

# Weddings at The Publick House

## HORS D'OEUVRES & ENHANCEMENTS MENU

### COLLECTIONS

Unlimited hors d'oeuvres served with each collection during your cocktail hour

**Collection I** - choice of two \*stationary and two butlered hors d'oeuvres \$12.50

**Collection II** - choice of two \*stationary and three butlered hors d'oeuvres \$14.50

**Collection III** - choice of three \*stationary and five butlered hors d'oeuvres \$17.50

\*Stationary Hors d'oeuvres, included in Collections price above OR offered individually priced per person as noted.

**Fresh House-Made Potato Chips** served with Ranch Dip \$3

**Crudit **, Fresh Vegetables with Bleu Cheese & Parmesan Peppercorn Dip \$5

**Fresh Fruit, Melon & Berries** with Vanilla Yogurt Dip \$5

**International Cheese Display** with Crackers, Garnished with Fresh Fruit \$5

Combination of any Two Above \$9

Combination of any Three Above \$12

**Mediterranean Display** of Marinated Tomatoes, Lemony Hummus, Olive Tapenade served with Pita & Focaccia Crisps \$6.95

Substitute in Collection or Combination for additional \$1.50

### Butlered Hors d'oeuvres

#### Cold Hors d'oeuvres

Cranberry, Almond & Goat Cheese Tartlets

Mini Caprese Bites

Roasted Beet, Basil & Goat Cheese Tartlets

Tomato Bruschetta

Truffled Ratatouille Tartlets

Waldorf Tartlets

with Apples, Walnuts, Raisins & Celery

Classic Beef Tartar on Potato Crisp

Prosciutto-Wrapped Cantaloupe & Fresh Basil

Crab Louis Canap 

Crab, Bacon, Bleu Cheese, Tomato in Cucumber Cup

Smoked Salmon & Apple Chutney Crostini

\*Chilled-Orange & Chili-Glazed Shrimp +\$.50

\*Mini New England Lobster Roll +\$2

#### Hot Hors d'oeuvres

Artichoke Beignets

Butternut, Pecan & Sage Tartlets

Edamame Dumplings with Ginger-Soy Sauce

Mac & Cheese Croquettes

Potato Latkes with Sour Cream Dip

Spanakopita

Spinach & Sundried Tomato-Stuffed Mushrooms

Vegetable Spring Rolls with Plum Dip

Sausage & Cornbread-Stuffed Mushrooms

Buffalo Chicken Crisps

Mini Chicken Pot Pies

Sesame-Fried Chicken with Ginger-Pineapple Dip

Thai Chicken on Sugar Cane Skewer

Thai Peanut Chicken Satay with Peanut Sauce

Bacon & Sage-Wrapped Turkey Tenderloin

Duck, Apricot & Brandy in Phyllo

Jalapeno Bacon-Wrapped Pork with Lime-Sour Cream Dip

Moroccan Lamb & Fig Kabobs

Beef Bourguignon Puffs

Bacon-Wrapped Short Ribs

Teriyaki Beef Satay

Crab Rangoon with Teriyaki Sauce

Deep-Fried Coconut Shrimp with Basil-Pesto Aioli

Lobster Cobblers

Maple Bacon-Wrapped Scallops

Shrimp Tempura with Sweet & Sour Soy Sauce

Maple Bacon-Wrapped Shrimp

Warm Cod "Cioppino-Style" in Demitasse Cups

\*Seared Scallops-Leek Salad on Potato Crisps + \$2

*\* Additional fee per person when using collection price*

## ENHANCED STATIONARY HORS D'OEUVRES

### VEGETARIAN

**Baked Brie \$7**

Assorted Crackers, French Bread & Fresh Fruit

**Pasta Station \$5**

choice of Two Pastas & Two Sauces

*ADD Grilled Chicken \$4 or Grilled Shrimp \$8*

**Pastas**

Penne

Farfalle

Orecchiette

**Sauces**

Basil Pesto Cream Sauce

Plum Tomato

Alfredo

**Stuffed Avocado Station \$6**

Half Avocados served with Crispy Tortillas, Cheddar-Jack Cheese, Salsa (Medium Heat), Sour Cream, Roasted Corn Salsa & Lime Wedges

**Italian Vegetable Station \$8**

Whole Poached Artichokes with Lemon Aioli; Eggplant Caviar with Focaccia Crisps; Broccoli Rabe with Garlic & Oven-Cured Tomatoes

**The French Station \$11**

Vichyssoise Shooters; Country Pate with Cornichons & Whole Grain Mustard; Rouille with Baguettes; Brie with Toasted Nuts Board (Served Cold)

### CHICKEN / PORK

**"Build Your Own" Taco Bar \$9.50**

Hard & Soft Tacos, Pulled Pork & Grilled Chicken served with Chopped Tomatoes, Shredded Lettuce, Cheese, Black Beans, Rice, Guacamole, Sour Cream & Salsa

**The Southern \$8**

BBQ Pork Sliders with Chipotle BBQ Sauce; Southern-Fried Chicken Bites served with Buttermilk Sauce; Spiced Pralines & Pickled Watermelon Bites

**Sizzling Bacon Bar \$8**

Jalapeño, Maple, & Pecan-Smoked Bacons

### LAMB

**Grilled Miniature Lamb Chops (Market Price)**

### ANTIPASTO

**Italian Antipasto Platter \$7.50**

Italian Cured Meats, Aged Cheeses & Marinated Vegetables

### BEEF

**Beef Slider Bar \$7.50**

Miniature Hamburgers served with Chopped Tomatoes, Shredded Lettuce, Cheddar Cheese, Onions & Pickles

**Midwest Station \$8**

Wisconsin Cheese Board; Corn Chowder Shooters; Memphis-Style Boneless Riblets; Bulgur Wheat Salad

### SEAFOOD

**Stuffed Seafood Station \$12**

Oyster Rockefeller with Arugula & Bacon; New England Stuffed Clams; Casino Butter-Stuffed Bacon-Wrapped Shrimp; served with Lemon, Tabasco & Hollandaise Sauce

**Smoked Seafood Station \$15**

Smoked Salmon, Trout, Shrimp, Mussels served with Lemon Emulsion, Dill Mustard, Spicy Tomato Dip, Crostinis & Flat Breads

**The West Coast \$15**

California Rolls served with Wasabi, Pickled Ginger & Soy Sauce; Dungeness Crab Flat Breads; Drunken Goat Cheese Board (Red Wine-Marinated Goat Cheese); Salmon Rillettes with Toast Points

**The Pan Pacific \$10**

Tekka Rolls (Tuna) with Soy, Ginger & Wasabi; Peking Raviolis with Ginger Dip; Vietnamese Beef Salad; South American Quinoa Salad; Drunken Goat Cheese Board (Red Wine-Marinated Goat Cheese)

**New England Raw Bar (Market Price)**

Jumbo Shrimp, Littlenecks, Crab Claws, Oysters, served with Horseradish-Cocktail Sauce & Lemons

**Shrimp Cocktail \$200 (Price per 50 pieces)**

served with Horseradish-Cocktail Sauce & Lemons

**"This Land is Your Land" All American \$15**

California Rolls served with Wasabi, Pickled Ginger & Soy Sauce; Southern-Fried Chicken Bites with Buttermilk Sauce; Wisconsin Cheese Board; New England Stuffed Clams



## DINNER ENHANCEMENTS

**Intermezzo**, Chef's Choice of Sorbet \$3

**Custom Ice Sculpture** starting at \$300

**Carving Stations** (\$75 Chef Fee) served with Dinner Rolls & Condiments

Baked-Glazed Ham with Raisin Sauce \$7

Roasted Native Turkey with Cornbread-Sausage Stuffing, Whole Cranberry Sauce & Pan Gravy \$8

Leg of Lamb with Mint Jelly \$9

Roasted Prime Rib of Beef Au Jus & Creamy Horseradish Sauce \$11

Roasted Beef Tenderloin with Demi-Glace & Creamy Horseradish Sauce \$15

## DESSERT ENHANCEMENTS

### Pastry Stations

*Assorted Pastries Displayed on Elevated Platters*

*Favor bags not Included*

**Old-Fashioned Cookies** \$7.75/dozen

Sugar, Oatmeal, M & M, Peanut Butter, & Chocolate Chip

**Premium Cookies** \$11/dozen

Greek Butter, Raspberry Truffles, Chocolate Chip Truffles,  
& Chocolate-Dipped Macaroons

**Miniature Pastries** \$18/dozen

choices include Cannolis, Fruit Tarts, Éclairs, Cream Puffs,  
Key Lime Tarts, Carrot Squares & Whoopie Pies

**Freshly-Baked Pies** priced per pie

Apple, Blueberry, Cherry, Key Lime, Lemon Meringue,  
Chocolate Cream, Boston Cream, \*Pecan, \*Pumpkin  
*\*Ask for full pie menu, based on the season.*

### Viennese Pastry Station \$14

Assortment of Miniature Cupcakes & Pastries;  
Fresh Fruit, Melon & Berries with Vanilla Yogurt Dip;  
Regular & Decaffeinated Coffee & Assorted Hot Teas

### Chocolate Fountain (pricing upon request)

Small Fountain (serves 80-100 people)

Large Fountain (serves up to 200 people)

**Dipping Items** \$3.50

Strawberries, Grapes, Biscotti, Marshmallows,  
Pretzel Rods & Cookies

### Cookie Favors

*wrapped in clear cellophane with curling ribbon.*

**Sweetheart Chocolate-Dipped Sugar Cookie** \$3

one heart-shaped sugar cookie, ½ dipped in chocolate  
& ½ sprinkled with your choice of colored sugar crystals.

**Custom Glazed Monogrammed Sugar Cookie** \$3

one cookie per package with your choice of icing  
& lettering colors.

**Almond Macaroon Heart Cookies** \$4

two heart-shaped almond flavored cookies  
with a raspberry filled center.

**Linzer Cookie** \$4

two shortbread cookies sandwiched together  
with raspberry preserves.

### Belgian Waffle Station \$5

served with Fresh Berries, Warm Syrup,  
Chocolate Sauce & House-Made Whipped Cream

### Beverage Stations

**Gourmet Hot Chocolate Bar** \$4.25

served with Miniature Marshmallows, Chocolate Curls  
& House-Made Whipped Cream

**Coffee Station** \$2.95

Regular & Decaffeinated Coffee & Assorted Hot Teas

*A 7% Massachusetts Meal Tax, a 15% Service Charge and a 5% taxable administrative fee will be added.  
Prices are subject to change. Pricing is per person unless otherwise noted. Revised 12/16*

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