



Hotel Monaco Salt Lake City

Catering Menu

“I am old school in my approach to honest food, if you couldn't cook something over a campfire 100 years ago, I wouldn't want to be cooking it now!”

– Nathan Powers



A KIMPTON HOTEL



Hotel Monaco Salt Lake City

15 West 200 South

Salt Lake City, Utah 84101

801.595.0000

801.532.8500

www.monaco-saltlakecity.com

Hotel Monaco Salt Lake City
Full Day Meeting
Package

Suggested Packages

LIVE LIKE A LOCAL ALL DAY PACKAGE

BAMBARA BREAKFAST

- House Baked Breakfast Pastries and Breakfast Breads
- Fresh Sliced Fruit Platter
- Fresh Scrambled Eggs
- Applewood Smoked Bacon, Chicken – Apple Sausage Links
- Home Fried Potatoes
- Griddled Whole Grain Pancakes served with blueberries
- Includes: Chilled Fresh Juices

FUN BREAK

- House Made Granola Bars
- Fresh Popped Popcorn
- Mini Candy Bars
- Sun Chips
- Fresh Sliced Fruit display

EXECUTIVE BUFFET

- Mixed Organic Greens, Garden Vegetables, *Ranch Dressing*
- Daily Soup
- Quinoa Salad with bacon, nuts and dried fruit
- Chilled Meats:
- Sliced Smoked Chicken Breast with Pesto Aioli
- Sliced Roasted Tenderloin of beef with horseradish cream
- Peppered crusted salmon with dill crema
- Accompaniments:
- Cheese board to include chef's selection of domestic and imported cheese
- Chef's assortment of house made breads & rolls
- Extra Virgin Olive Oil, Vinegar
- Tomatoes, Red Onions, Dill Pickles, Lettuce Piquillo Peppers, Tapenade
- Kettle Chips
- Flourless Chocolate cake, Salted Caramel & Fudge

POWERS' BREAK

- Chef Powers' Famous Bacon Trail Mix
- Local Cheese Board with dried fruits and nuts
- House Made Hummus with sliced seasonal vegetables
- Bambara Raspberry Lemonade & Iced Tea

ALL DAY BEVERAGES

House Brewed Caffe Vita, Decaffeinated Coffee, Assorted Teas
Water Pitchers with Sliced Fresh Fruit

\$98.00 Per Person

HEALTHY EATING MEETING

HEALTHY BREAKFAST

- House Baked Breakfast Pastries and Breakfast Breads
- Seasonal Fresh Sliced Fruit Platter
- Egg Whites Scrambled with Fresh Basil
- Olive Oil Roasted Potatoes
- Chicken Apple Sausage
- Individual Flavored Yogurts
- House Made Granola
- Chilled Fresh Juices

AM BREAK

- Garden Vegetable Crudités with Chef's Choice of Dipping Sauces
- Sliced Fresh Fruit
- Roasted Red Pepper Hummus, Pita Chips
- Coconut Water

MEDITERRANEAN BUFFET

- Mixed Organic Greens, *Cucumbers, Feta, Olives, Balsamic Vinaigrette*
- Grilled Chicken Medallions, *Cucumber Tzatziki Sauce*
- Penne Pasta, *Italian Sausage, Tomato Basil Sauce, Fresh Mozzarella*
- Couscous, *Olives, Cherry Tomatoes, Mint, Basil*
- Grilled Chilled Asparagus, *Lemon, Parmesan*
- House Made Focaccia, *Olive Oil*
- Sicilian Pistachio Bars

PM BREAK

- Greek Yogurt
- House Made Granola
- Assorted Dried Fruit
- Fancy Mixed Nuts
- Assorted Naked Smoothies

ALL DAY BEVERAGES

House Brewed Caffe Vita, Decaffeinated Coffee, Assorted Teas
Water Pitchers with Sliced Fresh Fruit

\$98.00 Per Person

****SODAS AND BOTTLED WATER ARE NOT INCLUDED IN**

PACKAGE PRICING AND ARE CHARGED ON CONSUMPTION

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OFFICE SPECIAL ALL DAY PACKAGE

CONTINENTAL BREAKFAST

- House Baked Breakfast Pastries and Breakfast Breads
- Seasonal Fresh Sliced Fruit Platter
- Chilled Fresh Juices
- House Brewed Caffé Vita, Decaffeinated Coffee, Assorted Teas

BAMBARA DELI BUFFET

- Organic Greens, Garden Vegetables, *Ranch Dressing*
- Daily Soup
- Whole Grain Mustard Potato Salad
- Smoked Turkey, Prosciutto, Roast Beef, Salami, Grilled Portobello
- Cheddar, Fresh Mozzarella, Gruyere, Feta
- Tomatoes, Red Onions, Dill Pickles, Lettuce, Piquillo Peppers, Tapenade
- Extra Virgin Olive Oil, Vinegar
- House Baked Breads and Roll
- Kettle Chips
- Freshly Baked Cookies and Brownies

FUN BREAK

- House Made Granola Bars
- Fresh Popped Popcorn
- Mini Candy Bars
- Sun Chips
- Fresh Seasonal Sliced Fruit

ALL DAY BEVERAGES

House Brewed Caffé Vita, Decaffeinated Coffee, Assorted Teas
Water Pitchers with Sliced Fresh Fruit

\$90.00 Per Person

JET SETTER ALL DAY PACKAGE

EURO CONTINENTAL

- Fresh Rolls, Baguette & Sliced Breads
- Croissants, Muffins, & Mini Breakfast Pastries
- Charcuterie & Domestic and Imported Cheese Display
- Sliced Fresh Fruit & Berries
- Classic Greek Yogurt & Rebecca's House Made Granola

SALADS BUFFET

- Chef's Seasonal Soup Selection
- Bambara Roasted Beet and Citrus Salad with Goat Cheese
- Fresh Tomato, Mozzarella, Olive Oil
- Quinoa, Roasted Vegetables, Arugula, Utah Feta
- Baby Spinach, Grape Tomatoes, Bacon Lardoons, Blue Cheese, White Balsamic Vinaigrette
- Chilled Grilled Sliced Chicken
- Grilled King Salmon
- Chef's Selection of Breads, Rolls, Whole Wheat Bread, and Gluten Free Bread
- Fresh Fruit Salad
- House Churned Sorbets

BUILD YOUR OWN ITALIAN SODA

- Torani Syrups
- Club Soda
- Whipped Cream
- Assorted Berries
- House Made Macarons

ALL DAY BEVERAGES

Belgium Hot Chocolate
House Brewed Caffé Vita, Decaffeinated Coffee, Assorted Teas
Water Pitchers with Sliced Fresh Fruit

\$90.00 Per Person

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Hotel Monaco Salt Lake City

Breakfast

CONTINENTAL BREAKFAST

- House Baked Breakfast Breads and Pastries
- Sliced Fresh Fruit
- Rebecca's House Made Granola, Dried Fruit, & Greek Yogurt
- Chilled Fresh Juices
- Caffé Vita Regular and Decaffeinated Coffee, Mighty Leaf Teas
- \$24 Per Person

EURO CONTINENTAL

- Fresh Rolls, Baguette & Sliced Breads
- Croissants, Muffins, & Mini Breakfast Pastries
- Charcuterie & Domestic and Imported Cheese Display
- Sliced Fresh Fruit & Berries
- Classic Greek Yogurt & Rebecca's House Made Granola
- Caffé Vita Regular and Decaffeinated Coffee, Mighty Leaf Teas
- \$27.00 Per Person

COUNTRY BREAKFAST

- House Baked Breakfast Breads and Pastries
- Sliced Fresh Fruit
- Farm Fresh Scrambled Eggs
- Applewood Smoked Bacon, Sage Sausage Links
- Home Fried Potatoes
- Chilled Fresh Juices
- Caffé Vita Regular and Decaffeinated Coffee, Mighty Leaf Teas
- \$28.00 Per Person

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BAMBARA BREAKFAST

- House Baked Breakfast Breads and Pastries
- Sliced Fresh Fruit
- Farm Fresh Scrambled Eggs
- Applewood Smoked Bacon, Chicken-Apple Sausage Links
- Home Fried Potatoes
- Choice of:
- Griddled Whole Grain Pancakes with berries
- or
- Bambara Breakfast Burrito
- Chilled Fresh Juices
- Caffé Vita Regular and Decaffeinated Coffee, Mighty Leaf Teas
- \$30.00 Per Person

HEALTHY BREAKFAST

- House Baked Breakfast Breads and Pastries
- Sliced Fresh Fruit
- Farm Fresh Scrambled Eggs with Roasted Vegetables Served on the side
- Olive Oil Roasted Potatoes
- Chicken-Apple Sausage Links
- Individual Flavored Yogurts
- Greek Yogurt
- Chilled Fresh Juices
- Caffé Vita Regular & Decaffeinated Coffee, Mighty Leaf Teas
- \$28.00 Per Person

Cast Iron Breakfast

- House Baked Breakfast Breads and Pastries
- Sliced Fresh Fruit
- Choice of Cast Iron Scramble: (choose one)
- Egg, Cheddar Cheese, Ham, Poblano Peppers and potato scramble
- Egg White, roasted peppers and goat cheese scramble
- Egg, Bacon, Spinach and mushroom scramble
- Chilled Fresh Juices
- Caffé Vita Regular and Decaffeinated Coffee, Mighty Leaf Teas
- \$28.00 Per Person

BREAKFAST ENHANCEMENTS

- Smoothie Station
Made to order smoothies
\$12.00 per person – \$50.00 attendant fee
- Farm Fresh Scrambled Eggs
\$5 Per Person
- Farm Fresh Egg Whites with Roasted Vegetables
\$6 Per Person
- Applewood Smoked Bacon
\$5 Per Person
- Sage Sausage Links
\$5 Per Person
- Chicken-Apple Sausage Links
\$6 Per Person
- Steel Cut Oatmeal, Brown Sugar, Dried Fruit
\$6 Per Person
- Bambara Parfait with Greek Yogurt, Granola, Seasonal Berries
\$10 Per Person
- Individual Greek Yogurts
\$5 Per Person
- Assorted Whole Fruit
\$34 Per Dozen

BREAKFAST BEVERAGES

- Assorted Naked Juices
\$8.00 Each
- Coconut Water
\$5.00 Each
- Pomegranate Juice
\$8.00 Each

Beverages Priced on Consumption

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Brunch

BRUNCH BUFFET

- Local Cheese Display, Assorted Crackers, Honey
 - Sliced Fresh Fruit and Berries
 - House Baked Croissants, Danishes, Muffins, House Made Preserves, Sweet Cream Butter
 - Bambara Breakfast Burrito with Farm Fresh Scrambled Eggs, Pork Carnitas, Avocado, Cheddar, Tomatillo Salsa, Chipotle Crème Fraiche
 - Home Fried Potatoes
 - Applewood Smoked Bacon, Chicken-Apple Sausage Links
 - Shrimp Cocktail with Cocktail Sauce and Lemons
 - Chef's Selection of Mini Desserts
 - Chilled Fresh Juice
 - Caffé Vita Regular and Decaffeinated Coffee, Mighty Leaf Teas
- \$48 Per Person

BRUNCH ENHANCEMENTS

BLOODY MARY BAR

- Sugarhouse Distillery Vodka
 - House made Bloody Mary Mix
 - Blue Cheese Stuffed Olives
 - Brian's House Pickles
 - Pearl Onions
 - Crispy Bacon
 - Limes
 - Cherry Peppers
- \$18 Per Person for Two Hours

BUILD YOUR OWN MIMOSA AND PROSECCO BAR

- Italian Prosecco
 - Sliced Fresh Fruit and Berries
 - Orange, Grapefruit and Pineapple Juice
 - Lemons and Limes
 - Raspberry Coulis
 - Mini House Made What?
- \$18 Per Person for Two Hours

*All alcoholic beverages must be served after 11am

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Breaks

FUN

- House Made Granola Bars
- Fresh Popped Popcorn
- Mini Candy Bars
- Sun Chips
- Sliced Fresh Fruit

\$15 Per Person

SOMETHING SPECIAL

- House Made Cookies and Brownies
- Chocolate Dipped Strawberries
- Chef's Seasoned Fresh Popped Popcorn

\$13 Per Person

HEALTHY

- Garden Vegetable Crudités with Chef's Choice of Dipping Sauces
- Sliced Fresh Fruit
- Roasted Red Pepper Hummus, Pita Chips
- Coconut Water

\$14 Per Person

POWERS

- Assorted Utah Apple Beer Sodas, Cream Sodas & Root Beer
- Bacon Trail Mix
- Local Cheese, Dried Fruit, and Nuts
- House Made Hummus, Sliced Vegetables
- Assorted Utah Apple Beer Sodas

\$18 Per Person

BUILD YOUR OWN TRAIL MIX

- Baked Grains and Nuts
- Shredded Coconut, Dried Fruit, Mini Pretzels, and Popcorn
- Milk, Dark, and White Chocolate Chips
- Cellophane Bags and Ties
- Bambara Blueberry Lemonade

\$18 Per Person

EXTREME WELLNESS

- House Made Hummus, Sliced Vegetables
- Greek Yogurt
- Sliced Fresh Fruit
- House Made Granola
- Assorted Naked Smoothies

\$20 Per Person

**BREAKS ARE AVAILABLE BETWEEN 10 AM AND 5 PM
BREAKS ARE DESIGNED FOR A 30 MINUTE DURATION**

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BUILD YOUR OWN ITALIAN SODA

- Torani Syrups
- Club Soda
- Whipped Cream
- Assorted Berries
- House Made Macarons
- \$15 Per Person

ICED COFFEE

- Caffé Vita Regular and Decaffeinated Coffee, Mighty Leaf Teas
- Rock Candy Stir Sticks
- Torani Syrups
- Cinnamon, Chocolate Syrup, and Caramel Syrup
- Whipped Cream
- House Made Macarons & Cookies
- \$14 Per Person

HOT CHOCOLATE

- House Made Hot Chocolate
- Whipped Cream
- House Made Biscotti
- Chocolate Dipped Strawberries
- \$13 Per Person

SELECT YOUR OWN

- Your Selection of Four Break Items from any themed break
- \$18 Per Person

Breaks are available between 10 AM and 5 PM
Breaks are designed for a 30 minute duration

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Hotel Monaco Salt Lake City

Lunch

BAMBARA DELI BUFFET

- Organic Greens, Garden Vegetables, House Made Dressing
- Chef's Choice Daily Soup
- Whole Grain Mustard Potato Salad
- Smoked Turkey, Prosciutto, Roast Beef, Salami, Grilled Portobello
- Cheddar, Fresh Mozzarella, Gruyere, Feta
- Tomatoes, Red Onions, Dill Pickles, Lettuce, Piquillo Peppers
- House Baked Breads and Rolls
- Kettle Chips
- Bambara Turtle Cookies

\$33.00 Per Person

POWERS LUNCH

- Bambara Caesar, Romaine hearts, Spanish white Anchovies, Parmesan Crostini
- Bambara Roasted Beet and Citrus Salad
- Chef's Choice Daily Soup
- All Local Cheese Board
- (2) Seasonal Bambara lunch entrée offerings directly from lunch menu (please inquire with your sales or service manager on the seasonal offering)
- House Made Chips
- Chef's Selection of Seasonal Bambara Dessert

\$38.00 Per Person

MEDITERRANEAN BUFFET

- Organic Greens, Cucumbers, Feta, Olives, Balsamic Vinaigrette
- Bambara Roasted Beet and Citrus Salad
- Grilled Chicken Medallions
- Penne Pasta, Italian Sausage, Tomato Basil Sauce, Fresh Mozzarella
- Grilled Chilled Asparagus, Lemon, Parmesan
- Pita Chips & House Made Hummus
- House Made Focaccia, Olive Oil
- Chef's Selection of Seasonal Bambara Dessert

\$35.00 Per Person

SALADS BUFFET

- Chef's Seasonal Soup Selection
- Bambara Roasted Beet and Citrus Salad
- Fresh Tomato, Mozzarella, Olive Oil
- Quinoa, Roasted Vegetables, Arugula, Utah Feta
- Baby Spinach, Grape Tomatoes, Bacon Lardoons, Blue Cheese, White Balsamic Vinaigrette
- Chilled Grilled Sliced Chicken
- Grilled King Salmon
- Chef's Selection of Warm Totillas, Breads, Rolls, Whole Wheat Bread, and Gluten Free Bread
- Fresh Fruit Salad
- House Churned Sorbets

\$34.00 Per Person

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EXECUTIVE BUFFET

- Organic Greens, Garden Vegetables, House Made Dressing
- Chef's Choice Daily Soup
- Quinoa Salad with Bacon, Nuts, and Dried Fruit
- Sliced Chicken Breast
- Roasted Sliced Beef
- Smoked Salmon
- Chef's Selection of Domestic and Imported Cheeses
- House Made Breads and Rolls
- Extra Virgin Olive Oil, Vinegar
- Tomatoes, Red Onions, Dill Pickles, Lettuce, & Piquillo Peppers
- Kettle Chips
- Bambara Turtle Cookies

\$36.00 Per Person

BAMBARA TACO BUFFET

- Mexican Caesar Salad, with tortilla strips and Cotija cheese
- Grilled Market Fish, Chipotle-Lime Cream
- Grilled Sliced Chicken
- Sliced Beef
- Trio of fresh house made salsas
- Corn and Flour Tortillas
- Cilantro Slaw, Shredded Cheese, Sour Cream, Guacamole, Tomatillo Salsa
- Grilled Vegetables
- Seasoned Rice
- Black & Pinto Beans
- Chef's assortment of Bambara seasonal lunch dessert

\$34.00 Per Person

**CONTACT YOUR CONFERENCE SERVICES,
SALES, OR CATERING MANAGER
FOR CUSTOM BUFFET OPTIONS**

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BAMBARA BOXED LUNCHES (Choice of two options)

- Smoked Turkey Breast, Dill Havarti, Applewood Smoked Bacon, Cranberry Jam, House Made Ciabatta Roll
- Italian Meats, Fresh Mozzarella, Roasted Piquillo Peppers, Olive Salad, Lettuce, House Made Ciabatta Roll
- Thinly Sliced Peppered Roast Beef, Gruyere, Grilled Onions, Horseradish Cream, Lettuce, House Made Ciabatta Roll
- Veggie Wrap with Grilled Vegetables, Organic Greens, Feta Cheese, Hummus, Pesto Aioli, Whole Wheat Tortilla

All Box Lunches Include:

- Kettle Potato Chips
 - Whole Fruit
 - Bambara Cookie
- \$28 Per Person

BOXED LUNCHES RESERVED FOR TO-GO AND OFF-SITE EVENTS ONLY

MINIMUM ORDER OF 15 PER SANDWICH TYPE

BOXED LUNCH ENHANCEMENTS

- Assorted Sodas
\$5.00 each
- Assorted Naked Juices and Smoothies
\$8.00 each
- House Made Granola Bars
\$4.00
- Case of 6 oz. Bottled Waters
\$40.00
- Stainless Steel Beverage Cooler
\$150 Deposit Refundable Upon Return

Beverages Priced on Consumption

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PLATED LUNCH

Plated Lunches include:

- Starter
- Freshly Baked Breads
- Bambara Hummus
- Dessert

STARTER Choose one

- **Mixed Organic Greens**
Local Feta Cheese, Local Honey, Lemon Walnut Vinaigrette
- **Baby Spinach**
Bacon Lardoons, Grape Tomatoes, Blue Cheese, Whole Grain Mustard Vinaigrette
- **Traditional Caesar Salad**
Shaved Parmesan, Garlic Croutons
- **Bambara Silky Corn Bisque**
- **Daily Soup**
- **Add House Cut Blue Cheese Chips - \$4 Per Table**

ENTRÉE Choose one

*Select two entrees for an additional \$2.00 per entree

- **Petit Filet Mignon**
Potato Leek Puree, Sautéed Mushrooms, Fried Leeks, Bordelaise Sauce
\$34 Per Person
- **Grilled Flatiron Steak**
Herb Fingerling Potatoes, Baby Spinach, Marrow Thyme Butter, Red Wine Sauce
\$30 Per Person
- **Pan Roasted French Cut Chicken Breast**
Creamy Polenta, Seasonal Vegetables, Roasted Garlic Jus
\$30 Per Person
- **Grilled Salmon**
Minted Couscous, Cucumber Tzatziki, Basil Coulis
\$32 Per Person

ENTRÉE CONTINUED Choose one

- **Potato Gnocchi**
Seasonal Vegetables
\$28 Per Person
- **Bambara's Seasonal Selection of Lunch Entrée**
Contact your Sales or Service Manager for the seasonal selection of plated lunch entrée from Bambara Restaurant

DESSERT

Bambara's Seasonal Dessert Selection

(Please ask your sales or service manager for seasonal offering)

CONTACT YOUR SALES OR SERVICE MANAGER FOR GLUTEN FREE AND VEGAN OPTIONS

FINAL GUARANTEED AND SET COUNTS ARE DUE 72 BUSINESS HOURS PRIOR TO EVENT

ADDITIONAL CHARGES MAY APPLY FOR ANY ON-SITE ORDERING OR CHANGES

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Hotel Monaco Salt Lake City

Reception

Hotel Monaco Salt Lake City | Catering Menu

BAMBARA WELCOME RECEPTION PACKAGE

DISPLAYS

- **Imported and Local Cheese Board**
Assorted Lavosh, Breads, and Crackers
- **Grilled Seasonal Fresh Vegetable Platter**
Olives, Artichokes, and Feta

PASSED HORS D'OEUVRES

- **Chef's selection of two seasonal starters from the Bambara menu**
(2 pieces per item, per person)

BAMBARA TACO STATION

- Sliced Grilled Chicken
- Sliced Beef & Carnitas
- Corn and Flour Tortillas
- Cilantro Slaw, Shredded Cheese, Sour Cream, Guacamole, Tomatillo Salsa

DESSERT

- **Chef's selection of miniature Bambara desserts and sweets**
(3 pieces per person)

\$60.00 Per Person

25 GUEST MINIMUM FOR ALL PACKAGES

PACKAGES ARE DESIGNED FOR A TWO HOUR DURATION.

RECEPTION PACKAGES EXCEEDING TWO HOURS MAY INCUR ADDITIONAL CHARGES.

MIX & MINGLE RECEPTION PACKAGE

DISPLAY

- **Imported and Local Cheese Board**
Assorted Lavosh, Breads, and Crackers

PASSED HORS D'OEUVRES

- **Chef's selection of three seasonal starters from the Bambara menu**
(2 pieces per item, per person)

DESSERT

- **Chef's seasonal selection of miniature Bambara desserts and sweets**
(3 pieces per person)

\$45.00 Per Person

MIDNIGHT SNACK RECEPTION PACKAGE

DISPLAYS

- **Blue Cheese Chips**
- **Imported and Local Cheese Board**
Assorted Lavosh, Breads, and Crackers
- **Crispy Fried Calamari**

WINGS AND FRITES

- **Chef's Hot Wings, Blue Cheese Dip**
- **Celery and Carrots**
- **Bambara Herbed Frites**
- **Grilled Cheese Sandwich with Tomato Soup Shooter**

DESSERT

- **Chef's selection of miniature Bambara desserts and sweets**
(3 pieces per person)

\$50.00 Per Person

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COLD HORS D'OEUVRES

- **Bambara Tuna Tartare**
Wonton Chip
\$5 Per Piece
- **Shepherds Goat Cheese**
Grilled Seasonal Vegetables, Baguette Crostini
\$3.50 Per Piece
- **Maytag Blue Cheese**
Walnuts, Endive, Local Honey
\$3.50 Per Piece
- **Bruschetta**
Balsamic Charred Cherry Tomatoes, Parmesan Cheese
\$4 Per Piece
- **Rosemary Seared Beef**
Port Onion Marmalade, Crostini, Horseradish Aioli
\$4 Per Piece
- **Prosciutto Wrapped Melon - Seasonal**
Chili Agave Syrup
\$3 Per Piece
- **Bambara's Seasonal Selection of Cold Hors D'oeuvres**
Please ask your manager for seasonal selections

*Minimum of 25 pieces per item

HOT HORS D'OEUVRES

- **House Cut Blue Cheese Chips**
\$10.00 Per Platter
- **Vegetable Spring Rolls**
Sweet Chili Sauce
\$4 Per Piece
- **Mushroom Duxelles in Pastry**
Truffle Essence, Madeira Reduction
\$3.50 Per Piece
- **Pancetta Wrapped Prawns**
Basil Aioli
\$5 Per Piece
- **Beef Satay**
Sesame Soy Glaze
\$4 Per Piece
- **Grilled Adobo Chicken Skewers**
Citrus Aioli
\$4 Per Piece
- **Bambara's Seasonal Selection of Hot Hors D'oeuvres**
Please ask your manager for seasonal selections

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DISPLAY HORS D'OEUVRES

- **Imported and Local Cheese Board**
Assorted Crackers
\$12 Per Guest
- **Charcuterie Platter**
Local and International Cured Meats and Cheeses
\$13 Per Guest
- **Sliced Seasonal Fruits and Berries**
\$10 Per Guest
- **Grilled Seasonal Fresh Vegetable Platter**
Olives, Artichokes and Feta Cheese
\$10 Per Guest
- **Cocktail Shrimp**
Two Dipping Sauces
\$13 Per Guest
- **Seafood Display**
Assorted seasonal cold seafood display served with house made sauces
Grand Display - \$40.00 Per Person
Royal Display - \$70.00 Per Person
(Royal Display includes lobster, scallops and caviar in addition to list above)

RECEPTION STATIONS

BAMBARA TACO STATION

- Sliced Grilled Chicken & Tenderloin of beef
- Salsa Verde and cilantro
- Corn & Flour tortillas, cilantro slaw, shredded cheese, sour cream, guacamole, Tomatillo Salsa
\$25.00 per person

CARVING STATION

- Choice of:
- NY Strip
- Smoked Pork Loin
- Chicken
- Turkey Breast
- Served with appropriate accompaniments, silver dollar rolls and butter
\$20.00 per person – Attendant required at \$100.00

SHUCKED OYSTER BAR & BUBBLY

- Shucked oysters with house made cocktail and horseradish
- Fresh Shrimp on crushed ice with Lemon Wedges
- Corn Bisque Shooters
- Cheese Lavosh
- Sparkling Cider – Upgrade to Champagne for an additional \$4.00 per person
- (Served only in season and based on availability)
\$28.00 per person – Attendant required at \$125.00

DESSERT STATION

Chef's Seasonal Display of house made confections, mini cakes and pies (3 pieces per person)
\$28.00 per person

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Hotel Monaco Salt Lake City

Dinner

DINNER BUFFET

- House-made breads
- Bambara Hummus
- Assorted Dessert Display

STARTER COURSE – Choose two

- **Silky Corn Bisque**
Basil Oil
- **Chef's Soup of the Day**
- **Blue Cheese Chips**
House Cut Chips
- **Organic Greens**
Shepherds Goat Cheese, Local Honey, walnuts, Lemon Walnut Vinaigrette
- **Baby Spinach**
Grape Tomatoes, Bacon Lardoon, Blue Cheese, White Balsamic Vinaigrette
- **Traditional Caesar Salad**
Romaine Lettuce, Shaved Parmesan, Garlic Croutons

SIDES - Choose two

- **Bambara Mashed Potatoes**
- **Seasonal Risotto Selection**
- **Seasonal Vegetable Selection**
Herbed Butter
- **Grilled Vegetable Platter**
Balsamic and Extra Virgin Olive Oil
- **Baby Green Beans**
Brown Butter, Toasted Almonds
- **Grilled Asparagus**
Parmesan Cheese, Lemon, Truffle Essence
- **Bacon & Beet Quinoa**
- **Smokey Bacon and Blue Cheese Au Gratin Potatoes**
- **Duck Fat Roasted Fingerling Potatoes**

ENTREES - Choose two

- **Grilled Flat Iron Steak**
Chimichuri Sauce
- **Cast Iron Seared French Cut Chicken**
Roasted Garlic Jus
- **Roasted New York Strip Loin**
Bordelaise Sauce
- **Organic Scottish Salmon**
Lemon Buerre Blanc
- **Roasted Pork Loin**
Cider Butter
- **Grilled Market Fish**
Seasonal Vegetables
- **Balsamic Roasted Portobello Mushrooms**
Sun Dried Tomato Relish
- **Chef's Seasonal Selection of Gnocchi**

DESSERT

House made seasonal confections and sweets

*Menu is based on Executive Chef's Seasonal items and Bambara menu and are subject to change

BUFFET PRICING

- 2 Starters / 2 Entrees / 2 Desserts
\$62.00 per person
- Add third starter
\$4 Per Person
- Add third entree
\$10 Per Person

Menu pricing subject to change. All food and beverage charges shall be subject to a 23% Service fee, and a 7.85% Utah Tax Fee.

For events of less than (12) guests, an additional \$3.50 per person surcharge will apply. We will set and prepare for 3% over your final guarantee. Please advise catering of any food allergies prior to event.

PLATED DINNER

- Salad
- House-made breads and Hummus
- Entrée
- Dessert

STARTER

Choose one for entire group

- **Silky Corn Bisque**
Jonah Crab, Basil Oil
**Add \$10.00 per person*
- **Chef's Selection of Soup**
- **Blue Cheese Chips**
House Cut Chips
Add \$10.00 Per Table
- **Organic Greens**
Bambara Seasonal Ingredients
- **Baby Spinach**
Bambara Seasonal Ingredients
- **Traditional Caesar Salad**
Bambara Seasonal Ingredients

ENTRÉE

Choose up to two entrees

- **Pan Seared Filet Mignon**
Smokey Bacon and Blue Cheese Au Gratin Potatoes, Warm Baby Spinach Salad, Truffle Red Wine Reduction
\$60 Per Person
- **French Cut Chicken Breast**
Horseradish Mash Potatoes, Seasonal Vegetables, Onion Jus
\$56 Per Person
- **Grilled Natural Pork Chop**
Creamy Polenta, Fennel Salad Pork Jus
\$50 Per Person
- **Bambara Seasonal Selection exclusively from Bamabara menu**
Please ask your manager for seasonal selections

- **Seared King Salmon**
Bambara's Seasonal vegetable and starch
\$56 Per Person
- **Hawaiian Game Fish**
Fingerling and Seasonal Vegetable Hash, Smoky Bacon, Beurre Blanc
\$52 Per Person
- **Grilled New York Strip**
Herbed Fingerling Potatoes, Braised Greens, Crispy Shallots, Chimichurri
\$58 Per Person
- **Bambara Surf and Turf**
Fresh Flown in Fish, Shellfish Butter Sauce and 5 oz. Pan Seared Filet Red Wine Demi Glace, Herbed Roasted Fingerlings, Season Vegetables
\$69 Per person - Market Fish & Filet

DESSERT

- **Fresh Fruit Tart**
- **Creamy New York Cheesecake**
- **Crème Brule (when available)**
- **Flourless Chocolate Cake**
- **Rebecca's Ice Cream Turtle Sandwich**
- **Bambara's Seasonal Selection**
***Choice of (2) deserts at and additional \$2.00 per person**

*Please contact your Conference Service or Sales Manager about gluten free and vegan meal options

*Final Headcount and Entrée Counts are due 72 business hours prior to event

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Hotel Monaco Salt Lake City

Beverage

HOSTED BAR

* \$50 Bartender Fee

Per Bartender, per hour with a two hour minimum

DOMESTIC BEER

Budweiser, Bud Light

\$6 Each

PREMIUM BEER

Heineken, Corona Extra, Amstel Lite

\$6.50 Each

LOCAL MICROBREWS

Wasatch Evolution Amber Ale, Squatters Hefeweizen

Wasatch Polygamy Porter

\$6.50 Each

NON ALCOHOLIC BEER

\$5.50 Each

CALL BRAND LIQUOR

Smirnoff Vodka, Beefeater Gin, Bacardi Run, El Jimador Tequila, Jim Beam Bourbon, J&B Blended Scotch

\$7 Each

PREMIUM BRAND LIQUOR

Absolute Vodka, Tanqueray Gin, Appleton Estate Rum, Espolon Blanco Tequila, Makers Mark Bourbon, Chivas Regal Blended Scotch

\$8 Each

HOUSE WINES

Chardonnay and Cabernet Sauvignon

\$38 Per Bottle

PREMIUM WINES

Choose from current Bambara Wine List, available upon request

Under the Utah Stat Liquor Laws, Bambara Banquets cannot allow any outside Beer, Wine, or Liquor to be brought on premises

Products may vary depending upon availability for both cash bar and hosted bars

CASH BAR

* \$50 Bartender Fee

Per Bartender, per hour with a two hour minimum

DOMESTIC BEER

Budweiser, Bud Light

\$7 Each

PREMIUM BEER

Heineken, Corona Extra, Amstel Lite

\$8 Each

LOCAL MICROBREWS

Wasatch Evolution Amber Ale, Squatters Hefeweizen

Wasatch Polygamy Porter

\$8 Each

NON ALCOHOLIC BEER

\$6 Each

CALL BRAND LIQUOR

Smirnoff Vodka, Beefeater Gin, Bacardi Run, El Jimador Tequila, Jim Beam Bourbon, J&B Blended Scotch

\$8 Each

PREMIUM BRAND LIQUOR

Absolute Vodka, Tanqueray Gin, Appleton Estate Rum, Espolon Blanco Tequila, Makers Mark Bourbon, Chivas Regal Blended Scotch

\$9 Each

HOUSE WINES

Chardonnay and Cabernet Sauvignon

\$9 Per Glass

After Dinner Cordials available upon request

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NON-ALCOHOLIC BEVERAGES

BEVERAGE OFFERINGS – NON-ALCOHOLIC

Priced on Consumption

- **Still and Sparkling Spring Water - \$5 Each**
- **Assorted Sodas - \$5 Each**
- **Coconut Water - \$5 Each**
- **Assorted Naked Juices - \$8 Each**
- **Raspberry Lemonade - \$19 Per Carafe**
- **Regular Lemonade - \$16 Per Carafe**
- **Regular Iced Tea - \$16 Per Carafe**
- **House Brewed Caffé Vita Coffee, Decaffeinated Coffee, & Assorted Teas - \$48 Per Gallon**
- **Chilled Juices - \$24 Per Carafe**
Fresh Squeezed Orange Juice and Cranberry Juice
- **Hot Chocolate - \$36 Per Gallon**

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