

## 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 Dips \$6

**Fresh Fruit, Melon & Berries** with Vanilla Yogurt Dip \$6

**International Cheese Display** with Crackers, Garnished with Fresh Fruit \$6

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

The following prices are based on 50 pieces each. You can order each hors d'oeuvre in increments of 25 pieces

#### Cold Hors d'oeuvres

\$115	Cranberry, Almond & Goat Cheese Tartlets	\$100	Prosciutto-Wrapped Cantaloupe & Fresh Basil
\$100	Mini Caprese Bites	\$115	Crab Louis Canap�
\$90	Roasted Beet, Basil & Goat Cheese Tartlets		Crab, Bacon, Bleu Cheese, Tomato in Cucumber Cup
\$90	Tomato Bruschetta	\$150	Smoked Salmon & Apple Chutney Crostini
\$100	Truffled Ratatouille Tartlets	\$175	*Chilled Orange & Chili-Glazed Shrimp +\$.50
\$90	Waldorf Tartlets	\$250	*Mini New England Lobster Roll +\$2
	with Apples, Walnuts, Raisins & Celery	\$200	*Shrimp Cocktail (not included in collection price)
\$125	Classic Beef Tartar on Potato Crisp		

#### Hot Hors d'oeuvres

\$125	Artichoke Beignets	\$150	Duck, Apricot & Brandy in Phyllo
\$100	Butternut, Pecan & Sage Tartlets	\$100	Jalapeno Bacon-Wrapped Pork with Lime-Sour Cream Dip
\$100	Edamame Dumplings with Ginger-Soy Sauce	\$175	Moroccan Lamb & Fig Kabobs
\$90	Mac & Cheese Croquettes	\$150	Beef Bourguignon Puffs
\$115	Potato Latkes with Sour Cream Dip	\$165	Bacon-Wrapped Short Ribs
\$115	Spanakopita	\$150	Teriyaki Beef Satay
\$115	Spinach & Sundried Tomato-Stuffed Mushrooms	\$100	Crab Rangoon with Teriyaki Sauce
\$90	Vegetable Spring Rolls with Plum Dip	\$150	Deep-Fried Coconut Shrimp with Basil-Pesto Aioli
\$115	Sausage & Cornbread-Stuffed Mushrooms	\$140	Lobster Cobblers
\$125	Buffalo Chicken Crisps	\$150	Maple Bacon-Wrapped Scallops
\$125	Mini Chicken Pot Pies	\$165	Shrimp Tempura with Sweet & Sour Soy Sauce
\$115	Sesame-Fried Chicken with Ginger-Pineapple Dip	\$150	Maple Bacon-Wrapped Shrimp
\$150	Thai Chicken on Sugar Cane Skewer	\$115	Warm Cod "Cioppino-Style" in Demitasse Cups
\$125	Thai Peanut Chicken Satay with Peanut Sauce	\$165	*Seared Scallops-Leek Salad on Potato Crisps + \$2
\$150	Bacon & Sage-Wrapped Turkey Tenderloin		

\* Additional fee per person when using collection price

**Suggested Number of Hors d'Oeuvres to Serve:** For Cocktail Hour (Prior to a Meal), 6-8 pieces per person is suggested;  
As a Meal Only, 12-14 pieces per person 1<sup>st</sup> hour, and 6-8 pieces per person 2<sup>nd</sup> hour is suggested.



## 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

#### "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 \$12/dozen**

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

**Premium Cookies \$15/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 8% taxable administrative fee will be added.  
Prices are subject to change. Pricing is per person unless otherwise noted 12.19.18*

**On the Common, Route 131, 277 Main Street, P.O. Box 187, Sturbridge, MA 01566 • [www.publickhouse.com](http://www.publickhouse.com)  
Contact our Sales Department at (508) 347-7323 Ext. 281 • 1-800-782-5425 • [sales@publickhouse.com](mailto:sales@publickhouse.com)**

