

\$17 per person

SANDWICH PLATTERS

FAMILY-STYLE SERVINGS

ASSORTED SANDWICHES, CUT IN HALF, WRAPPED AND LABELED ON A TRAY

INCLUDES CHOICE OF ONE SIDE [4OZ/GUEST], SPICY PICKLE SPEARS

\$16 per person

BOXED LUNCHES

INDIVIDUAL SERVINGS

CHOICE OF SANDWICH, WRAPPED AND SERVED IN AN INDIVIDUAL LUNCH BOX

INCLUDES CHOICE OF ONE SIDE [4OZ/GUEST], SPICY PICKLE SPEAR

SANDWICHES

PIRI PIRI PAVO

smoked turkey, piri piri sauce, sunflower sprouts, red onions and avocado on sesame semolina

GYRO STRIKES BACK

braised pork belly, tzatziki, shredded iceberg, tomatoes and olives on grilled flatbread [available vegetarian]

PARM #2

breaded chicken cutlet, basil tomato sauce, fried sage and mozzarella on sesame roll

THE ANTI-PARM

poached chicken breast, bacon dressing, tomatoes, lettuce, spicy aioli and merkt's cheddar on toasted sourdough

IT AIN'T EASY

roast beef, sweet pea aioli, green chili chow chow and arugula on ciabatta bread

TOM'S SILVER MEDAL SAMMY

spicy capicola, lonza cotto, ham, provolone, pickled peppers, piperade and aioli on a hoagie roll

PERCH ON THE PATIO

breaded perch, tartar sauce, shreddeuce, pickled peppers and salt & vinegar chips on a toasted lobster roll

NO WAY!!!!

avocado, curly kale, sprouts, miso peanut dressing, crunchy bits on toasted multi-grain [vegetarian]

SIDES

MARINATED KALE

parmesan, anchovy, lemon and chili

COLESLAW WITH A KICK

cabbage, celery, jalapeño

KETTLE CHIPS

SOUPS

COSMOPOLITAN \$4/guest

spring onion, spring garlic, green bell peppers, jalapeño, chickpeas and sour cream

RIBOLLITA \$4/guest

runner beans, cotechino, country bread and braised kale

To place an order, call 312.859.8239 or email Jessica Syburg at jessica@publicanqualitymeats.com.

** all sandwich platters and lunch box orders include disposable utensils*

Menu is subject to change due to availability of product. Please inform catering manager of allergies or dietary restrictions as items on the menu contain ingredients that are not listed. We request 24 hours notice for cancellations.

ADDITIONS

SALADS

SMALL [\$22] feeds 4-6

LARGE [\$46] feeds 8-12

EXCELLENT GRAIN SALAD

spinach, kale, farro, sprouted lentils, marinated peppers, feta and basil vinaigrette

MARKET SALAD

green goddess, mixed fruit, goat cheese, fennel, radish and vinaigrette

CRUDITE PLATTER \$6/guest

chef's selection of vegetables and dips

BEVERAGES \$3.50/each

mexican coke, root beer, ginger beer, san pellegrino and more

DESSERT BITES \$24/dozen

an assortment of cookies from our baker

PUDDING CUPS \$3/guest

an assortment of current flavors including:

Caramel-Bottom Butterscotch

Fudge-Bottom Chocolate

CHARCUTERIE & CHEESE

SMALL [\$75] feeds 4-6

MEDIUM [\$150] feeds 8-12

LARGE [\$250] feeds 14-20

butcher's selection of both meat and cheese with accoutrements for larger parties, we're happy to accommodate custom sizing

HORS D'OEUVRES \$36/dozen

DUCK & PORK RILLETTES

seasonal jam, herbs, baguette

CHICKEN LIVER PATÉ

pickled onion, baguette

PIMENTO CHEESE

ham, dill pickle, sesame toast

LONZA

tomato, whipped ricotta, saba, sourdough

SMOKED SALMON

boursin, hatch chili chow chow, sesame seed

RADISH

avocado hummus, nigella seed, semolina bread

SQUASH

farmers cheese, espelette, sunflower seed

ENGLISH PEA

buttermilk yogurt, salsa verde, burnt cucumber, potato chip