

\$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

### SWEET CORN \$4/guest

*smooth corn soup, pickled peppers, cilantro and lime relish*

### 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](mailto:jessica@publicanqualitymeats.com).

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

## 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

*local greens, tomato, cucumber, fennel, radish, green goddess dressing and croutons*

### 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*

## 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*

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.