

Catering By Monk's

Voted "Best Full Service Caterer" in Loudoun

Served Buffet Pricing

(prices **do not** include rentals or staffing)

Family Style & Plated is an extra \$3 per person per package

APPETIZERS & LATE-NIGHT SNACKS

40 piece minimum each variety

The Passed

Aleppo Pepper Shrimp Skewer (2 per) finished with lemon basil oil - \$4

Berry & Fresh Mozzarella Skewer finished with lemon basil oil (V) - \$1.75

Chipotle Deviled Eggs with candied bacon - \$2

Cream Cheese/Bleu Cheese Filled Bacon Wrapped Smoked Jalapenos - \$2.50

Fig Compote & Goat Cheese in phyllo cups (V) - \$2

Ham & Cheddar Sausage Bites with triple mustard - \$2.50

Italian Sausage, Pastrami Sausage, or Texas Hot Sausage Bites with triple mustard - \$2.50 each

Kansas City-Style Burnt End Skewers with Angry Texan sauce - \$2.50

Mini Crab Cake with Old Bay lemon aioli - \$3.50

Pork Belly bites - \$1.75

Wedge of Grilled Cheese with a shot of Tomato Basil Soup (V) - \$3.50

Shrimp Cocktail - \$4

Shrimp & Grits with tomato jam - \$4

Spinach & Boursin Stuffed Mushrooms (V) - \$2.50

The Grazing Boards & Stations

Priced Per Person - 40 person minimum

Artisan cheese, grapes & berries, dried Fruit, nuts, sliced baguette & gourmet crackers - \$6

Artisan cheese & charcuterie meats, grapes & berries, dried fruit, nuts, pickled vegetables, sliced baguette & gourmet crackers - \$10

Baked Potato Bar with scallions, bacon, grated cheese & sour cream - \$7

Fresh Fruit Display with melon, berries & pineapple with a honey-yogurt dip - \$4

Mac & Cheese Bar with roasted tomatoes, bacon, grated cheese & scallions - \$8

Mediterranean Board with hummus, marinated & fresh vegetables, olives & stuffed grape leaves with tzatziki sauce, feta dip & crisp pita - \$7

Nacho Bar with seasoned pork or chicken, homemade queso, scallions, pico di gallo & crema - \$10

Pimento Cheese with kettle potato chips - \$3.50

Queso Dip & chips - \$3.50

Smoked Buffalo Chicken Dip with tortilla chips - \$4

Vegetable Display with seasonal vegetables, hummus & creamy ranch - \$3

Warm Crab Dip - \$5

Warm Spinach & Artichoke Cheese Dip with tortilla chips - \$4

SERVED BUFFET & STATIONS

All served buffet packages include individually plated salads, choice of bread, two meats, three sides & three sauces

PLATED SERVICE

All plated packages include individually plated salads, choice of bread, choice of two proteins for a duo of meats (or one larger cut) and two sides

SALAD OPTIONS

(choice of one)

Mixed greens with asiago cheese, dried cranberries, croutons & balsamic vinaigrette

Mixed greens with asiago cheese, cucumbers, pickled onions, croutons & herb buttermilk dressing

Traditional Caesar salad with croutons

Tier One Package

Pulled Pork, Alabama-Style Boneless Chicken Thighs, Roasted Maple Glazed Pork Loin, Roasted or Smoked Turkey Breast, Roasted Lemon-Herb Chicken Thighs

\$33

Tier Two Package

30-Day Aged Prime Beef Brisket, Braised Beef Short Rib, Grilled Tri-Tip Steak, Kansas City-Style Burnt Ends, Monk's Famous Pastrami, Seared Salmon

#35

Tier Three Package

Crab Cakes with Old Bay lemon aioli, Aged Prime Rib (requires carving station if buffet-style), Beef Tenderloin

\$40

Monk's Homemade Sides

Slow Smoked Monk's Beans

Southern-Style Green Beans with bacon

Smoked Gouda Mac & Cheese (V)

Southern Smashed Potatoes with garlic-herb butter (V)

Baked Potatoes with butter & sour cream (V)

Classic Potato Salad (V)

French Potato Salad (V)

Roasted Honey-Butter Glazed Carrots (V)

Roasted Green Beans with herb butter (V)

Roasted Seasonal Vegetables (VG)

Roasted Butternut Squash with cranberries (VG)

Vinegar Slaw (VG)

Herb-Smoked Mushrooms (VG)

THE HOMEMADE DESSERTS

A GREAT ADDITION TO YOUR DESSERT BAR
MINIMUM ORDER - 24 SERVINGS EACH

Chewy Blondies - \$3 per person
Seasonal Bread Pudding with vanilla creme - \$4 per person
Fudgy Chocolate Brownies - \$3 per person
Oreo Chocolate Trifle - \$4 per person
Seasonal Fruit Cobbler with whipped cream - \$4 per person
Southern Banana Pudding with whipped cream - \$4 per person

BAR SUPPLY PACKAGES

YOU PROVIDE THE BEER, WINE & DISTILLED SPIRITS

Ice Package (chilling beer, wine & non-alcoholic beverages) - \$2 per person
Full Bar Ice (chilling beer, wine, non-alcoholic beverages & ice for cocktails) - \$3 per person
Full Bar Cocktail Mixers & Garnishes - \$5 per person

Includes:

Coke, Diet Coke & Ginger Ale
Cranberry, Orange & Grapefruit juices
Seltzer & Tonic
Lemons, Limes & Oranges

THE BEVERAGES

Soft Drinks (Coke, Diet Coke & Ginger Ale) - \$2.25 (if not a full bar)
Coffee Service - \$3 per person (minimum order of 50, requires coffee maker rental)

THANK YOU FOR THE OPPORTUNITY TO SERVE YOU