

# CATERING

*by*



*the***PUBLICAN**



*please note: our menu offerings change frequently based on the seasonality and availability of our ingredients.*

# BRUNCH MENU

*served family-style with coffee, tea and juice*

## STARTERS

*when seated, guests will be greeted with (choose one):*

- fresh pastries** pecan sticky buns, biscuits with honey butter & jam, seasonal scones, seasonal muffins, cinnamon rolls with cream cheese glaze
- PQB breads** served with butter, olive oil & seasonal jam

*the following supplemental items may be added:*

- aged hams or charcuterie** butcher's choice, served with pickles & mustard
- cheese** butcher's choice, served with seasonal jam & honey
- publican seafood tower** shrimp, oysters, crab claws, lobster, ceviche
- oysters** chef-selected east & west coast

## MAINS

*please select two:*

- beet salad** hard boiled egg, smoked cheddar, endive, walnut, red goddess
- gumbo scramble** andouille, holy trinity, scrambled egg; served with a biscuit
- slow-roasted porchetta** gribiche, sunny side up egg
- smoked fish** deviled egg, multigrain bread, dill pickle vinaigrette, chicories
- sausage strata** romesco, seasonal greens
- biscuits & gravy** PQM sausage, black pepper, pickled onion

## SIDES

*the following supplemental items may be added:*

- bacon**
- pub bacon**
- breakfast sausage**
- PQM granola** yogurt

# HOR D'OEUVRES

## STATIONARY

<b>aged hams or charcuterie</b>	butcher's choice, served with pickles, nuts
<b>cheese</b>	butcher's choice, served with seasonal jam, honey
<b>publican seafood tower</b>	shrimp, oysters, crab claws, lobster, ceviche, mussels, clams
<b>oysters</b>	chef-selected east & west coast
<b>avec dates</b>	bacon-wrapped medjool dates, chorizo

## PASSED – LIGHT

<b>pork &amp; duck rillettes</b>	seasonal jam, herbs, baguette
<b>chicken liver pate</b>	pickled onion, baguette
<b>pimento cheese</b>	ham, dill pickle, sesame toast
<b>lonza</b>	tomato, whipped ricotta, saba, sourdough
<b>smoked salmon</b>	boursin, hatch chili chow chow, sesame seed
<b>radish</b>	avocado hummus, nigella seed, semolina bread
<b>squash</b>	farmers cheese, espelette, sunflower seed
<b>english pea</b>	buttermilk yogurt, salsa verde, burnt cucumber, potato chip

## PASSED OR STATIONARY – HEAVIER

<b>boudin noir</b>	salsa verde, apricot, crispy onion
<b>sweet potato</b>	tzatziki, honey, hazelnut
<b>chicken wings</b>	basil, burnt chili, yogurt
<b>fried pickles</b>	comeback sauce, watercress
<b>grilled oysters</b>	yuzu koshu butter

## 2-COURSE DINNER MENU

*served family-style*

*our 2-course menu is a set selection of quintessential publican dishes.  
it's designed to be both delicious and approachable to a wide range of palates.*

### 1ST COURSE

*the following is included:*

**little gem salad** radish, basil, fennel, olive oil crouton, poppy seed buttermilk dressing

### 2ND COURSE

*each of the following is included:*

**farm chicken** summer sausage, roasted potato

**country ribs** melon, green coriander, cashew

### SIDE

*to be served with course 2:*

**barbecue carrots** dill, pecan, creamy herb dressing

### UPGRADES

*the following supplemental items may be added:*

**passed hors d'oeuvres** 2-4 bites per guest; current menu on p.3

**stationary hors d'oeuvres** current menu on p.3

**PQB breads** served with butter, sea salt, olive oil

**dessert menu items** current menu on p.6

**beer pairing** selections made by The Publican Beer Director to suit your taste

# 3-COURSE DINNER MENU

*served family-style*

## STARTERS

*the following supplemental items may be added:*

<b>seasonal crudo</b>	pickled onion, california olive oil, espelette
<b>beef tartare</b>	chimichurri, sunflower seed, rye
<b>oysters</b>	chef-selected east & west coast
<b>PQB breads</b>	served with butter, sea salt & olive oil
<b>crudite platter</b>	chef's selection of vegetables and dips

## 1ST COURSE

*please select one:*

<b>little gem salad</b>	radish, basil, fennel, olive oil crouton, poppy seed buttermilk dressing
<b>avocado salad</b>	squash, vadouvan curry, sunflower seed
<b>kale salad</b>	pepper confit, sprouted lentil, feta, basil
<b>burrata*</b>	tomato, sourdough, cucumber, pinenut

## 2ND & 3RD COURSE

*please select two:*

<b>mussels</b>	lambic, bay, celery, butter, garlic
<b>clams &amp; chorizo</b>	tomato, pork belly, potato, garlic
<b>sea bass filet</b>	summer squash, sumac, feta
<b>fisherman's stew</b>	harissa broth, mussel, clam, fregola sarda
<b>whole roasted fish</b>	hatch chili chow chow, avocado, crispy shallots
<b>farm chicken</b>	summer sausage, roasted potato
<b>hot charcuterie</b>	waxman potato, dijonnaise, pickled pepper
<b>glazed pork belly</b>	corn, wax beans, sorghum glaze
<b>country ribs</b>	melon, green coriander, cashew
<b>slow-roasted porchetta</b>	shelling beans, sofrito, farmers cheese
<b>ham chop 'in hay**</b>	stone fruit, buttermilk
<b>skirt steak</b>	grits, blueberry, chili, herb
<b>PQM ribeye*</b>	charred lemon, sea salt, mint

## SIDE

*please select one, to be served with course 3:*

<b>corn</b>	peppers, zatar aioli, lime
<b>roasted potato</b>	spicy aioli, parmesan
<b>tomato</b>	cucumber, charred red onion, oregano
<b>barbecue carrots</b>	dill, pecans, creamy herb dressing
<b>charred beans</b>	yogurt, coriander, sesame seed

*add beer pairings to your menu – selections made by The Publican Beer Director*

# DESSERT MENU

*the following can be added to any menu for a supplemental fee*

## FAMILY-STYLE DESSERT

<b>chocolate pudding</b>	chocolate cookie crumble, espresso whipped cream
<b>apple crisp</b>	oat streusel, ginger whipped cream
<b>homemade pie</b>	rotating seasonal varieties
<b>dana's cookie jar</b>	assorted cookies & rice krispies served in vintage cookie jars

## ICE CREAM SUNDAE BAR

*please allow two weeks' notice from your event date (minimum 25 guests):*

<b>select 3 ice cream flavors</b>	tahitian vanilla bean; blue ribbon chocolate; salted crème fraiche caramel; strawberry buttermilk; cold press coffee; buttered popcorn; dark chocolate sorbet; seasonal fruit sorbet; inquire for additional seasonal flavors
<b>select 3 sauces</b>	fudge sauce; burnt honey sauce; vanilla bean caramel sauce; bourbon butterscotch sauce; lemon curd; seasonal fruit compote
<b>select 3 toppings</b>	buttered pecans; chocolate cookie crumble; butter-crunch toffee; cinnamon streusel; candied peanuts; caramel corn
<b>always includes ...</b>	vanilla whipped cream & sprinkles

## DESSERT STATION

*minimum 1 dozen pieces per selection:*

<b>select 3 mini desserts</b>	"nutterbuddies"; apple spice pound cake; mini coconut cream pie; mini mud pie; pistachio butter cake
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## HOUSEMADE CAKES

*please allow two weeks' notice from your event date; custom cakes available upon request*

<b>devils food</b>	bittersweet chocolate ganache
<b>spiced carrot</b>	hazelnuts, roasted pineapple & whipped cream cheese frosting
<b>white chocolate buttermilk</b>	seasonal fruit & whipped crème fraiche
<b>cherry chip</b>	pink cherry mascarpone frosting, luxardo cherry bits
<b>yellow cake</b>	chocolate fudge frosting
<b>cookie cake</b>	signature Publican cookie dough flavors available; custom decoration

6" cake serves 6-8 guests; 8" cake serves 9-11 guests

## COFFEE STATION

**ipsento coffee; rare tea cellars tea**

# BEVERAGE PACKAGES

*all packages available for 2-6 hours  
all packages include mixers, water and ice*

## OPEN BAR

modest vodka, letherbee gin, plantation 3 star rum, lunazul blanco tequila, buffalo trace bourbon, The Publican house red, white and sparkling wines, selection of two beers

## BEER & WINE BAR

The Publican house red, white and sparkling wines, selection of two beers

## MIXERS

club soda, tonic water, coke, diet coke, sprite, cranberry juice, vermouth (sweet/dry), angostura bitters, simple syrup, bar garnish

## UPGRADE OPTIONS

*the following may be added to any **open** or **beer & wine** bar for a supplemental fee:*

craft cocktail addition  
sommelier selected red, white and sparkling wines  
selection of four beers  
Whiskey upgrade to Publican-selected barrel

## ADDITIONAL SERVICES AVAILABLE

wine service during dinner  
champagne toast

## CURRENT HOUSE WINE OFFERING

emile beyer pinot blanc || weingut nadler zweigelt || castell de sant pau

## CURRENT BEER OFFERING

**bottles** virtue cider “michigan brut” || pollyanna “fruhau” oktoberfest lager || off color “troublesome” gose || off color “yuzu fierce” berliner weisse with yuzu || old town abbey blonde || 3 floyds “cashmere hammer” nitro stout

**cans** temperance “greenwood beach” pineapple blonde ale || hopewell “first lager” || nevin’s “hook & hatchet” vienna-style lager || revolution “bottom-up” wit || solemn oath “lü” kolsch || middlebrow “robyn” farmhouse blonde || penrose session sour || marz “jungle boogie” pale wheat with rooibos || marz “hazy vale” north east pale ale || solemn oath “snaggletooth bandana” ipa || warpigs “lazurite” ipa || founders “dirty bastard” scotch ale

**beverage service notes:** *all beverage options include liquor license and insurance; beverage packages do not include staffing or rental equipment; all packages are unlimited based on the contracted hours of service; all unconsumed beverages provided by Publican Quality Meats will be removed at the end of the event.*

# ADDITIONAL SERVICES

## STAFFING

from set up, through service to clean up, our full-service catering team, including supervisors, bartenders, servers, chefs and cooks, bring the fantastic dining experience of The Publican to you and your guests.

## RENTALS

we happily arrange all the rental items required for events from glassware and china, to tables and linens, to kitchen equipment and bars. all rentals can be customized based on the event set up, timeline, look and layout.

our typical service style & rentals include a fresh shared (salad-sized) plate, fork and knife at the start every course for each guest.

### dinnerware



### silverware



### wine glass



## LINENS

the standard classic poly-blend linens that are included are offered in over 25 different colors and sizes. a wide variety of upgrade fabrics are available.