

PUBLICAN
QUALITY
M·E·A·T·S

PRIVATE EVENTS

825 W. Fulton Market
Chicago, IL 60607

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 and 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 Demos 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

BEETS
fromage blanc & raspberry

PIMENTO CHEESE
prosciutto & housemade pickles

PORK & DUCK RILLETTES
with seasonal jam

HAM & AGED CHEDDAR
herb butter

STEAK TARTAR
capers, shallots & mustard

SMOKED FISH DIP
old bay & dill

ADDITIONAL PASSED APPETIZERS

SHRIMP COCKTAIL
signature cocktail sauce

PQM SAUSAGE SKEWER
giardiniera

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!*



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



CLASSIC MENU

\$95 per guest

Your selection of 3 first course plates, 2 second course plates & 1 dessert

DELUXE MENU

\$120 per guest

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

local radicchio, sugar snap peas, seasonal berries, marinated ricotta salata, roasted strawberry vinaigrette

SHISHITO PEPPERS

olive oil, cancale salt & bottarga

HAM PLATE

serrano ham, cultured butter & publican quality bread sourdough

BADGER FLAME BEETS

fromage blanc, raspberries, sesame, crispy quinoa & raspberry harissa vinaigrette

KANPACHI CRUDO

roasted sweet peppers, nasturtiums, burnt onion & black pepper

BARBECUED CARROTS

creamy herb dressing, dill & pecans

DUCK AND PORK RILLETTES

seasonal preserves & sourdough toast

CARAFLEX CABBAGE

blueberry glaze, cream corn, blueberry salsa macha

BOUCHOT MUSSELS

dovetail wild hefeweizen, bay, celery, butter & garlic

Add on Publican Bread service for \$5 pp

(continued)



SEATED FAMILY STYLE MENUS (continued)



SECOND COURSE OPTIONS

WILD IVORY KING SALMON
roasted apricot butter, summer beans & basil

PUBLICAN CHICKEN
half chicken, summer sausage & frites

BUTCHERS STEAK
spigariello, balsamic & olive oil

RIBEYE (+\$15PP)
60 day dry aged, beef drippings

RAINBOW TROUT
cherry tomatoes, charred tropea onions, cucumbers, buttermilk & lobster oil

HAM CHOP IN HAY
peaches, jimmy nardello peppers & peach chili glaze

PUBLICAN SEAFOOD STEW
clams, mussels, shrimp, halibut, fennel, tomato-chile broth & PQB sourdough

GRILLED TRUMPET MUSHROOMS
preserved mushrooms, cashew garlic scape puree, ricotta salata, grilled garlic scapes
vegetarian, can be made vegan

DESSERT OPTIONS

Chocolate Mousse Layer Cake
Blueberry Rhubarb Pot Pie
Chocolate Chess Pie
Strawberry Cereal Milk Sundae

ADD ON STATIONS

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

PUBLICAN
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SPECIAL EXPERIENCES



CUSTOM CHEF'S MENU

A custom four course menu composed of three savory courses and one dessert course created by our Chef de Cuisine specifically for your booking. Share your personal preferences and our culinary team will create the perfect menu for your event!

Minimum of 10 people \$145 pp



CASSOULET EXPERIENCE

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!

Minimum of 10 people \$125 pp • One Week Notice Requested

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

BEVERAGE MENU

All beverages served on consumption

WINE

RED

Côtes De Provence Auro Rogue
Château Grand Boise, \$65

Nebbiolo,
Montaribaldi Langhe, “Gambarin” \$75

Birichino, “Saint Georges,”
Pinot Noir \$80

Logan Farrell, Napa Valley,
Cabernet Sauvignon \$95

WHITE

Rioja Las Levantadas Blanco
Viuda Negra, \$65

Terlano Pinot Bianco,
Alto Adige, Italy \$70

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

Cherrier Frères,
Sancerre “Les Renarderies” \$85

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



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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