



M O N A R C H
CATERING

2024 Spring / Summer Guide

Monarch's Catering Guide is a selection of menu ideas perfect for any occasion.

Items are available as described or customizable. We recommend calling for a consultation and custom proposal, recognizing that every event and occasion is unique.

- Drop off menus are available for a minimum of 12 guests.
- A minimum order of \$750 is required outside of regular business hours (M-F, 7 am – 5 pm)
- Disposable plates, napkins, and utensils are available for \$3 per person.
- Delivery fees will apply to delivered orders and depends on delivery location.

Note: Most dietary specifications and restrictions can be accommodated with an additional charge per item.



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INTRODUCTION

Delivery / Setup Charges

WITHIN 10 MILE DELIVERY RADIUS OF CHICAGO
WEST LOOP: 15% of Net Invoice

SET UP w/ SIGNS: Additional 10% of Net Invoice
Please inquire about pricing for staffed events &
equipment rental

Extras

Disposable Plates, Napkins, and Utensils Available
for \$3 per person

Disposable Hot Chaffing Set Up: \$3.00 ea
(includes Stand, Deep Aluminum Pan, 2 Sternos)

Disposable Table Covers Black or White 54" x 108":
\$15.00 ea

Plastic Drinkware with Lids & Straws: \$2.00 ea

Ice: \$1.00/lb

Thank you. We look forward to catering your event!

As always, Monarch's menus are scratch made,
with locally sourced ingredients from sustainably
minded partners when available. Please click on
the link below to share some basic information
about your event or phone us M-F, 7 am - 5 pm.
We will respond within 2 business days.

Office: 815 201 2736

Email: info@monarchcateringco.com

Website: www.monarchcateringco.com

[Catering Inquiry Form](#)

*V (Vegetarian), VG (Vegan), GF (Gluten Free),
DF (Dairy Free)*



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BREAKFAST

Mix & Match

Just Coffee \$30.00

Serves 10

160 oz box of Metropolis House Blend Coffee

Comes with Cups and Lids Sweeteners,
Half & Half, Stirrers

Add 4 oz Soy Milk \$2.50

Just Sweets \$60.00

Serves 10

An assortment of 12-14 pieces based on availability:
Pain au Chocolat, Ham & Cheddar Scones, Powdered
Sugar Beignets, Apple Cider Doughnut Holes,
Cinnamon Rolls, Classic Banana Bread, Carrot Bran
Muffin, Blueberry Muffins, Lemon Loaf, & etc.

*Please inquire about the pastry selection of the day.
If there is a particular pastry desired, please allow a
minimum of 3 business days' notice.*

Coffee & Pastries \$90.00

Serves 10

160 oz box of Metropolis House Blend Coffee

Comes with Cups and Lids Sweeteners, Half & Half,
Stirrers

Add 4 oz Soy Milk \$2.50

An assortment of 12-14 pieces based on availability:
Pain au Chocolat, Ham & Cheddar Scones, Powdered
Sugar Beignets, Apple Cider Doughnut Holes,
Cinnamon Rolls, Classic Banana Bread, Carrot Bran
Muffin, Blueberry Muffins, Lemon Loaf, & etc.

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minimum of 3 business days' notice.*



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BREAKFAST

Mix & Match

Breakfast Sandwich Platter \$7.00 per person / min 12 people

A selection of toppings on house made sourdough English muffins with Black Pepper Aioli, Tomato Slices, and Red Onions served on the side.

- o Bacon, Egg & Cheese
- o Sausage & Egg
- o Egg & Cheese
- o Sauteed Greens

Individual Yogurt & Granola Cups \$5.00 each 4 oz Yogurt + 2 oz Granola

Vanilla or Plain Yogurt with super seed granola & dried fruit
Add Honey or Barrel Aged Maple Syrup \$1.00 ea

Seasonal Fruit Platter

Artfully presented seasonal fruits

Small (*Serves 6-8*) \$60.00

Medium (*Serves 12-15*) \$100.00

Large (*Serves 20-25*) \$150.00

Individual 4 oz Seasonal Fruit Cups: \$4.00 each / min 10 cup order

Savory & Sweet Bagel Platter \$18.00 per person / min 12 people

NY Style Bagels with Cream Cheeses, Fruit Preserves, Cold Smoked Salmon, Capers, Red Onions, Cucumber Slices, Tomato Slices

Wanda Farm Frittata \$42.00

Serves 6-8

Choose 2-3 ingredients:

Bacon Lardons, Caramelized Onions, Sauteed Assorted Mushrooms, Red Peppers, Goat Cheese, Cheddar Cheese

Fresh Pressed Juices

8 oz Glass Bottles: \$10.00 ea / min 6 ea flavor

4 oz Glass Bottles: \$6.00 ea / min 12 ea flavor

Green: Matcha, Kale, Granny Smith Apples, Ginger, Lemon

Red: Beets, Grapefruit, Apples, Ginger, Lemon

Orange: Carrots, Apples, Turmeric, Coconut Water, Lemon

Assorted Drinks & Sodas \$2.00 ea

Choose from: Coca-Cola, Diet Coca-Cola, Sprite, Ginger Ale, San Pellegrino Sparkling Waters, Boxed Organic Milks, Apple Juice, Orange Juice, Coconut Water, Bottled Water



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BREAKFAST BUFFETS

Self-serve & presented on disposable service pieces, Monarch's breakfast buffets are a beautiful & perfect start to a meeting, day of events, or social gatherings.

12 order minimum per menu

Continental \$11.00 per person

- Metropolis Roastery Coffee, Half & Half, Soy Milk, Sweeteners, Cups, Lids, Stirrers
- Assortment of house baked breakfast breads, muffins, pastries
- Seasonal fruit presentation

Continental Plus \$18.00 per person

- Metropolis Roastery Coffee, Half & Half, Soy Milk, Sweeteners, Cups, Lids, Stirrers
- Assortment of house baked breakfast breads, muffins, pastries
- Seasonal fruit presentation
- Honey drizzled yogurt with super seed granola & dried fruit OR Oatmeal with Brown Sugar & Milk
- Water & juices

"Hotel" Breakfast \$28.00 per person

- Metropolis Roastery Coffee, Half & Half, Soy Milk, Sweeteners, Cups, Lids, Stirrers
- Water & juices
- Assortment of house baked sweet & savory breakfast breads, muffins, and pastries
- Seasonal fruit presentation
- Scrambled Wanda Farms Eggs
- Breakfast Potatoes
- Sausages & Bacon
- Sauteed Greens



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BUFFET ENHANCEMENTS

Selecting one or two of the below items is a favorite way to jazz up a breakfast buffet menus

12 order minimum per item

Assorted Drinks & Sodas \$2.00 per person

Choose from: Coca-Cola, Diet Coca-Cola, Sprite, Ginger Ale, San Pellegrino Sparkling Waters, Boxed Organic Milks, Apple Juice, Orange Juice, Coconut Water, Bottled Water

Sweet

- Brioche French Toast with Barrel Aged Maple Syrup & Whipped Cream \$4.00 (V)
- Belgian Waffles with Sliced Bananas, Barrel Aged Maple Syrup & Whipped Cream \$4.00 (V)
- Local Honey Drizzled Yogurt with Super Seed Granola and Dried Fruit \$5.00 (V)
- Meadowlark Organics Oatmeal with Turbinado Sugar, Dried Fruits & Seeds on the Side (VG, GF, DF)
- Cinnamon Rolls with Whipped Cream Cheese Frosting \$4.00 (V)
- Pain au Chocolat \$6.00 (6 piece minimum) (V)
- Fresh Pressed Juices 4 oz Glass Bottles \$6.00 (VG)
- Powdered Sugar Beignet Bowl \$24.00 (25 fluffy sugar dusted beignet triangles) (V)
- Apple Cider Doughnut Holes \$24.00 (25 doughnut holes) (V)
- Old Fashioned Baked Apple Cider Doughnuts \$24.00 (1 dozen doughnuts) (V)

Savory

- All-Natural Applewood Smoked Bacon \$3.00
- Pork or Turkey Sausage Patties \$2.00
- Wanda Farm Eggs Breakfast Frittata \$30.00 (Serves 6-8) Choose 2-3 ingredients: Bacon Lardons, Caramelized Onions, Sautéed Assorted Mushrooms, Red Peppers, Goat Cheese, Cheddar Cheese
- Savory & Sweet Bagel Platter \$18.00 Hand Rolled NY Style Bagels with Cream Cheeses, Fruit Preserves, Cold Smoked Salmon, Capers, Red Onions, Cucumber Slices, Tomato Slices



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SALADS, BOWLS & SANDWICHES

SALADS & BOWLS

Monarch's Boxed Lunch is a disposable lunch box with utensils and food conveniently packed in one box. Perfect to Grab & Go.

6 person minimum each salad

Roast Chicken & Heritage Grain Bowl \$16.00 (DF)

Herb roasted chicken breast, red quinoa, wheatberries, small tomatoes, cucumbers, red onions, lettuces, preserved lemon vinaigrette. Comes with house baked bread.

Steak & Bean Bowl \$19.00 (DF, GF)

Seared skirt steak, black beans, sweet peppers, chopped lettuces, small tomatoes, cucumbers, chipotle ranch dressing. Comes with tortilla chips.

Chopped Everything Salad Bowl \$18.00 (DF)

Herb roasted chicken breast, bacon, pasta, shredded cheddar, small tomatoes, cucumbers, garbanzo beans, lettuces, red wine vinaigrette. Comes with house baked bread.

Chicken Caesar Salad Bowl \$16.00

Herb roasted chicken, romaine, parmesan, olive oil garlic croutons, traditional Caesar dressing. Comes with house baked bread.

SANDWICHES

Comes with house made potato chips & lemon vinaigrette dressed cabbage & apple slaw

6 person minimum each sandwich

Roast Beef & Aged Cheddar..... \$16.00

House roasted grass-fed beef, aged cheddar, lettuce, tomato, and Dijon mayonnaise on garlic toasted ciabatta

Chicken BLT \$16.00

House roasted Indiana Amish chicken breast, applewood smoked bacon, romaine, tomato, and mayonnaise on a house made brioche bun

Turkey & Smoked Gouda \$16.00

House roasted turkey & smoked gouda cheese with balsamic red onions, lettuce, tomato, and dijon mayonnaise on house made garlic toasted ciabatta

Herb Pesto Mozzarella \$16.00 (V)

Fresh mozzarella cheese, tomato slices, fresh basil pesto aioli on garlic toasted ciabatta

Roasted Vegetables \$16.00 (VG)

Garlic rubbed & roasted seasonal vegetables, balsamic red onions, lettuce, tomato on house made ciabatta

Add cookie or whole local farm apple \$2.00 ea



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BUFFETS - SAMPLE MENU FAVORITES

Self-serve & presented on disposable service pieces

12 order minimum per menu

PARENT EVENING SOCIAL \$30.00 per person

Minimum 40 guests

- Fruit & Cheese Platter with Olive Oil Crostini
- Raw & Roasted Rainbow Salad
- Creamy Tomato Basil Pasta
- Chicken Francese
- Fudge Brownie Cookies
- Oatmeal Cherry Cookies

TACO PARTY \$30.00 per person

Minimum 40 guests

- Mexico City Pork Carnitas
- Braised Cumin Spiced Chicken
- Fajita Style Mushrooms & Potatoes
- Comes with El Milagro Corn & Wheat Tortillas
- Roasted Tomato Salsa
- Fresh Pico de Gallo
- Sour Cream
- Corn Elotes
- Mexican Red Rice
- Braised Smoky Pinto Beans
- Horchata Pudding & Berries

**FACULTY & STAFF APPRECIATION VALENTINE'S
DAY LUNCH \$32.00 per person**

Minimum 50 guests

- Hershey Farms Grass Fed Sirloin Roast with Horseradish Cream
- A Baked Potato Bar Like Never Seen Before
- Russet Potatoes
- Roasted Broccoli & Cauliflower
- Applewood Smoked Bacon
- Vegan "Sausage" Bits
- Assorted River Valley Mushroom Saute
- Sour Cream & Chives
- Cheddar Cheese Sauce
- Whipped Butter
- Massive Caesar Salad with Olive Oil Garlic Croutons
- Brioche Dinner Rolls
- Cookie Platter
- Whipped Tahitian Vanilla Bean Mascarpone & Fresh Berries



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BUFFETS - SAMPLE MENU FAVORITES

Self-serve & presented on disposable service pieces

12 order minimum per menu



**END OF YEAR PARTY "HEARTY APPS" \$26.00
per person**

Minimum 50 guests

- Buffalo Wings with House Fermented Hot Sauce
- Classic Celery & Blue Cheese Dressing
- Seasonal Focaccia Breads
- Roasted Potatoes & Onions, Goat Cheese, Fresh Herbs
- Fresh Mozzarella, Small Tomatoes, Garlic, Basil
- Colorful Peppers, Onions, Corn, Applewood Smoked Bacon
- A Rainbow of Roasted & Fresh Vegetables with French Onion Dip
- Pimento Cheese Dip with Olive Oil Crostini
- Banana Cream Pie
- Oatmeal Rum Raisin Cookies

**FINGER FOODS FOR A VERY LARGE PARTY
Market Price**

Minimum 160 guests

- Fruit & Cheese Platter with Soft & Hard Cheeses, Classic Accompaniments
- Dips & Chips with Roasted & Raw Crudites Tray
- Black Bean Pico with El Milagro Tortilla Chips
- Southern Pimento Cheese Dip with Crostini
- Autumn Squash & Bean Dip with Pita Chips
- Poblano, Potato & Corn Empanadas with Chipotle Aioli
- Korean Chicken Wings with Sweet Chili Sauce
- Short Rib & Aged Cheddar Sliders on Garlic Toasted Ciabatta with Pickled Red Onions
- Amish Chicken BLT on Sweet Potato Brioche
- Lavender Cherry Gateau Basque, Brown Butter Brownie Cookie
- Chocolate Chip Oatmeal Cookies, White Chocolate Blondies



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STARTERS & NIBBLES

Dips

Small (Serves 6-10) \$30.00

Medium (Serves 10-14) \$42.00

Large (Serves 14 -18) \$54.00

- o Cumin-y Roasted Eggplant & Garlic Dip with Pita Triangles (VG)
- o Classic Cheese & Pimento Dip with Olive Oil Crostini (V)
- o Black Bean Pico de Gallo with El Milagro Tortilla Chips (VG, GF)
- o Creamy Roasted Pistachio & Shallot Dip with Vegetable Crudites (VG, GF)
- o Creamy Roasted Onion Dip with Olive Oil Crostini (V)

Add Crudites to any Dip for an additional \$2.00 per person

Fruit & Cheese Platter

A selection of local & imported cheeses with fruits, crostini, and classic accompaniments

Small (Serves 10-12) \$80.00

Large (Serves 25-30) \$145.00



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Charcuterie Platter

Assorted domestic & imported salamis and sausages, dried fruits, nuts, pickles, and crostini

Small (Serves 10-12) \$90.00

Large (Serves 25-30) \$170.00

Empanadas / Hand Pies

Order by the tray

Small (18 pcs)

Medium (36 pcs)

Large (60 pcs)

- o Spiced Short Ribs \$3.50 ea
Comes with a chimichurri dipping sauce (DF)
- o Poblano, Potato & Corn \$3.00 ea
Comes with a chimichurri dipping sauce (VG, DF)
- o Curry Potato & Cauliflower Hand Pie (VG, DF)
- o Herbed Wild Mushroom & Goat Cheese Hand Pie (V)

Chicken Wings

Classic Buffalo Chicken Wings with Blue Cheese Dipping Sauce & Celery

½ Pan (approx. 50 wings) \$80.00

Full Pan (approx. 100 wings) \$160.00

Flatbread Pizzas \$14.00 ea / min 3 ea variety

Each Hand Pulled Flatbread Pizza is cut to 6 pieces

- o Classic Margherita Flatbread
- o Local Farms Potato & Bacon Lardon Flatbread
- o Herb Pesto Seasonal Roasted Vegetable Flatbread
- o Bechamel, Kale, and Sweet Roasted Allium Flatbread

Sliders

By the tray (16 sliders per tray) \$68.00

- o Pasture Raised Beef with Balsamic Onions & Horseradish Aioli
- o Chicken & Smoked Gouda with Caramelized Onion & Arugula
- o Barbecue Pork with Pickled Red Onions and Cucumbers
- o Monarch Sweet Potato, Cauliflower & Bean Burgers with Chipotle Chickpea Spread, & Pickled Red Onions (VG, DF)

Canapes On A Stick With A Sauce

By the platter / 24 pcs minimum

Chickpea Fritter with Red Pepper Aioli \$3.00 (V, GF)

Polenta Fritters with Romesco Sauce (V, GF)

Cauliflower Skewer with Beer Cheese Sauce \$3.00 (V, GF)

Steak Skewers with Chimichurri \$5.00 (GF, DF)

Roasted King Oyster Mushroom "Scallops" \$3.00 (VG, GF, DF)

Chicken with Yakitori Glaze \$4.00 (GF, DF)



SALAD PLATTERS & SANDWICH TRAYS

SALAD PLATTERS

12 person minimum per salad

Chef's Choice Salad \$6.00

Based on season and availability, an assortment of lettuces and salad vegetables with a house red wine vinaigrette (VG)

Classic Caesar Salad \$6.00 per person

Romaine, Parmesan, Dramatic Garlic Rubbed "Croutons"
Comes with traditional Caesar Salad Dressing (V)

Add Chicken \$2.00

Raw & Roasted Rainbow \$10.00

A seasonal assortment of raw and roasted vegetables, fruits, greens & lettuces with creamy onion dressing (V)

Heritage Grain Salad \$10.00

Red quinoa, wheatberries, rye berries, small tomatoes, cucumbers, red onions, lettuces, herbs, preserved lemon vinaigrette (VG, DF)

Add Chicken \$2.00

Chicken Cobb \$14.00

Seared chicken breast, blue cheese, bacon, tomatoes, red onions, avocados, Wanda Farm eggs, chopped lettuces, small tomatoes, chipotle ranch dressing (GF)

Chopped Everything Salad \$10.00

Herb roasted chicken breast, bacon, pasta, shredded cheddar, small tomatoes, cucumbers, garbanzo beans, lettuces, red wine vinaigrette. Comes with house baked bread.

SANDWICH TRAYS

Self-serve & presented on disposable service pieces

16 person minimum per sandwich

On garlic toasted ciabatta:

- o Roasted Vegetables, Balsamic Onions, Goat Cheese, Herbed Chickpea Spread \$4.00 (VG)
- o Herb Pesto Mozzarella, Tomato Slices, Fresh Basil Aioli \$4.00 (V)
- o Turkey & Smoked Gouda, Balsamic Onions, Lettuce, Tomato, Japanese Mayonnaise \$4.00 (DF)
- o Roast Beef, Aged Cheddar, Balsamic Onions, Lettuce, Tomato, Japanese Mayonnaise \$5.00 (DF)

On brioche roll:

- o Aged Farmhouse Cheddar, Apples, Cranberry Aioli \$4.00 (V)
- o Ham & Provolone, Lettuce, Tomato, Japanese Mayonnaise \$4.00
- o Herb roasted chicken breast, applewood smoked bacon, romaine, tomato, and Japanese Mayonnaise \$5.00 (DF)



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SOUPS

Serves 10-12

Grandma's Chicken Noodle Soup \$60.00 (DF)

A true classic made with local regenerative farms' chicken stock, egg noodles and vegetables.

Add on: 1 dozen brioche dinner rolls \$18.00

Vegetable Minestrone \$60.00

Classic mirepoix and fresh herb vegetable stock, with tomatoes, diti pasta, zucchini, onions, carrots, celery and seasonal root vegetables.

Add on: 1 dozen garlic focaccia squares \$18.00

Grass Fed Beef Chili \$85.00 (DF) (GF)

An aromatic chili with made with local grass fed beef, beef bone stock, assorted beans and, vegetables.

Comes with sour cream, shredded cheddar & scallions on the side.

Add on: El Milagro Tortilla Chips \$8.00

Add on: 1 dozen Northern Corn Bread Muffins \$18.00

Chicken & Broccoli Cheddar..... \$80.00 (GF)

A favorite made better with shredded chicken, broccoli, and aged cheddar in a creamy chicken stock.

Add on: 1 dozen brioche dinner rolls \$18.00

Vegan Bean Chili \$60.00 (VG, DF, GF)

A rich vegetable stock chili made with assorted beans, winter squashes, spices, and aromatics.

Add on: El Milagro Tortilla Chips \$8.00

Add on: Vegan Heritage Corn Muffins \$18.00

Add on: Non-vegan chili toppings (sour cream, cheddar, scallions, jalapenos, bacon) \$1.50 per person

Chef Efren's Green Pozole \$80.00 (GF)

Warming and filling made with Wanda Farms' chicken and pork, white corn pozole, pumpkin seeds, spices, and aromatics. Served with shredded cabbages, radishes, cilantro, limes, and El Milagro tortilla chips.



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HOT ENTREES & SIDES

Hot Entrees

12 person minimum per item

- Southern fried chicken \$10.00
- Classic chicken francese \$10.00
- Whole roasted herb rubbed Wanda Farms chicken \$10.00 (GF, DF)
- Chicken with red mole \$10.00 (GF, DF)
- Seared pork roast with mustard garlic sauce \$12.00 (GF, DF)
- Seared skirt steak with herb garlic pistou \$15.00 (GF, DF)
- Bacon wrapped grass fed beef meatloaf \$15.00 (GF, DF)
- Creamy vegan roasted vegetable lasagna \$10.00 (VG, DF)
- Rigatoni pasta with seasonal vegetables & tomato cream sauce \$8.00 (V)
- Classic baked macaroni & cheese with crunchy garlic topping \$8.00 (V)

Sides

12 person minimum per item

- Northerner Corn Bread \$3.00 (V)
- Vegan Corn Bread \$3.00 (VG)
- Leek Fritters \$3.00 (V)
- Fluffy Mashed Potatoes \$2.00 (V, GF)
- Potatoes Dauphinoise \$3.00 (V, GF)
- Herbed Rice Pilaf \$2.00 (VG, GF, DF)
- Olive Oil-Herb Dressed Pasta \$2.00 (VG, DF)
- Roasted Sweet Potatoes & Squashes \$3.00 (VG, DF, GF)
- Roasted Green Beans \$2.00 (VG, DF, GF)
- Herb-Garlic Dressed Seasonal Green Vegetable \$2.00 (VG, DF, GF)
- Southern Collard Greens \$3.00 (VG, DF, GF)
- French Braised Beans \$2.00 (VG, DF, GF)



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DESSERTS

Cookies & Bars \$2.00 ea

Choose either:

- Chocolate Chip Cookie (24 pc min)
- Oatmeal Rum Raisin (24 pc min)
- Snickerdoodles (24 pc min)
- Ginger Cookies (24 pc min)
- Blondies (24 pc min)
- Brownies (24 pc min)
- Coconut Macaroons (24 pc min) (GF, DF)
- Chocolate Dipped Strawberries (12 pc min) (VG, GF, DF)

Please inquire about any desserts not listed

Tarts, Pies, Cakes, and Custards Market Price

- Streusel Topped Rustic Local Farms' Apple Galette with Whipped Tahitian Vanilla Mascarpone Cream
- Salted Banana Cream Slab Pie
- Coconut Cream Slab Pie
- Chocolate Ganache Tart
- Cherry Lavender filled Gateau Basque with Whipped Vanilla Mascarpone Cream
- Whipped Cream Topped Key Lime Tart
- Victoria Sponge Cake with Berries & Whipped Cream

Please inquire about any desserts not listed



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BEVERAGES

Fresh Pressed Juices

8 oz Glass Bottles: \$10.00 ea / min 6 ea flavor

4 oz Glass Bottles: \$6.00 ea / min 12 ea flavor

Green: Matcha, Kale, Granny Smith Apples, Ginger, Lemon

Red: Beets, Grapefruit, Apples, Ginger, Lemon

Orange: Carrots, Apples, Turmeric, Coconut Water, Lemon

Assorted Drinks & Sodas \$2.00 ea

Choose from: Coca-Cola, Diet Coca-Cola, Sprite, Ginger Ale, San Pellegrino Sparkling Waters, Boxed Organic Milks, Apple Juice, Orange Juice, Coconut Water, Bottled Water

Coffee \$30.00

Serves 10

160 oz box of Metropolis House Blend Coffee

Comes with Cups and Lids

Request Sweeteners, Half & Half, Stirrers

Add 4 oz Soy Milk \$2.50



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