

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
- 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

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, mussels, clams
oysters	chef-selected east & west coast
avec dates	bacon-wrapped medjool dates, chorizo

PASSED – LIGHT

pork & duck rillettes	seasonal jam, herbs
chicken liver pate	pickled shallot
pimento cheese	ham & dill pickle
roast beef	zhoug, crispy shallot, horseradish cheddar
tessa	mustarda, saba, sourdough
smoked fish	boursin cheese, fresno, everything spice
eggplant	chili, hummus, pine nut
squash	harissa, deviled egg, crispy onion
mushroom	ricotta, chicories, aged balsamic

PASSED OR STATIONARY – HEAVIER

boudin noir	salsa verde, apricot, breadcrumb
sweet potato	tempura, yogurt, shabazi, peanut
tuna tartar	ice wine vinegar, crème fraiche, pinenut
merguez	fennel, hazelnut, feta cheese
grilled oysters	chili butter, breadcrumb



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

please select one:

little gem salad radish, basil, fennel, olive oil crouton, poppy seed buttermilk dressing
beet salad fromage blanc, apple, dillseed, almonds

2ND COURSE

each of the following is included:

farm chicken summer sausage, roasted potato
grilled country ribs wilted radicchio, ricotta salada, apples

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:

seasonal crudo	citrus, fresno chile, avocado
beef tartare	chimichurri, pumpkin seed, charred onion
oysters	chef-selected east & west coast
PQB breads	served with butter, sea salt & olive oil

1ST COURSE

please select one:

little gem salad	radish, basil, fennel, olive oil crouton, poppy seed buttermilk dressing
beet salad	fromage blanc, apple, dillseed, almonds
avocado salad	almond, grape, chicory, tahini vinaigrette
octopus salad*	puttanesca, sourdough, kale, pecorino
burrata*	pear, turnip, pine nut, salsa verde

2ND & 3RD COURSE

please select two:

mussels	gueuze, bay, celery, butter, garlic
clams & chorizo	tomatoes, pork belly, potatoes, garlic
sea bass filet	potatoes, green chili broth, pickled red onion, cilantro
whole roasted fish*	piperade, parsley, almonds
farm chicken	summer sausage, roasted potato
hot charcuterie	chef-selected assorted sausage, choucroute, breadcrumbs, mustard
glazed pork belly	grits, pickles, sorghum glaze, braised greens
grilled country ribs	wilted raddichio, ricotta salada, apples, pistachio vinaigrette
roasted porchetta*	beans, mustard jus, parmesan
ham chop 'in hay'*	cornbread pudding, slaw, peanut
PQM ribeye*	charred lemon, sea salt, mint

SIDE

please select one, to be served with course 3:

beets	raita, pk spice, cucumbers
squash	piri piri, feta, parsley
marinated kale	parmesan, lemon, chili oil
roasted potato	spicy aioli, parmesan
sweet potato	yogurt, shabazi, hazelnut honey
barbeque carrots	dill, pecans, creamy herb dressing

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

chocolate pudding	butter toffee, espresso whipped cream
apple crisp	ginger oat topping, vanilla bean whipped cream
homemade pie	rotating seasonal varieties
dana's cookie jar	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):

select 3 ice cream flavors	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
select 3 sauces	fudge sauce; burnt honey sauce; vanilla bean caramel sauce; bourbon butterscotch sauce; lemon curd; seasonal fruit compote
select 3 toppings	buttered pecans; chocolate cookie crumble; butter-crunch toffee; cinnamon streusel; candied peanuts; caramel corn
includes ...	vanilla whipped cream & sprinkles

DESSERT STATION

minimum 1 dozen pieces per selection:

select 3-5 mini desserts	“nutterbuddies”; matcha rice krispie squares; hazelnut-chocolate meringues; pumpkin cheese cake profiteroles; pecan pie bites; chocolate almond florentines; dark chocolate fudge
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HOUSEMADE CAKES

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

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

6” cake serves 6-8 guests; 8” cake serves 9-11 guests; 10” cake serves 12-14 guests

COFFEE SERVICE

can be set up as a station or served table-side:

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, tromba tequila, medley bros. bourbon, johnnie walker black scotch, 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 || nv bohigas cava

CURRENT BEER OFFERING

bottles around the bend “ghosts of ‘lectricity” kolsch || moody tongue “applewood gold” smoked ale || middlebrow “robyn” blond farmhouse ale || old town abbey white || 3 floyds “yum yum” || metropolitans “magnetron” schwarzbier

cans boulevard cranberry orange radler || baderbräu “chicago pilsner” || surly “hell” lager || destihl “lynbrook” raspberry berliner weiss || whiner “le tub” wild farmhouse ale || pollyanna “lexical gap” ipa || solemn oath “snaggletooth bandana” ipa || half acre “gone away” ipa || noon whistle “bernie” milk stout || spiteful “god damn pigeon” porter || schlitz

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.