

#### **Hotel Monaco Denver**

# Drop Off Catering Menu

# PANZANO

America's Top Restaurants – Zagat
Four Diamonds – AAA
"Best Italian" – Westword Best of Denver
"Four Stars" – 5280 Magazine
"Denver's Fab Five Chef" – 5280 Magazine
Colorado Chef of the Year – American Culinary Federation

- •Nearly 100 percent of our food is organic, including the steaks, flours, grains, produce, salad greens, chocolate and more.
  - Our coffee is certified fair-trade and sustainable from the Rainforest Alliance
     Both our hot tea and iced teas' are organic
- Our steak, lamb, pork and mushrooms are naturally raised, organic and locally sourced
   We serve only seafood that has been approved by SeafoodWatch.com
- •Where possible, we have placed our lights on a timer or motion sensitive light switches •We recycle paper, glass, cardboard, plastics and aluminum
  - The fryer oil is recycled as bio-diesel
    We have been composting for over three years with the goal of having zero waste,
    - everything is either recycled or composted
    - •The to-go containers are recyclable, or biodegradable and compostable.



#### **Hotel Monaco Denver**

1717 Champa Street at 17<sup>th</sup> Street
Denver, CO 80202
303.296.1717
303.296.1818

www.monaco-denver.com



## **Morning Drop Offs**

#### LOX AND WELLNESS

- Smoked salmon with capers and red onion
- Fresh assorted bagels and low fat cream cheese
- **Grapefruit platter** with blueberries, Rocky Mountain Wildflower Honey, toasted almonds
- Whole wheat muffins
   20 Per Person

#### CONTINENTAL BREAKFAST

- Fresh baked croissants, danishes, and muffins with jams, jellies ,butter
- Organic Greek yogurt with house made granola, berries
   17 Per Person

#### **BREAKFAST SANDWICHES**

- House made breakfast sandwiches with scrambled eggs, fontina cheese and your choice of bacon or sausage on a potato bun
- Seasonal fruit and berries21 Per Person

#### MORNING MADNESS BREAK

- House made coffee cake
- House made berry and granola bars
- Mixed rosemary roasted nuts

#### MORNING ENHANCEMENTS

- Lavazza coffee with to-go cups, lids, creamer and sweetener
  - 6 Per Person

12 Per Person

- Orange juice
  - 4 Per Person

Menu pricing subject to change. There is a \$250 food and beverage minimum for all drop off catering. All food and beverage charges shall be subject to a 18% service charge. There is a 40 person maximum for all orders. Drop off catering is only available within a 6 block radius of Panzano. We ask that you give us a minimum of 72 hours notice for all orders to help maintain service standards. All orders come with disposable plates, napkins and service ware.



## **Afternoon Drop Offs**

#### **DICAMANO LUNCH BUFFET**

- **Caesar** with hearts of romaine, anchovies, garlic, parmesan and crispy capers
- Italian cold cuts roast beef and smoked turkey
- Grilled portabella mushrooms
- Imported cheeses provolone, mozzarella, fontina
- **Deli staples** *lettuce*, *tomatoes*, *onions*, *pepperoncini*, *pickles*, *condiments*
- Bags of Gourmet potato chips
- Fresh baked assorted cookies
   26 Per Person

#### PANZANO BOXED LUNCH

- Selection of turkey, ham, roast beef, and vegetarian sandwiches with lettuce, tomato and fontina cheese on house made foccacia
- Bags of Gourmet potato chips
- Whole fruit
- House baked cookie
   18 Per Person

#### **PIZZA BUFFET**

- Margherita pizza with buffalo mozzarella, pomodoro, fresh basil and estra virgin olive oil
- Salsiccia with Italian sausage, pepperoni, fontina, provolone and pomodoro
- Caesar with hearts of romaine, anchovies, garlic, parmesan and crispy capers
  - 20 Per Person

#### **TACCHINO**

- Panino con Tacchino roast turkey, provolone, sliced tomato, roasted red pepper aioli, on a focaccia bun
- Caesar with hearts of romaine, anchovies, garlic, parmesan and crispy capers
- Bags of Gourmet potato chips
   18 Per Person

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#### **Platters**

#### **ROCKY MOUNTAIN**

Rocky Mountain Wildflower Honey, Jumping Good goat cheese,
 Fruition Farms pecorino, Mouco truffle cheese and house made crackers
 rosemary garlic, wheat and nut, and basil pesto
 10 Per Person

#### **FATTORIA PIATTO**

 Prosciutto d' parma, duck mousse, bresaola, pecorino gran cru, grana padano, Haystack Mountain goat cheese, sliced pear, marinated olives, cranberry orange compote, roasted garlic served with focaccia
 10 Per Person

#### LONGEVITY

 Chef's seasonal hummus with flat bread, raw vegetables, and local smoked chile lime trail mix
 8 Per Person

#### **VEGETABLE**

Marinated and grilled vegetables, imported olives and artichokes
 8 Per Person

#### FRESH FRUIT

Sliced seasonal fruitPer Person

#### **GOURMET SLIDERS**

- Steak sliders pesto, gorgonzola, arugula
- Portobello sliders goat cheese, balsamic jelly, basil
- Turkey sliders tomato, provolone, roasted red pepper aioli 12 Per Person

#### SWEET AND SALTY

 Home made lemon bars and caramel tarts topped with sea salt and chocolate ganache
 7 Per Person

#### **BROWNIES AND BLONDIES**

Home made brownies and blondes topped with seasonal berries and powdered sugar
 5 Per Person

#### HAPPY HOUR DROP OFF CATERINGS

Customized packages available

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