



Casa Monica
HOTEL

“PRINCESS ELANA” PLATED LUNCH MENU

This Package includes a Four-Hour Open Bar including Call Brand Liquor, Imported & Domestic Beer, House Wine and Non-Alcoholic Selections. Beer and Wine Only Bars are Available upon Request. Served with a Selection of Freshly Brewed Starbucks Coffee and Specialty Teas.

COCKTAIL HOUR

Antipasta Display

Sliced Prosciutto Ham, Coppa, Salami and Smoked Chorizo Sausages, Grilled Asparagus, Fresh Mozzarella Cheese, Shaved Romano, Marinated Olives, Artichokes, Oven-Roasted Tomatoes, Marinated Mushrooms, Grilled Eggplant and Zucchini, served with Toasted Baguettes

APPETIZER or SOUP

Available upon request for an additional charge

SALAD (select one)

Grilled Panzanella Salad

Julienned Romaine Lettuce, Roma Tomatoes, Sliced Red Onions, Assortment of Olives, Shredded Mozzarella Cheese in Fresh Basil, Olive Oil and Balsamic Vinaigrette on Top Focaccia Bread

Mixed Greens

Assorted Seasonal Greens and Romaine Hearts, Tomatoes, and Shredded Mozzarella Cheese with a Balsamic Dressing

The Wedge

Iceberg lettuce Served with Extra Virgin Olive Oil, Kalamata and Spanish Olive Tapenade, Creamy Dressing, Shredded Mozzarella and Pickled Ginger

95 Cordova Caesar

Stacked Romaine Hearts, Shredded Asiago and Blue Cheese “Shower” Served with Pickled Ginger

Mozzarella and Tomato

Italian Soft Mozzarella Cheese and Vine Ripe Tomato with Basil Infused Extra Virgin Olive Oil and Balsamic Reduction

Customary 22% Service Charge and 6% Sales Tax Will Apply



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PLATED LUNCH MENU**
(continued)

ENTRÉE (select one)

Tempura Grouper \$88⁺⁺ per person with open bar \$50⁺⁺ per person without bar

Orange Marmalade Horseradish Glaze, Basmati Rice and Baby Spinach

Spit Roasted Honey and Ginger Rubbed Chicken \$90⁺⁺ per person with open bar \$52⁺⁺ per person without bar

Free Range Chicken with Wing Bone Served with Sundried Tomato Polenta and Asparagus

Supreme Chicken Breast and Truffle Mushroom Ragout \$92⁺⁺ per person with open bar \$54⁺⁺ per person without bar

Served with Casa Monica Mashed Potatoes and Petit Legumes

Fire Grilled Flat Iron Steak \$92⁺⁺ per person with open bar \$54⁺⁺ per person without bar

Soy Marinated Beef Shoulder Tender, Mashed Potatoes, Green Peppercorn, Cilantro Sauce and Ratatouille Vegetables

Wild Mushroom Pork Tenderloin \$95⁺⁺ per person with open bar \$57⁺⁺ per person without bar

Served with Asiago Cheese and Cream Polenta, Mushroom Brandy Demi Glaze and Asparagus Spears

Olive and Blue Cheese Crusted Grilled Omaha Beef \$108⁺⁺ per person with open bar \$70⁺⁺ per person without bar

Balsamic Demi Glaze, Steamed Asparagus on Creamy Mashed Potatoes

Mahi Mahi and Saffron Shrimp Ragout \$98⁺⁺ per person with open bar \$60⁺⁺ per person without bar

Served with Steamed Asparagus and Three Cheese Risotto

Filet and Duo Shrimp Stack \$112⁺⁺ per person with open bar \$74⁺⁺ per person without bar

Omaha Beef Tenderloin, Marinated Jumbo Shrimp, Creamy Mushroom Glaze, Basil Mashed Potatoes, Petit Legumes

(vegetarian)

All Pricing for Vegetarian Meals Will Follow the Price of the Main Entrée Choice Chosen

Risotto with Black Truffle Oil and Asparagus

Mushroom Ragout and Asiago Cheese

Lo Mein Noodles and Fried Tofu

Stir Fried Noodles with Green Beans, Carrots, Onions and Variety of Mushrooms with a Peanut and Sweet Soy Sauce

Grilled Vegetables and Mushrooms

Mozzarella Baked Portabella Served with Grilled and Marinated Vegetables with Basil and Cilantro oil and Wild Rice

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