

APPETIZER PLATTERS

KUNG PAO BRUSSELS SPROUTS 50/3 lbs
szechuan peppercorns, shishito peppers,
honey roasted peanuts, sweet chili sauce (gf, v)

SHRIMP COCKTAIL 75/2 DZ
U-15 shrimp, cocktail sauce, lemon (gf)

WOOD FIRE ROASTED CHICKEN WINGS 50/2 DZ
lemon rosemary with buttermilk ranch
or spicy ancho chili with blue cheese (gf)

PORK & SPRING ONION DUMPLINGS 50/2 DZ
steamed or seared, sweet chili sauce

SHORT RIB BIRRIA TACOS 75/2 DZ
braised beef short rib, mexican cheese blend, white onions,
cilantro, corn tortillas, birria broth (gf)

ARANCINI CARBONARA 40/2 DZ
pancetta, green peas, fontina, garlic aioli, pecorino

TUNA POKE BITES 70/2 DZ
spicy mayo, eel sauce, sesame sticky rice,
mango, fried garlic, seaweed salad

CHIP & DIP PLATTERS

SALSA & TAJIN TORTILLA CHIPS 40
three salsas, 8 oz. each: chunky guacamole,
fresh pico de gallo, mango salsa (gf, v)

CHICKEN SHAWARMA DIP 50
grilled chicken, shawarma spices, garlic yogurt sauce,
cucumber salad, feta, za'atar pita

VEGETABLE CRUDITÉ 60/SERVES 20
served with buttermilk or blue cheese dip (gf, v)

BREAD & HONEY-WHIPPED RICOTTA 35
iggy's fresh sourdough, 16 oz. of hand packed ricotta,
wildflower honey (v)

CHEESE BOARD 175/SERVES 20
chef's choice of four local cheeses, served with
honeycomb, grapes, spicy marinated olives, marcona
almonds, rustic bread & crackers (v)

> **gluten free menu item**

MONUMENT

Restaurant & Tavern

CHARLESTOWN, MASSACHUSETTS

CATERING MENU

BIG SANDWICHES

big sandwiches are served on 24" french bread
and cut into 8 pieces

ITALIANO 60
mortadella, prosciutto, hot soppressata, fresh mozzarella, pickled
hot peppers, red onions, shredded lettuce, italian vinaigrette

GRILLED CHICKEN 50
smoked bacon, fresh mozzarella,
sautéed spinach, tomato, garlic aioli

STEAK & CHEESE 60
shaved ribeye, white american cheese, truffle aioli,
caramelized onions, grilled sweet & spicy peppers, arugula

BLACK BEAN & AVOCADO TORTA 50
braised black beans, smashed avocado, cotija cheese,
pickled fresno chilies, roasted garlic-chili aioli,
romaine lettuce, fresh cilantro (v)

HONEY BUFFALO CHICKEN 50
crispy fried chicken breast, honey-buffalo sauce,
shredded romaine, grillo's pickles, buttermilk ranch

CUBANO 55
sweet crispy pork, black forest ham, emmental swiss, garlic
pickles, spicy mustard, roasted garlic-chili aioli

SLIDERS

MONUMENT SMASH BURGER SLIDERS 48/DZ
special sauce, american cheese, grilled onions,
grillo's pickles, potato bun

STEAK TIP 55/DZ
marinated tips, grilled onions, cherry pepper salsa verde

FRIED CHICKEN 48/DZ
grillo's pickles, pimento cheese, hot honey drizzle, potato bun

SALADS

add grilled chicken \$20/\$40; add shrimp \$30/\$60

BLUEBERRY-AVOCADO 40 SM/75 LG
spring greens, crumbled feta,
pickled red onions, pistachio dukkah,
lemon-poppysseed dressing (gf, v)

BABY CAESAR 35 SM/65 LG
baby sweet gem lettuce, garlic croutons, white anchovies, pecorino

MIXED GREENS 30 SM/55 LG
heirloom carrots, pecorino romano,
honey cider vinaigrette (gf, v)

ENTRÉES

RIGATONI BOLOGNESE AL FORNO 100/5 LBS
slow-cooked sage bolognese, rigatoni pasta,
local burrata, basil, pecorino romano

***MARINATED STEAK TIPS 200/5 LBS**
north shore marinade, roasted cippolini onions, prime tips (gf)

HERB-ROASTED CHICKEN 140/5 LBS
semi-boneless chicken, herb vinaigrette, grilled citrus (gf)

CHARRED KOREAN PORK RIBS 70/2 RACKS
red chili glaze, scallions, sesame seeds (gf)

SLOW BRAISED SHORT RIBS 150/5 LBS
boneless short rib, black pepper tavern sauce, crispy garlic (gf)

ROASTED SALMON 140/5 LBS
sweet soy glaze, toasted sesame (gf)

SIDE PLATTERS

CRISPY SMASHED POTATOES
25/3 LBS (gf, v)

GRILLED BROCCOLINI
40/3 LBS (gf, v)

MAC & CHEESE
40/3 LBS (v)

CREAMY WHIPPED POTATOES
30/3 LBS (v)

PATATAS BRAVAS
35/3 LBS (gf, v)

GRILLED ASPARAGUS
40/3 LBS (v)

CATERING PLATES COME IN 9X12 PANS

small platters are typically enough for 10-15 people
large platters are typically enough for 15-25 people

Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illnesses