Catering Guidelines

The staff of the Monarch Hotel looks forward to the opportunity to serve 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 to 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 and factors out of our control, menu prices are subject to change. Your menu prices cannot be guaranteed more than (3 mos.) prior to your guarantee. Menu items are subject to change and based upon availability. A 22% 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 guarantee deadline.

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: 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.

Deposits: 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.

Cancellations: 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.
A Breakfast Menu Worth Waking Up For

**Continentals**

**de Fuego Continental**
Chefs’s Bakery Assortment, Fresh Pastries, Local Bagels, Served with Whipped Butter, Assorted Jam and Cream Cheese, Fresh Fruit Display, Assorted Chilled Fruit Juices, Coffee Service with an Assortment of Teas. Continental Breakfast Service is Limited to 1 ½ hours.

Cost: 22 / Person

**Monarch Continental**
Chefs’s Bakery Assortment, Fresh Pastries, Local Bagels, Served with Whipped Butter, Assorted Jam and Cream Cheese, Assorted Chilled Fruit Juices and Coffee Service with an Assortment of Teas. Continental Breakfast Service is Limited to 1 ½ hours.

Cost: 19 / Person

**Health Nut Continental**
Assorted Greek Yogurts, Bob’s Red Mill Oatmeal, Served with Brown Sugar, Almonds, Raisins and Fresh Berries; Fresh Seasonal Fruit Tray, Assorted Local Bagels with Cream Cheese, Assorted Chilled Fruit Juices and Coffee Service with an Assortment of Teas. Continental Breakfast Service is Limited to 1 ½ hours.

Cost: 26 / Person

**A la Carte Selections**

Add Scrambled Eggs and Breakfast Potatoes to Your Continental (Minimum of 10 People)
Cost: 5 / Person

Add Biscuits and Chorizo Gravy to Your Continental (Minimum of 25 People)
Cost: 4 / Person

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas (One Gallon Serves 18-20, One Airpot Serves 8-10)
Cost: 44 / Gallon

Chilled Fruit Juices (Orange, Apple, Cranberry, Tomato & V-8); Lemonade or Brewed Iced Tea (One Gallon Serves 18-20, One Pitcher Serves 8-10)
Cost: 22 / Pitcher

Individual Bottles of Fruit Juice
Cost: 4 / Bottle

ALL ITEMS PRICED PER DOZEN: Pastries, Muffins, Doughnuts, Breakfast Breads, Assorted Bagels with Cream Cheese, Dessert Bars, Brownies, Fresh Baked Cookies
Cost: 44 / Doz.

Assorted Whole Fruits
Cost: 4 / Each

Hard Boiled Eggs
Cost: 3 / Each

Individual Assorted Fruit and Yogurt Parfaits
Cost: 7 / Each

Assorted Soda
Cost: 3 / Each
Meeting Packages

ASK OUR CATERING DIRECTOR ABOUT HOW TO BUILD A CUSTOM MEETING PACKAGE FOR YOUR GROUP.

All Day Meeting Package 55 \textdollar per person
Included in our “All Day” meeting package is our defuego continental breakfast, morning and afternoon beverage and coffee service, afternoon power break, choose between our de Fuego deli lunch buffet, a south American taco bar or our stunning salad bar with many protein and topping options.

EXECUTIVE BREAK 25 \textdollar per person
Charcuterie board with premium cured meats, local cheese and fruit board, artisanal crackers, fresh vegetable tray with house made hummus, coffee service, and assorted chilled sodas and bottled teas.

POWER BREAK 20 \textdollar per person
Tillamook wrapped cheese squares, assorted energy bars, house made energy sustaining trail mix, bananas, beef snack sticks, coffee service, and assorted chilled sodas.

ALL DAY Beverage Service 10 \textdollar per person
Morning service of coffee, tea and decaffeinated coffee, assorted hot teas mid-morning refresh of coffee service, afternoon break of coffee service, assorted hot teas, and chilled sodas/bottled waters.

AFTERNOON BREAK 20 \textdollar per person
Whole fresh fruits, assorted fresh baked cookies, seasonal vegetable tray, assorted energy bars, coffee service and assorted hot teas, and chilled sodas/bottled waters.

\textcopyright{} Monarch Hotel and Conference Center
A 22\% Service Charge will be Added to Your Final Bill * Menu Prices and Service Charge Subject to Change Prices Listed are on a Per Person Basis. Unless Otherwise Noted Guaranteed Meal Count is Due 72 hrs. in Advance and is Not Subject to Reduction * steaks, burgers & eggs are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
In order to provide the best quality and service possible when offering a served meal, a maximum of two entree choices can be selected for each function. Groups 15 and over, all eggs will be served scrambled. All breakfast and brunch selections include coffee and tea service.

+CAST IRON BISCUITS & GRAVY | 19
Creamy chorizo gravy, buttermilk biscuits, Spanish paprika, two eggs over easy, two strips of bacon

+SMASHED SKILLET | 20
Fried fingerling potatoes, chorizo, three cheese fondue, two eggs, cilantro, biscuit

SMOKED HAM BENEDICT | 21
Smoked sliced ham, fresh croissant, two eggs, rosemary hollandaise, fried fingerling potatoes

+STEAK AND EGGS | 25
Marinated Bavette, smashed crispy fingerlings, two eggs, chimichurri, criolla, biscuit

FRENCH TOAST de COCO | 20
Shredded coconut, caramelized bananas in a dulce de leche butter sauce, thick cut brioche eggy bread, fresh fruit

+CLASSIC BACON & EGGS | 20
Peppered thick cut crispy bacon, scrambled whole eggs, biscuit, smashed and fried fingerling potatoes, house charred salsa

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**Breakfast & Brunch Buffets**

**Defuego Breakfast Buffet**
Scrambled cheesy eggs, fingerling herb tossed potatoes, fresh fruit bar, fresh baked pastries, Greek yogurt and toppings, crispy peppered bacon and link sausage, French toast with fruit toppings and maple syrup
28 per person

**Brunch Buffet**
Scrambled cheesy eggs, fingerling herb tossed potatoes, fresh fruit bar, crispy peppered bacon and link sausage, French toast bar, fresh salsas and house tortilla chips, de Fuego premium chef’s choice salads, chef attended omelet station, brunch carving station with smoked ham and assorted sausages, fresh chimichurri
40 per person

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**Brunch Board**
Breakfast themed brunch grazing board, mini buttermilk pancakes, fresh fruit, berry compotes, fresh pastries, croissants and doughnuts, Greek yogurt & granola
19 per person

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Breakfast Chef Attended Omelet Station

CHEF ATTENDED SAUTE STATION PLEASE NOTE THAT A $100 CHEF’S FEE WILL APPLY ON ALL CHEF ATTENDED SAUTE STATION. SAUTE STATION CAN ONLY BE ADDED IN ADDITION TO CONTINENTAL, BUFFETS OR AS AN ADDITION TO YOUR PLATED CHOICES. NOT TO BE SERVED A LA CARTE. 25 PERSON MINIMUM.

Omelet BAR

Each station is stocked with fresh eggs and toppings bar with ingredients of your choice. 25 per person minimum.

**Basic** Choose two proteins, two vegetables, two toppings 13 / pp

**Premium** Choose three proteins, three vegetables, three toppings 15 / pp

<table>
<thead>
<tr>
<th>Proteins</th>
<th>Toppings</th>
<th>Vegetables</th>
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<tbody>
<tr>
<td>Smokey Chorizo</td>
<td>Scallions</td>
<td>Mama lil’ Peppers</td>
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<tr>
<td>Smoked Sausages</td>
<td>Cilantro</td>
<td>Bell Peppers Assorted</td>
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<td>Peppered Bacon</td>
<td>Fresh Parmesan</td>
<td>Charred Onion</td>
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<td>Fennel Sausage</td>
<td>Monterey Jack</td>
<td>Caramelized Onion</td>
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<td>Sweety Drops</td>
<td>Fresh Artichoke Hearts</td>
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<td>Avocado</td>
<td>Black or Green Olives</td>
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<td></td>
<td>Cheddar Cheese Blend</td>
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* steaks, burgers & eggs are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
FAMILY STYLE DINING

We believe food is all the sweeter when shared

PARTIES 20 - 50 Served Family Style or buffet
PARTIES 50 & up Served buffet style only
All family style meals include choice of field greens salad or Caesar salad served family style, fresh rolls and butter, coffee and tea service.

South American asado
$56 PER PERSON

CHOOSE THREE PREMIUM SIDES / TAPAS
Seasonal Vegetables
Charred Carrots
Mushroom Risotto
Fuego Mac
Papas a la Crema
Charred Salsa Patatas
Crispy Brussel Sprouts

+THREE PREMIUM ENTREES...
Bavette Steak, Chimichurri
Braised Peruvian Chicken
Brazilian Rubbed Salmon

FAMILY feast
$49 PER PERSON

Choose THREE SIDES / TAPAS...
Seasonal Vegetables
Charred Carrots
Chimichurri Risotto
Fuego Mac
Papas a la Crema
Crispy Brussel Sprouts
Cheese Empanadas

+CHOOSE THREE ENTREES...
Bavette Steak, Chimichurri
Brazilian Salad
Braised Peruvian Chicken
South American Style
Smoked Sausages

de Fuego CLASSIC
$39 per person

CHOOSE TWO SIDES / TAPAS
Seasonal Vegetables
Charred Carrots
Chimichurri Risotto
Fuego Mac
Papas a la Crema
Charred Salsa Patatas
Crispy Brussel Sprouts

+TWO ENTREES...
Bavette Steak, Chimichurri
Braised Peruvian Chicken
Brazilian Rubbed Salmon
Plated selections

All selections include: choice of field greens salad or caesar salad, fresh rolls and butter, coffee and tea service. When selecting more than one entrée, the higher priced entrée charge will apply to the menu. Entrée selection is limited to two choices.

Pork Chops 41
Carlton Farms bone in pork chop, fresh rosemary and thyme butter, bacon and charred onion wild rice, apple cabbage slaw

+ Bavette Steak 8 oz. 40
Whipped garlic mashed red potatoes, seasonal vegetables

Peruvian Airline Chicken 37
Chimichurri corn risotto, roasted vegetables

Chicken Skizzle 38
Roasted Airline chicken breast in an apple brandy cream sauce, linguica, garlic mashed potato, chef’s roasted vegetables

+ Vegetarian Lomo Saldado 35
Beyond meat-less meat, wild mushrooms, onions & peppers, coconut lime rice, aji Amarillo sauce, queso fresco

+ Lomo Saldado 35
Bavette steak, onions & peppers, coconut lime rice, aji Amarillo sauce, queso fresco

+ Brazilian Salmon 38
Paprika & garlic rubbed salmon, chimichurri corn risotto, roasted vegetables

Premium Plated Selections

+ Surf & Turf 68
8 oz. Mole Rubbed Petit Filet, jumbo prawns, garlic mashed potato, roasted chef’s vegetables

+ New York Strip 68
16 oz. Boneless New York Strip, garlic mashed potato, roasted chef’s vegetables, peppercorn brandy sauce

+ Rib Eye 12 oz. 58
Molé spice rubbed and grilled ribeye, herb butter, whipped garlic mashed red potatoes, roasted seasonal vegetables
BUFFET SELECTIONS
WE CAN MAKE YOUR BUFFET DREAMS COME TRUE, ASK ABOUT A CUSTOM SPREAD.

FAMILY ASADO
$58 pp
- Fresh Cucumber & Tomato cold salad with Vinegar sauce
- Ecuadorian Shrimp Ceviche & Blue Corn Tortilla Chips
- Snake River Farm’s Bovette Steak
- Zenners Smoked Sausages
- Braised Beef back Ribs
- Charred and Grilled squash, onions, and peppers
- Patatas la Crema
- Green and Red Chimichurri Salsa Criolla
- Fresh Rolls & Butter

TEXAS BBQ
BUFFET $53 pp
- Mac & Cheese
- Smoked Ribs
- Smoked Pulled Brisket
- House BBQ Sauce
- Texas Cobb Salad
- Best Ever Baked Beans
- Roasted Corn
- Texas Jalapeno Coleslaw
- Buttermilk Biscuits & Honey butter
- Blue Cheese & Bacon Potato Salad

DEFUEGO BUFFET
$48 pp
- Bibb & Belly Salad
- Fresh Rolls & Butter
- deFuego Avocado Caesar Salad
- Chimichurri Roasted Corn Risotto
- Brazilian Rubbed Salmon Filets
- Charred Salsa Patatas
- Chili Lime Roasted Zucchini
- Ancho Glazed Braised Chicken

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COCKTAIL HOUR
HORS D’OEUVRES
SMALL BITES

HOT per piece
Minimum 24 pieces per item

- Chorizo Meatballs, Romesco Sauce 4
- Chicken Croquettes 4
- Hamburguesita De Cordero, Lamb Slider with Sharp Cheddar, Caramelized Onions, Garlic Aioli 5
- Cuban Slider 5
- Bacon Wrapped Cheese Jalapenos, Ancho 4
- Fried Cauliflower, Romesco Sauce 3
- Spicy Pork Tenderloin Skewer 4
- Wild Salmon Cakes, Jalapeno Tarter 4
- Tequila & Lime Marinated Beef Skewers 4
- Brazilian Rubbed Salmon Skewers, Chimichurri 4
- Chimichurri Chicken Thigh Skewers 4

COLD per piece

- Smoked Brazilian Salmon Mousse on Toast Points, Chimichurri 4
- Bruschetta Crostini’s 4
- Foraged Mushroom Crostini, Shaved Parmesan, Truffle Oil 4
- Charred Beet Crostini, Ricotta, Shaved Onion, Lemon Herb Gremolata 4
- Oaxacan Avocado Blue Born Tostada, Micro Herb Salad, Lemon Zest, Lime 4
- Deviled Eggs, Herb Whipped Filling, Pickled Red Onion, Lemon Micro Green Salad 4

PREMIUM per piece

- Pincho de Filete, Grilled Beef Tenderloin Skewer, Chimichurri 6
- Blackened Shrimp Wrapped with Bacon 6
- Ecuadorian Shrimp Ceviche 5
- Frenched Rack of Lamb 7
- Marinated Pork Shanks, Cuban Style 6
- Shrimp al ajillo, prawns in butter, aji pepper and white wine sauce 5
- Bavette Crostini Snake River Farms Wagyu Horseradish Crema 5

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Tablas

Grazing, Charcuterie and Seasonal Boards
25 per person minimum

Cheeseboard
Served with artisanal crackers, seasonal jams and spreads / 7 pp

Meat and Cheese Platter
Cured meats and cheeses served with artisanal crackers, seasonal jams & spreads / 10 pp

Charcuterie Board
Premium cured local meats, and aged cheeses served with Spanish olives, artisanal crackers, seasonal jams and spreads, pickled vegetables / 11 pp

Vegetable
Rotating seasonal chilled vegetable tray / 6 pp

Burrata Board
Gooey burrata cheese, roasted salsa, heirloom tomatoes, fresh basil, baguette bread / 6 pp

Seasonal Fruit Board
Rotating seasonal chilled fruit board / 8 pp
CHEF ATTENDED CARVING STATIONS

PLEASE NOTE THAT AN $100 CHEF’S FEE WILL APPLY ON ALL CARVING STATIONS. A CARVING STATION CAN ONLY BE ADDED IN ADDITION TO BREAKFAST BUFFETS, HORS D’ŒUVRES AND / OR DINNER SELECTIONS, NOT TO BE SERVED A LA CARTE. 15 PERSON MINIMUM

Mole Rubbed Prime Rib horseradish and chimichurri / 15 pp
Roasted Rosemary Turkey Breast turkey jus/ 8 pp
Smokey Herb Roasted Ham / 7 pp
72 Hour Smoked Beef Brisket, House BBQ Sauce / 11 pp
FRESH PASTA

MINIMUM OF 50 GUESTS. CHEF ATTENDED PASTA STATION, PLEASE NOTE THAT A $100.00 CHEF’S FEE WILL APPLY ON ALL CHEF ATTENDED PASTA STATIONS. PASTA STATIONS CAN ONLY BE ADDED IN ADDITION TO DINNER SELECTIONS, OR A MINIMUM ADDITIONAL FOOD PURCHASE OF $800. NOT TO BE SERVED A LA CARTE. 50 PERSON MINIMUM.

Basic  Choose two proteins, two vegetables, two toppings 15 / pp

Premium  Choose three proteins, three vegetables, three toppings 18 / pp

Buffet

Enjoy our pasta bar as a buffet with this option. Included in our pasta buffet is three chef selected pasta combinations and toppings, one vegetarian and two protein pastas, a seasonal green salad and bread and butter. No chef’s fee applies.  35 / pp

Proteins
Smokey Chorizo
Smoked Sausages
Braised Chicken
Cilantro Lime Shrimp
Braised Beef

Vegetables
Mama lil’ Peppers
Bell Peppers Assorted
Charred Onion
Caramelized Onion
Fresh Artichoke Hearts
Black or Green Olives
Seasonal Vegetables

Toppings
Scallions
Cilantro
Fresh Shaved Parmesan
Monterey Jack
Sweety Drops
Arugula
Crispy Bread Crumbs
Crispy Bacon Pieces
Taquería  South American taco & salad bars

CLASSIC  (min 20 guests)  |  26 pp lunch / 33 pp dinner
Mole spiced Piedmontese ground beef, Mojo Pulled Pork, Mixed Peppers and Onions, Vegetarian black beans, Corn & Flour Tortillas, Chopped Romaine Lettuce, Pickled Red Onion, Creamy Cilantro Ranch, Queso fresco, Purple Cabbage Slaw, Tomatoes, Onions, Jalapenos, Sour Cream, Salsa, House Tortilla Chips, Cilantro Lime Rice, Assorted Salsas and Hot Sauces, Fresh Limes

STREET FAIR  (min 20 guests)  |  28 pp lunch / 36 pp dinner
Chopped mole rubbed carne asada, carnitas, Pulled Peruvian chicken, Vegetarian black beans, Spanish red rice, Chopped romaine lettuce, Pickled red onion, Creamy cilantro ranch, Pickled jalapeno, Chopped white onion, Cilantro, Fresh lime, Queso fresco, Peruvian green avocado salsa, Assorted hot sauces, corn and flour tortillas made locally

Add Guacamole | 4 pp
BOXED LUNCHES
More than just a sandwich.

Classic 20 pp Sandwich, Chips & Cookie
Elite 22 pp Sandwich, Chips, Fruit, Cookie

Sandwich Choices

Please make a maximum selection of 3 sandwiches per event. Each boxed lunch includes a bottled water or can of soda. (Can also be served Buffet style)

Brazilian Beef Bauru Shaved prime rib, shaved onions, horseradish chimichurri aioli, tomatoes, arugula, hoagie roll.

Smokehouse Club Smoked turkey breast, smokey pit ham, crispy bacon, stone ground aioli, arugula, tomato, soft wheat bread.

Cubano Sandwich Smoked pit ham, house roasted mojo pork, provolone cheese, house pickles, yellow mustard, hoagie roll.

Southwest Wrap Thinly sliced turkey, ancho aioli, romaine lettuce, tomato, pepper, provolone, avocado, flour tortilla.

Pecan Chicken Salad Croissant Mixed chicken and herb salad, candied pecans, fluffy croissant, tomato, arugula.

Pecan Chicken Salad Wrap Mixed chicken and herb salad, candied pecans, tomato, arugula all wrapped up in a flour tortilla.

ADDITIONS

Texas Potato Salad | 3 PP
Chef’s Soup | 5 pp
Field Greens Side Salad | 4 PP
SALAD SELECTIONS

TEXAS COBB | 21 Romaine, chipotle ranch, avocado, blue cheese, bacon, boiled egg, cherry tomatoes, bacon pieces

PERUVIAN CHICKEN | 23 Grilled chimichurri chicken, mixed greens, green goddess dressing, pickled red onion, cherry tomatoes, charred corn, house made tortilla chips, queso fresco

FIELD GREENS | 18 Lemonade vinaigrette, pickled red onion, cherry tomatoes, pepitas, queso fresco

BIBB & BELLY | 19 Crispy beer braised pork belly, butter lettuce, pepitas, heirloom tomato, buttermilk blue cheese dressing, pickled red onion, radish, blue cheese

DEFUEGO CHICKEN CAESAR | 22 Romaine, avocado Caesar dressing, shaved parmesan, sweetie drops, house croutons, grilled chicken

BRAZILIAN SALMON | 25 Paprika & garlic rubbed salmon, lemonade vinaigrette, arugula and mixed greens, pepitas, quinoa, queso fresco, sliced radish, pickled red onion

BLACKBERRY CHIPOTLE QUINOA | 19 Mixed greens, tons of quinoa, green onion, queso fresco, pepitas, cilantro, blackberry chipotle dressing

**CASUAL LUNCH**

All Casual Lunch Salad Bars and Buffets are served with Fresh Rolls and Butter, Iced tea, coffee and tea service.

**PROTEIN SALAD BAR**

Cilantro grilled chicken breast, Brazilian Rubbed salmon filets, Assorted lettuce blends, Chef’s seasonal and assorted salad toppings House lemonade dressing Ranch, Balsamic Vinegar, 27 pp

**TEXAS BBQ BUFFET**

Smoked Pulled Chicken Mojo Braised Pulled Pork Deli Rolls House BBQ Sauce Best Ever Baked Beans Blue Cheese and Bacon Potato Salad Texas Jalapeno Coleslaw Roasted Corn 30 pp

**TEXAS COBB SALAD BAR**

Bacon pieces, blue cheese crumbles, cherry tomatoes, crisp romaine lettuce, blue cheese dressing, chipotle ranch, chopped hard-boiled egg, pickled red onion, fresh red onion, Cajun grilled chicken, 25 pp

**DELI LUNCH**

Shaved peppered turkey, smoked and shaved ham, assorted deli bread, assorted cheeses, aioli’s, toppings, seasonal salads, assorted chips / 25 pp

Add Brazilian rubbed salmon +10 per person
Add Bavette steak +12 per person
Add Shrimp Skewers +10 per person
Add Chef’s Seasonal Soup +5 per person

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SWEETS AND TREATS

Plated
Seasonal Cheesecake 7
Chocolate Cake 7
Chef’s Choice Random Assortment 6
Vegan or Gluten Free Dessert 12

Platters
Double Fudge Brownies 44 / dozen
Dessert Bars 44 / dozen
Assorted Mini Cheesecakes 44 / dozen
Assorted Macarons 44 / dozen
Assorted Cupcakes 44 / dozen

Interactive Dessert Stations
S’mores Display 15 pp
Churro Bar with Hot Dipping Sauces and Strawberry Compote 10 pp
Sugared Waffle Bar, Chocolate Sauce, Whipped Cream, Berry Compotes 47 / dozen