

## OFF PREMISE CATERING

### APPETIZERS/HORS D' OEUVRES

Wings (Any Style) \$12/Dozen

Shrimp Cocktail \$20/Dozen

Cheese Platter \$55/16"

Deli Meat Tray \$55/16"

Mediterranean Tray \$65/16"

Veggie Platter \$35/16"

Buffalo or BBQ Shrimp \$20/Dozen

MINI Crab Cakes \$20/Dozen

Caesar Salad \$20/Half Sheet Pan

Greek Salad \$25/Half Sheet Pan

Soup De Jour \$8.95/Quart

Cold or Hot Sandwich Platter \$80/16"

Chicken or Tuna Salad \$15/Quart

### MAINS: Half Pan Feeds 8-10 Guest

Crab Cakes (Broiled or Fried) \$40/Dozen

Prime Rib Roast \$300 (feeds about 18-20)

Whole Turkey w/Stuffing \$100 (18-20LB)

Grandma's Meatballs \$24/Dozen

Chicken - Francaise/Marsala/Piccata/Sorrento/Grilled/  
Honey Mustard/Teriyaki/Alfredo \$80/Half Pan (Pasta or  
Rice Included)

Shrimp -Scampi/Santorini/Pomodoro/Primavera/  
Francaise/Alfredo \$100/Half Pan (Pasta or Rice  
Included)

Veal- Saltimbocca/Francaise/Piccata/Sorrento/Marsala/  
Scaloppini \$100/Half Pan (Pasta or Rice Included)

Pasta and Sauce \$25/Half Pan

Pasta Alfredo/Ala Vodka \$35/Half Pan

### SIDES: (Half Pans)

Rice Pilaf \$20 Oven Roasted Potatoes \$20

Mashed Potatoes \$20 Medley Veggies \$30

Asparagus \$40 Coleslaw \$30 Corn \$40

Potato Salad \$25 Broccoli \$40 String Beans \$40

Fresh Fruit \$25 Pickled Beats \$30

## OFF PREMISE CATERING

### BREAKFAST: (Half Pans)

Scrambled Eggs \$40/Half Pan

Cheesy Scrambled Eggs \$60/Half Pan

French Toast \$40/Half Pan

Tex-Mex Scrambled \$60/Half Pan

Greek Yogurt \$15/Quart

Greek Yogurt Loaded \$18/Quart

Quiche Lorraine/Florentine \$15/Pie

### Breakfast Sides:

Home Fries \$20/Half Pan

Pork Sausage Links \$10/Dozen

Sweet Italian Sausage \$13/ 1/2 Dozen

Bacon \$5/Dozen Slices

Ham \$2.50/Slice

Turkey Sausage Links \$10/Dozen

Turkey Bacon \$10/Dozen

Bagels w/ Cream Cheese \$20/Dozen

English Muffins w/ Cream Cheese \$20/Dozen

Croissant w/Butter \$20/Dozen

SERVERS: \$40/Per Hour Per Server

## SWEETS AVAILABLE TO-GO

Special/Holiday Orders Should be placed 48 Hours in  
advance.

Famous Plain Cheesecake \* Signature Brownie  
Cheesecake \* Chocolate Covered Strawberry Cheesecake  
\* Oreo Cheesecake \* Peanut Butter Cheesecake \* Canoli  
Cheesecake \* Strawberry, Blueberry, Cherry, Pineapple  
Cheesecake \* Raspberry Swirl Cheesecake \* Sugar-Free  
Cheesecake \* Strawberry Short Cake \* Chocolate Mousse  
(Layer Cake) \* German Chocolate \* Italian Rum \*  
Coconut Cake \* Oreo Mousse \* Carrot Cake \* Apple,  
French Apple, Cherry, Blueberry, Chocolate Cream or  
Banana Cream Pies \* Lemon Meringue \*Coconut Custard



*"Live Great, Eat Better"*

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## BREAKFAST

### 2 COURSE BREAKFAST (Only Thru 10:30am)

- ◆ **Table Set Up:** Toast and Fresh Cut Fruit
- ◆ **Mains (Select 2):**

Pancakes \* French Toast \* Scrambled Eggs w/  
Homefries \* Pancake/Scrambled Combo w/ 1  
Sausage and 1 Bacon

- ◆ **Beverages:**

Lacas Coffee or Hot Tea INCLUDED. Fruit  
Juices (\$3 Supplement)

#### PRICING:

Weekday -\$10.95 Per Guest  
20 Person/\$220 Minimum

Weekend -\$13.95 Per Guest  
35 Person/\$490 Minimum

20% Service Charge Applies

(15% to Servers & 5% to set up staff)

#### EXTRAS:

- ◆ Table Cloth and Napkins \$3/Person
- ◆ Assorted Appetizers By Request
- ◆ Extra Event Hours \$50/Hour
- ◆ Viennese Dessert Display \$6/Person
- ◆ Extra Course Soup & Salad \$2/Person
- ◆ BYOB (Beer and Wine Allowed)
- ◆ Custom Sheet Cakes \$3/Person

## LUNCH

### 3 COURSE LUNCH (Monday-Friday 11am-2pm)

- ◆ **Table Set Up:** Fresh Baked Italian Bread and Butter
- ◆ **Unlimited Beverage:** Soda, Hot or Ice Tea and Coffee
- ◆ **Appetizer:** House Salad or Soup De Jour
- ◆ **Mains:** Include Medley Veggies and Mashed Potato, Rice Pilaf or Pasta

#### Platinum Package Select 3:

MEAT/PORK: Roast Beef \* Chopped Steak \* Ham  
Steak \* London Broil \* Pork Tenderloin Marsala

POULTRY: Chicken Parmigiana \* Lemon Chicken \*  
Vermont Turkey \* Chicken Marsala \* Penne Ala  
Vodka w/ Chicken \* Chicken Francaise

SEAFOOD: Flounder \* Cod \* Tilapia \* Crab  
Cakes \* Flounder Francaise

#### Sapphire Package Select 3:

MEAT/PORK: Prime Rib \* Filet Mignon \* NY Strip  
Steak \* Veal Parmigiana \* Filet Tips Marsala

POULTRY: Chicken Chesapeake \* Chicken Cordon  
Bleu \* Chicken Sorrento \* Chicken Santorini

SEAFOOD: Salmon \* Stuffed Flounder \* Tilapia  
Oscar \* Penne ala Vodka w/ Shrimp and  
Scallops

- ◆ **Dessert:** Jello, Pudding, Ice Cream INCLUDED.  
Custom Sheet Cake (\$3 Supplement)

PRICING: Monday-Friday \$18.95 Platinum

\$23.95 Sapphire

20 Person/\$380 Minimum

20% Service Charge Applies

(15% to Servers & 5% to set up staff)

## DINNER/WEEKEND AFFAIR

### 3 COURSE DINNER

- ◆ **Table Set Up:** Fresh Baked Italian Bread and Butter
- ◆ **Unlimited Beverage:** Soda, Hot or Ice Tea and Coffee
- ◆ **Appetizer:** House Salad or Soup De Jour
- ◆ **Mains:** Include Medley Veggies and Mashed Potato, Rice Pilaf or Pasta

#### Platinum Package Select 3:

MEAT/PORK: Roast Beef \* Chopped Steak \* Ham  
Steak \* London Broil \* Pork Tenderloin Marsala

POULTRY: Chicken Parmigiana \* Lemon Chicken \*  
Vermont Turkey \* Chicken Marsala \* Penne Ala  
Vodka w/ Chicken \* Chicken Francaise

SEAFOOD: Flounder \* Cod \* Tilapia \* Crab  
Cakes \* Flounder Francaise

#### Sapphire Package Select 3:

MEAT/PORK: Prime Rib \* Filet Mignon \* NY Strip  
Steak \* Veal Parmigiana \* Filet Tips Marsala

POULTRY: Chicken Chesapeake \* Chicken Cordon  
Bleu \* Chicken Sorrento \* Chicken Santorini

SEAFOOD: Salmon \* Stuffed Flounder \* Tilapia  
Oscar \* Penne ala Vodka w/ Shrimp and  
Scallops

- ◆ **Dessert:** Jello, Pudding, Ice Cream INCLUDED.  
Custom Sheet Cake (\$3 Supplement)

PRICING: \$21.95 Platinum

\$26.95 Sapphire

Monday-Thursday 20 Person/\$440 Minimum

Friday-Sunday 40 person/\$880 Minimum

20% Service Charge Applies

**\$200 NON-REFUNDABLE DEPOSIT TO BOOK ROOMS \* NO OUTSIDE FOOD OR DESSERTS \* PRICES DO NOT INCLUDE SALES TAX**

**2 HOUR BREAKFAST EVENTS/3 HOUR LUNCH/DINNER EVENTS**