

PublicanQualityMeats.com

Contact: PrivateEvents@OneOffHospitality.com





# THE MAIN CAFÉ

From corporate happy hours and intimate dinners to unforgettable weddings, Publican Quality Meats can do it all! The main café can accommodate 35 guests for a seated dinner or 50 for a lively cocktail party. Our large, wraparound patio is a perfect location for an office happy hour.





# THE BUTCHER'S TABLE

The butcher's table can accommodate 6-14 guests in our working kitchen for an unforgettable experience that places you and your guests right in the action.

Our Chefs cook your menu right in front of you, while interacting anf engaging with your guests.



There is a Butcher's Fee of \$500 to reserve this experience

For the Butcher's Table, we highly recommend opting for the Chef's Menu, in which your menu will be created just for your booking by our talented culinary team (page 8). You are also welcome to opt for any of our other menus!

Chef demons available



### **RECEPTION STYLE EVENTS MENU**



#### PASSED APPETIZERS

\$36/dozen

The following are all served on Publican Quality Bread Crostini

BURRATA candied pistachio & saba

MUSHROOM CONSERVA with goat cheese

CHEF'S HUMMUS pistachio & nigella Seed

PIMENTO CHEESE prosciutto & housemade pickles

PORK & DUCK RILLETTES with seasonal jam

HAM & AGED CHEDDAR herb butter

#### ADDITIONAL PASSED APPETIZERS

AVEC DATES chorizo stuffed medjool dates with bacon & piquillo pepper- tomato sauce (\$48/dozen)

SHRIMP COCKTAIL signature cocktail sauce

COUNTRY HAM CROQUETTE black pepper honey & garlic aioli

MINI PORCHETTA SANDWICH shaved fennel & focaccia

MINI PUB BURGERS bbq aioli, dill pickle & American cheese

MINI CRISPY FIORE DI LATTE SANDWICH crispy fried mozzarella, hot honey, garlic aioli, marinated kale & focaccia



### STATIONS: Enhance Your Event!

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DELUXE CHEESE AND CHARCUTERIE STATION \$25pp selection of house-cured meats and artisanal cheeses, publican quality bread, housemade pickles, marcona almonds, Divina preserves, mustard

> CRUDITE & DIPS STATION *\$20pp* chefs selection of vegetables and dips

BREAD AND SPREADS \$20pp assorted PQB bread and seasonal spreads

CHEESE STATION *\$20pp* selection of 3 artisanal cheeses and accompaniments

CHARCUTERIE STATION *\$25pp* selection of 3 artisanal meats and accompaniments

GRAND SEAFOOD TOWER *\$45pp* 

chef's selection of raw and prepared seafood served with mignonette, cocktail sauce, lemons and crackers

PORK CARVING STATION \$30pp includes porchetta sliced to order, salsa verde & au jus *live action chef fee* \$500



### SEATED FAMILY STYLE MENUS



\$95 Menu

Your selection of 3 first course plates, 2 second course plates & 1 dessert \$125 Menu

Your selection of 4 first course plates, 3 second course plates & 1 dessert *both menus served family style* 

#### FIRST COURSE OPTIONS:

LITTLE GEM SALAD gem lettuce, radish, fennel, breadcrumbs, poppyseed dressing

MARKET SALAD treviso, grapefruit, marinated beets, sheep's milk gouda, sesame, morita chili, honey grapefruit vinaigrette

KALE CAESAR SALAD tahini vinaigrette, radicchio, rye crumb, sarvecchio

ASPARAGUS SALAD avocado, fennel and maple ginger vinaigrette

HAM PLATE serrano ham, cultured butter & publican quality bread sourdough

ROASTED BEETS crème fraîche, smoked trout roe & horseradish

HAMACHI CRUDO citrus, coriander, agrumato & tomato ponzu

BARBECUED CARROTS creamy herb dressing, dill & pecans

DUCK AND PORK RILLETTES seasonal preserves & sourdough toast

BROCCOLINI miso bagna cauda, herb tahini & toasted sesame

ENGLISH PEAS pea tendrils, mint salsa verde, pecorino & oat porridge

\*Add on Publican Bread service for \$5 pp\*

(continued)



## SEATED FAMILY STYLE MENUS (continued)



#### SECOND COURSE OPTIONS

HALIBUT urfa chili glaze, sprucetip fumè & black locust flowers

PUBLICAN CHICKEN half chicken, summer sausage & frites

BUTCHERS STEAK arugula pesto & mushrooms bagna cauda (+\$5pp)

> SIRLOIN CAP porcini rub & salsa verde

RAINBOW TROUT pancetta, wild nettles, chili vinegar & ramp oil

> HAM CHOP IN HAY spicy House Mustard & Jus

BOUCHOT MUSSELS lambic, Bay, Celery, Butter & Garlic

CLAMS goan chorizo, green chickpeas, coconut curry & cilantro

#### **DESSERT OPTIONS**

Millionaire Tart Coconut Cake Chocolate Chess Pie Strawberry Rhubarb Crisp with Ice Cream

#### ADD ON STATIONS

Charcuterie & Cheese \$25pp Crudite & Dips \$20pp Oysters \$32pp Grand Seafood Platter \$45 Breads and Spreads \$20



## **BEVERAGE MENU**

#### All beverages served on consumption

### WINE

#### RED

Nebbiolo, Montaribaldi Langhe, "Gambarin" \$75

> Logan Farrell, Napa Valley, Cabernet Sauvignon \$95

> Birichino, "Saint Georges," Pinot Noir \$80

#### WHITE

Cherrier Frères, Sancerre "Les Renarderies" \$85

> Terlano Pinot Bianco, Alto Adige, Italy \$70

Mount Eden Vineyards, Old Vines Edna Valley, Chardonnay \$75

#### SPARKLING

Cesarini Sforza, Brut Rosé \$65 Michael Arnold & Fils, Champagne \$115

# **COCKTAILS & LIQUOR**

#### HIGHBALLS *§14 each* Vodka Gin

Whiskey Tequila Bourbon

+ Cola, Ginger Ale, Lemon-lime, Soda, Tonic

#### COCKTAILS

*\$16 each* PQM Negroni Publican Old Fashioned

Please allow one week's notice for any special cocktail requests

## BEER

#### **ROTATING CANS OR ROTATING DRAFT**

*\$11 each* Ask your representative for the current selections

# PUBLICAN **DUALITY** M·E·A·T·S

INFO & FAQ'S

#### Corkage

Our corkage fee is \$35 per 750 ml bottle with a 3 bottle maximum.

#### Allergies & Dietary Restrictions

We happily accommodate most allergies & dietary restrictions by creating individual dishes for the guests who need them. This will not alter the selected menu for the rest of the group.

#### Guest Count & Menu Details

We do require all menu selections 7 days prior to your event and a guaranteed guest count 7 days prior to your event. You will be charged for your guaranteed guest count or amount in attendance, whichever is greater.

#### Audio Visual

The building is equipped with a premium sound system that can play your requested genres or musical selections.

#### Fees

All contracted events will be subject to a 20% service charge, local sales tax & a 3% administrative fee.

#### Contract

A signed contract and 50% deposit are required to book an event. the deposit is non-refundable and will apply towards your final bill.

#### Decor & Equipment

Our team can help with floral, linen or other equipment rental needs. All decor & entertainment must be pre-approved by event manager. We do not allow glitter or confetti.

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