



Attended Buffet or Family Style Service  
(pricing does not include rentals or staffing)

For our Vegetarian & Vegan friends, there is always a very nice option to meet your dietary needs.

### **Monk's Perfect Picnic Package**

#### **Monk's Seasonal Salad**

Mixed field greens with seasonal additions of vegetables and cheese, with our balsamic vinaigrette

#### **Enjoy Our Pulled Pork and Choice of Pulled Chicken or Dry Rub Chicken Leg Quarters**

Choice of Two Sides

Custard Filled Cornbread or Slider Buns

Always includes Bread n' Butter pickles and up to three Monk's BBQ sauce choices

\*Add additional sides at \$3.50 per person

#### **Per Person Cost**

Food \$19.99

### **Monk's Traditional Package**

#### **Monk's Seasonal Salad**

Mixed field greens with seasonal additions of vegetables and cheese, with our balsamic vinaigrette

Choice of three traditional meats

Choice of any three side dishes\*

Choice of Custard Filled Cornbread or Slider Buns

Always includes Bread n' Butter pickles and up to three Monk's BBQ sauce choices

\*Add additional sides at \$3.50 per person

#### **Monk's Traditional Meats and Offerings**

Beef Brisket (smoked)

Braised Chicken Thighs

Dry Rub Chicken Leg Quarters (smoked)

Maple Glazed Pork Loin (grilled)

Pulled Chicken (brined and smoked)

Pulled Pork Shoulder (smoked)

#### **Per Person Cost**

Food \$23.99

## **Monk's Premium Package**

### **Monk's Seasonal Salad**

Mixed field greens with seasonal additions of vegetables and cheese, with our balsamic vinaigrette

Choice of three premium meats or premium meats with combination of traditional offerings

Choice of any three side dishes\*

Choice of Custard Filled Cornbread or Slider Buns

Always includes Bread n' Butter pickles and up to three Monk's BBQ sauce choices

\*Add additional sides at \$3.50 per person

### **Monk's Premium Meats and Fish Offerings**

Beef Short Rib (braised)

Gunpowder Rubbed Tri-Tip Steak (grilled)

Kansas City Burnt Ends (smoked)

Pastrami (cured and smoked)

Salmon with Chilled Caper Remoulade (grilled)

### **Per Person Cost**

Food \$26.99

## **Monks Ultra Premium Package**

(market price)

Crab Cakes with Smoked Tomato Aioli (baked)

Grilled Sea Scallops

Aged Prime Rib (aged for several days, seasoned and smoked)

### **Whole Hog**

Size	Price	Yield
90-99lbs	\$1262.25	37lbs
100-109lbs	\$1348.00	40lbs
110-119lbs	\$1398.25	45lbs
120-129lbs	\$1483.50	50lbs

## **Monk's Homemade Sides Offerings**

Classic Potato Salad (v)

Chilled Pasta Salad (v)

Cajun Spiced Dirty Rice

Grilled Seasonal Vegetables (v)

Herb-Smoked Cremini Mushrooms (v)

Herb Roasted Potato Wedges (v)

Roasted Brussel Sprouts with Crispy Bacon and Lemon Aioli

Slow Smoked Baked Beans caramelized with molasses, onions, peppers and pork

Slow Smoked Collard Greens

Smoked Gouda Mac & Cheese (v)

Southern Style Green Beans with Bacon

Stone Ground Slow Cooked Creamy Gouda Grits (v)

Vinegar Slaw (v)

### **Bottled Sauce Choices**

- Alabama White – Tangy horseradish based (GF)
- Angry Texan – Spicy (GF)
- Blackberry Whiskey – Sweet with whiskey finish
- Carolina Mustard – Southern Carolina/Georgia style (GF)
- Carolina Vinegar – North Carolina style (GF)
- House – Smokey, Traditional (GF)
- Raspberry Chipotle – Mild, slightly sweet with a small kick (GF)
- Stout – Mild, Traditional, nice dark beer finish

### **Passed Hors D'oeuvres**

- minimum order 25 pieces per item
- Blue Cheese Mousse Filled, Bacon Wrapped Smoked Jalapenos \$2.50 each
- Brisket Meatballs \$2.00 each
- Burnt Ends Skewer (Kansas City Style) \$2.50 each
- Chipotle Deviled Eggs topped with candied bacon \$1.75 each
- Ham and Cheddar Sausage Bites with Peach Mustard \$1.75 each
- Herbed Goat Cheese with Roasted Peppers on Crostini \$2.00 (v)
- Herb Smoked Mushroom Skewers \$1.25 each (v)
- Pork Belly Bites \$2.00 each
- Sausage and Boursin Stuffed Mushrooms \$1.75 each
- Shaved Tri-Tip Beef, caramelized onion and horseradish cream on crostini \$2.75
- Smoked Pulled Chicken with bacon onion jam on crostini \$2.50
- Spinach and Boursin Stuffed Mushrooms \$1.50 each (v)
- Tequila Lime Vegetable Skewer \$1.50 (v)

### **Station Hors D'oeuvres**

- serves 30 people
- Artisan Cheese Board with fresh and dried fruit, nuts, crostini and crackers (v) \$150.00
- Artisan Cheese and Charcuterie Board with fresh and dried fruit, nuts, crostini and crackers \$230.00
- Assorted Cheese and Cracker Display, cubed cheddar, swiss and pepper jack with assorted crackers (v) \$90.00
- Assorted Fresh Fruit Display, cantaloupe, honeydew, berries, pineapple with honey yogurt dip (v) \$60.00
- Cracklins with chipotle aioli dipping sauce \$50.00
- Pimento Cheese with Kettle Potato Chips (v) \$85.00
- Smoked Chicken Buffalo Dip with Tortilla Chips \$95.00
- Smoked Dry Rubbed Chicken Wings with Blue Cheese or Ranch Dip (60 wings) \$90.00
- Vegetable Display, broccoli, cucumbers, bell peppers, baby carrots with ranch (v) \$60.00
- Premium Vegetable Display, sugar snap peas, baby carrots, cucumbers, radishes, red peppers, cherry tomatoes served with ranch dip and hummus (v) \$90.00

**Monk's Beverages and Bar Supply Packages**

1 gallon is approximately 16 servings

Fresh Squeezed Lemonade \$9.99  
Fresh Brewed Sweet Tea \$5.99  
Fresh Brewed Unsweet Tea \$5.99  
Soft Drinks Featuring Coke and Pepsi Product \$1.50  
Fresh Brewed Coffee \$1.50

You provide the beer, wine and distilled spirits and we provide the rest

Ice Only Fee Each Bar - \$75.00 each bar

Ice and Cocktail Mixers Fee Full Bar - \$125.00 each bar

**Monk's Homemade Desserts**

Portioned in bulk for 24 servings for picnics or individual servings for your dessert table

Blondies with Caramel Sauce - \$2.75 per person  
Cheesecake (strawberry, blueberry, cherry, maple, lemon, chocolate, marble, NY style - \$3.00 per person  
Dirt "Dessert" Pudding - \$2.75 per person  
French Toast Bread Pudding with Crème Anglaise - \$3.00 per person  
Fudgy Chocolate Brownies with Caramel Sauce – 2.75 per person  
Porter Cheesecake with Chocolate Crust, Whipped Cream - \$3.50 per person  
Fruit Crisp (seasonal fruit), Rum Caramel, Vanilla Whipped Cream - \$3.00 per person  
In-Season Berry Shortcake, Whipped Cream - \$3.00 per person  
Southern Banana Pudding with Caramel, Whipped Cream - \$2.75 per person  
TIPPED COW CREAMERY Ice Cream (32 scoop minimum/gallon) \$3.00 per person  
TIPPED COW CREAMERY Sundae Bar (32 scoop minimum/gallon) \$5.00 per person