

## PLATED LUNCHEON MENU

### “Publick House” Bakery Basket

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

### Appetizer or Salad (Choice of One)

Soup of the Day

Six-Mushroom & Spinach Soup

New England Clam Chowder

Butternut Squash Bisque  
with Chive Crème Fraiche

Tortellini or Penne  
with Alfredo or Pesto Sauce

“Publick House” Salad  
Mixed Greens, Cucumbers, Tomatoes, Carrots, Red Onions  
& House-Made Maple Vinaigrette

Caesar Salad  
with Parmesan Cheese, Garlic-Herb Croutons  
& Caesar Dressing

Bleu Cheese Salad  
with Mixed Greens, Dried Cranberries, Walnuts  
& Bleu Cheese Dressing

Roasted Beet Salad  
with Mixed Greens, Tomatoes, Cucumbers & Radishes,  
topped with Parmesan Crisps & Balsamic Vinaigrette

Spinach Salad  
with Dried Cranberries, Candied Pecans, Crumbled Goat Cheese  
& House-Made Maple Vinaigrette

### Additional Enhancements

Butternut Squash Ravioli with Julienned Vegetables & Amaretto-Cream Sauce	\$4.00
Crab Cake with Corn-Tomato Relish & Basil Aioli	\$5.95
Jumbo Shrimp Cocktail with Horseradish-Cocktail Sauce	\$5.95

### Lighter Fare Entrées

Oriental Chicken Salad with Mixed Greens, Crispy Noodles, Roasted Corn, Cucumbers, Tomatoes & Chili-Honey Dressing	\$22.00
Caesar Salad with Parmesan Cheese, Garlic-Herb Croutons & Caesar Dressing	\$19.00
-Topped with Grilled Chicken	\$23.00
-Topped with Grilled Shrimp	\$27.00



**Entrées (Choice of Three)**

*Served with Chef's Choice of Potato & Vegetable*

Chicken Pot Pie	\$26.95
Statler Chicken Breast with Lemon-Herb Sauce	\$26.95
Statler Chicken Francaise with Artichokes, Mushroom & Lemon Sauce	\$27.95
Orchard Chicken with Cornbread-Sausage Stuffing, topped with Cider-Cream Sauce	\$27.95
Roasted Native Turkey with Cornbread-Sausage Stuffing, Whole Cranberry Sauce & Pan Gravy	\$26.95
Mustard-Crusted Pork Loin with Spiced Apple-Pan Gravy [Minimum of 5 people]	\$27.95
Pork Chop with Dijon-Pear Sauce	\$27.95
Yankee Pot Roast with Pan Gravy	\$26.95
Pan-Seared Beef Tips with Demi-Glace	\$29.95
Pan-Roasted Salmon with Lemon-Dill Sauce	\$27.95
Roasted Salmon with Three-Citrus Sauce	\$27.95
Buttercrumb Scrod with Lemon-Dill Sauce	\$27.95
Lobster Ravioli with Mixed Vegetables & Sundried Tomato Alfredo	\$29.95

**Chef's Choice Vegetarian and Dietary Restricted Entrées Available Upon Request**

**Dessert (Choice of One)**

- Carrot Cake
- House-Made Biscuits & Strawberries  
with Whipped Cream
- Warm Pecan Sweet Roll Bread Pudding
- Warm Deep-Dish Apple Pie  
with Vanilla Ice Cream
- Cheesecake  
with Strawberries
- Dark Chocolate Mousse Cake
- White Chocolate Tart
- Raspberry Almond Tart

**Beverages**

- Regular & Decaffeinated Coffee
- Assorted Hot Teas

**Guaranteed Count of Attendance, with Split Count of Entrees, is Due 5 Business Days Prior to Your Event Date**

*A 7% Massachusetts Meal Tax, a 15% Service Charge and a 8% taxable administrative fee will be added to the above prices. Prices are subject to change. Pricing is per person unless otherwise noted. 12.19.18*

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