



Monrose Catering
SAMPLE MENU OPTIONS



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SAMPLE MENUE #1

Choose 5 Hors D'oeuvres Buffet:

Organic Baby Green Salad With Grilled Pear, Heirloom Grape Tomatoes,
Cucumber Fans And Candied Walnuts, All Lightly Tossed In A White Balsamic Vinaigrette

Monroe's Rigatoni Alfredo With Sausage And Broccoli Florets
Penne Pasta With Fresh Roma Tomatoes, Basil And Garlic

Chicken Picata Boneless breast of Free Range chicken with a lemon caper sauce

Yukon Creamy Mashed Potatoes

Seasonal Farm Fresh Vegetables

Our Freshly Baked Country Rustica Breads And Creamery Butter

Coffee And Hot Tea



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SAMPLE MENUE #2

1st Course

Assorted Baby Greens With Hothouse Tomatoes, Fried Capers And Roasted Pine Nuts,
All Lightly Tossed In A Green Olive Vinaigrette, And Topped With Feta Cheese

Our Freshly Baked Country Rustica Breads And Creamery Butter

Coffee And Hot Tea

Entrée:

Chicken Athena Boneless Breast Of Free Range Chicken Filled With Fresh Spinach
And Feta Cheese, And Laced With A Lemon Buerre Blanc Sauce

Or

Fresh Alaskan Halibut Wrapped In A Macadamia Nut Crust Served With A Fresh Raspberry Sauce

Both Entrees Are Served With Seasonal Fresh Garden Vegetables, And Spinach And Garlic Mashed Potatoes

Coffee And Hot Tea



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SAMPLE MENUE #3

Choose 5 Hors D'oeuvres: Light Buffet:

Caesar Salad

Monrose Rigatoni Alfredo With Veal Sausage And Broccoli Florets

Penne Pasta With fresh roma tomatoes, basil and garlic

Freshly Baked Sourdough Rolls and Sweet Cream Butter

Coffee And Hot Tea



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SAMPLE MENUE #4

Choose 6 Hors D'oeuvres: Buffet:

Tropical Salad Mixed Baby Greens, Hothouse Tomatoes, Cucumbers, Mango And Caramelized Walnuts, All Lightly Tossed In A Honey Citrus Dressing

Mediterranean Pasta Fusilli Pasta Topped With Feta Cheese, Fresh Roma Tomatoes And Artichoke Hearts
(With Shrimp Add \$3.50 Per Person Or With Chicken Add \$2.50 Per Person)

Chicken Marsala, Boneless Breast Of Free Range Chicken Delicately Baked In A Marsala Wine Sauce

Whole Roasted Tenderloin Of Beef Chef Carved On The Buffet And Offered
With A Traditional Horseradish Sauce And A Bordelaise Sauce

Oven Roasted Baby New Potatoes With Rosemary And Garlic

An Assortment Of Freshly Grilled Vegetables Lightly Dusted With Fresh Herbs And Olive Oil

Freshly Baked La Brea Bakery Breads And Creamery Butter

Coffee And Hot Tea



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SAMPLE MENUE #5

Choose 6 Hors D'oeuvres: Sit Down Dinner:

1st Course:

Caprese Salad, Buffalo Mozzarella, Hot House Tomatoes, Fresh Basil, Laced With An Aged Balsamic Glaze

Freshly Baked La Brea Bakery Breads And Creamery Butter

Entrée:

Fresh Filet Of Norwegian Salmon Served With A Lemon Caper Sauce

Or

Baby Sonoma Rack Of Lamb Oven Roasted And Served With A Fresh Mint Demi Glace

Both Entrees Are Served With Ginger Glazed Baby Carrots, Asparagus Spears
And Oven Roasted Garlic Baby New Potatoes

Coffee and Hot Tea Service



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SAMPLE MENUE #6

Choose 5 Hors D'oeuvres: Buffet:

Caesar Salad

Italian Style Chopped Salad With Mozzarella Cheese, Genoa Salami And Garbanzo Beans,
All Lightly Tossed In An Italian Vinaigrette

Rigatoni Alfredo With Sun Dried Tomatoes, Pine Nuts And Chicken

Fusilli Pasta With Baby Shrimp, Fresh Tomatoes, Basil And Garlic

Roulade Of Eggplant Filled With Artichoke Hearts And Mushrooms On A Bed Of Organic Marinara Sauce

An Assortment Of Fresh Grilled Vegetables Lightly Dusted With Olive Oil And Fresh Herbs

Freshly Baked La Brea Bakery Breads And Creamery Butter Homemade Garlic Bread

Coffee and Hot Tea Service



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SAMPLE MENUE #7

The Wellington:

Passed Hors D'oeuvres:

Potato Pancakes With Crème Fraiche And Caviar Goat Cheese And Sun Dried Tomato Turnovers

Coconut Shrimp With An Orange Horseradish Dipping Sauce

Curried Chicken Dumplings

Sit Down Dinner: 1st Course:

Homemade Lobster Ravioli With A Light Garlic Cream Sauce

2nd Course:

Warm Portabello Mushroom Salad

La Brea Bakery Breads And Creamery Butter

Entrée:

Beef Wellington Served with a Black Truffle Sauce

Or

Salmon Wellington Served with a Lemon Caper Sauce

Entrees are served with a Medley of Fresh Baby Vegetables

Dessert:

Crepe's Suzette

Coffee and Hot Tea Service



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SAMPLE MENUE #8

The Seafood Sit Down Dinner:

Passed Hors D'oeuvres:

Coconut Shrimp With An Orange Horseradish Sauce

Lobster Egg Rolls With A Fresh Plum Sauce

Potato Pancakes With Crème Fraiche And Caviar

Fried Calamari With A Fresh Tomato Hot Sauce

Maryland Style Crab Cakes With A Remoulade Sauce

1st Course:

Salmon Tart, A Freshly Baked Flaky Pastry Shell With Braised Leeks And Poached Norwegian Salmon

2nd Course:

Kentucky Bibb Lettuce with Bay Shrimp and a light Stilton Dressing

La Brea Bakery Breads And Creamery Butter

Entrée:

Lobster Tail Francaise Laced with a Lemon Butter Sauce

Served with Crab Fried Rice and Assorted Baby Vegetables

Dessert:

Lemon Souffle Cake served with a light vanilla custard

Coffee and Hot Tea Service



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SAMPLE MENUE #9

The Ocean's Buffet "For Seafood Lovers"

Cocktail Hour:

A Sumptuous Seafood Bar That Includes:

Cold Poached Shrimp, Clams And Oysters On The Half Shell, Crab Legs And Claws,
With All The Condiments And Sauces Fried Calamari With A Fresh And Spicy Tomato Sauce

Passed Hors D'oeuvres:

Mini Swordfish Kebabs, Grilled And Glazed With A Pineapple Soy Sauce Coconut Shrimp With A Citrus Thai Dipping Sauce

Lobster Egg Rolls With A Fresh Plum Sauce

The Buffet:

Caesar Salad Topped With Fresh Anchovies

Rigatoni Pasta With Norwegian Salmon In A Garlic Cream Sauce

Chilean Sea Bass On A Bed Of Bok Choy With A Fresh Pineapple, Soy And Ginger Sauce

Swordfish Steak On A Bed Of Black Beans, And Topped With An Avocado Lime Salsa

Jasmine Rice

Ginger Glazed Baby Carrots, Grilled Red And Yellow Bell Peppers, Red Onions

La Brea Bakery Breads And Creamery Butter



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SAMPLE MENUE #10

High Tea

An English Tradition, Passed Down Through The Ages, From The Dorchester To The Plaza, From The Peninsula To Monrose...
Sir Richard And Lady Donna Welcome The Opportunity, With The Help Of Their Serfs And Wenches, To Serve You A Traditional English Tea

Delicate Finger Sandwiches To Include: Cucumber And Cream Cheese, Potted Salmon, Egg And Cress,
Chicken And Rosemary Roast Beef And Horseradish Avocado, Pesto And Bell Pepper

An Assortment of Mini Pastries and Fresh Fruit Tarts

Freshly Baked Scones served with Strawberry Preserve and Devonshire Clotted Cream

English Sherry Trifle

An Assortment of Fine English Teas And if you insist, Coffee