



# DROP-OFF CATERING MENU

2025

avec

BIGSTAR

Blackbird

Dove's

thePUBLICAN

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**

Classic Croissant, Chocolate Morning Bun,  
Fruit Danish (V) \$30/\$60/\$100

**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+)***

\$3

#### **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**

Baguette \$4.50

#### **PORK & DUCK RILLETTES**

Seasonal Jam, Baguette \$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



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

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

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

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



## SANDWICHES

*Gluten-free bread available upon request*

### **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)

### **THE TOM SKILLING**

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

### **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

### **CHICKEN CAESAR SANDWICH**

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

### **CHICKEN THIGH SHAWARMA**

Fermented Chili, Garlic Toun, Turmeric Pickles, Pita

### **CRISPY FIORE DE LATTE**

Hot Honey, Marinated Kale, Garlic Aioli,  
Publican Quality Bread Focaccia (V)

### **VEGETARIAN MUFFULETTA**

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

### **CHARRED BROCCOLINI WRAP**

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

## INDIVIDUAL SANDWICHES

*\$17 each*

## 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*





# 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+)

### **LITTLE GEM SALAD**

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### **APPLE & FARRO MARKET SALAD**

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

### **MARINATED BEET MARKET SALAD**

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

### **CRISPY ROMAINE SALAD**

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

### **CHOPPED ROMAINE FATTOUSH**

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### **PUBLICAN CHOPPED SALAD**

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### **KALE & FARRO SALAD**

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

### **KALE CAESAR**

Tahini Vinaigrette, Rye Crumb, Sarvecchio (V)

