

MONUMENT

Restaurant & Tavern

CHARLESTOWN, MASSACHUSETTS

catering menu 2026



CHIPS & DIP PLATTERS

serves 10-15

3 SALSAS & TAJIN-SEASONED TORTILLA CHIPS

Chunky Guacamole/Fresh Pico de Gallo/Mango Salsa
\$50

HONEY WHIPPED RICOTTA AND TOASTED BREAD

-Iggy's sourdough, hand packed ricotta, wildflower honey, sea salt
\$40

SPINACH & ARTICHOKE DIP

Roman artichokes, spinach, garlic, fontina, pecorino, house pita
\$60

CHEESE BOARD

chef's choice of four local cheeses, served with honeycomb, Marcona almonds, spicy marinated olives, grapes, rustic breads and crackers
\$175

VEGETABLE CRUDITÉ

seasonal vegetables served with buttermilk ranch or blue cheese dip
\$70

SALADS

serves 20

add grilled chicken \$35
add shrimp \$45
add steak tips \$75

ARTICHOKE CAESAR

baby romaine lettuce, garlic-herb croutons, white anchovy, shaved pecorino romano, house Caesar dressing
\$65

BLUEBERRY-AVOCADO SALAD

lemon-poppysseed dressing, pistachio dukkah, crumbled feta, spring greens, pickled red onion
\$60

PIZZA SHOP CHOPPED SALAD

Calabrian salami, fresh mozzarella, pepperoncini, chickpeas, marinated artichokes, cucumber, Italian dressing, pecorino romano, chopped iceberg & romaine
\$70

MIXED GREENS

shaved heirloom carrots, pecorino romano, honey-cider vinaigrette
\$50

APPETIZER PLATTERS

2 dozen per order

SHRIMP COCKTAIL

U-15 shrimp, cocktail sauce, lemon
\$80

WOOD FIRE ROASTED CHICKEN WINGS

lemon rosemary with buttermilk
dressing or spicy ancho chili with
blue cheese
\$50

PORK AND SPRING ONION DUMPLINGS

steamed or seared, sweet chili
sauce
\$70

SHORT RIB BIRRIA TACOS

braised beef shortrib, Mexican
cheese blend, white onion,
cilantro, corn tortillas, birria
broth
\$90

ARANCINI CARBONARA

pancetta, green peas, fontina,
garlic aioli, pecorino
\$55

TUNA POKE BITES

spicy mayo, eel sauce, sesame
sticky rice, mango, fried garlic,
seaweed salad
\$120

ENTREES

serves 10-15

RIGATONI BOLOGNESE AL FORNO

slow cooked sage Bolognese,
rigatoni pasta, maplebrook farm's
burrata, pecorino romano
\$100

MARINATED STEAK TIPS

northshore marinade, roasted
cippolini onion, prime tips
\$200

HERB ROASTED CHICKEN

semi-boneless chicken, herb
vinaigrette, grilled citrus
\$140

CHARRED KOREAN PORK RIBS

red chili glaze, scallions, sesame
\$90

SLOW BRAISED SHORT RIBS

boneless short rib, black pepper
tavern sauce, crispy garlic
\$150

ROASTED SALMON

sweet soy glaze, toasted sesame
\$140

TRUFFLE MAC & CHEESE

Cabot cheddar, fontina, pecorino
romano, truffle oil, Ritz crumbs,
cavatappi
\$65

BETWEEN BREAD

sandwiches and wraps
serve 8-10
and are cut in half

sliders are one dozen
per order

SLIDERS

MONUMENT SMASH BURGER SLIDERS

special sauce, american cheese,
grilled onions, grillo's pickles,
potato bun
\$50

STEAK TIP SLIDERS

marinated tips, grilled onion,
cherry pepper salsa verde
\$55

FRIED CHICKEN SLIDERS

grillo's pickles, pimento cheese, hot
honey drizzle, potato bun
\$48

SANDWICH & WRAP TRAYS

ITALIANO

Mortadella, prosciutto, hot sopressata, fresh
mozzarella, pickled hot peppers, red onion,
shredded lettuce, Italian
vinaigrette
\$65

STEAK & CHEESE

shaved ribeye, white American cheese, truffle
aioli, caramelized onion, grilled sweet &
spicy peppers, arugula
\$65

ARTICHOKE CAESAR WRAP

shaved romaine, marinated roman artichokes,
french's onion breadcrumbs, pecorino romano
\$55

CRISPY CHICKEN WRAP

honey mustard vinaigrette, jalapeno-pimento
cheese, bacon, cherry tomato, romaine, spinach
wrap
\$55

BLACK BEAN & AVOCADO TORTA

braised black beans, smashed avocado, cotija
cheese, pickled fresno chilies, roasted garlic-
chili aioli, romaine
lettuce, fresh cilantro
\$50

HONEY BUFFALO CHICKEN

crispy fried chicken breast, honey-buffalo sauce,
shredded romaine, Grillo's pickles, buttermilk
ranch
\$50

GRILLED CHICKEN

smoked bacon, fresh mozzarella, sauteed spinach,
tomato, garlic aioli
\$50

VEGETABLE TRAYS

serves 10 – 15

CRISPY SMASHED POTATOES

\$35

CREAMY WHIPPED POTATOES

\$35

KUNG PAO BRUSSEL SPROUTS

szechuan peppercorns, shitshito
peppers, honey roasted peanuts, sweet
chili sauce
\$55

PAPAS BRAVAS

house ketchup, garlic-chili aioli,
queso fresco
\$40

MEXICAN STREET CORN "ELOTE"

roasted corn, zucchini, onion,
tomatoes, garlic-chili aioli, queso
fresco, cilantro
\$45

ROASTED JUMBO ASPARAGUS

garlic-anchovy dressing, crispy
prosciutto, pecorino romano, lemon
zest
\$55

ROASTED HEIRLOOM CARROTS

harissa yogurt sauce, greek feta,
truffle honey, toasted pistachio
\$45

THANKS FOR CHOOSING
MONUMENT FOR YOUR
CATERING ORDER!
WE'RE DEDICATED TO
PROVIDING YOU WITH
DELICIOUS FOOD &
BEVERAGE FOR YOUR
OCCASION!

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