - 6.50 Per Person	Two - 10.00 Per Person	Three - 13.50 Per Person

*A \$95.00 Carver's or Attendant Fee will be applied for each Carver or Attendant.

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BAR PRICING

SUPER PREMIUM

Kettle One, Bombay Sapphire Gin, Makers Mark Bourbon, Johnny Walker Black
Mount Gay, Crown Royal, Jose Cuervo Tequila
Host Bar 9.50 / Cash Bar 12.00

PREMIUM BRANDS

Absolut Vodka, Dewars, Bombay Gin, Jack Daniels, Bacardi Rum Silver,
Seagram's VO, Jose Cuervo Especial
Host Bar 8.50 / Cash Bar 11.00

NAME BRANDS

Skyy Vodka, J & B Scotch, Seagram's Gin, Jim Beam Bourbon, Seagram's 7,
Castillo Rum Light
Host Bar 7.50 / Cash Bar 10.00

HOUSE WINES

Host Bar 7.50 glass / 35.00 per bottle Cash Bar 10.00
Additional Wines available upon request

White

La Terre Chardonnay CA
Man Vinters Sauvignon Blanc CA
Cavit Pinot Grigio IT
Rudolf Miller Riesling GER

Red

Trinity Oaks Pinot Noir SA
La Terre Cabernet Sauvignon CA
La Terre Merlot CA

BEER

Choose up to 5 beers to serve on your bar.

Miller Lite

Budweiser

Bud Light

Host Bar 5.50 / Cash Bar 7.00

Sam Adams
Heineken

Amstel Light
Sierra Nevada Pale Ale

Wild Goose IPA
Corona

Host Bar 6.50 / Cash Bar 8.00

Dogfish IPA
Yards Tavern Ale

Yards Porter
Anchor Steam

AVBC Summer Solstice
Guinness

Host Bar 7.50 / Cash Bar 9.00

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Cordials

Amaretto, Bailey's, Drambuie, Frangelico, Kahlua
Host Bar 10.00/ Cash Bar 13.00

BEVERAGE PACKAGES

Super Premium Brands

1st Hour \$21.00 per person - Each Additional Hour \$14.00 per person

Premium Brands

1st Hour \$18.00 per person - Each Additional Hour \$13.00 per person

Name Brands

1st Hour \$16.00 per person Each Additional Hour \$12.00 per person.

We recommend one Bartender for every (75) Guests. A Bartender Fee of \$100.00 per bartender, is applicable, based on three hours of service. Each additional hour is \$25.00, per bartender, per hour. A cashier fee of \$75.00 will be applied to all cash bars.



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PLATED DINNER MENU

linners served with fresh baked rolls and butter, starter and dessert selection
Freshly Brewed Coffees and an Assortment of Tea

FIRST COURSE

Choose a Soup or Salad

Salad

Caesar Salad
Garlic Croutons, Shaved Parmesan Cheese

Sliced Pears, Organic Mixed Greens, Candied
Walnuts, Goat Cheese, Honey Thyme
Vinaigrette

Wedge Salad
Iceberg Lettuce, Pickled Red Onions, Bacon,
Bleu Cheese Dressing

Mixed Field Greens, Granny Smith Apples,
Grapefruit, and Citrus Vinaigrette

Soup

Roast Butternut Squash
Roasted Tomato with Fresh
Basil

Apple Parsnip Bisque
Mushroom Veloute

Shrimp Bisque
Minestrone

ENTREES

Choose One*

Roasted Chicken Breast
Herb Chicken Jus, Roast Potatoes,
Haricot Vert 50.00

Grilled Salmon
Caper Brown Butter, Polenta and
Sautéed Greens 55.00

Three Cheese Penne Pasta with Sundried
Tomatoes and English Peas 50.00

Pacific Halibut
Sautéed Spinach, Lemon Buerre Blanc 55.00

Chicken Breast Roulade
with Spinach, Mushrooms and Gruyere Cheese,
Sauce Forestiere and Garlic Mashed Potatoes
52.00

Grilled Sirloin
Wilted Spinach, Potato Gratin, Crispy Onions and
a Horseradish Cream 56.00

Filet Mignon
Sauce Bordelaise, Rosemary Red Potatoes with
Sautéed Greens 58.00

Pork Tenderloin Au Poive
Brandy Peppercorn Glaze with Asparagus,
Bacon -Pommes Puree 54.00

Oven Roasted Rockfish
Creamed Corn, Haricot Verts and
Tomato Jam 55.00

Grilled Alaskan Salmon
Cauliflower Puree, Asparagus
and Citrus Crème Fraiche 53.00

Grilled Filet and Salmon
Sautéed Spinach, Pommes Puree, Sauce
Bordelaise 62.00

DESSERTS

Choose One

Seasonal Fruit Crumble

Fresh Fruit Tart with Vanilla Custard

Chocolate Pot de Crème

Seasonal Bread Pudding

*Parties of 25 or less may have a choice of two. Larger Parties may choose one, or choose two provide meal counts 7 business days in advance. For Menu Pricing, higher pricing will prevail.

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DINNER BUFFET

SALADS

Choose One

Caesar Salad, Garlic Croutons, Shaved Parmesan Cheese

Sliced Pears, Organic Mixed Greens, Candied Walnuts,
Goat Cheese, Honey Thyme Vinaigrette

Spinach Salad, Cherry Tomatoes, Black Berry Vinaigrette, Goat Cheese

Mixed Seasonal Greens, Toasted Pecans, Buttermilk Chive Dressing,
Vine Ripe Tomato



ENTREES

Choose Two

Roast Chicken Breast
Whole Grain Mustard Sauce

Sliced Grilled Sirloin
Truffle Steak Sauce

Sautéed Salmon
Caper Brown Butter or Dill Crème Fraiche

Three Cheese Penne with Sundried Tomatoes,
English Peas, Panko

Grilled Rockfish
Creamed Corn, Haricot Verts and Tomato Jam

J20 Shrimp & Nora Mills Grits
(2.00 supplement)

Roast Leg of Lamb
Rosemary and Sweet Garlic Au jus

SIDES

Choose Two

Herb Roasted Potatoes - Sautéed Seasonal Vegetables – Garlic Smashed Potatoes - Mac & Cheese – Braised Collard Greens – Creamy Polenta – Wild Rice - Potato Gratin – J20 Green Bean Casserole – Grilled Asparagus – Brown Sugar Baked Yams

DESSERTS

Assorted Mini Tartlets, Chocolate Truffles, Chocolate Pecan Bars,
Assorted Macaroons, Mini Cheese Cake,

Freshly Brewed Coffees and an Assortment of Tea
58.00 per person

Add \$9.00 for each additional salad and \$12.00 for each additional entrée

****PRICE IS BASED ON TWO HOURS OF SERVICE****

20 guest minimum



All Food and Beverage Subject to 22% taxable gratuity and 9% tax.