

Yankee Dinner Buffet Menu

\$28.95

(Minimum 25 people)

PUBLICK HOUSE BAKERY BASKET

Featuring our Homemade Rolls, Nut Bread, Corn Bread and Sweet Rolls

SALADS

Tomato, Basil and Mozzarella Salad with Roasted Garlic, Extra Virgin Olive Oil and Balsamic Vinaigrette
Grilled Asparagus and Wild Mushroom Salad, Pancetta and Herb Vinaigrette
Classic Caesar Salad with Herb Croutons and Parmesan Cheese
Add Soup of the Day - \$2.00

ENTREES

(Choice of Two)

(Choice of Three – Add \$3.00)

Roast Native Turkey with Corn Bread Stuffing and Pan Gravy
Herb Roasted Chicken with Wild Rice Pilaf and Tarragon Sauce
Pan Seared Chicken with Pancetta, Spinach and Wild Mushroom Cream Sauce
Roast Pork Loin Stuffed with Spinach and Feta Cheese
Beef Stroganoff over Egg Noodles
Beef Burgundy with Mushrooms and Red Wine over Basmati Rice
Seafood Jambalaya
New England Seafood Pie
Baked Scrod with White Wine Dill Butter
Crab Stuffed Sole with Spinach and Lobster Bisque
Pan Seared Salmon with Raspberry Thyme Beurre Blanc

Served with Chef's Choice of Potato or Rice and Seasonal Fresh Vegetables

DESSERT

(Choice of Two)

Pecan Sweet Roll Bread Pudding
Deep Dish Apple Pie
Indian Pudding
Peach Cobbler

BEVERAGES

Freshly Brewed Regular and Decaffeinated Coffee and Assorted Hot Teas

Italian Buffet

\$28.95

(Minimum 25 People)

PUBLICK HOUSE BAKERY BASKET

Homemade Dinner Rolls and Fresh Baked Garlic Bread

SALADS

Antipasto of Grilled Asparagus, Roasted Tomatoes, Bell Peppers,
Sliced Mozzarella, Capicola, Soprosetta and Artichoke Hearts

Caesar Salad of Crisp Romaine Lettuce with Herb Croutons,
Parmesan Cheese and Creamy Caesar Dressing

PASTA

(Choice of One)

Penne

Farfalle

Linguine

SAUCE

(Choice of One)

Basil Pesto

Garlic Oil

Plum Tomato

Alfredo

ENTREES

(Choice of Two)

Chicken and Broccoli with Alfredo Sauce

Chicken and Broccoli with Pesto Sauce

Eggplant Parmigiana

Chicken Marsala

Chicken Piccata

Herb Roasted Chicken

Spicy Sausage and Peppers

Vegetable Lasagna

Meat Lasagna

DESSERTS

Miniature Cannolis and Tiramisu

BEVERAGES

Freshly Brewed Regular and Decaffeinated

Coffee and Assorted Hot Teas

Barbecue Dinner Buffet

\$29.00

(Minimum 25 people)

PUBLICK HOUSE BAKERY BASKET

Homemade Dinner Rolls and Corn Bread

SALADS

Farfalle Pasta Spinach Salad with Calamata Olives,
Pancetta, Oven Roasted Tomatoes and Feta Cheese

Roast Potato and Granny Smith Apple Salad with
Rosemary Sage Mayonnaise

Tossed Seasonal Greens with Herb Vinaigrette

ENTREES

Barbecue Beef Brisket

Honey Barbecued Chicken

Spicy Barbecued Pork Spare Ribs

Buttered Corn on the Cob

Cajun Roasted Potatoes

DESSERT

Sour Cream Apple Pie

Chocolate Pecan Pie

Sliced Fresh Watermelon

BEVERAGES

Freshly Brewed Regular and Decaffeinated
Coffee and Assorted Hot Teas

Lemonade and Iced Tea

Optional Chef Fee, \$75.00

Additional Options:

Steamed Clams: Market Price

Baked Lobster: Market Price

Mexican Buffet

\$29.00

(Minimum 25 people)

PUBLICK HOUSE BAKERY BASKET

Homemade Dinner Rolls and Jalapeno Corn Bread

SALADS

Fresh Fruit Salad

Mixed Greens Salad
*with Sliced Cucumber, Tomato, Shaved Carrots,
and Red Onion Tossed in House Maple Dressing*

Black Bean Fiesta Salad

ACCOMPANIMENTS

Mexican Rice

Drunken Pinto Beans

Guacamole, Salsa and Sour Cream

ENTREES

Vegetable Enchiladas

Chicken Enchiladas

Carne Asad (Marinated Flank Steak)

DESSERT

Flan (Mexican Caramel Custard)
Individually Served

BEVERAGES

Freshly Brewed Regular and Decaffeinated
Coffee and Assorted Hot Teas

*A 7% Massachusetts Meal Tax, a 15% Service Charge and a 3% taxable administrative fee will be added to the above prices.
Prices are subject to change. Pricing is per person unless otherwise noted above. 7/10*