



**FULL SERVICE: Attended Buffet or Family Style Service
(pricing does not include rentals or staffing)**

For our Vegetarian & Vegan friends, there is always an option to meet those dietary needs.

Monk's Perfect Picnic Package

Monk's Salad

Mixed field greens with dried cranberries, shaved Asiago cheese, with our balsamic vinaigrette

Enjoy Our Pulled Pork and Choice of Pulled Chicken or Alabama Chicken Thighs (boneless)

Choice of Two Sides

Custard Filled Cornbread, Biscuits, or Slider Buns

Always includes Monk's Pickles and Monk's BBQ sauces

Per Person Cost for menu

Buffet Service \$19.99 or Family Style Service \$21.99

Monk's Traditional Package

Monk's Salad

Mixed field greens with dried cranberries, shaved Asiago cheese, with our balsamic vinaigrette

Choice of three traditional meats

Choice of any three side dishes*

Choice of Custard Filled Cornbread, Biscuits or Slider Buns

Always includes Monk's Pickles and Monk's BBQ sauces

Monk's Traditional Meat Offerings

Beef Brisket (smoked)

Alabama Chicken Thighs (boneless & smoked)

Roasted Seasoned Chicken Thighs w/ Lemon Herb Butter Sauce

Maple Glazed Pork Loin (roasted)

Pulled Chicken (brined and smoked)

Pulled Pork Shoulder (smoked)

Per Person Cost for menu

Buffet Service \$23.99 or Family Style Service \$25.99

Monk's Premium Package

Monk's Salad

Mixed field greens with dried cranberries, shaved Asiago cheese, with our balsamic vinaigrette

Choice of three premium meats or combination of this and any package above

Choice of any three side dishes*

Choice of Custard Filled Cornbread, Biscuits or Slider Buns

Always includes Monk's Pickles and Monk's BBQ sauce

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 Caper Remoulade (seared & roasted)

Per Person Cost for menu

Buffet Service \$26.99 or Family Style Service \$28.99

Monks Ultra Premium Package

(market price)

Choose from below with any combination of packages above

Crab Cakes with Smoked Tomato Aioli

Grilled Sea Scallops

Aged Prime Rib (requires carving station)

Whole Hog Pricing

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)

Cajun Spiced Rice

Roasted Seasonal Vegetables (vg)

Herb-Smoked Cremini Mushrooms (vg)

Eastern Carolina Style Vinegar Slaw (v)

Southern Smashed Potato with Garlic Herb Butter (v)
Roasted Brussel Sprouts with Crispy Bacon and Lemon
Slow Smoked Monk's Beans
Slow Smoked Collard Greens
Smoked Gouda Mac & Cheese (v)
Southern Style Green Beans with Bacon

Bottled Sauce Choices

Alabama White (GF)
Angry Texan (GF)
Blackberry Whiskey
Carolina Mustard (GF)
Carolina Vinegar (GF)
House (GF)
Raspberry Chipotle (GF)

Passed Hors D'oeuvres

minimum order 24 pieces per item

Cream 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 Boursin Cheese with Roasted Pepper garnish on Crostini \$2.00 each (v)
Herbed Goat Cheese with Roasted Peppers garnish on Crostini \$2.00 each (v)
Herb Smoked Mushroom Skewers \$1.25 each (v)
Mini Crab Cake, Old Bay Lemon Caper Remoulade – \$3.50 each
Pork Belly Bites \$1.50 each
Sausage and Boursin Stuffed Mushrooms \$1.75 each
Shaved Tri-Tip Beef, caramelized onion and horseradish cream on crostini \$2.75 each
Seared Sea Scallop, Smoked Tomato Aioli \$3.50 each
Smoked Canelinni Bean Bruschetta on crostini \$1.50 each (v)
Spinach and Boursin Stuffed Mushrooms \$1.50 each (v)
Texas Hot Link Bites \$1.75 each

Station Hors D'oeuvres

serves 40 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 & pepper jack, assorted crackers (v) \$90.00
Assorted Fresh Fruit Display, cantaloupe, honeydew, berries, pineapple with honey yogurt dip (v) \$60.00
Cracklins (fresh fried pork rinds) 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 Chicken Wings with Blue Cheese or Ranch Dip (80 wings) \$90.00
Vegetable Display, fresh vegetables with hummus (v) \$65.00

Monk's Beverages and Bar Supply Packages

1 gallon is approximately 16 servings

Fresh Squeezed Lemonade Gallon \$9.99
Fresh Brewed Sweet Tea Gallon \$5.99

Fresh Brewed Unsweet Tea Gallon \$5.99
Soft Drinks Featuring Coke and Pepsi Product cans \$1.50
Coffee Service 2.00 per person (full service events ONLY)

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

Ice Only Fee Each Bar (chilling beer & wine) - \$75.00 each bar
Chilling & Beverage Ice and Cocktail Mixers Fee Full Bar - \$125.00 each bar

Monk's Homemade Desserts

Minimum order 24 servings each for picnics or individual servings for your dessert table.

Chewy Blondies - \$2.75 per person
Dirt Pudding w/ crushed Oreos, Whipped Cream \$2.75 per person
French Toast Bread Pudding with Crème Anglaise - \$3.00 per person
Fudgy Chocolate Brownies – 2.75 per person
Assorted Seasonal Mini Cheesecake - \$3.00 per person
Seasonal Fruit Cobbler, 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