

# BOXED LUNCH SELECTIONS



IN ORDER TO PROVIDE THE BEST QUALITY AND SERVICE POSSIBLE,  
A MAXIMUM OF TWO ENTRÉE CHOICES CAN BE SELECTED FOR EACH FUNCTION  
THE HIGHER PRICED ENTRÉE CHARGE WILL APPLY TO MULTIPLE SELECTIONS

ALL BOXED LUNCHES INCLUDE A FRESH BAKED COOKIE AND SODA OR BOTTLED WATER

<b>DELI SANDWICH</b> ROAST BEEF, HAM, TURKEY <i>OR</i> VEGETARIAN WITH MONTEREY JACK CHEESE, SERVED ON SOURDOUGH OR WHOLE WHEAT BREAD. SERVED WITH POTATO SALAD AND BAG OF CHIPS.	16
<b>B.L.T.T.</b> BACON, LETTUCE, TOMATO AND TURKEY WITH MONTEREY JACK CHEESE ON SOURDOUGH BREAD. SERVED WITH POTATO SALAD AND BAG OF CHIPS.	17
<b>HOAGIE SANDWICH</b> ROAST BEEF, HAM, TURKEY AND MONTEREY JACK CHEESE WITH LETTUCE AND TOMATO ON A HOAGIE ROLL. SERVED WITH POTATO SALAD AND BAG OF CHIPS.	18
<b>COBB SALAD</b> CRISP GREENS TOPPED GRILLED CHICKEN BREAST, AVOCADO, BLEU CHEESE, BACON, DICED EGG, AND TOMATO. SERVED WITH ROLL AND BUTTER.	19
<b>CHICKEN CAESAR WRAP</b> CRISP ROMAINE, GRILLED CHICKEN BREAST AND SHREDDED PARMESAN TOSSED WITH CREAMY DRESSING AND ROLLED IN A SOFT FLOUR TORTILLA. SERVED WITH RED GRAPES.	17
<b>CRANBERRY QUINOA SALAD</b> ( <i>VEGAN, GLUTEN &amp; DAIRY FREE</i> ) QUINOA WITH DRIED CRANBERRIES, RED & GREEN BELL PEPPER, AND CILANTRO TOSSED IN A FRESH LIME & CURRY DRESSING. GARNISHED WITH GREEN ONIONS.	17

MONARCH HOTEL AND CONFERENCE CENTER  
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GUARANTEED MEAL COUNT IS DUE 72 HOURS IN ADVANCE AND IS NOT SUBJECT TO REDUCTION

# LUNCH ENTREES



IN ORDER TO PROVIDE THE BEST QUALITY AND SERVICE POSSIBLE,  
A MAXIMUM OF TWO ENTRÉE CHOICES CAN BE SELECTED FOR EACH FUNCTION  
THE HIGHER PRICED ENTRÉE CHARGE WILL APPLY TO MULTIPLE SELECTIONS

ALL ENTREES INCLUDE COFFEE, TEA, DECAF OR ICED TEA  
HOT SELECTIONS INCLUDE STARTER GARDEN SALAD AND ROLLS WITH BUTTER  
**ADD DESSERT TO COMPLEMENT YOUR LUNCH - 3.50 PER PERSON**

<b>DELI SANDWICH</b>	16
ROAST BEEF, HAM, TURKEY <i>OR</i> VEGETARIAN WITH MONTEREY JACK CHEESE, SERVED ON SOURDOUGH OR WHOLE WHEAT BREAD. SERVED WITH POTATO SALAD.	
<b>COBB SALAD</b>	19
CRISP GREENS TOPPED GRILLED CHICKEN BREAST, AVOCADO, BLEU CHEESE, BACON, DICED EGG, AND TOMATO. SERVED WITH ROLL AND BUTTER.	
<b>ROASTED PORK LOIN WITH APPLE DEMI-GLACE</b>	19
SERVED WITH ROASTED GARLIC MASHED POTATOES AND SEASONAL VEGETABLE.	
<b>CHICKEN MONARCH</b>	21
BAKED, BREADED BREAST OF CHICKEN FILLED WITH SPINACH, MOZZARELLA & PARMESAN, TOPPED WITH MORNAY SAUCE. SERVED WITH RICE PILAF AND SEASONAL VEGETABLE.	
<b>SLOW ROASTED POT ROAST</b>	19
SERVED WITH ROASTED GARLIC MASHED POTATOES AND SEASONAL VEGETABLE.	
<b>ROASTED PORK LOIN WITH CRANBERRY &amp; ORANGE GLAZE</b> ( <i>GLUTEN &amp; DAIRY FREE</i> )	19
SERVED WITH BABY RED POTATOES AND SEASONAL VEGETABLE.	
<b>CHICKEN PICCATA</b>	19
GRILLED BREAST OF CHICKEN, FINISHED WITH A LEMON-CAPER CREAM SAUCE. SERVED WITH RICE PILAF AND SEASONAL VEGETABLE.	
<b>VEGETARIAN PASTA PRIMAVERA</b>	18
PENNE PASTA, FRESH VEGETABLES AND SUN DRIED TOMATOES WITH ALFREDO SAUCE.	
<b>CHICKEN CHAMPIGNON</b>	19
SAUTÉED BREAST OF CHICKEN TOPPED WITH A WHITE WINE-MUSHROOM SAUCE. SERVED WITH RICE PILAF AND SEASONAL VEGETABLE.	
<b>LONDON BROIL WITH DEMI-GLACE</b>	21
SERVED WITH ROASTED GARLIC MASHED POTATOES AND SEASONAL VEGETABLE.	
<b>GRILLED SALMON</b>	23
FINISHED WITH LEMON BUTTER. SERVED WITH RICE PILAF AND SEASONAL VEGETABLE.	

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# LUNCH BUFFET SELECTIONS



MINIMUM OF 25 PEOPLE REQUIRED FOR BUFFET SERVICE, EXCEPT FOR DELI BUFFET  
BUFFETS ARE BASED ON A MAXIMUM OF 1½ HOURS SERVICE TIME

ALL LUNCH BUFFETS INCLUDE COFFEE, TEA, DECAFFEINATED COFFEE AND ICED TEA  
*ADD DESSERT TO COMPLEMENT YOUR LUNCH - 3.50*

<b>SOUP &amp; SALAD BAR</b> (MAXIMUM 50 PEOPLE) BEEF & BARLEY SOUP · TOMATO BASIL SOUP <sup>V/GF/DF</sup> · TOSSED GREENS AND BABY SPINACH SERVED WITH THE FOLLOWING: TOMATO, CUCUMBER, SHREDDED CARROTS, MUSHROOMS, OLIVES, BROCCOLI FLORETS, BACON BITS, DICED EGG, GRATED CHEDDAR CHEESE, KIDNEY BEANS, DICED CHICKEN AND CROUTONS · ITALIAN VINAIGRETTE AND RANCH DRESSINGS · COTTAGE CHEESE AND PEACHES · ROLLS WITH BUTTER.	18
<b>DELI BUFFET</b> (MINIMUM 10 PEOPLE) TOSSED GREEN SALAD WITH TOMATOES, CUCUMBER, RANCH AND 1,000 ISLAND DRESSINGS · POTATO SALAD · ROAST BEEF, HAM AND ROASTED TURKEY · SWISS, CHEDDAR, MONTEREY JACK AND PEPPER JACK CHEESES · SLICED ONION, LETTUCE AND TOMATO · MAYONNAISE, YELLOW MUSTARD AND DIJON · VARIETY OF DELI BREADS.	20
<b>LITTLE ITALY</b> CAESAR SALAD WITH GARLIC CROUTONS · ANTIPASTO PLATTER · CHICKEN PARMESAN · PESTO LINGUINE · ROASTED VEGETABLES · GARLIC BREADSTICKS.	20
<b>BAKED POTATO &amp; SALAD BAR</b> TOSSED GREEN SALAD · FRESH FRUIT TRAY · BAKED POTATOES · TOPPINGS: CUCUMBER, CHERRY TOMATOES, SOUR CREAM, RANCH DRESSING, WHIPPED BUTTER, CHIVES, GRATED CHEDDAR CHEESE, BACON BITS, DICED CHICKEN BREAST, STEAMED BROCCOLI & TACO SEASONED GROUND BEEF · ROLLS WITH BUTTER.	20
<b>BARBECUE BUFFET</b> TOSSED GREEN SALAD WITH TOMATOES, CUCUMBER, RANCH AND 1,000 ISLAND DRESSINGS · PASTA SALAD · WATERMELON WEDGES · HONEY BARBECUE GLAZED CHICKEN BREAST · PULLED PORK WITH TRADITIONAL BBQ SAUCE · SLIDER BUNS · COLE SLAW · ROASTED POTATO WEDGES.	21
<b>TACO BUFFET</b> TACO SEASONED CHICKEN AND GROUND BEEF SERVED WITH THE FOLLOWING TOPPINGS: SHREDDED LETTUCE, DICED TOMATO, GRATED CHEDDAR CHEESE, DICED ONION, SOUR CREAM, AND SALSA · HARD TACO SHELLS · FLOUR TORTILLAS · FIESTA RICE · REFRIED BEANS · TORTILLA CHIPS.	20
<b>NORTHWEST BUFFET</b> CAESAR SALAD WITH GARLIC CROUTONS · FRESH FRUIT TRAY · CHICKEN CHAMPIGNON · ROASTED PORK LOIN WITH APPLE DEMI-GLACE · FRESH SEASONAL VEGETABLE · RICE PILAF · ROLLS WITH BUTTER.	22
<b>MT. HOOD BUFFET</b> MIXED GREENS WITH BALSAMIC VINAIGRETTE, BLEU CHEESE AND CANDIED WALNUTS · FRESH FRUIT TRAY · LONDON BROIL WITH DEMI-GLACE · CHICKEN MONARCH <i>OR</i> PETITE FILET OF SALMON ( <i>CHOICE OF ONE FOR GROUP</i> ) · BABY RED POTATOES · FRESH SEASONAL VEGETABLE · ROLLS WITH BUTTER.	25

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# DESSERT SELECTIONS



PLEASE MAKE ONE SELECTION PER GROUP WHEN SERVING A PLATED MEAL  
CHEF'S SELECTION OF ASSORTED DESSERTS WILL BE OFFERED WITH BUFFET MEALS

**SPECIFIC DESSERT SELECTIONS REQUIRE A MINIMUM OF THREE BUSINESS DAYS NOTICE**

## **SLICED CAKES & TORTES**

### **CHOCOLATE MOUSSE CAKE**

*DARK CHOCOLATE CAKE FILLED WITH CHOCOLATE MOUSSE*

### **PEPPERMINT PATTY CAKE**

*WHITE AND CHOCOLATE CAKE FILLED WITH MINTY BUTTERCREAM, FINISHED WITH DARK CHOCOLATE GANACHE*

### **CHOCOLATE GANACHE TORTE**

*DARK CHOCOLATE CAKE FILLED AND ICED WITH BITTERSWEET CHOCOLATE GANACHE*

### **HARVEST CARROT CAKE**

*RICH CARROT CAKE WITH WALNUTS, FILLED AND ICED WITH CREAM CHEESE ICING*

### **BANANA CREAM CAKE**

### **LEMON POPPYSEED CAKE**

## **CHEESECAKES**

TRADITIONAL NEW YORK, OREGON MARIONBERRY SWIRL, CHOCOLATE, LEMON-RASPBERRY

## **CUPCAKES**

WHITE, CHOCOLATE, RED VELVET, STRAWBERRY OR LEMON

## **MOUSSES & CUSTARDS**

CHOCOLATE OR LEMON SERVED IN A CHAMPAGNE SHELL GLASS

VANILLA OR LAVENDER PANNA COTTA

SUGAR FREE PUDDING

## **SLICED PIES**

APPLE, MIXED BERRY, CHERRY, PECAN, PUMPKIN

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# CATERING GUIDELINES



*THE STAFF OF THE MONARCH HOTEL LOOKS FORWARD TO THE OPPORTUNITY OF SERVING YOU. IN ORDER FOR US TO PROVIDE THE HIGHEST QUALITY PRODUCTS AND SERVICE FOR YOUR GROUP, THE FOLLOWING POLICIES HAVE BEEN ESTABLISHED.*

**FOOD SERVICES AND GUARANTEES:** THE MONARCH HOTEL IS THE EXCLUSIVE CATERER FOR ALL HOTEL GUEST EVENTS. NO FOOD OR BEVERAGE MAY BE BROUGHT INTO THE HOTEL'S PUBLIC AREAS OR BANQUET FACILITIES WITHOUT SPECIAL PERMISSION FROM THE CATERING OFFICE.

OUR CATERING DEPARTMENT SHOULD RECEIVE YOUR MENU SELECTION AT LEAST ONE MONTH IN ADVANCE OF YOUR FUNCTION, OR AS SOON AS POSSIBLE AFTER MAKING A RESERVATION. A FINAL GUARANTEED MEAL COUNT MUST BE GIVEN NO LATER THAN NOON, 72 HOURS (3 WORKING DAYS) PRIOR TO YOUR FUNCTION. ONCE THE CATERING DEPARTMENT HAS RECEIVED YOUR GUARANTEE, IT IS NOT SUBJECT TO REDUCTION. IF NO GUARANTEE IS RECEIVED, THE EXPECTED ATTENDANCE PROVIDED THE HOTEL WHEN PLANNING THE EVENT WILL BECOME THE GUARANTEE. WE WILL PREPARE SERVICE AND SEATING FOR 5% ABOVE YOUR GUARANTEE NUMBER, TO A MAXIMUM OF TEN PEOPLE, TO ALLOW FOR LAST MINUTE ADDITIONS. OUR KITCHEN WILL MAKE EVERY EFFORT TO DUPLICATE YOUR MENU FOR ADDITIONAL GUESTS. IN THE EVENT THIS CANNOT BE DONE, A SUBSTITUTE ENTRÉE WILL BE PROVIDED. YOU WILL BE CHARGED FOR THE GUARANTEED NUMBER OF GUESTS, OR THE NUMBER OF GUESTS SERVED, WHICHEVER IS GREATER.

PRINTED MENUS ARE OFFERED AS A GUIDELINE. WE WILL BE HAPPY TO PREPARE A MENU TO MEET YOUR NEEDS. DUE TO MARKET FLUCTUATIONS, PRICES CANNOT BE CONFIRMED UNTIL SIX (3) MONTHS PRIOR TO YOUR FUNCTION, AT WHICH TIME CURRENT PRICES CAN BE PROVIDED. MENU ITEMS ARE SUBJECT TO CHANGE AND BASED UPON AVAILABILITY. A 21% SERVICE CHARGE WILL BE APPLIED TO YOUR FINAL BILL. CHILDREN'S MEALS (CHILDREN 10 AND UNDER), VEGETARIAN MEALS AND SPECIAL DIETARY MEALS ARE AVAILABLE AND SHOULD BE REQUESTED PRIOR TO YOUR EVENT.

**ALCOHOLIC BEVERAGES:** OREGON LIQUOR CONTROL COMMISSION REGULATIONS REQUIRE THAT WE PROVIDE A BARTENDER TO DISPENSE ALL ALCOHOLIC BEVERAGES. OREGON LAW REQUIRES OUR STAFF TO REQUEST PROPER IDENTIFICATION (PHOTO I.D.) OF ANY PERSON OF QUESTIONABLE AGE AND REFUSE ALCOHOLIC BEVERAGE SERVICE IF THE PERSON IS EITHER UNDERAGE OR IF PROPER I.D. CANNOT BE PRODUCED. SERVICE WILL BE REFUSED TO ANY PERSON WHO, IN THE COMPANY'S JUDGMENT, APPEARS INTOXICATED.

**BILLING PROCEDURES, DEPOSITS & CANCELLATIONS:** DIRECT BILLING PRIVILEGES ARE EXTENDED TO GROUPS WHO HAVE COMPLETED OUR CREDIT APPLICATION PROCEDURES THIRTY (30) DAYS PRIOR TO THEIR FUNCTION. GROUPS WHO DO NOT HAVE BILLING PRIVILEGES ARE RESPONSIBLE FOR THE TOTAL BALANCE PRIOR TO THEIR EVENT.

THE MONARCH RESERVES THE RIGHT TO REQUIRE AN ADVANCE DEPOSIT ON ANY BOOKING. ALL BOOKING DEPOSITS ARE NON-REFUNDABLE/ NON-TRANSFERABLE AND WILL BE APPLIED TOWARD YOUR FINAL BALANCE. SECURITY OR CLEANING DEPOSITS MAY BE REFUNDABLE.

WHEN A CANCELLATION IS MADE THIRTY (30) DAYS OR MORE PRIOR TO THE FUNCTION, THERE WILL BE NO CANCELLATION FEE. FULL ROOM RENTAL WILL APPLY TO GROUPS CANCELLING WITHIN TWO WEEKS OF EVENT.

**INDEMNIFICATION:** TO THE EXTENT PERMITTED BY LAW, EACH PARTY HEREBY AGREES TO PROTECT, INDEMNIFY, DEFEND AND HOLD THE OTHER HARMLESS FROM ANY LOSS, LIABILITY, COSTS OR DAMAGES ARISING FROM ACTUAL OR THREATENED CLAIMS OR CAUSES OF ACTIONS RESULTING FROM THE NEGLIGENCE OR INTENTIONAL MISCONDUCT OF SUCH PARTY OR ITS RESPECTIVE OFFICERS, DIRECTORS, EMPLOYEES, AGENTS, CONTRACTORS, MEMBERS OR PARTICIPANTS (AS APPLICABLE).

**LIABILITY:** THE HOTEL RESERVES THE RIGHT TO INSPECT AND CONTROL ALL PRIVATE FUNCTIONS. EACH GROUP ASSUMES RESPONSIBILITY FOR DAMAGES MADE TO THE PREMISES DURING THE TIME THEY ARE USING THE FACILITY. DAMAGES TO THE PREMISES WILL BE CHARGED ACCORDINGLY. THE MONARCH HOTEL CANNOT BE HELD RESPONSIBLE FOR DAMAGES OR LOSS OF PROPERTY LEFT IN THE HOTEL BEFORE, DURING OR FOLLOWING YOUR FUNCTION OR FOR LOSS OR DAMAGE TO AUTOMOBILES OR THEIR CONTENTS WHILE PARKED ON HOTEL PROPERTY.

**FUNCTION SPACE:** ROOM CAPACITIES ARE BASED ON SPECIFIC SEATING LAYOUTS. SPECIAL DESIGNS, PRESENTATION REQUIREMENTS AND AUDIO VISUAL ARRANGEMENTS WILL IMPACT THE NUMBER OF GUESTS THAT EACH ROOM CAN COMFORTABLY ACCOMMODATE. IF THE NUMBER OF GUESTS ANTICIPATED CHANGES FROM YOUR ESTIMATE, PLEASE CONTACT THE CATERING OFFICE. ARRANGEMENTS MAY NEED TO BE MADE FOR A LARGER OR SMALLER ROOM.

YOUR FUNCTION ROOM WILL BE HELD FOR YOUR USE ONLY DURING THE TIME INDICATED ON YOUR CATERING CONTRACT. YOU MUST MAKE ARRANGEMENTS IF YOU NEED ACCESS TO THE ROOM BEFORE OR AFTER THE TIME INDICATED AS THE SAME SPACE MAY BE SCHEDULED FOR OTHER PROGRAMS PRIOR TO AND/OR FOLLOWING YOUR EVENT. CATERING CONTRACTS (BANQUET EVENT ORDERS) WILL BE FORWARDED TO YOU UPON COMPLETION OF FINAL ARRANGEMENTS. IN ORDER TO CONFIRM YOUR FUNCTION, THE CATERING CONTRACTS/BEOs MUST BE SIGNED AND RETURNED TO THE MONARCH HOTEL'S CATERING DEPARTMENT.

**PARCEL DELIVERIES:** DUE TO LIMITED STORAGE SPACE, THE MONARCH HOTEL WILL NOT ACCEPT ANY PARCELS, CRATES, ETC., MORE THAN TWO (2) DAYS PRIOR TO THE FUNCTION DATE. ALL PACKAGES SHOULD BE ADDRESSED TO THE ATTENTION OF YOUR CONTACT IN THE CATERING DEPARTMENT. IN ADDITION, THESE PACKAGES SHOULD BE CLEARLY LABELED WITH GROUP NAME, DATE OF FUNCTION AND TOTAL NUMBER OF PACKAGES BEING SHIPPED. PLEASE NOTE THAT THE MONARCH HOTEL DOES NOT HAVE A LOADING DOCK. PLEASE MAKE ARRANGEMENTS WITH YOUR SHIPPING COMPANY FOR LIFT GATES IF NEEDED. BOXES LEFT ON PREMISES FOR LONGER THAN ONE WEEK AFTER DEPARTURE WITHOUT SHIPPING INSTRUCTIONS WILL BE DISCARDED.