



FULL SERVICE: Served Buffet, Family Style or Plated
(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

Monk's Pickles and Sauces

Per Person Cost for menu

\$19.99

(two meats & two sides)

Monk's Traditional Package

Monk's Salad

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

Choice of two traditional meats

Choice of any three side dishes*

Choice of Custard Filled Cornbread, Biscuits or Slider Buns

Monk's Pickles & Sauces

Monk's Traditional Meat Offerings

Beef Brisket (smoked)

Alabama Chicken Thighs (boneless & smoked)

Roasted Seasoned Chicken Thighs w/ Lemon Herb Butter Sauce (roasted)

Maple Glazed Pork Loin (roasted)

Pulled Chicken (brined and smoked)

Pulled Pork Shoulder (smoked)

Turkey Breast (smoked)

Per Person Cost for menu

\$23.99

(two meats & three sides)

Monk's Premium Package

Monk's Salad

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

Choice of two premium meats or combination with meat above

Choice of any three side dishes*

Choice of Custard Filled Cornbread, Biscuits or Slider Buns

Monk's Pickles & Sauces

Monk's Premium Meats and Fish Offerings

Beef Short Rib (braised)

Tri-Tip Steak (grilled)

Kansas City Burnt Ends (smoked)

Pastrami (cured and smoked)

Salmon with Caper Remoulade (roasted)

Per Person Cost for menu

\$26.99

(two meats & three sides)

Monks Ultra Premium Package

Monk's Salad

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

Choice of any three side dishes*

Choice of Custard Filled Cornbread, Biscuits or Slider Buns

Monk's Pickles & Sauces

Choice of two ultra-premium meats or a combination of one ultra-premium and one meat above

Crab Cakes with Smoked Tomato Aioli

Grilled Sea Scallops

Aged Prime Rib (requires carving station)

Per Person Cost for menu

\$34.99

(two meats and three sides)

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 (vg)
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*

***can be made without meat with 5 days notice**

Bottled Sauce Choices

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

Passed Hors D'oeuvres

minimum order 24 pieces per item

Savory Cream Cheese Filled, Bacon Wrapped Smoked Jalapenos \$2.50 each
Brisket Meatballs \$2.00 each
Burnt Ends Skewer (Kansas City Style) \$2.50 each
Fresh Fruit Kabobs w/ honey drizzle \$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
Pimento Cheese Deviled Eggs topped with candied bacon \$1.75 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 Canelini 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

Any station can be coordinated to small plates for passing

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
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...

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