



THE MONTE

CATERING SERVICES





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BEST BREAKFAST BUFFET CHOICES

(Minimum of 25 Guests Required)

All breakfast buffets are accompanied by coffee, hot water for assorted tea bags & fresh orange juice.



MONTE SIMPLE CONTINENTAL

\$20.95 Per Person

*Fresh Seasonal Fruit Display

*Fresh Danishes, Muffins, and Mini Croissants

Served with Assorted Preserves and Butter



MONTE HOME STYLE

\$25.95 Per Person

*Fresh Seasonal Fruit Display

*Fresh Danishes, Muffins, and Mini Croissants

Served with Assorted Preserves and Butter

*Scrambled Eggs with
Chives and Cheddar Cheese

*Breakfast Sausage Links

*Country Style Breakfast Potatoes
with Peppers and Onions



MONTE CLASSIC

\$35.95 Per Person

(Minimum of 50 Guests)

*Fresh Seasonal Fruit Display

*Fresh Danishes, Muffins, and Mini Croissants

Served with Assorted Preserves and Butter

*Bagels & Cream Cheese

*Individual Fruit Yogurts

*Scrambled Eggs with Chives and Cheddar Cheese

*Breakfast Sausage Links & Crisp Bacon

*Country Style Breakfast Potatoes with
Peppers and Onions

*Traditional French Toast with Warm Maple Syrup



A HEART SMART CONTINENTAL

\$20.95 Per Person

*Slices of Fresh Fruit and Seasonal Berries

* Individual Fruit Yogurts

*Fresh Bran Muffins

*V8 Tomato or Apple Juice



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PLATED BREAKFASTS

(Minimum of 25 Guests Required)

All Breakfasts are served with freshly brewed regular coffee and assorted hot teas.



BREAKFAST QUICHE

\$23.95 Per Person

*Smoked Bacon, Spinach, Mushroom Quiche
and Three Cheese Quiche

*Served with Country Style Potatoes

*Garnished with Fresh Seasonal Fruits

*Assorted Breakfast Pastries (in a basket)



SIMPLE BREAKFAST

\$20.95 Per Person

*Fluffy Scrambled Eggs Garnished with Chopped Green Onions
and Sprinkled with Cheddar Cheese

*Sausage Patties (2)

*Rosemary Breakfast Potatoes

*Garnished with Fresh Seasonal Berries or Fruits



THE BREAKFAST CROISSANT

\$21.95 Per Person

*Jumbo Fresh Croissant

*Scrambled Eggs, Ham and Cheese

*Garnished with Fresh Seasonal Fruits



The Monte Catering

1507 Wall Street Everett, WA 98201 Telephone: 425-426-6938

Prices and menus subject to change. All prices are subject to 22% service charge and applicable sales tax.



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ADDITIONAL BREAKFAST ITEMS



*Assorted Breakfast Pastries and Muffins
\$29.00 per dozen

*Fresh Croissants w/ Butter and Assorted Preserves \$31.00 per dozen

*Fresh Bagels w/ Assorted Preserves
\$33.00 per dozen

*Whole Fresh Fruits (apples, bananas, and oranges) \$2.00 each

*Assorted Fruit Yoghurts \$2.50 each

*Assorted Granola Bars \$3.00 each



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BEVERAGES

- *Assorted Fruit Juice (bottles) \$3.50 each
- *Orange Juice By the Pitcher \$20.00 per pitcher
- *Coffee (regular or decaf) By the Gallon (35 cups) \$29.00 per gal.
- *Hot Water with Assorted Tea Bags By the Gallon \$29.00 per gal.



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BEST LUNCH OR DINNER BUFFETS

(Minimum of 40 Guests Required)



THE MONTE

\$30.95 (Lunch) \$35.95 (Dinner) Per Person

- *Chicken Piccata
- *Salmon with Lemon Dill Sauce
- *Rice Pilaf
- *Seasonal Vegetables
- *Pasta Salad
- *Fresh Seasonal Green Salad with Two (2) Dressings
- *Soft Rolls and Cream Butter
- *Fresh Brewed Regular Coffee and Herbal Teas



WASHINGTON'S FINEST

\$37.95 (Lunch) \$42.95 (Dinner) Per Person

- *Chicken Breast with Dijon Cream Sauce
- *London Broil
- *Honey Glazed Salmon Fillet
- *Marinated Angel Hair Pasta Salad
- *Rainbow Rotini Pasta Tossed with Parmesan and Garlic
- *Assorted Lettuce with Tomatoes, Cucumbers, and Black Olives
Served with Balsamic Vinaigrette Dressing
- *Fresh Brewed Regular Coffee and Herbal Teas



A TASTE OF ASIA

\$26.95 (Lunch) \$30.95 (Dinner) Per Person

- *Spicy Marinated Cashew Chicken Tossed with Carrots, Asparagus, Water Chestnuts & Bamboo Shoots, Finished with a Teriyaki Sauce
- *Steamed Rice
- *Vegetable Stir Fry Noodles
- *Vegetable Egg Rolls Served with a Sweet and Sour Sauce
- *Asian Salad Served with a Sweet Ginger Dressing
- *Fresh Brewed Regular Coffee and Herbal Teas

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SIMPLE STATIONS

(25 Serving Minimum Order)



TRI COLORED PENNE PASTA BAR

\$16.95 Per Person

*Pasta Tossed in Garlic & Fresh Herbs

*Served with Marinara and Alfredo Sauce

*Accompanied with Garlic Bread and Fresh Parmesan
Cheese



MINI TACO BAR

\$15.95 Per Person

*Spicy Beef or Chicken (Add \$2 for both)

*Sautéed with Peppers and Red Onions

*Served with Mini Corn Taco Shells and Soft Flour Tortillas

*Accompanied by Grated Cheddar Cheese, Salsa, &
Sour Cream



SALAD BAR

\$13.95 Per Person

*Includes Mixed Greens with Assorted Toppings

*To Build Your Own Salad: Cubed Ham, Turkey Slices,
Shredded Cheddar Cheese, Boiled

Eggs, Mushrooms, Sliced Red and Green Bell Peppers, Garbanzo and Kidney
Beans, Sunflower Seeds, and Croutons

*Accompanied By Ranch, Balsamic Vinaigrette, and Italian Dressing

*Served with Assorted Rolls and Creamy Butter



SOUP BAR

\$12.95 Per Person

*Chicken Noodle Soup, Potato Leek Soup
and Vegetable Beef Soup

*Served with Assorted Rolls, Sliced Baguettes, and Creamy Butter

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PLATED VEGETARIAN & SALAD DISHES



ZESTY CHICKEN CAESAR SALAD

\$21.95 Per Person / \$18.95 Per Person (without chicken)

Crisp Romaine Lettuce, Tomato Wedges and Olives
Garlic Herb Croutons, Parmesan Cheese,
Chef's Caesar Dressing, Topped with Grilled Chicken
Breast



PASTA PRIMAVERA

\$19.95 Per Person

Fresh Tri-colored Pasta Tossed in a Light Sauce with Garden
Vegetables and Topped with Parmesan Cheese



THREE SALAD SAMPLER

\$23.95 Per Person

Almond Chicken Salad, Broccoli Bacon and Cheese Salad,
Angel Hair Pasta, Bay Shrimp Salad



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PLATED VEGETARIAN & SALAD DISHES



PENNE PASTA

\$21.95 Per Person

Penne Pasta in House Made Marinara with Grilled Vegetables
Garnished with Italian Parsley and Fresh Grated Parmesan



COBB SALAD

\$23.95 Per Person

Chicken Breast, Bacon, Avocado, Chopped Egg, Roma Tomato
Crumbled Blue Cheese and Cheddar Cheese
Your Choice of Salad Dressing
(Ranch, Balsamic Vinaigrette, and Italian Dressing)



FRESH FRUIT SALAD

\$21.95 Per Person

An Assortment of Ripe Seasonal Fruit with Freshly
Squeezed Citrus and Ginger Mint Dressing

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THE MONTE

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PLATED SEAFOOD LUNCH AND DINNER

All lunches include rolls, butter, fresh brewed regular coffee and herbal teas. Dinner menus include house salad, rolls and butter, fresh brewed regular coffee and herbal teas.



BAKED SALMON FILLET

\$30.95 Per Person Lunch / \$35.95 Per Person Dinner

Served over Fresh Spinach with Sautéed Bacon, Onions and Mushroom Topped with Lemon Hollandaise sauce.
Wild Rice Blend and Chef's Choice Seasonal Vegetables



BAKED SALMON

\$30.95 Per Person Lunch / \$35.95 Per Person Dinner

In Season Fillet of Salmon Lightly Marked and Served with a
Roasted Bell Pepper Sauce
Wild Rice Blend Chef's Choice Seasonal Vegetables



GRILLED TILAPIA

\$26.95 Per Person Lunch / \$30.95 Per Person Dinner

Grilled Tilapia Fillet Seasoned and Topped with a Mango
Salsa Served with White Steamed Rice
Chef's Choice Seasonal Vegetables



DILL SALMON FILLET

\$30.95 Per Person Lunch / \$35.95 Per Person Dinner

Baked Salmon with Lemon Dill Sauce
Wild Rice Blend
Chef's Choice Seasonal Vegetables

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PLATED SEAFOOD LUNCH AND DINNER

All lunches include rolls, butter, fresh brewed regular coffee and herbal teas. Dinner menus include house salad, rolls and butter, fresh brewed regular coffee and herbal teas.



JUMBO PRAWNS SCAMPI

\$30.95 Per Person Lunch / \$35.95 Per Person Dinner

Jumbo Prawns Scampi Sautéed with Garlic, Wine, and Butter
Served with Rice Pilaf Chef's Choice Seasonal Vegetables



BAKED HALIBUT

*\$33.95 Per Person Lunch / \$38.95 Per Person Dinner
(in season price may change)*

Baked Halibut Topped with Mango Relish, Served with Rice Pilaf
Chef's Choice Seasonal Vegetables



PRAWN FETTUCCINI

\$24.95 Per Person Lunch / \$29.95 Per Person Dinner

Prawn Fettuccini Prepared in a Light Cream Sauce
Served with Chef's Choice Seasonal Vegetables



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PLATED PORK & BEEF LUNCH OR DINNER

All lunches include rolls, butter, fresh brewed regular coffee and herbal teas. Dinner menus include house salad, rolls and butter, fresh brewed regular coffee and herbal teas. (All steaks are prepared medium well.)



TWO CENTER CUT PORK LOIN CHOPS

\$24.95 Per Person Lunch / \$27.95 Per Person Dinner

Char Grilled & Basted with Spicy BBQ Sauce.
Topped with Crispy Fried Onions
Served with Oven Roasted Baby Red Potatoes
Chef's Choice Seasonal Vegetables



LONDON BROIL

\$30.95 Per Person Lunch / \$36.95 Per Person Dinner

Dinner Char Broiled Flank Steak Topped with Sautéed Mushrooms,
Finished with a Demi Glacé Served with Oven Roasted Baby Red Potatoes
Chef's Choice Seasonal Vegetables



TOP SIRLOIN

\$32.95 Per Person Lunch / \$38.95 Per Person Dinner

Char Broiled Top Sirloin Topped with
Sautéed Mushrooms & Garlic
Served with Oven Roasted Baby Red Potatoes
Chef's Choice Seasonal Vegetables



ROASTED NEW YORK STRIP

\$34.95 Per Person Lunch / \$40.95 Per Person Dinner

Char Broiled New York Steak Topped with a Red Wine and Peppercorn
Sauce Served with Oven Roasted Baby Red Potatoes
Chefs Choice Seasonal Vegetables



ROASTED PRIME RIB OF BEEF

\$37.95 Per Person Lunch / \$43.95 Per Person Dinner

Roasted Prime Rib of Beef with Au Jus Served with Garlic Mashed Potatoes
Chef's Choice Seasonal Vegetables



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PLATED CHICKEN LUNCH OR DINNER

All lunches include rolls, butter, fresh brewed regular coffee and herbal teas. Dinner menus include house salad, rolls and butter, fresh brewed regular coffee and herbal teas.



CITRUS CHICKEN

\$21.95 Per Person Lunch / \$26.95 Per Person Dinner

Lightly Seasoned Breast of Chicken Served with a Mild Citrus Sauce and Mandarin Salsa
Wild Rice Blend
Chefs Choice Seasonal Vegetables



ROASTED RED PEPPER CHICKEN

\$22.95 Per Person Lunch / \$27.95 Per Person Dinner

Fresh Chicken Breast Lightly Seasoned & Topped with Feta Cheese,
Roasted Red Peppers, Mushrooms, Whole Grain Mustard
Sauce Served with Garlic Mashed Potatoes
Chef's Choice Seasonal Vegetables



CHICKEN PARMESAN

\$22.95 Per Person Lunch / \$27.95 Per Person Dinner

Lightly Seasoned Chicken Breast with Parmesan, Mozzarella Cheese
and Marinara Sauce Embedded on Herb Penne Pasta



TERIYAKI CHICKEN BREAST

\$20.95 Per Person Lunch / \$25.95 Per Person Dinner

Baked Chicken Breast Brushed with Teriyaki and Pineapple Glaze
Wild Rice Blend
Chef's Choice Seasonal Vegetables



CHICKEN DIJON

\$21.95 Per Person Lunch / \$26.95 Per Person Dinner

Pan Roasted Chicken Sautéed with Mushrooms, Artichokes and Shallots
Finished with White Wine and Mustard Dijon Sauce
Wild Rice Blend
Chefs Choice Seasonal Vegetables



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PLATED CHICKEN LUNCH OR DINNER

All lunches include rolls, butter, fresh brewed regular coffee and herbal teas.

Dinner menus include house salad, rolls and butter, fresh brewed regular coffee and herbal teas.



CHICKEN KALANTARI

\$24.95 Per Person Lunch / \$29.95 Per Person Dinner

Grilled Chicken Breast Topped with Grilled Prawns, Artichoke Hearts, Sun Dried Tomatoes and Hollandaise Sauce

Fluffy Pecan Rice
Chef's Choice Seasonal Vegetables



CORNISH GAME HEN

\$25.95 Per Person Lunch / \$29.95 Per Person Dinner

Oven Roasted Cornish Game Hen Basted with Apricot Glaze
Served with Three Cheese Scalloped Potatoes
Chef's Choice Seasonal Vegetables



TANQUERAY MARINATED BREAST

\$22.95 Per Person Lunch / \$26.95 Per Person Dinner

Boneless Breast of Chicken Marinated in Garlic,
Rosemary & Tanqueray Gin
Served with a Wild Berry Sauce and Roasted Baby Red Potatoes
Chefs Choice Seasonal Vegetables



NORTHWEST CHICKEN BREAST

\$18.95 Per Person Lunch / Dinner \$23.95 Per Person

Boneless Chicken Breast Lightly Seasoned & Topped with Walnuts, Apples & Gold-Raisins, Served with Port Wine Sauce
Wild Rice Blend
Chefs Choice Seasonal Vegetables



CHICKEN FLORENTINE

\$25.95 Per Person Lunch / \$30.95 Per Person Dinner

Spinach Stuffed Chicken Breast with Pesto Cream Sauce
Herb Sautéed Potatoes
Chef's Choice Seasonal Vegetables



HACIENDA BUFFET
\$46.95 Per Person
(Minimum of 35 Guests Required)

Chips & Salsa, Chicken & Beef Taquitos
Mexican Salad with Ranch or Chef's dressing
Refried Beans with Cheese or Spanish rice
Chicken Enchiladas & Steak Picado Carnitas
Chili Relleno-Tamales - Carne Asada

Entrées

Ropa Vieja: Shredded beef slowly cooked with vegetables in its own juices served with white rice, black beans and fried plantains. \$36.95/pp

Lechon Puerto Rican style pork ham leg cooked with cilantro, onions and spices. \$36.95/pp

Pollo Asada

Slowly roasted chicken marinated in Chef's special Puerto Rican recipe Served with white rice, black beans and fried plantains. \$3.95/pp

Masitas de Puerco: Tender pieces of pork topped with Chef's special olive oil-garlic lime sauce, served with white rice, black beans and vucca. \$36.95/pp

A La Carte

Salads-Caesar Salad \$8.95/pp
Garden Salad \$6.95/pp
Mexican Salad \$11.95/pp

Appetizers

Carnitas, Juicy fried pork Mexican Style \$6.00 each
Mini Chimichangas \$5.00 each
Empanadas \$6.00 each
Pastelillos \$6.00 each

CLASSIC ELEGANCE FOR LUNCH OR DINNER BUFFETS (Minimum of 35 Guests Required)



All buffets are served with regular freshly brewed coffee or hot water with assorted herbal teas.

NORMANDIE DELIGHT \$36.95 (Lunch) \$42.95 (Dinner) Per Person

*Chicken Co Qua Vin: A Classic French Chicken Dish Composed of Mushrooms, Onion, Bacon & Various Herbs, Finished Together with Red Wine & Demi Glaze Sauce
*Salmon Fillet with Shrimp Scampi Provincial: The Salmon is Lightly Dusted with Seasoned Flour & Grilled to Perfection, Topped with Sautéed Shrimp, Tomatoes, Garlic, Shallots & White Wine
*Served with Couscous *Baby Carrots Glazed in Brown Sugar
*Accompanied with Harvard Style Rice Salad *Marinated Vegetable Salad
*Fresh Rolls & Butter

A TASTE OF ITALY \$25.95 (Lunch) \$30.95 (Dinner) Per Person

*Mixed Seasonal Greens with Two (2) Dressings
*Antipasto Salad
*Chicken Parmesan
*Served with Penne Pasta in a Creamy Pesto Sauce
*Cheese Tortellini with Marinara Sauce
*Garlic Bread

THE PHILIPPINE CUISINE 27.95 (Lunch) \$33.95 (Dinner) Per Person

*Chicken Adobo
*Sweet & Sour Pork
*Shanghai Lumpia (Pork & Vegetable)
Pancit with Chinese Sausage, and Stir-Fried Vegetables with White Rice Noodles
*Shrimp and Vegetables with Cream of Mushroom Sauce
*Steamed Jasmine Rice
*Fresh Rolls & Butter

ANY TIME-OF-DAY LUNCH OR DINNER BUFFET
(Minimum of 35 Guests Required)



All buffets are served with regular freshly brewed coffee or hot water with assorted herbal teas.

CHE BELLA ITALIA

\$29.95 (Lunch) \$33.95 (Dinner) Per Person

*Meatballs *Italian Sausage with Red and Bell Peppers *Spaghetti *Cheese Tortellini

*Bolognese Sauce *Alfredo Sauce *Marinated Vegetables *Fresh Green Salad with Italian Vinaigrette
*Oven Baked Garlic Bread

OLD WEST

\$25.95 (Lunch) \$31.95 (Dinner) Per Person

*BBQ Fried Chicken *Baked Beans *Baked Scallop Potatoes *Corn on the Cob *Cole Slaw,
*Potato Salad *Ambrosia Salad *Fresh Green Salad with Ranch Dressing *Corn Bread

SOUTH OF THE BORDER

\$24.95 (Lunch) \$28.95 (Dinner) Per Person

*Grilled Flank Steak or Chicken (choose one) Tossed with Bell Peppers, Onions, and Seasonings,
*Served with Spanish Rice, Black Beans with Cilantro *Flour and Corn Tortilla

*Accompanied By: Diced Tomatoes, Sliced Black Olives, Shredded Cheddar Cheese, Shredded Lettuce,
Sliced Jalapeños, Salsa, and Sour Cream *Served with Chef's Specialty Salad,
Tri-Colored Corn Tortilla Chips, Corn Bread

THE HUNGRY MAN DELI LUNCH

\$26.95 (Lunch) \$30.95 (Dinner) Per Person

*Chefs Soup of The Day

*Chef's Signature Pasta Salad *Potato Salad *Seasonal Fruit Compote
*Mixed Seasonal Green Salad with Ranch and Italian Dressing

*Create Your Own Sandwich: Sliced Smoked Ham, Turkey, & Roast Beef Sliced Cheddar, Swiss & Dill
Havarti Cheeses, Lettuce, Tomatoes, Pickles, Assorted Rolls and Breads, Traditional Deli Condiments
*Assorted Cookies and Fresh Baked Brownies

THE DELI LUNCH

\$26.95 (Lunch) \$30.95 (Dinner) Per Person

*Caesar Salad with Garlic Croutons and Parmesan Cheese, Served with Caesar Dressing

*Mixed Seasonal Green Salad Served with Ranch and Italian Dressing

*Seasonal Fruit Display

*Create Your Own Sandwich: Chicken Salad, Egg Salad, Tuna Salad, Sliced Cheddar and Swiss Cheeses,
Lettuce, Tomatoes, Pickles, Assorted Rolls and Breads, Traditional Deli Condiments
*Assorted Petite Cookies and Dessert Bars

THE RED CARPET DINNER BUFFET



(\$44.95 Per Person (Minimum of 50 Guests or more)

Appetizer Station

*Beautifully Landscaped Display of Seasonal Fresh Fruits and Vegetable Served with Yogurt and Ranch Dip

Assorted Rolls and Creamy Butter

Salad (Choice of One)

*Classic Caesar Salad
*Chef's Signature Pasta Salad
*Chef's Choice Vegetable Medley

Sides (Choice of Two)

*Garlic Mashed Potatoes
*Herb Roasted Potatoes
*Three Cheese Scalloped Potatoes
*Rice Pilaf
*Penne Pasta with Marinara or Alfredo Sauce (choose one sauce)

Entrees (Choice of Two)

*Chicken Marsala
*Chicken Piccata
*Chicken Dijon
*Lemon Herb Chicken
*London Broil with Cranberry au Jus
*Tri-Tip with Maple Herb Sauce
*Salmon with Creamy White Wine Dill Sauce
*Salmon Teriyaki Sprinkled with Black & White Sesame Seeds

*Regular Freshly Brewed Coffee
*Hot Water with Assorted Tea Bags

*Includes Complimentary Cake Cutting Service

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THE DIAMOND CHOICE DINNER BUFFET



(\$69.95 Per Person (Minimum of 75 Guests or more)

Upon Guest Arrival, Butler-Passed Appetizers (45-minute period)

*Prawn with a Lemon Wedge and Cocktail Sauce in a Shot Glass

*Stuffed Eggs with Smoked Salmon and Caviar

*Elegantly Designed Fresh Fruit and Veggie Display

*Wild Green Salad with Spiced Hazelnut and Goat Cheese

Sides (Choice of Two)

*Garlic Mashed Potatoes

*Herb Roasted Potatoes

*Three Cheese Scalloped Potatoes

*Rice Pilaf

*Penne Pasta with Marinara or Alfredo Sauce (choose one sauce)

Entrees (Choice of Two)

*Chicken Marsala

*Chicken Piccata

*Chicken Dijon

*Lemon Herb Chicken

*London Broil with Cranberry au Jus

*Tri-Tip with Maple Herb Sauce

*Salmon with Creamy White Wine Dill Sauce

*Salmon Teriyaki Sprinkled with Black & White Sesame Seeds

*Regular Freshly Brewed Coffee

*Hot Water for Assorted Tea Bags

*Includes Complimentary Cake Cutting Service

THE NORTHWEST DINNER BUFFET
\$79.95 Per Person
(Minimum of 15 Guests)



Appetizer Station:

Beautifully & Bountifully Landscaped Fresh Seasonal Fruit and Veggies Served with Creamy Ranch Dressing & Yogurt Fruit dip
Spanakopita with Tzatziki Sauce

Artisan Breads and Dinner Rolls with Creamy Butter

Salad (Choice of One)

*Classic Caesar Salad
*Garden Salad with Ranch or Italian Dressing
*Tri-Colored Pasta with Feta Cheese

Sides (Choice of Three)

*Herb Roasted Red Potatoes
*Long-Grained Wild Rice
*Chef's Choice of Fresh Seasonal Vegetables
*Almond Rice Pilaf
*Three Cheese Scalloped Potatoes
*Garlic Mashed Potatoes
*Green Bean Almondine

Seafood Station (Choice of Two)

*Crab Stuffed Mushrooms
*Decorated Whole Salmon and Dilled Cream Cheese
*Side of Smoked Salmon
*Iced Prawns Served with Lemon Wedges and Cocktail Sauce

Entrees (Choice of Two)

*Baked Salmon with Roasted Pepper, Garlic and Wine Sauce
*Slow Roasted Butcher Block Baron of Beef (Chef Attended)
*Served with Zesty Horseradish and Au Jus Sauce
*Chicken Cordon Bleu with a Creamy Mushroom Sauce
*London Broil with Burgundy Mushroom Sauce
*Roast Pork Loin Medallion with Apple Brandy Sauce
*Crab Cakes with Buerre Blanc Sauce
*Ginger Chicken Satays with Plum Sauce
*Chicken Piccata

Beverage Station:

*Regular Fresh Brewed Coffee
*Hot Water with Assorted Tea Bags

CARVING OR CHEF ATTENDED STATIONS (Minimum of 35 Guests Required)



Add a carving station to a lunch, dinner or appetizer buffet to create a perfect balanced menu!
Additional fee of \$125 per carver will apply.

*Honey Baked Ham with Pineapple Glaze \$17.95 Per Person

Served with Honey Mustard Sauce Accompanied by Dollar Rolls and Creamery Butter

Red Wine Marinated Steamship of Beef \$21.95 Per Person

Served with Creamy Horseradish and Au Jus Sauce
Accompanied by Dollar Rolls and Creamery Butter

Herb Rubbed Roasted Boneless Breast of Turkey \$15.95 Per Person

Served with Turkey Gravy and Cranberry Relish
Accompanied by Dollar Rolls and Creamery Butter

Slow Roasted Prime Rib \$24.95 Per Person

Served with Creamy Horseradish and Au Jus Sauce
Accompanied by Dollar Rolls and Creamery Butter

Whole Roasted Sage Pork Loin \$19.95 Per Person

Served with Warm Apple Sauce and Creamy Horseradish
Accompanied by Dollar Rolls and Creamery Butter

TRAYED OR LANDSCAPED DISPLAY (Minimum of 20 Guest Required)



Let Monte Bistro & Catering Create You a Work of Art Out of Food!

Assorted Cubed Cheeses & Meats

\$13.95 Per Person

Cubed Cheddar, Swiss and Pepper Jack Cheeses Accompanied with Pepperoni and Salami
Served with Assorted Table Crackers

A Display of Fresh Seasonal Fruits & Berries

\$15.95 Per Person

All seasonal fresh fruits Served with a Yogurt Dip

A Display of Fresh Vegetable Crudités

\$9.95 Per Person

Fresh Vegetables to Include Celery Sticks, Baby Carrots, Red & Green Bell Pepper Sliced
Cauliflower, Broccoli, and Cucumber Circles Served with Ranch Dip

Brie Cheese In Toasted Almonds

\$165 (Serves 5 Guests)

*Fresh Brie Covered in Toasted Almonds Wrapped in a Puffy Pastry
Served with Red Grapes and Assorted Crackers

Brie Cheese In Dried Fruits & Nuts

\$175 (Serves 25 Guests)

Fresh Brie, Covered in Dried Fruits and Pistachio Nuts Wrapped in a Puffy Pastry Served
with Red Grapes and Assorted Crackers

Imported & Domestic Cheese Display

\$17.95 Per Person

*Cheddar, Swiss, Pepper Jack, Smoked Gouda, Havarti with Dill, Greek Feta
Served with an Assortment of Crackers

Assorted Pinwheel Sandwiches

\$39.00 Per Dozen (minimum of 5 dozen)

APPETIZER BUFFET



Explore the possibilities of small bites for an open house event, gathering, or cocktail reception for an early afternoon or in the evening

Sunset Appetizer Station \$38.95 Per Person

Beautifully Arranged Fresh Seasonal Fruit and Veggies
Accompanied with Yogurt and Ranch Dip

*Trayed Presentation: Assorted Pinwheel, Croissants and Finger Sandwiches Includes Turkey and Cranberries, Ham and Cheese, Tuna and Chicken Salad, Roast Beef and Swiss Cheese

*Cocktail BBQ Meatballs
*Teriyaki Party Chicken Wings and Drumettes

Choice of Two Salads:
*Garden Salad with a Raspberry Vinaigrette Dressing
*Classic Caesar Salad with Caesar Dressing
*Signature Pasta Salad
*Angel Hair Pasta with Bay Shrimp

*Accompanied By Fresh Brewed Regular Coffee and Hot Water for Assorted Tea Service

The Classic Appetizer Buffet \$46.95 Per Person

*Beautifully Arranged Fresh Seasonal Fruit and Veggies
Accompanied with Yogurt and Ranch Dip

*Imported and Domestic Cheese Board Served with Assorted Table Crackers
Fresh Tomato Basil Bruschetta (self-served)

*Cocktail BBQ Meatballs

Choice of Two Salads:
*Garden Salad with a Raspberry Vinaigrette Dressing *Classic Caesar Salad with Caesar Dressing *Chefs Signature Pasta Salad
*Angel Hair Pasta with Bay Shrimp

Choice of Two:

*Side of Smoked Salmon Display Accompanied by Chopped Red Onions, Herbed Cream Cheese, Capers, Chopped Eggs and Tomatoes
Served with Cocktail Breads and Shaved Bagels

*Ginger Chicken Satays Served with Sweet Raspberry Pepper Sauce

*Carved Slow Roasted Baron of Beef Accompanied with Horseradish, Sliced Tomatoes, Cream Cheese and Assorted Rolls and Creamery Butter

*Accompanied By Fresh Brewed Regular Coffee and Hot Water for Assorted Tea Service

APPETIZER A LA CARTE #1

Creative Menu Ideas for Reception and Cocktail Hours

*Grilled Vegetables

\$10.95 Per Person (Minimum of 50 People)

Roasted Red Bell Peppers, Japanese Egg Plant, In Season Squash, Portobella Mushrooms, Red Onions, Asparagus Drizzled with Extra Virgin Olive Oil and Seasoned with Italian Herbs

*Palmiers

\$35.95 Per Person (Minimum of 5 dozen)

Sun Dried Tomato, Pesto, Feta Cheese Rolled in a Puff Pastry Sliced and Baked

*Parmesan Salad Baskets

\$36.95 Per Dozen (Minimum of 5 dozen)

Fresh Spinach, Chopped Up Crispy Bacon, Sliced Red Onions, Sliced Mushrooms, Topped with Mozzarella Cheese and Sunflower Seeds. Served in a Parmesan Cheese Basket and Drizzled with Balsamic Vinaigrette Dressing

*Beef Curry Salad

\$38.95 Per Dozen (Minimum of 5 dozen)

Chopped Romaine Lettuce, Apples, Roasted Corn, Red Bell Peppers, Red Onions and Cashew Nuts, Topped with Roasted Garlic and Herb Beef Chunks. Drizzled with Chefs Special Curry Dressing

*Fresh Tomato-Basil Bruschetta

\$28.95 Per Dozen

Chopped Tomato and Basil Accompanied with French Baguette

*Spinach and Gorgonzola Stuffed Mushrooms

\$33.95 Per Dozen

Medium Size Fresh Mushrooms Stuffed with Gorgonzola Cheese

*Spinach, Gorgonzola and Crab Stuffed Mushrooms

\$39.95 Per Dozen

Medium Size Fresh Mushrooms Stuffed with Gorgonzola Cheese and Shredded Crab Meat

*Spanakopitas

\$38.95 Per Dozen

Spinach and Feta Cheese Wrapped in Triangle Phyllo Dough Baked and Served Room Temperature

*Assorted Canapés

\$38.95 Per Dozen

*Spinach & Artichoke Dip

\$11.95 Per Person (Minimum of 50 People)

Served with Sliced Baguettes, Flat Bread and Toasted Pita Points

*Fruit Kabobs

\$39.95 Per Dozen

Bamboo Skewered Strawberry, Cubed Melon, Cantaloupe, and Pineapple Drizzled with a Sweet Mint Citrus Sauce

APPETIZER A LA CARTE #2

*Dips and More

\$11.95 Per Person (Minimum of 35 people)
Hummus, Roasted Eggplant Dip, Pita Points, Baguettes,
and Table Crackers

***Whole Baked and Decorated and Salmon**
\$22.95 Per Person (service 50 Minimum order)
Chilled with Cucumber and Herbed Cream Served with Sliced Baguettes

***Scottish Smoked Salmon Display**
\$24.95 Per Person (service 50 Minimum order)
Served with Chopped Eggs, Tomatoes, Red Onions, Cucumbers,
Capers, Herbed Cream Cheese and Shaved Bagels

***Mini Bagel Lox**
\$72.95 Per Dozen (Minimum of 5 dozen)
Mini Bagels Topped Lightly with Herbed Cream Cheese Spread, then Layered with Delicate Slices of Smoked Salmon,
Capers, and Chopped Red Onions, Garnished with Dill Sprigs

Teriyaki Salmon Skewers
\$44.95 Per Dozen (Minimum of 5 dozen)
Cubed Salmon Marinated in Teriyaki Sauce Baked then Sprinkled with White and Black Sesame Seeds
(Butter Served Room Temperature)

***Cucumber Cups with Smoked Salmon**
\$39.95 Per Dozen (Minimum of 5 dozen)
Cucumber Cups Filled with Smoked Salmon Mouse and Topped with Cayenne Pepper,
Grated Lemon Peel and Dill

***Party Chicken**
\$359.00 (Serves 50 Guests)
(Choose One) BBQ, Teriyaki or Honey Glazed Sauce

***Beef Kabobs**
\$47.95 Per Dozen (Minimum of 5 dozen)
Skewered Marinated Cubed Beef with Imperial Onions and Red and Green Bell Peppers

***Caprese Bruschetta**
\$44.95 Per Dozen (Minimum of 5 dozen)
Sliced Buffalo Mozzarella and Roma Tomato, a Fresh Basil Leaf, on a Toasted Crostini Drizzled with
Extra Virgin Olive Oil

APPETIZER A LA CARTE #3

***Grilled Chicken Satays**

\$39.95 Per Person

Includes Thai Peanut and Tangy Barbecue Sauces

***Antipasto Bamboo Skewers**

\$38.95 Per Dozen

Mozzarella Balls, Cherry Tomatoes Drizzled with Seasoned Olive Oil

***Cocktail Shrimp Shooters**

\$54.95 Per Dozen

Tail on Shrimp, Lemon Slice, Leaf Lettuce Garnished with Chef's Special Sauce, Served in Shot Glasses

***Ice Cocktail Prawns**

\$14.95 Per Person

Jumbo Prawns displayed on Ice with Assorted Sauces

***Bombay Beef Wraps**

\$44.95 Per Dozen

Thinly Sliced Marinated Beef, Stuffed with Carrots and Scallions, Rolled Then Sprinkled with Sesame Seed

***Mini Char Broiled Beef Patty Sliders**

\$77.95 Per Dozen (minimum of 5 dozen)

Fully Cooked Mini Beef Patties, Gorgonzola Cheese, Sliced Roma Tomato, Bermuda Onions, Green Leaf Lettuce, on a Mini Bun, and Condiments on the Side

***Mini Smoked Bacon Sliders**

\$79.95 Per Dozen (minimum of 5 dozen)

Crispy Smoked Bacon, Sliced Roma Tomato, Smoked Goat Cheese, Green Leaf Lettuce, on Focaccia Bread, and Condiments on the Side

***Vegetarian Sliders**

\$60.95 Per Dozen (minimum of 5 dozen)

Fresh Avocado, Alfalfa Sprouts, Diced Tomatoes, Pepper Jack Cheese and Chives on Sliced Italian Baguette, and Condiments on the Side