

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

*Shrimp Cocktail (*not included in collection price*)

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 Rilette 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

"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 (\$75 Chef Fee)

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 5/16*

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