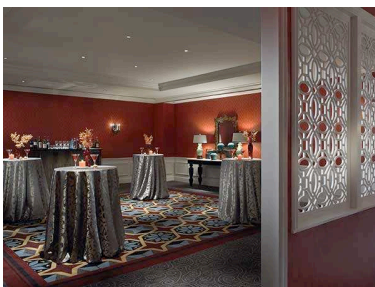
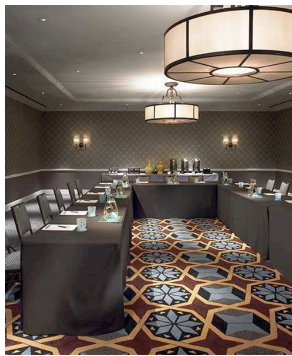




*Hotel Monaco Alexandria & Jackson 20
2011 - 2012 Catering Menus*



Please Contact events@monaco-alexandria.com 703.842.2796

KIMPTON[®]
hotels & restaurants



CONTINENTAL BREAKFASTS

(10 guest minimum)

CONTINENTAL

Assorted Pastries, Muffins and Croissants
Served with Sweet Butter,
Marmalade and Preserves
Chilled Fresh Orange Grapefruit
and Cranberry Juices
Freshly Brewed Coffees
and an Assortment of Tea
\$20.00 per person

SPA BREAKFAST

Fresh Sliced Fruit and Berries
Individual Low Fat Yogurts
House made Granola
Assorted Pastries, Muffins and Croissants
Served with Sweet Butter,
Marmalade and Preserves
Chilled Fresh Orange and Grapefruit Juices
Freshly Brewed Coffees and an Assortment of Tea
\$25.00 per person

BREAKFAST BUFFET

(10 guest minimum)

CLASSIC

Fluffy Scrambled Eggs
Breakfast Potatoes
Crisp Bacon and Sausage
Fresh Sliced Fruit and Berries
Assorted Pastries, Muffins and Croissants
Served with Sweet Butter, Marmalade and
Preserves
Chilled Fresh Orange Grapefruit
and Cranberry Juices
Freshly Brewed Coffees and
an Assortment of Tea
\$29.00 per person

GRANDE BUFFET

Fresh Seasonal Fruits and Berries
Granola with Yogurt
Farm Fresh Scrambled Eggs with Chives
French Toast with Warm Maple Syrup
Applewood Smoked Bacon
Breakfast Potatoes
European Breakfast Pastries and Bagels
Sweet Butter, Fruit Preserves and Flavored Cream
Cheese
Chilled Fresh Orange and Grapefruit Juices
Freshly Brewed Coffees and an Assortment of Tea
\$33.00 per person

SOUTHWESTERN BREAKFAST

Breakfast Burrito Station- Made to order *
With Scrambled Eggs, Chorizo, Avocado,
Assorted Salsas, Sour Cream, Pepper Jack and Cheddar Cheeses
Pan Seared Country Ham
Home-style Breakfast Potatoes with onions and red peppers
House-Made Corn Muffins with Whipped Maple Butter
Chilled Fresh Orange and Grapefruit Juices
Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Tea
\$32.00 per person

*Requires chefs attendant at \$100.00



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

ENHANCEMENTS

Fluffy Pancakes
Vermont Maple Syrup & Sweet Butter
\$6.00 per person

Crunchy French Toast
Vermont Maple Syrup & Sweet Butter
\$6.00 per person

Assorted Bagels and Cream Cheese \$3.00
each

Assorted Cereals \$2.50 each

Individual Low Fat Yogurts
\$2.50 each

Oatmeal with brown sugar and raisins \$2.50
per person

Scottish Smoked Salmon with
Tomatoes, Red Onions and Capers
\$8.00 per person

Fresh Sliced Fruit and Berries
\$5.00 per person

Scrambled Eggs with Cheddar Cheese and
Virginia Ham on a Croissant
\$8.00 per person

Eggs Benedict with Virginia Ham and
Classic Hollandaise
\$7.50 per person

PLATED BREAKFAST

Breakfast Entrees are accompanied by a glass of Chilled Juice, Breakfast Pastries, Sweet Butter and Fruit Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and Flavored Tea

STARTERS

Chilled Half Grapefruit \$5.00 per person
Mixed Seasonal Fresh Fruit \$6.00 per person
Fresh Seasonal Berries with Yogurt \$7.00 per person+

ENTREES

Farm Fresh Scrambled Eggs
Hickory Smoked Bacon, Link Sausage or Smoked Virginia Ham, Breakfast Potatoes
\$21.00 per person

Cinnamon French Toast with Warm Maple Syrup
Hickory Smoked Bacon, Link Sausage or Smoked Virginia Ham
\$21.50 per person

Scrambled Eggs with Spinach, Tomatoes and Mushrooms
Hickory Smoked Bacon, Link Sausage or Smoked Virginia Ham, Breakfast Potatoes
\$22.00 per person

Classic Eggs Benedict Country Ham with Hollandaise Sauce, Breakfast Potatoes
\$23.00 per person

Smoked Salmon with Sliced Tomatoes, Onions, Capers, Chopped Egg and Bagels
\$25.00 per person

Petit New York Strip Steak
Fluffy Scrambled Eggs
\$27.00 per person

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

BRUNCH BUFFETS

J20 BRUNCH BUFFET

Assorted Chilled Fruit Juices
Fresh Seasonal Fruits and Berries
French Toast with Warm Maple Syrup
Hickory Smoked Bacon and Link Sausage
Breakfast Potatoes

Omelet Station *

(Create your own)

Diced Smoked Ham, Cheddar & Swiss Cheese, Garden Chives, Sliced Mushrooms, Bay Shrimp,
Sausage, Bell Peppers, Onions, Smoked Salmon
Egg Whites Available

Smoked Salmon on Mini Bagels with Capers and Onions

Assorted Pastries, House Baked Breads and Bagels
Sweet Butter, Fruit Preserves and Flavored Cream Cheese

Desserts Station – Assorted Mini Deserts, Tartlets and Sweets
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
\$40.00 per person



MONACO BRUNCH

Assorted Chilled Fruit Juices
Fresh Seasonal Fruits and Berries
French Toast with Warm Maple Syrup
Hickory Smoked Bacon and Link Sausage
Breakfast Potatoes

Eggs Benedict with Canadian bacon & classic hollandaise

Assorted Pastries, House Baked Breads and Bagels
Sweet Butter, Fruit Preserves and Flavored Cream Cheese

Desserts Station – Assorted Mini Deserts, Tartlets and Sweets
Freshly Brewed Coffee, Decaffeinated Coffee and Tea
\$35.00 per person

ADDITIONAL BRUNCH BEVERAGES

Mimosa, Bellini or "Build Your Own" Bloody Mary Bar
\$14.00 per person for two hours

*Requires chefs attendant at \$100.00

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

BUFFET LUNCH MENUS

THE ALEXANDRIAN

(Select One)

HEARTY CHICKEN NOODLE SOUP
Pasta, Roast Chicken, Seasonal Vegetables

CAESAR SALAD
Sourdough Croutons and Grated Parmesan
Cheese

MIXED GREEN SALAD
Toasted Pecans, Buttermilk Chive Dressing,
Vine Ripe Tomato

SPINACH SALAD
Cherry Tomatoes, Black Berry Vinaigrette,
Goat Cheese

BUTTERNUT SQUASH SOUP
Roasted Squash

CREAMY MUSHROOM SOUP

ENTRÉES
(Select Two)

ROASTED HERB CHICKEN
Fresh Rosemary and Garlic Jus

ROASTED PORK LOIN
Roasted Granny Smith Apples

GRILLED FLANK STEAK
Sautéed Wild Mushrooms and Wine
Reduction

J20 JAMBALAYA
Shrimp, Chicken, Sausage Jambalaya
served over Rice

GRILLED SALMON
Caper Brown Butter

SHRIMP SCAMPI
Sautéed Shrimp, White Wine, Garlic Butter
Sauce on Linguine

SIDES
(Select Two)

Herb Roasted Potatoes - Sautéed Seasonal Vegetables – Garlic Smashed Potatoes - Mac and Cheese
– Sautéed Greens – Polenta – Wild Rice - Potato Gratin -

DESSERTS
(Select one)

Chefs Seasonal Bread Pudding

Turtle Cheese Cake

House Made Brownies and Cookies

Seasonal Fruit Cobbler

Pecan Pie

\$38.00 per person



*Add \$5.00 for each additional Salad, \$9.00 for additional entrée.

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

BUFFET LUNCH MENUS

WRAP IT UP

Mixed Greens with Assorted Dressings
Country Style Potato Salad
Assorted Wraps:
Smoked Turkey Wrap
Roast Beef Wrap
Grilled Vegetarian Wrap
Selection of Potato Chips
Chocolate Chip, Peanut Butter and Sugar Cookies
Freshly Brewed Coffees and an Assortment of Tea
\$30.00 per person

DELI BUFFET

Mixed Seasonal Greens with House Vinaigrette
Assorted Sliced Meats to include:
Turkey, Roast Beef & Ham
Assorted Sliced Cheeses
Sliced Ripe Tomato, Onions, Lettuce and Pickles
Selection of Potato Chips
Freshly Baked Breads
Brownies and Blondies
Freshly Brewed Coffees and an Assortment of Tea
\$30.00 per person



FARMERS MARKET

Choice of Soup: Creamy Mushroom, Hearty Chicken Noodle,
J20 Minestrone, Tomato Basil, Butter Nut Squash
Freshly Baked Rolls with Sweet Butter

Build Your Own Salad:
Iceberg, Romaine & Mixed Greens
Avocado, Plum Tomatoes, Red Onion, Hard Cooked Egg, Bacon Bits, Peppers & Croutons
Crumbled Blue Cheese, Parmesan Cheese

Choose Two: Tuna Salad, Grilled Chicken, Sliced Grilled Beef
Grilled Shrimp* supplemental charge of \$5.00

Butter Milk Chive, Balsamic and Blue Cheese Dressings, Oil and Vinegar
Grilled Farmers Market Vegetable Pasta Salad

Sliced Fruits and Berries with Fresh Whipped Cream
Freshly Brewed Coffee, Decaffeinated Coffee &
An Assortment of Hot Tea
\$36.00 per person

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

PLATED LUNCHESES

*Please Select One From Each Course.
All lunches served with fresh baked rolls and butter, soup or salad and dessert selection,
Freshly brewed coffee, tea and decaffeinated coffee*

MIXED GREEN SALAD

Toasted Pecans, Buttermilk Chive dressing

SPINACH SALAD

Cherry Tomatoes, Black Berry Vinaigrette,
Goat Cheese

CAESAR SALAD

Sourdough Croutons and Grated Parmesan
Cheese

BUTTERNUT SQUASH SOUP

Roasted Squash

J20 MINESTRONE

ENTRÉES

ROASTED PORK LOIN

Braised Collard Greens, Garlic Smashed
Potatoes Caramelized Onions, Thyme
Scented Jus

GRILLED SALMON

Caper Brown Butter, with Polenta and
Sautéed Greens

WILD CAUGHT ROCKFISH

Creamed Corn, Stewed Tomatoes and Basil
Butter, Haricot Vert

GRILLED FLANK STEAK

Red Wine Reduction, Roast Potatoes and
Grilled Asparagus

HERB ROAST CHICKEN

Brandy Mushroom Sauce, Brown Butter Mashed Potatoes, Sautéed Greens

J20 THREE CHEESE PENNE

Sun Dried Tomatoes, English Peas and Panko Bread Crumbs



DESSERTS

Chefs Seasonal Bread Pudding

Turtle Cheese Cake

House Made Brownies and Cookies

Fruit Tart with Vanilla Custard

Pecan Pie

Freshly Brewed Coffee, Tea and Decaffeinated Coffee
\$36.00 per person



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BOARD ROOM BREAKS

MOVIES

Popcorn
Apple Slices, Caramel Fondue
Soft Pretzels, Mustard
Assorted Nuts
Soft Drinks
Freshly Brewed Coffees and
an Assortment of Tea

SOMETHING SWEET

Homemade Cookies and Brownies
Chocolate Dipped Strawberries
Hot Chocolate and Milk
Freshly Brewed Coffees and Tea
\$15.00 per person

SOUTHERN

Mini Lemon Tarts
Jam and Sugar Cookies
Fresh Sliced Fruit
Southern Style Sweet Tea
Freshly Brewed Coffees and Tea
\$15.00 per person

HEALTHY

Fresh Vegetable Crudités, Herb Vinagrette
and Buttermilk Dips
Assorted Roasted Nuts
Fresh Sliced Fruit and Berries
Chilled Fresh Orange Grapefruit and
Cranberry Juices
Freshly Brewed Coffees and an
Assortment of Tea
\$14.00 per person

ADDITIONS

Whole Fruit	\$2.00 per piece
Homemade Cookies and Brownies	\$2.50 each
Bowls of Fresh Popped Popcorn	\$2.00 per person
Mixed Asian Rice Snacks	\$3.00 per person
Assorted Roasted Nuts	\$3.00 per person
Assorted Granola and Power Bars	\$3.00 each
Fresh Banana, Strawberry, & Mango Yogurt	Small - 5 oz - 3.50
Smoothies	8 oz glass - \$5.00 each

REFRESHMENTS

Fresh Brewed Coffee (Regular and Decaffeinated)	\$55.00 per gallon
Apple Juice or Apple Cider (seasonal)	\$35.00 per gallon
Iced Tea or Lemonade	\$30.00 per gallon
Assorted Soft Drinks	\$4.00 each
Bottled Still or Sparkling Water	\$8.00 lg \$4.00 sm
Fresh Squeezed Orange, Grapefruit or Cranberry Juice	\$35.00 per gallon

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