

# Breakfast

**Selections are Served Buffet Style  
 Minimum of 10 People**

Continental Breakfast \$12.95 per person  
 Assorted Chilled Juices, Danish pastry, Muffins, Croissants,  
 Sliced Fresh Seasonal Fruit tray,  
 Coffee, Hot Tea & Decaf Coffee, Butter and assorted Jams

Executive Continental Breakfast \$14.25 per person  
 Assorted Chilled Juices, Danish Pastry, Muffins, Croissants, Sliced Banana Bread  
 Sliced Fresh Seasonal Fruit & Mixed Berry tray,  
 Individual Assorted Fruit Yogurts & Honey Granola with 2 % Milk  
 Coffee, Hot Tea & Decaf Coffee, Butter and assorted Jams

All American Breakfast \$18.95 per person  
 Country Fresh Scrambled Eggs, Hickory Smoked Bacon,  
 Ham & Sausage, Breakfast Potatoes.  
 Assortment of Freshly Baked Miniature Danish Pastries, Muffins & Croissants  
 Sliced Fresh Seasonal Fruit & Mixed Berry tray  
 Assorted Chilled Juices  
 Coffee, Hot Tea & Decaf Coffee, Butter and assorted Jams

Lox Platter \$22.95 per person  
 Smoked Salmon with Bermuda Onions, Sliced Tomatoes & Capers  
 Toasted Bagels & Cream Cheese. Assorted Chilled Juices  
 Coffee, Tea, Decaf, Assorted Jams and Butter

Deluxe Breakfast Buffet \$29.95 per person  
 Fluffy Scrambled Eggs with Diced Tomatoes, Mushrooms & Onions.  
 Broiled Petit Filet Mignon. Breakfast Potatoes  
 Assortment of Freshly Baked Miniature Danish Pastries, Muffins & Croissants  
 Sliced Fresh Seasonal Fruit & Mixed Berry tray. Assorted Chilled Juices  
 Coffee, Hot Tea & Decaf Coffee, Butter and assorted Jams

Morning Breaks

Chilled Fruit Juices	
(Orange, Grapefruit, Pineapple, Cranberry, Apple, Tomato, V-8)	\$18 per liter
Assorted Danish, Muffins, and Croissants	\$38 per dozen
Fresh Baked Bagels (Plain or Sesame w/ Cream Cheese)	\$28 per dozen
Fresh Brew Coffee, Decaf, or Tea	\$34 per gallon
Seasonal Fresh Fruit Platter	
Small	\$45
Large	\$85

# Luncheon Breaks

**Minimum of 10 People**

Soup and Salad Luncheon \$27.50 per person  
 Soup Du Jour, Home Made Chicken Noodle Soup,  
 American Chef's Salad, Caesar Salad tossed with Bay Shrimp  
 Chinese Chicken Salad, Fresh Fruit Salad, Chocolate Brownies, and French Pastries  
 Fresh Brewed Coffee, Hot Tea, & Decaffeinated Coffee

Express New York Deli Buffet \$31 per person  
 Silver Platter of Assorted Cold Cuts  
 Consisting of Baked Ham, Breast of Turkey, Roast Beef, Corned Beef & Salami  
 Sliced Display of Domestic Cheeses  
 Tray of Crisp Lettuce, Sliced Tomatoes, Bermuda Onions & Pickle Spears  
 Garden Salad with Assorted Dressings, Potato Salad, Cole Slaw & Potato Chips  
 Basket of Assorted Breads & Rolls, Relish Tray, Condiments  
 New York Strawberry Cheese Cake  
 Fresh Brewed Coffee, Hot Tea, & Decaffeinated Coffee

# Afternoon Breaks

Snacks

Onion Dip	\$20
Pretzels	\$25
Potatoes Chips	\$25
Tortilla Chips & Salsa	\$30
Bowl of Premium Mixed Nuts	\$35
Bowl of Honey Roasted Nuts	\$40
Guacamole Dip	\$40
Whole Side of Smoked Salmon w/ Condiments and Bread	\$250

Sweets (Served by the Dozen)

Assorted Cookies (Chocolate Chip, Peanut Butter, & White Chocolate Chip)	\$25
Chocolate Fudge Brownies	\$25
Petit Fours	\$26
Strawberries (Dipped in White and Dark Chocolate)	\$32
Assorted Miniature French Pastries	\$38

# Cold Hors D'oeuvres

Seafood on Ice (Served with Spicy Cocktail Sauce and Fresh Lemon)

Jumbo Gulf Shrimp	\$48
Crab Claws	\$54
Lobster Medallions	\$63

Platters

Assorted Finger Sandwiches (Honey Ham, Roast Beef, Turkey, Tuna and Chicken Salad)	\$24
Display of Fresh Sliced Seasonal Fruit	
Large (Serves 20-40 People)	\$125
Small (Serves 10-20 People)	\$75
Vegetable Crudités with Dip	
Large (Serves 20-40 People)	\$125
Small (Serves 10-20 People)	\$75
Imported and Domestic Cheese Platter	
Large (Serves 20-40 People)	\$155
Small (Serves 10-20 People)	\$85

Canapés

Genoa Salami Coronets filled with Queen Anne Olives	\$23
Deviled Egg a la Russe	\$24
Beef Wrapped Asparagus Spears	\$26
Scallop and Bay Shrimp in Artichoke Crown with Mango	\$27.50
Medallions of Smoked Salmon and Cream Cheese	\$30
California Rolls with Pink Ginger and Wasabi	\$45
Artichoke Bottom and Crab Salad	\$50
Lobster Medallions with Tarragon Mayonnaise	\$55

# Hot Hors D'oeuvres

**Served by the Dozen**

Jalepeno Poppers with Bourbon Sauce	\$16.95
Buffalo Style Chicken Wings with Ranch Dressing	\$16.95
Oriental Spring Rolls with Plum Sauce	\$19
Chicken Fingers with Ranch or Bleu Cheese Dressing	\$21
Petite Quiche	\$23
Chicken Brochettes with Teriyaki Sauce	\$26
Petite Crab Cakes with Romoulade Sauce	\$31.50
Miniature Barbequed Spareribs	\$34
Mushroom Caps with Crabmeat Gratinee	\$36
Shrimp Tempura with Cocktail Sauce	\$38
Crispy Fried Crab Claws	\$65

**Prices do not include Tax or Gratuity**

# Refreshments

10 oz Assorted Soft Drinks	\$3.50 each
Pepsi, Diet Pepsi, Sierra Mist, Club Soda, Tonic Water, and Ginger Ale	
Red Bull (Regular or Sugar Free)	\$7.50 each
12 oz Bottled Water	\$3.50 each
Fiji Water	
.5 Liter	\$5 each
1 Liter	\$7 each
Bottle Juices	\$4.95 each
Apple, Cranberry,	
Juices by the Liter	\$18.95 each
Orange, Grapefruit, Prune, Tomato or Pineapple	
Add to a Bottle of Liquor	\$14 each
Fresh Brewed Iced Tea	
Six Cup	\$4.50
Three Cup	\$3.50
Fresh Brewed Coffee or Decaffeinated	\$34 Gallon
Fruit Punch or Lemonade	\$35 Gallon

# Liquor by the Bottle

<u>Vodka</u>	
SKYY	\$40
Stolichnaya	\$70
Absolut	\$85
Grey Goose L'Orange	\$90
Belvedere	\$95
Grey Goose	\$115
<u>Gin</u>	
Beefeaters	\$80
Tanqueray	\$90
Bombay Sapphire	\$95
Tanqueray 10	\$120
<u>Tequila</u>	
Jose Cuervo Gold	\$60
Patron Silver	\$130
Don Julio Repasado	\$145
<u>Cognac</u>	
Courvoisier VS	\$125
Remy Martin VSOP	\$190
Hennessy XO	\$430
Louis XIII	
750 ml	\$2500
1.75 l	\$4000

<u>Rum</u>	
Montecristo White	\$30
Bacardi Light	\$60
Myers Dark	\$75
Captain Morgan Private Stock	\$85
<u>Cordials/Liqueurs</u>	
Vermouth- Dry or Sweet	\$25
Sambuca Romana (.750 ml.)	\$75
Jagermeister	\$75
Kahlua	\$75
Bailey's Irish Cream	\$80
Amaretto di Saronno	\$90
Grand Marnier	\$140
<u>Whiskey/Scotch/Bourbon</u>	
Canadian Club	\$60
Seagram's VO	\$65
J & B	\$80
John Jameson	\$85
Dewar's White Label	\$95
Jack Daniels	\$95
Crown Royal	\$110
Glenlivet	\$220
Johnnie Walker Blue	\$560

\* All liquor sales are final. Refunds can not be offered on any opened/unopened liquor bottles.

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## Champagne & Sparkling Wine

Frescabaldi, Brut	\$30
Korbel, Brut, Napa	\$30
Domain Chandon, Brut, Napa	\$45
Veuve Clicquot, Brut, France	\$124
Moet ET Chandon, White Star, Extra Dry, France	\$125
Perrier-Jouet, Brut, Epernay, France	\$380
Dom Perignon, Epernay, France	\$429
Louis Roederer Cristal	\$680
Louis Roederer Cristal, Rose	\$1200

## White Wine

Beringer, White Zinfandel, California	\$30
Chateau Ste. Michelle, Riesling, Washington	\$30
Kendall Jackson, Chardonnay, Vinters Reserve	\$31
Hess Vintage, Vintage, Select, Chardonnay, Napa	\$31
Beringer, Chardonnay, Napa	\$34
Clos du Bois, Chardonnay, Napa	\$36
Hoing, Sauvignon Blanc, Rutherford	\$40
Robert Mondavi, Sauvignon Blanc, Fume Blanc, Napa	\$49
Ferri Carano, Chardonnay, Sonoma	\$76

## Red Wine

Lajoya Reserve, Merlot, Sonoma	\$30
Blackstone, Syrah, Sonoma	\$30
Robert Mondavi, Cabernet Sauvignon, Coastal, Napa	\$31
Kendall Jackson, Cabernet Sauvignon, Lake Country	\$32
Kendall Jackson, Cabernet Sauvignon, Vinters Reserve, Lake Country	\$35
Renwood, Zinfandel, Old Vines, Amador Valley	\$38
Clos du Bois, Cabernet Sauvignon, Napa	\$42
La Crema, Pinot Noir, Arroya Grande	\$44
Qupe, Syrah, Santa Maria	\$46
DeLoach, Zinfandel, Estate, Santa Rosa	\$46
Laetitia, Pinot Noir, Arroya	\$61
Sequoia Grove, Cabernet, Napa	\$63
Ferrari Carano, Merlot, Sonoma,	\$66
Staggs Leap, Vineyards, Cabernet Sauvignon, Napa	\$112

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## Premium Bar Enhancements

Make your selection(s) of Liquor and/or Wines by the Bottle and choose one of the following for a no-worries experience:

### **10-15 Invited Guests**

\$430

2 Liquor by the Bottle Choices Minimum

12 Budweiser

12 Bud Light

6 Heineken

6 Corona

6 Each: Pepsi, Diet Pepsi, Sierra Mist, Tonic, Club Soda, Ginger Ale, and Monte Carlo Water

4 Liters of your choice of two juice mixers: Orange, Grapefruit, Cranberry, Tomato, Apple, or Pineapple

Garnishes

Glasses

Stir Sticks

Ice

### **15-20 Invited Guests**

\$475

4 Liquor by the Bottle Choices Minimum

20 Budweiser

20 Bud Light

12 Corona

10 Heineken

10 Each: Pepsi, Diet Pepsi, Sierra Mist, Tonic, Club Soda, Ginger Ale, and Monte Carlo Water

6 Liters of your choice of two juice mixers: Orange, Grapefruit, Cranberry, Tomato, Apple, or Pineapple

Garnishes

Glasses

Stir Sticks

Ice

- All liquor sales are final. Refunds can not be offered on any opened/unopened liquor bottles.

**Prices do not include Tax or Gratuity**

# In Room Dining Hospitality Policies

- All Hospitality Functions are subject to a 20% Gratuity and 7.75% Sales Tax. Tax exempt organizations must furnish proper documentation to In Room Dining prior to the function.
- Food or Beverage brought into any Hospitality Function shall be subject to a \$20 Corkage Fee per bottle on any and all liquors, a \$5.00 per person plate charge on food items, and a glassware charge per glass of \$2.00.
- Food and Beverage purchased through In Room Dining will be accompanied by the appropriate plates, utensils, garnishes, and/or glassware needed on reasonable quantities.
- In Room Dining reserves the right to refuse service to a guest who visibly appears to be intoxicated. All guests must be 21 years of age before alcoholic beverages are served.
- Hospitality Functions are based on a per bottle basis. Consumption based bars are allowed if a Bartender is requested for a nominal fee of \$150 for a minimum of 3 hours and \$45 per hour thereafter.
- Display signs and/or decorations may not be used unless written consent is issued by the Monte Carlo Resort and Casino. Once approved the guest agrees to be responsible for any damage done to equipment or the suite during the time the location is under their control.
- The person placing the order as an individual in a party or on behalf of a business guarantees that by signing the check for the function and its services. He/she acknowledges the fact that there is no dispute over supplied services and product and they are responsible for the total amount due.
- Cancellations must be made within 48 hours of functions scheduled start time. Cancellations made in less time will be subject to a cancellation fee of 25% of the total bill.