

# PUBLIC

seafood . pasta . meat

## EVENTS MENU

### Stationary Appetizers - SERVES 24

#### PLATTERS

**CRUDITE (V) - \$155**

seasonal vegetables, tahini ranch dip

**FRESH FRUIT (V) - \$165**

seasonal fruits

**CHEESE (V) - \$195**

chef's selection artisan cheese, grilled grapes, crackers

**CHARCUTERIE - \$185**

chef's selection cured meats, olives, pickles, whole grain mustard, crusty bread

#### WARM CHAFERS

**CHEESY SPINACH (V) - \$115**

wilted spinach, parmesan, cream, foccaccia

**HOUSE-MADE MEATBALLS - \$140**

beef + pork, percorino romano, marinara

**IMPOSSIBLE BEEF MEATBALLS (V) - \$150**

vegetarian meatballs, percorino romano, marinara

#### CHILLED SEAFOOD PLATTERS

**RAW OYSTERS\* - \$95**

two dozen oysters, mignonette, cry baby craig's hot sauce, cocktail sauce

**SHRIMP COCKTAIL\* - \$125**

poached 8/12 shrimp, cocktail sauce

#### ROASTED SEAFOOD PLATTERS garlic butter, calabrian chili oil

**TIER 1 - \$215** 24 oysters, 36 shrimp, 48 clams

**TIER 2 - \$275** 24 oysters, 30 shrimp, 42 clams, 24 scallops

**TIER 3 - \$475** 24 oysters, 24 shrimp, 36 clams, 24 scallops, 6 whole lobsters

some items are served (or can be served) raw or undercooked, contain (or may contain) raw or undercooked ingredients. consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## Passed Appetizer -

MINIMUM ORDER OF 24,  
PRICED PER BITE

### CLASSICS

#### STUFFED MUSHROOMS (V) - \$2.5

breadcrumbs, three cheese blend, truffle oil, parmesan, herbs

#### MINI CRAB CAKES - \$3.5

almond romesco, pea shoot

#### DEVEILED EGGS (V) - \$2.5

cornichon, radish, candelada paprika

### CROSTINIS

#### BRUSCHETTA (V) - \$2.5

tomato, picholine olive, oregano, balsamic, evoo

#### BEEF TARTARE\* - \$4.5

ny strip, spanish capers, herbs, mustard seed oil

#### BISTRO TENDER\* - \$3.5

caramelized shallot, st. pete's select blue cheese

#### LANGOUSTINE - \$4.5

lemon tarragon creme fraiche, herbs

#### CHEDDAR & APPLE (V) - \$2.5

shelburne, condimela compressed apple, celery root

#### FRENCH ONION - \$3.5

caramilzed shallot, gruyere, herbs

#### OYSTER MUSHROOM (V) - \$3.5

roasted mushrooms, spanish sherry, herbs

### SKEWERS

#### MAPLE GLAZED BACON - \$3.5

hickory-smoked bacon confit

#### TOMATO CAPRESE (V) - \$2.5

tomato, picholine olive, oregano, mozzarella, balsamic, evoo

#### GRILLED SHRIMP - \$3.5

hollandaise

#### BEEF & CHIMMICHURRI\* - \$3.5

parsley, oregano, garlic, chilis, black pepper, aged red wine vinegar

#### CAESAR CHICKEN - \$2.5

parmesan, lemon, herbs

Buffet -

MINIMUM 24 GUESTS,  
PRICED PER GUEST

## SALADS

### PUBLIC SALAD (V) - \$9

two year vermont cheddar, seasonal shoots, belgian endive, apple, spiced sunflower seeds, celery root, honey poppy seed emulsion

### CHOPPED SALAD (V) - \$12

baby iceberg, pickled red onion, marinated heirloom tomato, herbs, shallot, bacon lardon, avocado, seed medley, toasted sesame seed ranch dressing

### CAESAR SALAD - \$8

romaine heart, parmesan, lemon, boquerones, herbs, croutons

### HOUSE GREENS (V) - \$7

seasonal vegetables, lemon vinaigrette

## ENTREES

### PASTA BOLOGNESE - \$11

torchio pasta, beef, pork, italian ham, tomato, cream, white wine, mirepoix

### LANGOUSTINE MAC & CHEESE - \$16

toasted breadcrumb, sharp cheddar, smoked gouda, torchio pasta, paprika, chive

### HERB-BRINED CHICKEN BREAST (4OZ PORTIONS) - \$10

broken bearnaise, picholine olives, capers, fingerling potatoes, hard boiled egg, baby arugula, evoo, herbs

### SAGE-INFUSED SALTIMBOCCA PORK LOIN (4OZ PORTIONS) - \$12

prosciutto wrap, seasonal sauce

### OLIVE OIL POACHED SALMON\* (4OZ PORTIONS) - \$15

dijon herb cream

### PRIME RIB\* (4OZ PORTIONS) - \$16

au jus, horseradish cream

## VEGETABLES

### ASPARAGUS (V) - \$8

lemon, parmesan, black pepper

### CREAMED SPINACH (V) - \$6

parmesan, fried garlic

### ROASTED OYSTERS MUSHROOMS (V) - \$9

butter, thyme, garlic

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## STARCHES

### POTATOES AU GRATIN (V) - \$10

parmesan, gruyere, cream chive, white pepper

### POTATO PURÉE (V) - \$7

aged cream, butter, white pepper

### MAC + CHEESE (V) - \$8

cheddar, smoked gouda, torchio pasta, paprika, chive

### WARM FOCACCIA (V) - \$4

house-made bread, salted butter

## DESSERTS

### ASSORTED COOKIES + BARS

# Plated Entrees - MINIMUM 24 GUESTS

## PLATED ENTREE NOTES

We are able to accommodate most dietary restrictions, and kindly ask that you provide us with as much notice as possible in the case of restrictions or allergies so we can best serve your needs

### 1ST TIER - \$50 PER PERSON

#### - SALAD

**HOUSE GREENS (V)**  
seasonal vegetables, lemon vinaigrette

#### - ENTREE - CHOICE OF:

**HERB-BRINED HALF CHICKEN**  
broken bearnaise, picholine olives, capers, fingerling potatoes, hard boiled egg, baby arugula, evoo, herbs

**BISTRO STEAK\***  
hollandaise, asparagus, potato purée

**GRILLED CAULIFLOWER STEAKS**  
lemon, pecorino romano

**HORSERADISH-CURED SALMON**  
dijon herb-cream, asparagus, potato purée

#### - DESSERT

**SEASONAL DESSERT (V)**

## PLEASE NOTE

Pre-selections/orders are strongly encouraged and should you choose to have your guests select entrees on the night of the event a 10% service charge will be added.

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## 2ND TIER - \$60 PER PERSON

### - BREAD SERVICE

HOUSE-MADE FOCCACIA (V)  
balsamic, evoo, sea salt, black pepper

### - SALAD - CHOICE OF:

MIXED GREENS SALAD (V)  
seasonal vegetables, lemon vinaigrette

#### CAESAR SALAD

romaine heart, parmesan, lemon, boquerones, herbs, croutons

### - ENTREE - CHOICE OF:

#### HERB-BRINED HALF CHICKEN

broken bearnaise, picholine olives, capers, fingerling potatoes, hard boiled egg, baby arugula, evoo, herbs

#### 6OZ FILET MIGNON\*

hollandaise, asparagus, potato purée

#### PASTA BOLOGNESE

torchio pasta, beef, pork, italian ham, tomato, cream, white wine, mirepoix

#### SUNCHOKES SALMON\*

roasted sunchoke, sunchoke beschamel, pastrami carrots, cucumber slaw, crispy salmon skin, orange gastrique

### - DESSERT

SEASONAL DESSERT (V)

## 3RD TIER - \$70 PER PERSON

### - BREAD SERVICE

HOUSE-MADE FOCCACIA (V)  
balsamic, evoo, sea salt, black pepper

### - SALAD - CHOICE OF:

MIXED GREENS SALAD (V)  
seasonal vegetables, lemon vinaigrette

#### CAESAR SALAD

romaine heart, parmesan, lemon, boquerones, herbs, croutons

### - ENTREE - CHOICE OF:

#### HERB-BRINED HALF CHICKEN

broken bearnaise, picholine olives, capers, fingerling potatoes, hard boiled egg, baby arugula, evoo, herbs

#### 12OZ NY STRIP\*

hollandaise, asparagus, potato purée

#### LANGOUSTINE MAC + CHEESE

toasted breadcrumbs, sharp cheddar, smoked gouda, torchio pasta, paprika, chive

#### PAN-ROASTED SCALLOPS\*

contimalitos chorizo, greens, elote sauce, smoked chili oil, lemon, lava salt

### - DESSERT

SEASONAL DESSERT (V)

## 4TH TIER - \$80 PER PERSON

### - AMUSE BOUCHE

CHEF'S SELECTION

### - BREAD SERVICE

HOUSE-MADE FOCCACIA (V)

balsamic, evoo, sea salt, black pepper

### - SALAD - CHOICE OF:

WEDGE SALAD

baby iceberg, pickled red onion, marinated heirloom tomato, herbs, shallot, bacon lardon, avocado, seed medley, toasted sesame seed ranch dressing

CAESAR SALAD

romaine heart, parmesan, lemon, boquerones, herbs, croutons

### - ENTREE - CHOICE OF:

HERB-BRINED HALF CHICKEN

broken bearnaise, picholine olives, capers, fingerling potatoes, hard boiled egg, baby arugula, evoo, herbs

FILET MIGNON & SHRIMP\*

6oz filet mignon, three jumbo shrimp, asparagus, potato purée

10OZ FILET MIGNON\*

hollandaise, asparagus, potato purée

PAN-ROASTED SCALLOPS\*

contimpalitos chorizo, greens, elote sauce, smoked chili oil, lemon, lava salt

### - DESSERT

SEASONAL DESSERT (V)

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## HOSTING BEVERAGE

Our team will work with you to create a beverage menu that suits your event's needs. Beverages are billed on consumption, eliminating the guess work of estimating how much your guests will consume.

### TIPS FOR BUILDING YOUR BEVERAGE MENU

By electing to host specific items, you can provide a custom menu of beer, wine, and/or liquor for your guests while still keeping your budget in mind.

You may set beverage limitations that may be designated for selection and/or quantity.

## LIQUOR TIERS + PRICING

At PUBLIC kitchen + bar, our hosted liquor pricing is categorized by tiers, making it simple for you to offer your guests a selection of beverages without breaking your budget. Select tier that best fits your budget, and your guests will be offered beverages from that tier and any lesser tiers. For example, if you select Tier 3, your guests will be offered spirits from Tiers 3, 2, and 1. Please note that liquor tier pricing does not include any specialty mixers or modifiers (i.e. Red Bull, martini preparation, long pours) and any modifiers will be billed upon consumption.

### TIER 1

\$7 - \$9 PER DRINK

### TIER 2

\$7 - \$15 PER DRINK

### TIER 3

\$7 - \$16+ PER DRINK

### FEATURED WINE

Priced by the bottle.

PUBLIC kitchen + bar stocks a limited selection of unique, quality wines exclusively for our private event guests. Please inquire for pricing.

### CUSTOM COCKTAILS

Priced by the batch.

Dazzle your guests with specialty cocktails unique to your event. Tell us your preferred spirits and flavors and our talented bar team will develop a bespoke recipe exclusively for your event! Please inquire for pricing.

### FEATURED BEER

Priced by each individual beer.