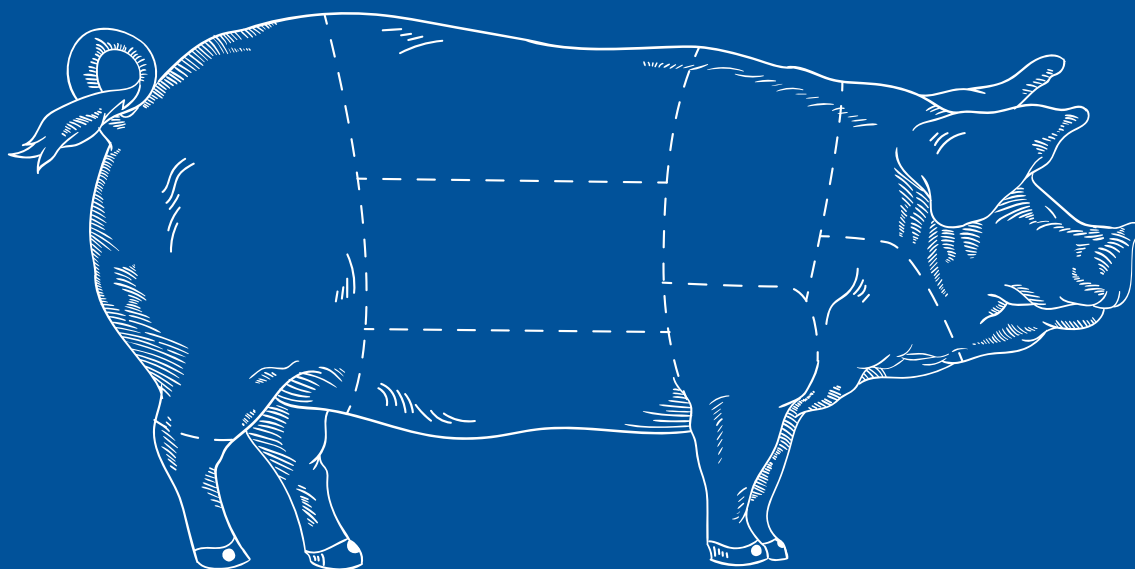


PUBLICAN  
**QUALITY**  
M·E·A·T·S

PRIVATE EVENTS



825 W Fulton Market  
Chicago, IL 60607

[publicanqualitymeats.com](http://publicanqualitymeats.com)

Contact: [Jennabrandt@oneoffhospitality.com](mailto:Jennabrandt@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  
MEDJOL 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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Address	825 W. Fulton Market Chicago, IL 60607