



CATERING & EVENTS

DROP-OFF CATERING MENU

avec

BIGSTAR

Blackbird

Dove's
LUNCH & DINNER

*the***PUBLICAN**

PUBLICAN
**QUALITY
BREAD**

PUBLICAN
**QUALITY
MEATS**

*the***VIOLETHOUR**

OneOffCatering.com



For decades, we've been honored to create moments that matter, welcoming you into our restaurants like family. Now, as we extend our expertise beyond our walls by introducing One Off Hospitality Catering & Special Events, we bring the same passion, attention to detail, and hospitality to your most cherished occasions.

Whether it's an intimate gathering or a grand celebration, we approach every opportunity with the care, creativity, and dedication that have defined us from the very start.

MENU AND ORDERING DETAILS

- Orders must be placed at least 72 hours (three business days) before delivery with a minimum order for 10 guests.
- Orders must be confirmed with payment by noon the business day prior to delivery.
- A minimum order subtotal of \$250 for food and beverage.
- Custom menu requests require advanced notice. Please inform us of any allergies or dietary restrictions.
- Our food is produced in a facility with nuts.

(GF) Gluten-Free

(V) Vegetarian

(DF) Dairy-Free

(V+) Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.

FOR MORE INFORMATION OR TO PLACE AN ORDER

Greg Pearson, Event Sales Manager

Greg@OneOffHospitality.com
708.576.1545





BREAKFAST/BRUNCH *(minimum order of 10 per item)*

CONTINENTAL (A LA CARTE)

SEASONAL FRUIT CUP (GF, V+) \$5.50

BROILED GRAPEFRUIT HALF (GF, V+) \$3.50

HORCHATA OVERNIGHT OATS

Coconut Milk, Oat Milk, Agave, Cinnamon
(GF, V+) \$6

CHIA SEED PUDDING

Oat Milk, Agave, Blueberries (GF, V+) \$6

CARROT CAKE CHIA PUDDING

Cinnamon, Raisin (GF, V+) \$6.50

PLATTERS & BOARDS

Small (feeds 6) / Medium (feeds 12) / Large (feeds 20)

SEASONAL FRUIT PLATTER (GF, V+) \$60/\$120/\$180

**SEASONAL PUBLICAN QUALITY BREAD
PASTRY ASSORTMENT**

PUBLICAN QUALITY BREAD BOARD

House Made Preserves and Salted Whipped Butter (V)
\$30/ \$45/ \$60

FRUIT, GRANOLA & GREEK YOGURT PARFAIT

(GF, V) \$7.50

HARD-BOILED EGG (DF, GF, V) \$2.50

AVOCADO TARTINE

Radish, Pea Shoots, Birdseed (V+) \$5.50
Add a hard-boiled egg \$2.50

FRESH RICOTTA TARTINE

Seasonal Fruit, Honey, Fennel Pollen (V) \$5

SEASONAL SAVORY SCONES

Whipped Butter (V) \$5

PUBLICAN BUTCHER'S BOARD*

Seasonal Pâté, Rilette, Jammy Eggs, Radish,
Whipped Butter, Sourdough \$70/ \$135/ \$220

SMOKED SALMON PLATTER*

PQB Sourdough, Chive Cream Cheese,
Pickled Red Onions, Capers, Lemon \$90/ \$180/ \$300

HOT BREAKFAST ITEMS *(minimum order of 10 per item)*

EGGS

CLASSIC SCRAMBLED EGGS, CHIVES (GF, V) \$5

PANCETTA & PECORINO SCRAMBLE (GF) \$6

SPINACH & FETA FRITTATA (GF, V) \$6

BASIL & PRESERVED TOMATO SCRAMBLE (GF, V) \$6

BROCCOLINI & CHEDDAR STRATA (V) \$6

BREAKFAST SANDWICH

Chicken Kale Sausage Patty, Egg &
Artichoke Tapenade (DF) \$12

PQM Bacon, Sharp Cheddar and Egg \$12

Egg, Provolone & Chipotle Aioli (V) \$9

BREAKFAST BURRITO

Scrambled Eggs, Hashbrown, Frijoles Charros,
Salsa Verde, Crema, Green Onions (V) \$12

SWEETS

BAKED FRENCH TOAST

Whipped Ricotta, Seasonal Jam, Maple Syrup (V) \$6

MASA PANCAKES

Blueberry Thyme Compote, Maple Syrup (V) \$5

LEMON RICOTTA PANCAKES

Strawberry Basil Compote (V) \$5

SIDES

PQM BACON (GF, DF) \$4

PQM BREAKFAST SAUSAGE (GF, DF) \$4

PUBLICAN CHICKEN KALE

SAUSAGE PATTIES (GF, DF) \$4

CHICKEN APPLE SAUSAGE LINKS (GF, DF) \$4

TURKEY BACON* (GF, DF) \$4.00

ROOT VEGETABLE HASH (GF, V+) \$4

SWEET POTATO HASH

Chipotle Aioli (GF, V) \$4

ROASTED POTATOES

Red Onion & Cumin (GF, V+) \$4

HOME FRIES WITH PEPPERS (GF, V+) \$4



CANAPÉS *(minimum order of 2 dozen)*

VEGETARIAN

RICOTTA CROSTINI

Cherry Tomato Confit *(V)* \$3

HERB FALAFEL

Tahini, Rose Petal Shatta *(GF, V+)* \$3

MARCONA ALMONDS

Lavender *(GF, V+, Treenut)* \$4

MARINATED OLIVES *(GF, V+)*

PIMENTO CHEESE

Duke's Mayo, Hook's Two Year White Cheddar,
Seeded Cracker *(V)* \$4

ARTICHOKE & TOMATO TAPENADE

Seeded Cracker *(V+)* \$4

SEAFOOD

'BACK TO LIFE' COCKTAIL

Shrimp, Crab, Avocado, Habanero Salsa *(GF)* \$6

CRAB DEILED EGGS

Hot Sauce, Scallions *(DF)* \$5

LOBSTER ROLL

Garlic Aioli, Pimenton, Chive \$6

SMOKED FISH DIP TOAST

Smoked Salmon, Old Bay, Dill,
Sesame Sourdough \$5

MEAT

CHORIZO STUFFED MEDJOL DATES

Bacon, Piquillo Pepper-Tomato Sauce *(GF, DF)* \$6

HAM WITH HERB BUTTER & CHEDDAR CHEESE

Sourdough \$4.50

PORK & DUCK RILLETTES

Seasonal Jam, Crostini \$5

ROAST BEEF CROSTINI

Roasted Sirloin, Horseradish Crème Fraîche,
Sesame Sourdough \$5

SHAWARMA CHICKEN SLIDERS

Piri Piri Hot Sauce, Garlic Tourn,
House Made Pickles \$6

LAMB BURGER SLIDERS

Berbere Spice Tomato Jam, Sesame Yogurt,
Cucumber \$6

SMASH BURGER SLIDERS

American Cheese, BBQ Aioli, Pickles \$6

DESSERTS *(\$5 each; minimum order of 2 dozen)*

COOKIES

BROWN BUTTER CHOCOLATE CHIP

CARDAMOM ROSE SNICKERDOODLE

FUNFETTI COOKIE

MINI DESSERTS

SEASONAL FRUIT TART

CHOCOLATE GANACHE TART

CHOCOLATE CARAMEL MOUSSE PARFAIT

SEASONAL CREAM PUFFS

NUTTER BUTTER SQUARE

GOURMET RICE CRISPY TREAT

Our Pastry Team creates gourmet, seasonal Rice Crispy Treats. All can be made completely nut-free upon request. Past offerings have included: Fluffernutter · Neopolitan · Dreamsicle



BOARDS *(Small: feeds 6 / Medium: feeds 12 / Large: feeds 20)*

CHEESE & CHARCUTERIE BOARD

Chef's Selection of 3 Cheeses and 3 Charcuterie, Lavender Almonds, House Marinated Olives, Seasonal Fruit, Seasonal Jam, Mustard, Publican Quality Bread, Crackers, Honeycomb
\$75/\$175/\$250

CHARCUTERIE BOARD

Chef's Selection of Three Charcuterie, Lavender Almonds, House Marinated Olives, Seasonal Fruit, Seasonal Jam, Mustard, Publican Quality Bread, Crackers, Honeycomb
\$60/\$120/\$200

CHEESE BOARD

Chef's Selection of Three Cheeses, Lavender Almonds, House Marinated Olives, Seasonal Fruit, Seasonal Jam, Mustard, Bread, Crackers, Honeycomb
\$60/\$120/\$175

HUMMUS & CRUDITÉ BOARD

House Made Chickpea Hummus, Seasonal Vegetables, Hearth Baked Pita, House Marinated Olives
\$50/\$100/\$150

DIPS *(serves 10)*

Served with Publican Quality Bread Seeded Crackers
Add Publican Quality Bread Sourdough
(\$15; serves 10)

VEGETARIAN

CHICKPEA HUMMUS (V+) \$40

PIMENTO CHEESE*

Duke's Mayo, Hook's Two Year White Cheddar (V) \$40

ARTICHOKE & TOMATO TAPENADE (V+) \$35

SEAFOOD

SMOKED FISH DIP *

Smoked Salmon, Old Bay, Dill \$50

SNACKS *(minimum order of 10 per item)*

SEASONAL CRUDITÉ & GARLIC HUMMUS CUPS

(GF, V+) \$5.50

SEASONAL CRUDITÉ & ROMESCO CUPS

(V+, Treenut) \$5.50

CHEESE & CRACKER CUPS (V) \$6

SEASONAL TRAIL MIX*

Pretzel Twists, Pumpkin Seeds, Sunflower Seeds, Cranberries, Dried Cherries, Chocolate Chips (V+) \$5.50

NUTRITIONAL YEAST & BLACK PEPPER POPCORN* (GF, V+) \$4

BBQ POPCORN* (GF, V+) \$4

**Can be served in bulk; Please ask your sales manager*



LUNCH *(minimum order of 5 per item, served individually)*

SOUPS

ROASTED SEASONAL VEGETABLE

Sesame Yogurt, Green Chili Zhoug (V) \$8

RED LENTIL

Turmeric, Ginger, Lemon (V) \$8

TOMATO & ROASTED RED PEPPER

Shabazi Yogurt, Urfa Chili (V) \$8

ROASTED BUTTERNUT SQUASH & APPLE

Pepitas, Chipotle Cream (V) \$8

RIBOLLITA

Gigante Beans, Sausage, Braised Kale, Croutons, Parmesan \$8

SIDES

POTATO SALAD

Aioli, Lemon Juice, Parsley, Tarragon, Chives (GF, V) \$7

SHREDDED CARROT SALAD

Spiced Pistachios, Sheep's Milk Cheese, Tahini, Lemon, Mint (GF, V) \$7

MARINATED KALE SALAD

Red Pepper Flakes, Shaved Parmesan (GF, V) \$7

GREAT LAKES POTATO CHIPS (GF, V) \$4

SALADS

GREEN SALAD

Little Gem Lettuce, Shaved Radish, Garden Herbs, Chardonnay Vinaigrette, Breadcrumbs (V+) \$15

LITTLE GEM SALAD

Shaved Radish, Fennel, Basil, Poppyseed Dressing, Breadcrumbs (V) \$15

APPLE & FARRO MARKET SALAD

Watercress, Baby Red Romaine, Hook's 3 Year Cheddar, Spiced Pecans, Maple-Mustard Vinaigrette (V) \$16

MARINATED BEET MARKET SALAD

Treviso, Grapefruit, Sheep's Milk Gouda, Sesame, Morita Chili, Honey Grapefruit Vinaigrette (GF, V) \$16

CRISPY ROMAINE SALAD

Sesame-Chipotle Dressing, Crispy Rice, Hard-Boiled Eggs, Pickled Red Onion, Cotija Cheese (V) \$15

CHOPPED ROMAINE FATTOUSH

Seeded Crackers, Cherry Tomato, Pickled Turnips, Sumac Vinaigrette (V+) \$15

PUBLICAN CHOPPED SALAD

Olives, Crispy Chickpeas, Breadcrumbs, Sarvecchio Cheese, Salami, Oregano Vinaigrette \$15

KALE & FARRO SALAD

Roasted Sweet Potato, Apple, Pomegranate, Hook's 5 Year Cheddar, Toasted Walnuts, Maple Vinaigrette (V) \$18

KALE CAESAR

Tahini Vinaigrette, Rye Crumb, Sarvecchio (V) \$16

Add optional protein to Salads and Grain Bowls:

Herb Chicken Breast \$7

Seared Salmon \$10

Marinated Tofu \$4

GRAIN BOWLS

ROASTED FREEKAH TABBOULEH

Cauliflower, Tangerine, Shaved Fennel, Black Cumin Vinaigrette (V+) \$18

QUINOA

Semi-Dried Tomato, Cucumber, Kale, Dill, Roasted Shallot Vinaigrette (GF, V+) \$18

MARINATED LENTILS

Cherry Tomato, Roasted Broccoli, Parsley Lemon Vinaigrette (GF, V+) \$18



CLASSIC PQM SANDWICHES

\$17 each

Gluten-free bread available upon request for a small up-charge

THE TOM SKILLING

Smoked Turkey, Russian Dressing, Gruyere Cheese, Coquelicot Cabbage Slaw, Seeded Rye

PORCHETTA

Marinated Fennel, Herb Aioli, Focaccia (DF)

CITY HAM

City Ham, Hornkuhkäse, Secret Sauce, Pickled Banana Peppers, Romaine, 1979 Multigrain Bread

CHICKEN SALAD

Grapes, Celery, Red Onion, Walnuts, Mustard, Aioli, Lettuce, Sourdough (Treenut)

ITALIAN SUB

Ham, Capocollo & Salami Cotto, Escarole, Red Onion, Provolone, Artichoke Tapenade, Stirato Roll

MORTADELLA AND BURRATA

Pistachio Butter, Saba, Sesame Sourdough (Treenut)

CHICKEN PARM

Fried Chicken, Marcella's Tomato Sauce, Pesto, Fresh Mozzarella, Stirato Roll

SEASONAL VEGETARIAN SANDWICH

SIGNATURE SANDWICHES

\$19 each

Gluten-free bread available upon request for a small up-charge

CHICKEN CAESAR SANDWICH

Roasted Chicken, Chicories, Tomato, Bacon, Creamy Anchovy Dressing, 1979 Multigrain Bread

CHICKEN THIGH SHAWARMA

Fermented Chili, Garlic Toun, Turmeric Pickles, Pita

CHARRED BROCCOLINI WRAP

Red Pepper Hummus, Marinted Kale, Burnt Chili Chimichurri, Spinach Wrap (V+)

VEGETARIAN MUFFULETTA

Roasted Zucchini & Squash, Provolone, Giardiniera, Olive Relish, Stirato Roll (V)

LUNCH BOXES

\$25 each; minimum order of 5 boxes

Includes your choice of individually-wrapped sandwich, chips, pickle spear & cookie

SANDWICH PLATTERS

Individually-wrapped sandwiches may be pre-selected or we will select a mix for you

12 Pieces (feeds 6-10) \$95

24 Pieces (feeds 10-20) \$180

36 Pieces (feeds 20-30) \$275

Please consult your sales team member about lead times for sandwich catering orders.



LUNCH OR DINNER BUFFET

BUFFET PACKAGES

\$45; minimum 12 guests

Your choice of:

2 Mains, 2 Sides and 1 Salad

Add items to your package

Main \$20 each • Side \$10 each • Salad \$15 each

Publican Quality Bread

Seeded Rye and Spence Sourdough with

Butter and Sea Salt \$4pp

MAINS

COAL ROASTED CABBAGE

Black Olive Tarator, Pistachio, Dill (GF, V+, Treenut)

POPPY SEED CRUSTED SALMON

Dill Chimichurri (DF, GF)

SEARED SALMON

Dill & Garlic Yogurt Sauce (GF)

ROASTED BRANZINO FILET

Wilted Spinach, Urfa Chili,

Pickled Currants (DF, GF)

ROASTED CHICKEN THIGHS

Labneh Harra, Black Lime (GF)

PUBLICAN ROAST CHICKEN BREAST

Summer Sausage (GF)

ROTISSERIE CHICKEN SHAWARMA

Pickled Peppers, Garlic Tourn (GF)

SLOW ROASTED PORK SHOULDER

Aleppo Chile Yogurt (GF)

BEEF SHORT RIB (Add \$15)

Hazelnut Romesco, Saba (GF, Treenut)

GREEN PEPPERCORN SHORT RIB (Add \$15)

Roasted Garlic Labneh (GF)

PORCINI-RUBBED BUTCHER STEAK (Add \$18)

Herb Salsa Verde (GF, DF)

SIDES

SHABAZI ROASTED MARBLE POTATOES (GF, V+)

OLIVE OIL MASHED POTATOES

Caramelized Onions (GF, V+)

SAFFRON COUS COUS

Apricots, Black Olive (V)

TURMERIC BASMATI RICE

Currants and Dill (GF, V+)

ROOT VEGETABLE HASH

Herb Salsa Verde (GF, V+)

ROASTED FREEKAH TABBOULEH

Cauliflower, Tangerine, Shaved Fennel,

Black Cumin Vinaigrette (V+)

CHICKPEA HUMMUS

Roasted Kale, Marinated Farmer's Cheese,

Fried Shallot, Hearth Baked Pita (V)

RIGATONI PASTA

Kale Walnut Pesto, Semi-Dried Tomatoes (V, Treenut)

BARBECUED CARROTS

Creamy Herb Dressing Dill, Pecans (GF, V)

ROASTED BROCCOLINI

Black Pepper, Nutritional Yeast (GF, V+)

ROASTED SQUASH

Shabazi Labneh, Pomegranate Relish,

Urfa Chile (GF, V)

CHARRED CAULIFLOWER

Herb Tahini (GF, V+)

STEAMED GREEN BEANS

Pomegranate Glaze (GF, V+)

BRAISED BEETS

Whipped Feta, Za'atar (GF, V)



SALAD

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Little Gem Lettuce, Shaved Radish, Garden Herbs, Chardonnay Vinaigrette, Breadcrumbs (V+)

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