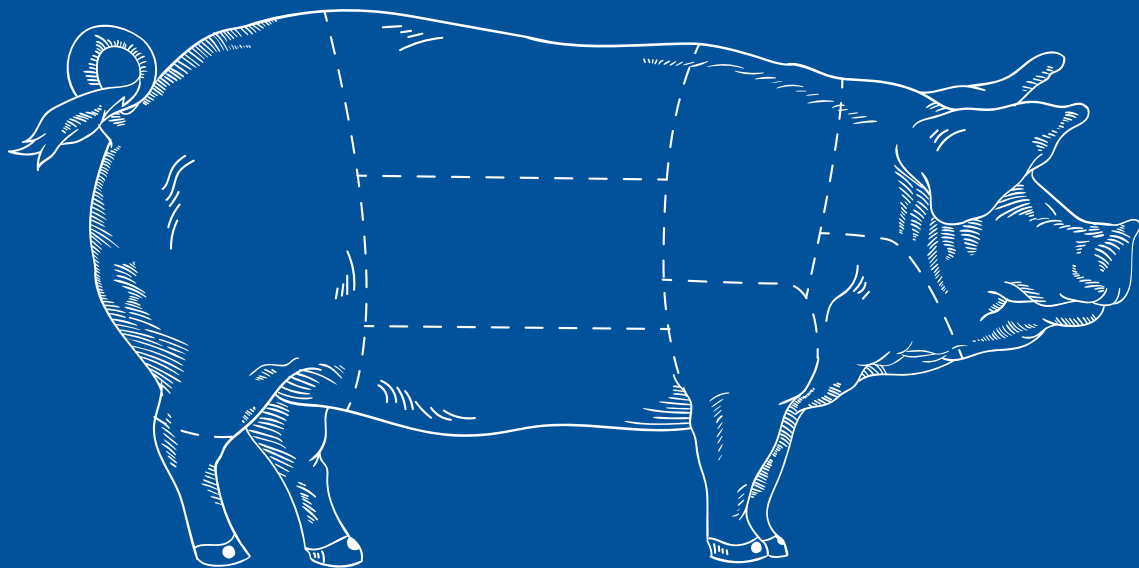


PUBLICAN
QUALITY
M·E·A·T·S

PRIVATE EVENTS



825 W Fulton Market
Chicago, IL 60607

publicanqualitymeats.com

Contact: heatherdougherty@oneoffhospitality.com

PUBLICAN • QUALITY • MEATS



THE MAIN CAFÉ

The main café can accommodate 40 guests for a family-style, seated dinner or 75+ for a lively cocktail party. Our large, wrap around patio is a perfect location for an office happy hour.

THE BUTCHERS 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. *Butchering demos available.*



RECEPTION FARE

ARTICHOKE
TOMATO TAPENADE

BURRATA
CANDIED PISTACHIO, SABA

MUSHROOM CONSERVA,
GOAT CHEESE

PIMENTO CHEESE
HOUSEMADE PICKLES

PORK & DUCK RILLETTE,
SEASONAL JAM

HAM, HERB BUTTER,
AGED CHEDDAR

*AVEC DATES - CHORIZO-STUFFED
MEDJOOOL DATES, BACON,
PICUILLO-TOMATO SAUCE

ALL SERVED ON PUBLICAN QUALITY BREAD CROSTINI

By the dozen (\$36)

**\$48/dozen*

EVENT PACKAGES

all dinners are served family style

CHARCUTERIE

selection of house cured meats and artisanal cheeses, Publican Quality Bread
house made pickles, marcona almonds, Divina preserves, mustard

SALAD

choice of

LITTLE GEM

gem lettuce, radish, fennel, breadcrumbs
poppyseed dressing

MARKET

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

MAINS

choice of two

PORCHETTA

rosemary, garlic, fennel

SEASONAL FISH

charred lemon, olive oil

THE PUBLICAN CHICKEN

espelette, garlic

BUTCHER'S STEAK

Slagel farm beef, salsa verde

SIDES

choice of two

BARBECUED CARROTS

pecans, dill, creamy herb dressing

ROASTED BROCCOLI

calabrian chile

ROASTED POTATOES

olive oil, herbs

SWEET POTATOES

spiced cashews, sherry vinaigrette

DESSERTS

ASSORTMENT OF COOKIES OR CHOCOLATE CHESS PIE
FROM AVEC PASTRY TEAM

additional options available upon request

\$125 per person main cafe dinner

or

\$175 per person butcher's table experience

CASSOULET EXPERIENCE

- MENU -

SALADE VERTE

Greens with Winter Citrus and Red Wine Vinaigrette

CASSOULET DE CASTELNAUDRY

Beans, Pork Rib Confit, Sausage, Duck Confit

GATEAU AUX POMMES

French Apple Cake, Cider Caramel

minimum of 10 people, \$125

**one week notice requested*



WHAT IS CASSOULET:

Each cassole pot is filled with layers of duck legs, pork ribs, PQM sausage, white beans, and then a final layer of beans to top it off. Once combined, they're baked for hours, while getting doused with stock every half hour, until the meat is tender and the beans are roasted, crunchy, and delicious!

BEVERAGE MENU

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 ea

Vodka

Gin

Whiskey

Tequila

Bourbon

+ cola, ginger ale, lemon-lime, soda, tonic

Cocktails \$16 ea

PQM Negroni

Publican Old Fashioned

*please allow 1 week's notice
for any special cocktail requests*

BEER

Rotating Cans or Rotating Draft \$11

ask your representative for the current selections

all beverages served on consumption

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.

To see more photos of the space,
click the butchers knife below!



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