



It please me to present  
this proposal to

**A PRIVATE CLIENT**

on behalf of

**A MAJOR CHARITY**

in regard to their

*Monte-Carlo Night*



## The Evening

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let the games begin

**The 'Club' is Brimming**

colleagues, friends + good cheer

**The Roulette Is Spinning + Winning**

blackjack is packed

**The Chicly Sleek Bar Invite s**

shaken, not stirred

**Sultry Hors d'Oeuvres**

slink by on a whimsical tray

**Take One**

and truly taste delicious

**Dinner is Served**

lavishly displayed

**Willing to n Roulade**

classic duxelle

**Brandy Braised Chicken**

playfully decadent

**But Save Plenty of Room**

little splurge worthies are on the ir way

**Savor this Evening**

it's a holiday in Monaco

# Passed Hors d'Oeuvres

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please select three

Wild Mushroom + Brie de Meaux  
tartet

Risotto Fontina Fritter  
with sundried tomato

Smoked Chicken Croquette  
saffron aioli

Two Bite Black Angus Slide  
truffle caramelized onions

Grilled Chicken Satay  
with mango sambal

Rich Buttermilk Bisque  
in demitasse

Caprese Toast  
sundried tomatoes, mozzarella + pesto

Roasted Vegetable Quesadilla  
chipotle crema

Macaroni + Cheese  
topped with bbq chicken

Savory French Toast  
mediterranean tapenade

Salmon + Avocado 'Sushi'  
jalapeño 'wasabi'

Jicama + Mango Summer Rolls  
peanut dipping sauce

Vegetarian Pot Stickers  
pan seared

Asparagus + Prosciutto  
phyllo bites

Smoked Salmon + Caper  
cream cheese tartlet



# Passed Hors d'Oeuvres

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continued

## Black Angus Beef Kebabs

horse radish dipping sauce

## Seasoned Beef Empanadas

dark mole

## Potato + Pea Samosas

mango chutney

## Crispy Ravioli

garden marinara sauce

## Comforting Cream of Tomato Soup

in demitasse

grilled cheese bats

## Cauliflower Mousse

crisp potato boat

## Foraged Mushroom Bisque

slightly sherried

## Spinach + Bacon

stuffed mushroom caps

## Port Poached Pears + Brie

enveloped in pastry

## Smoked Trout Mousse

cucumber rounds

## Miniature Seafood Griddle Cakes

creole remoulade

## Tandoori Chicken Skewers

yoghurt raita

## Com + Poblano Fritters

remoulade

## Ratatouille Tartlets

buttery crust

## Chicken Tamale Fritters

mole cream



# Hôtel de Paris

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buffet menu one

## Oven Roasted Chicken Breasts

fragrantly singing of  
parsley, sage, rosemary + thyme

## Wellington Roulade

dry aged black Angus  
expertly butterfied  
rolled with wild mushroom duxelle  
baked in golden pastry

## Grilled Vegetable Mosaic

asparagus rows + baby artichokes  
colorful bell peppers + sweet onions  
portobellos + teeny zucchinis  
oven roasted garlic oil drizzle  
toasted pignoli

## Silver Queen Com Soufflé

individual

## Potato Gratin

leek, gruyère + oyster mushrooms  
individual portions

## Spring Garden Salad

baby romaine, lolita, endive + frisée  
red grape + yellow pear tomatoes  
parmesan + pepper com  
vintage balsamic + basil vinaigrette

## Herbaceous Olive Oil Focaccia

sun-drenched tomato tapenade



# Hôtel Hermitage

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buffet menu two

## Ro u l a d e F l o r e n t i n e

dry aged black angus skirt steak  
expertly butterfied  
hand rolled with spinach + fontina

## B r a n d y B r a i s e d C h i c k e n B r e a s t

wild mushroom sauce

## B a b y F r e n c h G r e e n B e a n s

steamed crisp tender  
gathered in a carrot ribbon  
roasted garlic

## C a r o t s P a r i s i a n

richly glazed in pomegranate

## R o s e m a r y R o a s t e d F i n g e r i n g s

oven warm petite potatoes  
sea salt + cracked black pepper croms

## G r i m a l d i S a l a d

hydroponic bibb lettuce  
iceberg, frisèe + baby romaine  
red + gold tiny tomatoes  
dried apricot bits  
parisian vinaigrette

## S m a l l H a n d A r t i s a n B r e a d s

sea salt crystal butter



# Hôtel Monte-Carlo

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buffet menu three

## Braised + Grilled Boneless Beef Ribs

mocha wild mushroom sauce  
espresso bean scented demi-glace  
wild roasted mushroom  
fortified jus + crisp tempura onions

## Paillard of Young Hen

slight dredge in flour + parmesan  
crisp chablis caper beurre blanc

## Fire Grilled Asparagus Arrows

carrot quiver  
fragrant shallot butter

## Garden Vegetable Terrine

grilled + roasted vegetables  
including fennel, eggplant  
red + yellow vine tomatoes + basil  
topped with garlic focaccia crumbs

## Lemon + Asparagus Risotto

aniseared cakes  
chiffonade of flat leaf italian parsley

## Flower Garden Salad

colorful edible blossoms  
frisèe, endive, spinach + romaine  
dried apricots + sugared pecans  
crumbled chèvre vinaigrette

## Parisian Baguettes

tarragon tinged butter



# Le Patisserie

after dinner splurge worthies

european inspired

## Diminutive Confections + Sweets

hand crafted by our swiss pastry chef

displayed on a sideboard

passion fruit macarons

petite profiteroles

tiny éclairs

paris brest + caramel puffs

itty – bitty key lime pies

amere tti

little orange chocolate flourless cakes

lilliputian opera cakes

pistachio mousse in chocolate thimbles

walnut caramel bars

honey pecan batons

hazelnut sticks

chocolate roche

and other whimsical delights

including

our signature

## Deep Dark Chocolate Truffles

defly hand rolled





## *At Main Event Caterers*

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we strive to meet your needs + wishes.

The previous menus have been designed  
exclusively with you in mind.

If you would like to combine menu elements,  
or see additional items,  
please let us know.

Price adjustments may occur.

