



PLATED APPETIZERS

SOUP COURSE

Smoked Corn and Bacon

\$8 per person

—

Roasted Tomato

Olive Oil, Basil

\$8 per person

—

Cream of Mushroom

Pedro Jimenez Sherry, Chive Chantilly

\$8 per person

—

Potato and Cheddar

Tillamook Cheddar

\$8 per person

SEASONAL SELECTION

Spring and Summer

Asparagus Soup

Lump Blue Crab, Chilled Cucumber Soup with Yogurt and Mint

\$9 per person

—

Fall and Winter

Smoked Calm Chowder

Thyme, Dill and Fancy Ritz Crackers, Roasted Chestnut Soup,

Spiced Poached Pear, Crème Fresh

\$9 per person

Menu items are subject to change based on seasonal availability.

All prices are subject to 15% service charge, 8% administrative fee, and 7% tax

All taxes & fees are subject to change.

Please see further Hotel Policies under Event Information.

APPETIZER COURSE

Beef Carpaccio

Aged Balsamic, Fig, Arugula

\$14 per person

—

Jumbo Lump Crab Cake

Fennel, Dill, Grain Mustard Butter Sauce

\$14 per person

—

Smoked Oysters

Toasted Grains, Creamed Spinach, Uni Egg Yolk Sauce

\$16 per person

PASTA COURSE

Fresh Rigatoni

Short Rib Bolognese

\$10 per person

—

Champagne Risotto

Peas and Mushrooms

\$12 per person

—

Orecchiette with Alfredo and Basil Pesto

\$12 per person

SALAD

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(included - please choose one)

Little Gem Caesar

Fennel Breadcrumb, Aged Parmesan with Anchovy Dressing

—

Mixed Greens

Heirloom Cherry Tomato, English Cucumber, Shaved Red Onion with Red Wine Vinaigrette

—

Butter Lettuce

Candied Walnuts, Roquefort Bleu Cheese with Vanilla White Grape Dressing

—

The Commoner Radicchio

Fried Garlic and Shallot with Red Verjus Dressing

—

The Commoner Wedge

Bacon Crumble, Fennel Breadcrumb, Fried Shallot, Garlic with Fancy Ranch

—

Heirloom Cherry Tomato and Burrata

Black Truffle Vinaigrette, Petite Basil

—

Roasted Beet

Roquefort Bleu Cheese, Candied Walnuts, Blackberry

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ADD ON PER PERSON

Parmesan Crisp

\$3 per person

—

Goat Cheese Croquette

\$5 per person

—

Fennel Breadsticks

\$2 per person

—

Blue Crab Salad with Meyer Lemon Vinaigrette

\$9 per person

—

Artisan Bread with Homemade Cultured butter and Sea Salt

\$4 per person

ENTREE

ROYAL

(3 Entrée Selection - \$179 Per Person)

Braised Short Rib

Roasted Maitake Mushroom and Shallot, Robuchon Potatoes, Port Wine Glaze

-

Pan Roasted Beef Sirloin

Garlic Potato Puree, Baby Vegetables, Caramelized Shallot Jus

-

Citrus and Herb Chicken Breast

Parmesan Risotto with Baby Vegetables, Lemon Thyme Jus

-

Sautéed Arctic Salmon

Baby Potatoes, Seasonal Vegetable, Tarragon Butter Sauce

-

Asiago Tortellini

Tomato Pomodoro, Parmigiano Reggiano, Aged Balsamic

EMPEROR

(3 Entrée Selection - \$229 Per Person)

Grass Fed Grilled Filet Mignon

Confit Potatoes, Roasted Mushrooms, French Beans, Truffle Jus

-

Slow Roasted Elysian Fields Lamb Loin

Roasted Eggplant Capponata, Roasted Red Pepper Pepper Jus

-

Mushroom Stuffed Chicken Breast

Risotto of Toasted Grains, Manchego Cheese, Fine Herb Butter, Truffle Jus

-

Casco Bay Halibut

Baby Potatoes, Seasonal Vegetable, Shellfish Butter Sauce

-

Grilled Maitake Mushroom

Cassoulet, Fennel Breadcrumb

KING

(3 Entrée Selection - \$199 Per Person)

Grilled New York Strip

Champagne Risotto, French Beans, Shiitake Mushrooms, Truffle Jus

-

Pan Roasted Beef Sirloin

Garlic Potato Puree, Baby Vegetables, Caramelized Shallot Jus

-

Chamomile Chicken Breast

Fried Potato Gnocchi, Buttered Leeks, Grain Mustard Cream Sauce

-

Casco Bay Halibut

Saffron Potatoes, Seasonal Vegetable, Tomato Bouillabaisse

-

Roasted Cauliflower

Chickpea Hummus, Cumin Honey Glaze

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CAKE + DESSERTS

We will cut, plate, and serve your cake free of charge. We also know Pittsburgh is all about a good cookie table! At Hotel Monaco Pittsburgh, we will plate your cookies for no additional charge.

COOKIE TABLE ENHANCEMENTS

Mini Bites

Citrus Panna Cotta, Macaroons, Milk Bar Store Truffles, Mini Cheesecake, Tiramisu

—

\$60 per dozen

SWEET ENDINGS

millie's

Ice Cream Truck, Sundae Bar, Ice Cream Sandwiches and So Much More!

Pricing upon Request

—

Sorbet Cocktail

Raspberry Rose, Pomegranate Champagne, Peach Mint Sparkling and Mango

\$12-\$16 each

Batched Cocktail, 25 minimum

—

"Cookie Table" Cocktail

Everyone's Favorite Sugar Cookie Flavor with a Cocktail Kick!

\$18 each

Batched Cocktail, 25 minimum

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