

Monarch Banquets

Menu



Monarch Restaurant & Banquets
16 Erie Street, Yorkville, NY 13495
315.736.9359
monarchbanquets.com

Banquet Information

- * The minimum number of guests to reserve a banquet is 40 paid adults Monday through Friday and 50 paid adults Saturday and Sunday.
- * The final number of guests is due five days before the event.
- * There is a \$200.00 deposit to reserve a date which is deducted from your final invoice. The deposit is non-refundable due to cancellation.
- * The room fee is waived for the first three hours. There is a \$100.00 room fee charge per hour for extended parties.
- * Dietary restrictions can be accommodated. Please contact Monarch Banquets at 315.736.9359 with special request 48 hours prior to the event.
- * Decor may be set up two hours before the event. Additional time may be granted with management approval. A set up fee may apply.
- * Assortment of colored table linen and cloth napkins are included.
- * 10" white lanterns with floral bases are the house centerpieces. They are complimentary if needed.
- * You may bring in dessert. There is no cake cutting fee.
- * Table numbers are included if requested.
- * Decor is allowed with the exception of confetti.
- * No tape, nails, or tacks can be used to hang items on the walls or pillars.
- * The final invoice must be paid in full by the end of the event. The payment methods accepted are cash, check, MasterCard, VISA, Discover, or American Express.

Additional Items:

- * Spandex Chair Covers with Colored Bands - \$4.00 per chair
- * Table Runners - \$4.00 per table
- * Gold or Silver Charger Plates - \$2.50 per seat
- * Custom Charger Plates - Available Upon Request

Hors D' Oeuvres

Passed Hors D' Oeuvres

Per Person Per Hour (minimum of 40)

Mini Falafel with Tzatziki Dip - \$3.00

Macaroni and Cheese Bites - \$3.00

Mini Chicken and Waffles - \$4.00

Philly Steak Eggrolls - \$4.00

Chicken Shwarma Skewers with Tahini Dip - \$4.00

Mushrooms Stuffed with Sausage and Cream Cheese - \$4.00

Three Cheese Arancini with Marinara Sauce - \$4.00

Crab Cake Arancini with a Remoulade Sauce - \$4.50

Bacon Wrapped Shrimp - \$4.50

Mini Crab Cakes with a Remoulade Sauce - \$4.50

Mini Beef Wellington with a Creamy Horseradish Sauce - \$4.50

Scallops Wrapped in Bacon - \$5.50

Displays

Per Person Per Hour (minimum of 40)

Vegetable Crudite - \$3.00

Assortment of fresh seasonal vegetables served with hummus, french onion dip, and ranch dip

Vegetable Shooters - \$3.00

Assortment of fresh seasonal vegetables with hummus or ranch

Fresh Fruit Display - \$3.50

Assortment of fresh seasonal fruits served with a coconut cream whip and raspberry whip

Cheese Display - \$5.00

Imported and domestic cheese, dried fruit, assorted olives, baguettes, and crackers

Add a variety of Italian meats for \$4.00

Antipasto Display - \$10.00

Assorted Italian meats and cheeses, marinated olives, marinated artichoke hearts, marinated mushrooms, sweet roasted red peppers, baguettes, crackers, and dijon mustard

Shrimp Cocktail Display, Pre Set or Passed Shooters

Includes cocktail sauce and lemon slices

Large (21/25) - \$3.00 per piece (minimum of 40)

Jumbo (16/20) - \$5.50 per piece (minimum of 40)

A 20% Gratuity and Applicable State Tax of 8.75% will be added

Plated Dinners

All plated dinners include a mixed green salad, rolls, butter, soft drinks, and a coffee and hot tea station

Four Cheese Ravioli - \$16.99

Four cheese ravioli served with marinara sauce.

Eggplant Napoleon - \$18.99

Eggplant layered with mozzarella cheese and topped with marinara sauce, parmesan cheese, and fresh basil. Served with a side of penne pasta with marinara sauce.

Chicken Francaise - \$21.99

Chicken breast sauteed in a lemon white wine butter sauce, parmesan cheese, and parsley. Served with your choice of vegetable and side option.

Chicken Margherita - \$24.99

Chicken breast sauteed with tomatoes, artichoke hearts, and garlic butter, topped with melted mozzarella cheese. Includes your choice of vegetable and side option.

Chicken Saltimbocca - \$24.99

Chicken breast layered with prosciutto, spinach, and mozzarella cheese, topped with a mushroom marsala sauce. Includes your choice of vegetable and side option.

Tuscan Shrimp - \$24.99

Shrimp sauteed with spinach, mushrooms, and tomatoes in a smoked gouda cream sauce. Served over penne pasta.

Haddock Oreganata - \$25.99

Baked haddock filet encrusted with a parmesan, oregano, garlic, and a basil cracker crumb, topped with a white wine butter sauce. Includes your choice fo vegeatble and side option.

Maple Glazed Salmon - \$25.99

Grilled salmon with a maple glaze, served over a bed of spinach and your choice of side option.

New York Strip Steak - \$28.99

8 oz New York strip steak, topped with tumbleweed onions and includes your choice fo vegetable and side option.

Filet Mignon - \$32.99

8 oz filet mignon topped with a garlic butter compound and includes your choice fo vegetable and side option.

Vegetable Options

Sauteed Garlic Green Beans, Sauteed Parmesan Broccoli and Cauliflower, Roasted Asparagus, or Roasted Brussel Sprouts with a Balsamic Glaze.

Side Options

Garlic Mashed Potatoes, Mashed Sweet Potatoes, Herb Oven Roasted Potatoes, or Wild Rice with Cranberries.

Buffet Packages

The Monarch Breakfast Buffet \$18.99

Western Scramble or Scrambled Eggs

Choice of Two: Applewood Smoked Bacon, Breakfast Sausage, and Bourbon Brown Sugar Baked Ham

Seasoned Breakfast Potatoes or Hash Browns

House Made Belgium Waffle Station with Maple Syrup, Strawberries and Whipped Cream

French Toast or Pancakes with Maple Syrup

Seasonal Quiche

Cinnamon Buns

Fresh Cut Fruit Display

Choice of Two: Orange Juice, Apple Juice, or Cranberry Juice

Coffee and Hot Tea

The Monarch Brunch Buffet \$19.99

Western Scramble or Scrambled Eggs

Choice of Two: Applewood Smoked Bacon, Breakfast Sausage, and Bourbon Brown Sugar Baked Ham

Seasoned Breakfast Potatoes

House Made Belgium Waffle Station with, Maple Syrup, Strawberries and Whipped Cream

Chicken Francaise or Marinated Boneless Chicken

Penne Pasta with Vodka Sauce or Orzietto with Garlic and Broccoli Florets

Fresh Cut Fruit Display

Choice of Two: Orange Juice, Apple Juice, or Cranberry Juice

Coffee and Hot Tea

Add On:

Mimosas - \$45.00 per gallon

The Bronze Buffet \$19.99

Mixed Green Salad

Marinated Boneless Chicken

Italian Meatballs in Marinara Sauce

Italian Sausage with Roasted Peppers

Penne Pasta in Marinara Sauce

Seasoned Roasted Potatoes

Rolls and Whipped Butter

Coffee, Hot Tea, and Soft Drinks

Buffet Packages

The Silver Buffet \$22.99

Choice of One: Mixed Green Salad or Caesar Salad
Marinated Boneless Chicken
Italian Meatballs in Marinara
Italian Sausage and Peppers
Seasoned Roasted Potatoes
Choice of One: Penne Pasta with Marinara or Vodka Sauce
Choice of One: Monarch Greens or Eggplant Parmigiana
Garlic Knots
Coffee, Hot Tea, and Soft Drinks

The Southern Buffet \$22.99

Country Fried Chicken
Carolina Pulled Pork
Jambalaya
Homemade Macaroni and Cheese
Collard Greens
Potato Salad and Cole Slaw
Cornbread
Coffee, Hot Tea, and Soft Drinks

The Gold Buffet \$25.99

Choice of One: Mixed Green Salad or Caesar Salad
Choice of One: Chicken Francaise or Chicken Marsala
Tenderloin Tips in Burgundy Sauce
Choice of One: Penne Pasta with Vodka Sauce or Orecchiette with Garlic and Broccoli Florets
Rice Pilaf
Choice of One: Garlic Mashed Potatoes or Seasoned Roasted Potatoes
Seasoned Vegetable Medley
Rolls and Butter
Coffee, Hot Tea, and Soft Drinks

The Diamond Buffet \$29.99

Choice of One: Mixed Green Salad or Caesar Salad
Prime Rib Carving Station
Haddock Oreganato
Choice of One: Margarita Chicken or Chicken Bianco
Choice of One: Penne Pasta with Vodka Sauce or Broccoli Alfredo Sauce
Monarch Greens
Choice of One: Garlic Mashed Potatoes or Wild Rice
Choice of One: Seasoned Vegetable Medley or Parmesan Garlic Broccoli
Rolls and Butter
Coffee, Hot Tea, and Soft Drinks

A 20% Gratuity and Applicable State Tax of 8.75% will be added

Stations

Please Select Three or Individually with a Buffet or Plated Meal Package

Carving Stations

Roasted Turkey Breast served with Cranberry Aioli - \$5.00 per person

Bone-In Ham served with Dijon Mustard - \$5.00 per person

Slow Roasted Prime Rib served with Au Jus and Horseradish Sauce - \$10.50 per person

Roast Tenderloin of Beef served with Horseradish Sauce - \$11.50

Mashed Potato Martini Station \$7.00 per person

Mashed Potatoes served in Martini Glasses with Whipped Butter, Sour Cream, Cheddar Cheese, Parmesan Cheese, Scallions, Bacon crumbles, fried onion straws, and gravy

Taco Station \$7.00 per person

Choice of beef or chicken, served with flour tortillas, shredded lettuce, diced tomatoes, onions, jalapenos, shredded cheese, salsa, and sour cream

Gyro Station \$7.00 per person

Choice of two: Chicken shawarma, lamb strips, or falafel. Served with pita, lettuce, tomato, onion, kalamata olives, feta cheese, tzatziki, and hummus

Macaroni and Cheese Station \$7.00 per person

House made macaroni and cheese, bacon, pulled pork, broccoli, tomatoes, onion petals, shredded cheese, barbecue sauce, and hot sauce

Slider Station \$9.00 per person

Choice of three: hamburgers, pulled pork, ham and swiss cheese, roast turkey breast with cranberry aioli, nashville hot, BLT, or Philly cheese steak. Served with french fries, pickles, and condiments

Dessert Stations (not included with the pick three)

Cupcake Stand \$4.50 per person

Vanilla bean, double chocolate, jelly roll, red velvet, and chocolate peanut butter cupcakes

Ice Cream Station \$5.95 per person

Chocolate, vanilla, and strawberry ice cream, assorted toppings, chocolate sauce, caramel sauce, strawberry sauce, and fresh whipped cream

Cheesecake Station \$6.50 per person

Plain cheesecake with assorted fruit toppings, chocolate sauce, caramel sauce, chopped nuts, and fresh whipped cream

A 20% Gratuity and Applicable State Tax of 8.75% will be added

Bar Packages

House Brand Open Bar

- 1 Hour - \$8.00 per person
- 2 Hours - \$15.00 per person
- 3 Hours - \$21.00 per person
- 4 Hours - 27.00 per person

Liquor - House Brand Vodka, Rum, Whiskey, Gin, Scotch, and Tequila

Wines - Assortment of New York State Wines

Beer - Selection of Domestic Bottled Beer

Premium Brand Open Bar -

- 1 Hour - \$10.00 per person
- 2 Hours - \$17.00 per person
- 3 Hours - \$23.00 per person
- 4 Hours - 29.00 per person

Liquor - Top Shelf Vodka, Flavored Vodka, Rum, Whiskey, Gin, Scotch, Tequila, and Cordials

Wines - Assortment of New York State Wines

Beer - Selection of Domestic and Imported Bottled Beer

Limited Open Bar - \$7.00 per person per hour

Wines - Assortment of New York State Wines

Beer - Selection of Domestic Bottled Beer

Additional Beverages

Mimosas - \$45.00 per gallon

Make Your Own Mimosa Station with Berries and Assorted Juices - \$6.00 per person per hour

Fruit Punch Non-Alcoholic - \$20.00 per gallon