



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 \$14

Collection II - choice of two *stationary and three butlered hors d'oeuvres \$16

Collection III - choice of three *stationary and five butlered hors d'oeuvres \$18

*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 \$10

Combination of any Three Above \$12

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	\$125	Classic Beef Tartar on Potato Crisp
\$100	Butternut, Pecan & Sage Tartlets	\$115	Prosciutto-Wrapped Cantaloupe & Fresh Basil
\$100	Mini Caprese Bites		Crab Louis Canap�
\$90	Roasted Beet, Basil & Goat Cheese Tartlets	\$150	Crab, Bacon, Bleu Cheese, Tomato in Pastry Shell
\$90	Tomato Bruschetta	\$175	Smoked Salmon & Apple Chutney Crostini
\$100	Truffled Ratatouille Tartlets	\$250	*Chilled Orange & Chili-Glazed Shrimp +\$.50
\$90	Waldorf Tartlets	\$200	*Mini New England Lobster Roll +\$3
	with Apples, Walnuts, Raisins & Celery		

Hot Hors d'oeuvres

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

* 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 1st hour, and 6-8 pieces per person 2nd hour is suggested.



ENHANCED STATIONARY HORS D'OEUVRES

(Minimum 20 people, applied to all guests in attendance)

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	Sauces
Penne	Basil Pesto Cream Sauce
Farfalle	Plum Tomato
Orecchiette	Alfredo

The French Fry Station \$5

Ketchup, Sweet & Sour Sauce, Vinegar, Salt & Pepper
Shredded Cheddar Cheese, Garlic Aioli, & Tomato Salsa

Stuffed Avocado Station \$6

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

Mediterranean Station \$7

Marinated Tomatoes, Lemony Hummus, Olive Tapenade,
Pita & Focaccia Crisps

The Mashed Potato Station \$7.50

Whipped Potato & Whipped Sweet Potato,
Gravy, Sour Cream, Horseradish Cream, Bacon Bits, Scallions,
Chives, Candied Pecans, Miniature Marshmallows,
Shredded Cheddar Cheese

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 Ribslets;
Bulgur Wheat Salad

SEAFOOD

Shrimp Cocktail \$200 (Price per 50 pieces)

served with Horseradish-Cocktail Sauce & Lemons

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 \$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 \$20/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.*

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

Beverage Stations

Coffee Station \$3.25

Regular & Decaffeinated Coffee & Assorted Hot Teas

Cookie Favors

wrapped in clear cellophane with curling ribbon.

Sweetheart Chocolate-Dipped Sugar Cookie \$3.50

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

Custom Glazed Monogrammed Sugar Cookie \$3.50

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

Almond Macaroon Heart Cookies \$4.50

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

Linzer Cookie \$4.50

two shortbread cookies sandwiched together
with raspberry preserves.

S'mores Station \$5

Graham Crackers, Chocolate & Marshmallows

Viennese Pastry Station \$14

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

Belgian Waffle Station \$5

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

A 7% Massachusetts meal tax, a 15% service charge and an 8% taxable fees & commission will be added.

Prices are subject to change. Pricing is per person unless otherwise noted 2.14.19

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