

# 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

<b>aged hams or charcuterie</b>	butcher's choice, served with pickles, mustard
<b>cheese</b>	butcher's choice, served with seasonal jam, honey
<b>publican seafood tower</b>	shrimp, oysters, crab claws, lobster, ceviche
<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
<b>chicken liver pate</b>	pickled shallot
<b>pimento cheese</b>	ham & dill pickle
<b>roast beef</b>	zhoug, crispy shallot, horseradish cheddar
<b>tessa</b>	mustarda, saba, sourdough
<b>smoked fish</b>	bacon vinaigrette, tomato, salsa verde, multigrain
<b>eggplant</b>	chili, hummus, pine nut
<b>mushroom</b>	ricotta, chicories, aged balsamic

## PASSED OR STATIONARY – HEAVIER

<b>boudin noir</b>	salas verde, apricot, breadcrumb
<b>sweet potato</b>	tempura, yogurt, shabazi, peanut
<b>tuna tartar</b>	ice wine vinegar, crème fraiche, pinenut
<b>merguez</b>	fennel, hazelnut, feta cheese
<b>grilled oysters</b>	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:*

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

## 1ST COURSE

*please select one:*

<b>little gem salad</b>	radish, basil, fennel, olive oil crouton, poppy seed buttermilk dressing
<b>beet salad</b>	fromage blanc, apple, dillseed, almonds
<b>avocado salad</b>	squash, chicories, pickled shallot, sunflower-date vinaigrette
<b>octopus salad*</b>	puttanesca, sourdough, kale, pecorino
<b>burrata*</b>	apples, pears, endive, walnut aillade, saba

## 2ND & 3RD COURSE

*please select two:*

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

## SIDE

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

<b>beets</b>	raita, pk spice, cucumbers
<b>squash</b>	piri piri, feta, parsley
<b>marinated kale</b>	parmesan, lemon, chili oil
<b>roasted potato</b>	spicy aioli, parmesan
<b>bbq carrots</b>	dill, pecan, 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

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

## “HELLO MY NAME IS” 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 toppings</b>	fudge sauce; burnt honey sauce; vanilla bean caramel sauce; bourbon butterscotch sauce; lemon curd; seasonal fruit compote; buttered pecans; chocolate cookie crumble; buttercrunch toffee; cinnamon streusel; candied peanuts; caramel corn  includes vanilla whipped cream & sprinkles

## DESSERT STATION

*minimum 1 dozen pieces per selection:*

<b>select 3-5 mini desserts</b>	“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*

<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>cookie cake</b>	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;  
cookie cakes serve 20-30 (half) or 50-60 (full)

## COFFEE SERVICE

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

<b>bow truss coffee</b>
<b>rare tea cellars tea</b>

## **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:*

The Violet Hour 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, gerard metz chardonnay/pinot blanc sparkling

### **CURRENT BEER OFFERING**

sweetwater two take pils, trumer pils, founders all day ipa, bells two hearted ipa, atlas farmhouse wheat, goose island 312 urban wheat, bell's oberon (seasonal), goose island matilda, goose island sofie, founders porter, buffalo sweat oatmeal stout, brooklyn lager, schlitz, pbr

**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.