

## Casa Monica Grand Buffet Dinners

All Dinner Buffets are served with Freshly Brewed Gourmet Coffee, Gourmet Hot Tea, and Iced Water.

### **THE CELEBRATION \$59**

\$75 Chef Carver per hour

#### **Antipasti Display**

Sliced Prosciutto Ham, Cappicola, Salami and Smoked Chorizo Sausages, Fresh Mozzarella Cheese, Shaved Romano Cheese, Roasted Asparagus, Greek Olives, Artichokes, Roasted Onions, Marinated Mushrooms, Grilled Squash and Zucchini Served with Assorted Breads and Cracker

#### **Salad Station**

Casa Monica Greek Salad with Balsamic Vinaigrette and Feta Cheese  
Iceberg Wedge with Raisins, Walnuts, Shredded Mozzarella Cheese and Creamy Ranch Dressing

#### **Sliced Fresh Fruit Display**

Golden Ripe Pineapple, Honey Dew Melons, Cantaloupe Melons, Grapes, and Chef Selection of Assorted Seasonal Berries

#### **Mediterranean Salmon Filet**

Salmon Filet with Spanish and Greek Olives, Feta Cheese, Tomatoes and Banana Peppers with Basmati Rice

#### **Whole Roasted Tom Turkey**

Dijon Mustard Cream Sauce and Cranberry Relish

#### **Center Cut Pork Medallion**

Pork Medallions Served with Saffron Sauce and Cilantro Oil

#### **Ratatouille**

Assorted Roasted Vegetables

#### **Dauphine Potatoes**

Sliced Yukon Potatoes Baked with Cream and Asiago Cheese

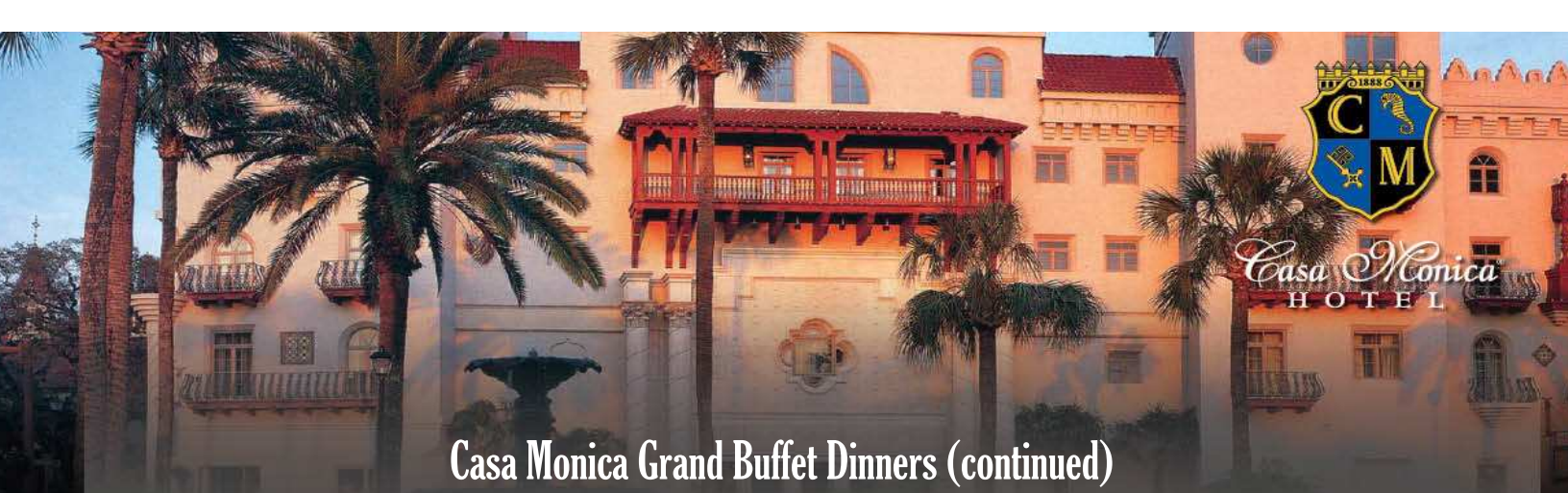
#### **Casa Monica Signature Bread Basket**

Assortment of Rolls and Whole Baked Breads

#### **The Five Buffet**

Chef Selection of Five Assorted Desserts, Cakes and Pies

A minimum of 50 people is required on all Dinner Buffets, and if minimum is not met an additional \$5 per person will be charged.  
All prices are per person, plus tax and gratuity, unless otherwise noted



## Casa Monica Grand Buffet Dinners (continued)

All Dinner Buffets are served with Freshly Brewed Gourmet Coffee, Gourmet Hot Tea, and Iced Water.

### THE MANSION \$69

#### Seafood Station

All Seafood Selections Served with Cocktail Sauce, Citrus Selection and Crackers  
Chilled Jumbo Shrimp, Crab Legs and Texas Farm Raised Oysters

#### Salad Station

Iceberg Wedge with Olive Pesto, Shredded Mozzarella Cheese and Caesar "Splash"  
Fresh Tomato and Mozzarella Stack with Basil Pesto

#### Sliced Fresh Fruit Display

Golden Ripe Pineapple, Honey Dew Melons, Cantaloupe Melons, Grapes, and Chef Selection of Assorted Seasonal Berries

#### Chicken and Mushroom Ragout

Grilled Chicken with a Truffle Oil and Mushroom Sauce

#### Baked Mahi Mahi

Baked Mahi Mahi with Saffron Shrimp Ragout

#### Herb Crusted Loin of Pork

Pork Tenderloin with Whole Grain Mustard Sauce

#### Ratatouille

Assorted Roasted Vegetables

#### Dauphine Potatoes

Sliced Yukon Potatoes Baked with Cream and Asiago Cheese

#### Casa Monica Signature Bread Basket

Assortment of Rolls and Whole Baked Breads

#### The Seven Buffet

Chef Selection of Assorted Desserts, Cakes and Pies  
Dark and White Chocolate Fondue Served with Fresh Strawberries

A minimum of 50 people is required on all Dinner Buffets, and if minimum is not met an additional \$5 per person will be charged.  
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## Casa Monica Grand Buffet Dinners (continued)

All Dinner Buffets are served with Freshly Brewed Gourmet Coffee, Gourmet Hot Tea, and Iced Water.

### THE GRAND BOHEMIAN \$79

#### Antipasti Display

Sliced Prosciutto Ham, Cappicola, Salami and Smoked Chorizo Sausages, Fresh Mozzarella Cheese, Shaved Romano Cheese, Roasted Asparagus, Greek Olives, Artichokes, Roasted Onions, Marinated Mushrooms, Grilled Squash and Zucchini Served with Assorted Breads and Cracker

#### Seafood Station

All Seafood Selections Served with Cocktail Sauce, Citrus Selection and Crackers  
Chilled Jumbo Shrimp, Crab Legs and Texas Farm Raised Oysters

#### Salad Station

Fresh Tomato and Mozzarella Salad  
Casa Monica Greek Salad with Balsamic Vinaigrette and Feta Cheese  
Iceberg Wedge with Raisins, Walnuts, Shredded Mozzarella Cheese and Creamy Ranch Dressing  
Traditional Caesar Salad with Asiago Cheese, Stone Baked Croutons, and Blue Cheese "Shower"

#### Sliced Fresh Fruit Display

Golden Ripe Pineapple, Honey Dew Melons, Cantaloupe Melons, Grapes, and Chef Selection of Assorted Seasonal Berries

#### Chicken Picatta

Battered Chicken with Cheese and Egg Crust and a Lemon and Caper Sauce

#### Broiled Florida Grouper

Broiled Florida Grouper with Crab Ragout

#### Fire Grilled Beef Tenderloin

Served with Balsamic Demi Glaze

#### Ratatouille

Assorted Roasted Vegetables

#### Dauphine Potatoes

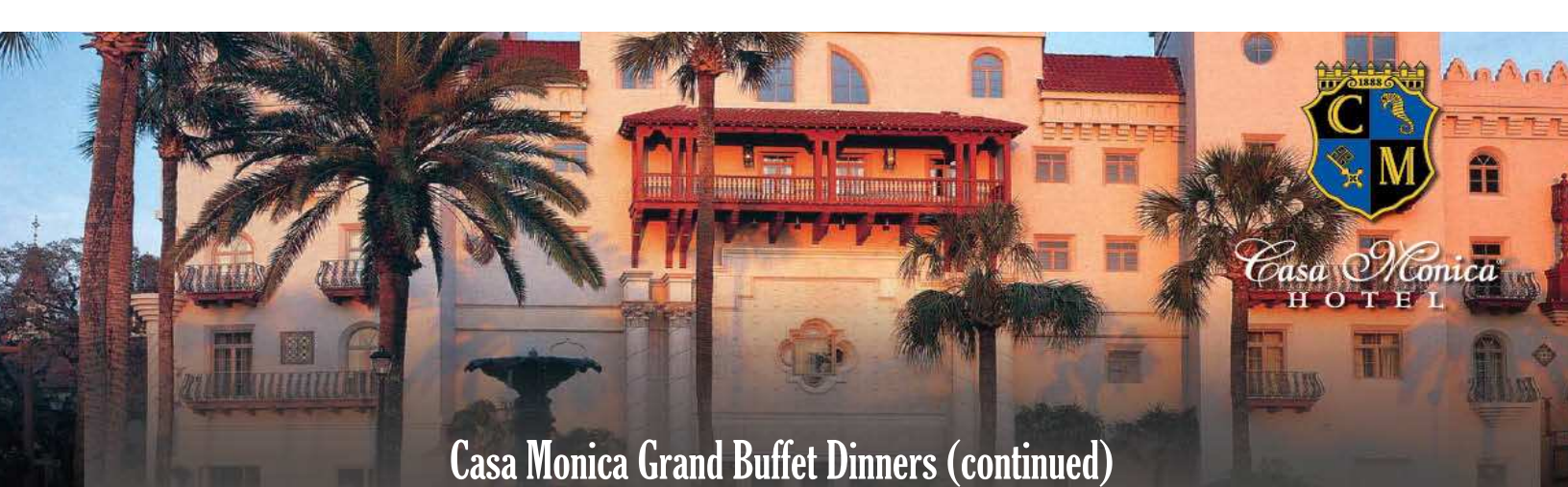
Sliced Yukon Potatoes Baked with Cream and Asiago Cheese

#### The Ten Buffet

Chef Selection of Assorted Desserts, Cakes and Pies  
Dark and White Chocolate Fondue Served with Fresh Strawberries

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## Casa Monica Grand Buffet Dinners (continued)

All Dinner Buffets are served with Freshly Brewed Gourmet Coffee, Gourmet Hot Tea, and Iced Water.

### THE CASA MONICA \$89

\$75 Chef Carver Per Hour

#### Spanish Tapas Station

Marinated Asparagus with Prosciutto, Seafood Ceviche, Chorizo Sausage with Roasted Peppers and Almonds, Artichokes and Cherry Tomatoes, Marinated Manchego Cheese and Olives, Spanish Bruschetta with Olive Oil and Aged Balsamic

#### Sliced Fresh Fruit Display

Golden Ripe Pineapple, Honey Dew Melons, Cantaloupe Melons, Grapes, and Chef Selection of Assorted Seasonal Berries

#### The Cheese Lovers

Baked Brie with Puff Pastry

Assortment of Diced, Sliced and Whole Gourmet and Domestic Cheeses Served with Crackers and Toasted Baguette and Grapes

#### Seafood Station

Chilled Jumbo Shrimp, Crab Legs and Texas Farm Raised Oysters Served with Cocktail Sauce, Citrus Selection and Crackers

#### Salad Station

Fresh Tomato and Mozzarella Salad, Casa Monica Greek Salad with Balsamic Vinaigrette and Feta Cheese, Iceberg Wedge with Raisins, Walnuts, Shredded Mozzarella Cheese and Creamy Ranch Dressing, and Traditional Caesar Salad with Asiago Cheese, Stone Baked Croutons, and Blue Cheese "Shower"

#### Whole Roasted Prime Rib

Creamy Horseradish and Au Jus

#### Herb Crusted Loin of Pork

Pork Tenderloin with Whole Grain Mustard Sauce

#### Petite Lump Crab Cakes

Lump Crab Cakes with Saffron Aioli on a Corn Relish

#### Ratatouille

Assorted Roasted Vegetables

#### Dauphine Potatoes

Sliced Yukon Potatoes Baked with Cream and Asiago Cheese

#### Casa Monica Signature Bread Basket

Assortment of Rolls and Whole Baked Breads

#### The Ten Buffet

Chef Selection of Assorted Desserts, Cakes and Pies, Dark and White Chocolate Fondue Served with Fresh Strawberries

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## Casa Monica a la Carte Dinner - Appetizer Collection

All Dinner Collections are served with Freshly Brewed Gourmet Coffee, Gourmet Hot Tea, Iced Water and Bread Service.

### APPETIZERS

(Select One)

#### Mini Baked Brie \$6

Served with Toasted Baguette and Apple and Cranberry Chutney

#### Wild Mushroom Risotto \$8

Traditional Arborio Risotto with Wild and Domestic Mushrooms

#### Sashimi Trio \$9

Traditional Japanese Sashimi Platter with Tuna, Salmon, and Shrimp Served with Wakami Salad, Pickled Ginger and Wasabi

#### Sesame Seared Scallop \$9

With a Spicy Peanut Sauce

#### Island Spiced Lump Crab Cake \$10

Homemade Lump Crab Cakes with Lemon and Mustard Aioli Served with a Spinach Salad

#### Beef Carpaccio \$10

Raw Marinated Omaha Beef Tenderloin with an Olive and Sun Dried Tomato Pesto, Asiago Cheese Bread Crisp and Truffle Oil

#### Crab and Shrimp Duo \$12

Jumbo Black Tiger Shrimp and Crab Cake Served with a Horseradish Basil Pesto and Asian Tomato Reduction

#### Jumbo Shrimp Cocktail \$12

Black Tiger Shrimp Served with a Cilantro and Lime Cocktail Sauce on Seaweed Salad

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## Casa Monica a la Carte Dinner - Soup Collection

All Dinner Collections are served with Freshly Brewed Gourmet Coffee, Gourmet Hot Tea, Iced Water and Bread Service.

### SOUPS

(Select One)

#### Tomato and Basil Bisque \$4

Creamy Tomato Soup with Fresh Basil and Italian Herbs

#### Potato Leek \$5

Creamy Potato Soup with Swiss Cheese and Bacon Bits

#### Chicken and Rice \$5

Chicken Bouillon with Long Grain Rice, Sliced Chicken and Root Vegetables

#### Cream of Mushroom \$6

Shitake, White and Portabella Mushrooms with Thyme and Oregano

#### Minorcan Clam Chowder \$6

Traditional Chowder with Rendered Smoked Bacon, Potatoes and Jalapeno Peppers

#### Minestrone \$6

Chicken Stock Soup with Sliced Penne Pasta, Vegetables and Served with Shredded Asiago Cheese

#### Coconut and Crab Bisque \$7

With Basil and Lemongrass

#### Spicy Lobster and Shrimp Broth \$7

Lemon Grass, Black Tiger Shrimp and Asian Glass Noodles

#### She Crab \$7

Creamy Crab Bisque with Sherry and Lump Crab

#### Lobster Bisque \$9

Creamy Lobster Broth Finished with Brandy and Chopped Lobster

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## Casa Monica a la Carte Dinner - Salad Collection

All Dinner Collections are served with Freshly Brewed Gourmet Coffee, Gourmet Hot Tea, Iced Water and Bread Service.

### SALADS

(Select One)

#### **Traditional Caesar \$5**

Chopped Romaine Hearts Served with Asiago Cheese and Croutons

#### **Mixed Greens \$5**

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

#### **New Monica Mixed Greens \$6**

California Baby Greens with Beet and Carrot Waves, Toasted Almonds, Feta Cheese and Balsamic Vinaigrette

#### **The Wedge - \$7**

Iceberg Lettuce with Extra Virgin Olive Oil, Raisins, Walnuts, Creamy Dressing, Shredded Mozzarella and Pickled Ginger

#### **Mozzarella and Tomato - \$8**

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

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Casa Monica  
HOTEL

## Casa Monica a la Carte Dinner - Entrée Collection

All Dinner Collections are served with Freshly Brewed Gourmet Coffee, Gourmet Hot Tea, Iced Water and Bread Service.

### POULTRY

Spit Roasted Honey and Ginger Rubbed Chicken \$24

Free Range Chicken with Wing Bone Served with Sun Dried tomato Polenta and Asparagus

Chicken Breast and Truffle Mushroom Ragout \$25

Chicken Breast Served with Casa Monica Mashed Potatoes and Roasted Vegetables

Chicken Parmesan \$25

Double Chicken Breast with Asiago Cheese Batter Served with Pesto Linguini and Tomato Stew

Tagine Chicken \$26

Chicken Breast Served with Olives, Capers, Tomatoes, and Preserved Lemons Over Basmati Rice

Lemon Pepper Cornish Game Hen \$32

Cornish Game Hen Served with Maple Sweet Potato Mash and Green Asparagus

Long Island Duck Breast \$35

Seared Duck Breast Served on Creamy Goat Cheese Polenta, Haricot Verts and a Red Wine Demi Glaze

### SEAFOOD

Cashew Crusted Salmon Sriracha \$29

Salmon Filet with Mandarin Glaze and Red Chili Sauce with Sautéed Baby Spinach and Mashed Potatoes

Caribbean Spiced Tropical Mahi Mahi \$28

Mahi Mahi with a Warm Grilled Pineapple Salsa with Roasted Asparagus and Sweet Potato Mash

Salmon Medallion \$31

Salmon Medallions with Saffron Sauce with Roasted Garlic Mash Potatoes and Green Asparagus

Chilean Sea Bass and Cilantro Truffle Oil \$35

Chilean Sea Bass with a Balsamic Reduction Served with Asparagus Spears and Mashed Potatoes

Baked Mahi Mahi \$35

Baked Mahi Mahi with Saffron Shrimp Ragout Served with Green Asparagus and Three Cheese Risotto

Moroccan Grouper \$36

Grouper Sautéed with Garlic, Olives, Tomatoes, Basil, Raisins Over Creamy Goat Cheese Polenta

Herb Crusted Sea Bass and Saffron \$37

Basil, Parsley, Cilantro and Asiago Cheese Served on Potato Mash with Pernot Saffron Sauce

Select a Maximum of Two (2) Entrée Choices.

If the selected Entrees have different prices, the higher priced menu item will apply to both selections

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## Casa Monica a la Carte Dinner - Entrée Collection (continued)

All Dinner Collections are served with Freshly Brewed Gourmet Coffee, Gourmet Hot Tea, Iced Water and Bread Service.

### MEAT

**Wild Mushroom Pork Tenderloin \$29**

Mushroom Brandy Demi Glaze Served with Asiago Cheese Polenta and Green Beans

**Omaha Filet Mignon \$36**

Filet Mignon Served with Balsamic Demi Glaze, Roasted Asparagus and Blue Cheese Butter on Creamy Mashed Potato

**Flat Iron Steak \$32**

Flat Iron Steak with a Port Wine Demi Reduction Served with Mashed Potatoes and Green Beans

**12oz. New York Strip \$34**

Mashed Sweet Potatoes, Green Beans, and Au Poivre Sauce

**Whole Slow Roasted Beef Tenderloin (center cut) \$42**

Tender Steak a Mushroom Demi Glaze Served on Truffle Mashed Potato and Haricot Verts

### VEGETARIAN

**Grilled Vegetables and Mushrooms - \$28**

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

**Lo Mein Noodles and Fried Tofu - \$29**

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

**Risotto with Black Truffle Oil and Asparagus - \$31**

Mushroom Ragout and Asiago Cheese

Select a Maximum of Two (2) Entrée Choices.

If the selected Entrees have different prices, the higher priced menu item will apply to both selections

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## Casa Monica a la Carte Dinner - Duet Entrée Collection

All Dinner Collections are served with Freshly Brewed Gourmet Coffee, Gourmet Hot Tea, Iced Water and Bread Service.

### **Petite Sirloin and Crab Cake \$34**

Petite Sirloin with Balsamic Demi Glaze and Lump Crab Cake with Citrus Beurre Blanc  
Served with Mashed Potatoes and Green Beans

### **Pork and Shrimp Stack \$34**

Smoked Pork Tenderloin with Blackberry Reduction and Cilantro Marinated  
Black Tiger Jumbo Shrimp stack with a Lobster Emulsion  
with Mashed Potatoes and String Beans

### **Chilean Sea Bass and Grilled Omaha Filet Mignon \$46**

Chilean Sea Bass with Saffron Sauce and Filet Mignon with Balsamic Demi Glaze  
Served with Wasabi Mashed Potatoes and Roasted Asparagus

### **Grilled Omaha Filet Mignon and Jumbo Black Tiger Shrimp Stack \$46**

Filet Mignon with Port Wine Demi Glaze and Cilantro Marinated  
Black Tiger Jumbo Shrimp Stack Served with Mashed Potato and Roasted Asparagus

### **Omaha Filet Mignon with Crab and Shrimp Ragout \$49**

Filet Mignon with Creamy Crab and Shrimp Ragout  
Served with Mashed Potato and Green Beans

### **Omaha Filet Mignon and Fancy Fresh Lobster Tail \$60**

Filet Mignon with Balsamic Demi Reduction and Cold Water Lobster Tail  
with Saffron Butter Sauce Served with Truffle Mashed Potatoes and Haricot Verts

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## Casa Monica a la Carte Dinner - Desert Collection

All Dinner Collections are served with Freshly Brewed Gourmet Coffee, Gourmet Hot Tea, Iced Water and Bread Service.  
Select One (1) Item for the Entire Group

### Single Sweet - \$4

Choice of Dark Chocolate Mousse, Traditional Tiramisu or Assortment of Berries with Whipped Cream

### Fruit Tartlet - \$7

Sugar Dough Crust with Vanilla Crème Custard and Fresh Fruit

### White Chocolate Strawberry Swirl Cheesecake - \$7

Wild Berry Coulis

### Mocha Chocolate Cheesecake - \$7

With Kahlua Anglaise and Dark Chocolate Sauce

### Key Lime Pie - \$8

With Meringue and Berry Reduction

### Dutch Apple Pie - \$8

With Crème Anglaise

### New York Cheesecake - \$8

Fresh Fruit Garnish and Raspberry Coulis

### Bourbon Pecan Pie - \$9

With Vanilla Sauce

### Warm Chocolate Cake - \$9

With Vanilla and Berry Sauce

### Original Italian Tiramisu - \$9

Lady Finger Cookies, Mascarpone Cheese and Rum Espresso Syrup

### Traditional Chocolate Cake - \$9

With White Chocolate Mousse

### Sacher Torte - \$10

Austrian Chocolate Tart with Raspberry Filling

### Viennese Plate - \$12

Chef Selection of 3 of our Finest Desserts

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## Casa Monica a la Carte Dinner - Desert Enhancers

All Dinner Collections are served with Freshly Brewed Gourmet Coffee, Gourmet Hot Tea, Iced Water and Bread Service.

### ACTIVE DESERT STATIONS

Chef Attendant - \$75 Per Hour

Bananas Foster Station \$8

Cherry Jubilee \$8

Dip and Roll \$10

Station with Fresh Strawberries, Dark and White Chocolate Fondue Dip

#### Roll Enhancer Items

2 items - \$2.00 per person, each additional item is \$1 per person

Strawberries

Pineapple

Bananas

Marshmallows

Pretzels

Graham Crackers

Crème Puffs

Pound Cake

Rice Krispie Treats

Biscotti

Vanilla Wafers

Ginger Snaps

Apples

Cookies

Berries

### CAKE CREATIONS

Celebration Cupcakes \$6

Assorted Flavors

Birthday Cake for the Birthday Person \$7

White, Dark or Fruit Flavored

Business Logos or Personal Monograms

Upon request and pricing subject to product choice.

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