

2016 GROUP TOUR MENUS

(Minimum 20 People)

FULL AMERICAN PLATED BREAKFAST

\$14.00 per person inclusive

House Made Breakfast Pastries to Include:
 Pecan Sweet Rolls, Assorted Muffins
 & Coffee Cake with Whipped Butter
 Scrambled Eggs
 Breakfast Potatoes
 Bacon & Sausage Links
 Orange Juice
 Regular & Decaffeinated Coffee
 Assorted Hot Teas

BREAKFAST BUFFET

\$20.00 per person inclusive

House Made Breakfast Pastries to Include:
 Pecan Sweet Rolls, Assorted Muffins
 & Coffee Cake with Whipped Butter
 Fresh Fruit
 Assorted Cold Cereals
 Scrambled Eggs & Waffles
 Breakfast Potatoes
 Bacon & Sausage Links
 Orange & Cranberry Juices
 Regular & Decaffeinated Coffee
 Assorted Hot Teas

PLATED LUNCH & DINNER MENU

Lunch is \$24.00 per person inclusive 11:30 AM – 4:00 PM

Dinner is \$28.00 per person inclusive 4:30 PM – 8:00 PM

Publick House Bakery Basket

House Made Pecan Sweet Rolls, Nut Bread,
 Cornbread & Dinner Rolls with Whipped Butter

Appetizer - Choice of One

New England Clam Chowder
 Butternut Squash Bisque with Chive Crème Fraiche
 Publick House Salad with Choice of Dressing
 Caesar Salad with Parmesan Cheese & Garlic Herb Croutons

Entrées - Choice of Two

Roasted Native Turkey with Cornbread Sausage Stuffing,
 Whole Cranberry Sauce & Pan Gravy
 Herb Roasted Chicken with Cornbread Sausage Stuffing
 Buttercrumb Scrod with Lemon Dill Sauce
 Roasted Pork Loin with Spiced Apple Pan Gravy
 Yankee Pot Roast with Pan Gravy
 Pan Roasted Salmon with Lemon Dill Sauce
 Lobster Pie (Additional \$15.00 Per Person)
 Roasted Prime Rib of Beef (Additional \$12.00 Per Person)
 [Minimum of 10 people Monday through Thursday]

Accompaniments

Chef's Choice of Potato & Vegetable

Dessert - Choice of One

Carrot Cake
 Deep Dish Apple Pie a la Mode
 Baked Indian Pudding with Vanilla Ice Cream
 Pecan Sweet Roll Bread Pudding with Whipped Cream
 Strawberries & Biscuits with Whipped Cream
 Raspberry Almond Tart

Beverages

Regular & Decaffeinated Coffee
 Assorted Hot Teas & Iced Tea
 Milk & Soft Drinks

**Guaranteed count of attendance, with split count of entrees, is due five business days prior to event .*

Prices are subject to change. Pricing is per person unless otherwise noted above. 3/16

