

CATERING MENUS

Bridal & Baby Showers

PLAN YOUR NEXT PRIVATE FUNCTION WITH US!

From business meetings and corporate retreats, to celebrating a special milestone event, such as a retirement party, an anniversary, birthday party, bridal or baby shower, we offer you a choice of 8 distinctive banquet rooms with colonial charm, and one magnificent outdoor party tent!

**Call our Sales Department at 508-347-7323 Ext. 287
to begin planning your next event today!**



Paige Hall



Craft's Hall



The Pineapple Room



The Ballroom

On the Common, Route 131, 277 Main Street, P.O. Box 187, Sturbridge, MA 01566 • www.publickhouse.com
Contact our Sales Department at (508) 347-7323 Ext. 287 • 1-800-782-5425 • sales@publickhouse.com



BREAKFAST MENUS

The Colonel's Breakfast Buffet **\$17.95**

(Minimum 15 People)

Orange & Cranberry Juices

House-Made Pecan Sweet Rolls,
Mini Muffins & Coffee Cake
With Butter

Scrambled Eggs

(add cheddar cheese for an additional \$1.00 per person)

Bacon & Sausage Links

Breakfast Potatoes

Regular & Decaffeinated Coffee
Assorted Hot Teas

Yankee Breakfast Buffet **\$20.95**

(Minimum 15 People)

Orange & Cranberry Juices

House-Made Pecan Sweet Rolls,
Mini Muffins & Coffee Cake
with Butter

Fresh Fruit, Melon & Berries

Scrambled Eggs

(add cheddar cheese for an additional \$1.00 per person)

Bacon & Sausage Links

Breakfast Potatoes

Belgian Waffles
with Warm Syrup

Regular & Decaffeinated Coffee
Assorted Hot Teas

American Plated Breakfast **\$14.95**

Individually Plated & Served

(Maximum of 15 People)

Orange Juice

House-Made Pecan Sweet Rolls,
Mini Muffins & Coffee Cake
with Butter

Scrambled Eggs

(add cheddar cheese for an additional \$1.00 per person)

Bacon

Breakfast Potatoes

Regular & Decaffeinated Coffee
Assorted Hot Teas

Breakfast and Break Enhancements:

Individual Yogurt Cups \$4.00
with Granola

House-Made Granola Bars \$3.50

Fresh Fruit, Melon & Berries \$5.00
with Yogurt Dip (additional \$2.00)

Bagels \$3.50
with Cream Cheese

Assorted Cold Cereals \$2.50

Hot Pretzels \$3.50
with Mustard

Cookies & Brownies \$4.00

Regular & Decaffeinated Coffee \$3.25
Assorted Hot Teas

Assorted Bottled Beverages

Soft Drinks & Water \$3.25

Juices \$3.25

*A 7% Massachusetts meal tax, an 18% service charge and an 8% taxable fees & commission will be added to the above prices.
Prices are subject to change. Pricing is per person unless otherwise noted 11.23.22*

**On the Common, Route 131, 277 Main Street, P.O. Box 187, Sturbridge, MA 01566 • www.publickhouse.com
Contact our Sales Department at (508) 347-7323 Ext. 287 • 1-800-782-5425 • sales@publickhouse.com**



EBENEZER'S BRUNCH BUFFET MENU \$30.95

(Minimum 25 People)

Starters

House-Made Pecan Sweet Rolls,
Mini Muffins & Coffee Cake with Butter

Fresh Fruits, Melon & Berries

Scrambled Eggs
(add cheddar cheese for an additional \$1.00 per person)

Bacon & Sausage Links

Breakfast Potatoes

Salads (Choice of Two)

"Publick House" Salad with Mixed Greens, Cucumbers,
Tomatoes, Carrots, Red Onion & Choice of Two Dressings

Spinach Salad with Dried Cranberries, Candied Pecans &
Crumbled Goat Cheese Choice of Two Dressings

Vine Ripe Tomatoes & Buffalo Mozzarella Salad
with Extra Virgin Olive Oil, Basil & Balsamic Reduction

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

Breakfast Entrées (Choice of One)

Eggs Benedict

Cheese Blintzes with Blueberry Compote

Belgian Waffles with Warm Syrup

Vegetable Quiche

Luncheon Entrées (Choice of One)

(Choice of Two – Add \$3.00 per person)

Served with Chef's Choice of Potato & Vegetable

Vegetable Lasagna

Pasta Primavera with Roasted Garden Vegetables
in a Light Cream Sauce

Roasted Chicken with Lemon-Herb Sauce

Herb-Roasted Chicken with Tarragon Sauce

Pan-Seared Chicken with Pancetta, Spinach
& Wild Mushroom-Cream Sauce

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

Mustard-Crusted Pork Loin
with Spiced Apple-Pan Gravy

Yankee Pot Roast with Pan Gravy

Beef Burgundy with Mushrooms & Red Wine Sauce,
served over Egg Noodles

Buttercrumb Scrod with Lemon-Dill Sauce

Roasted Salmon with Raspberry-Thyme Beurre Blanc

Beverages

Orange & Cranberry Juices

Regular & Decaffeinated Coffee & Assorted Hot Teas

A 7% Massachusetts meal tax, an 18% service charge and an 8% taxable fees & commission will be added to the above prices. Prices are subject to change. Pricing is per person unless otherwise noted above. 11.23.22

**On the Common, Route 131, 277 Main Street, P.O. Box 187, Sturbridge, MA 01566 • www.publickhouse.com
Contact our Sales Department at (508) 347-7323 Ext. 287 • 1-800-782-5425 • sales@publickhouse.com**



LIGHTER AFTERNOON AFFAIR BUFFET MENU **\$29.95**

(Minimum 20 People)

Crudité

Fresh Vegetables
with Bleu Cheese & Parmesan Peppercorn Dips

Tea Sandwiches (Choice of Three)

Roast Beef
with Boursin Cheese

Roasted Turkey
with Goat Cheese & Apples

Smoked Salmon
with Cucumber, Grain Mustard & Cream Cheese

Egg Salad • Tuna Salad • Ham Salad

Salad (Choice of One)

“Publick House” Salad
Mixed Greens, Cucumbers, Tomatoes, Carrots & Red Onion
Choice of Dressing

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

Baked Goods

Lemon & Cranberry-Blueberry Scones
with Whipped Cream, Jams & Honey Butter

Miniature Pastries (Choice of Four)

Carrot Cake
Fruit Tarts
Baker's Assortment of Fruit Fillings
Linzer Tarts
Almond Pastry with Raspberry Filling
Cheese Cakes
with Assorted Toppings

Chocolate-Dipped Macaroons
Tea Cookies
Butter Spritz Cookie with a Dot of Jam
Chocolate Éclairs
filled with Pastry Cream & Glazed with Chocolate
Chocolate Decadence
Rich Flourless Chocolate Cake with
Chocolate Ganache Glaze

Beverages

Regular & Decaffeinated Coffee
Assorted Hot Teas

*A 7% Massachusetts meal tax, an 18% service charge and an 8% taxable fees & commission will be added to the above prices.
Prices are subject to change. Pricing is per person unless otherwise noted above. 11.29.22*

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



PLATED LUNCHEON MENU

“Publick House” Bakery Basket

House-Made Pecan Sweet Rolls & Dinner Rolls
with 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

“Publick House” Salad
with 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 & Lemon Garlic Aioli	\$7.95
Jumbo Shrimp Cocktail with Horseradish-Cocktail Sauce	\$11.95

Lighter Fare Entrées

** Add Grilled Chicken (additional \$4.00) or Grilled Shrimp (additional \$8.00)*

“Publick House” Salad with Mixed Greens, Cucumbers, Tomatoes, Carrots, Red Onions & House-Made Maple Vinaigrette	\$18.00
Spinach Salad with Dried Cranberries, Candied Pecans, Crumbled Goat Cheese & House-Made Maple Vinaigrette	\$19.00
Caesar Salad with Parmesan Cheese, Garlic-Herb Croutons & Caesar Dressing	\$19.00



Entrées (Choice of Three)

Served with Chef's Choice of Potato & Vegetable

Chicken Pot Pie	\$27.95
Statler Chicken Breast with Lemon-Herb Sauce	\$28.95
Statler Chicken Francaise with Artichokes, Mushroom & Lemon Sauce	\$28.95
Orchard Chicken with Cornbread-Sausage Stuffing, Topped with Cider-Cream Sauce	\$28.95
Roasted Native Turkey with Cornbread-Sausage Stuffing, Whole Cranberry Sauce & Pan Gravy	\$27.95
Mustard-Crusted Pork Loin with Spiced Apple-Pan Gravy [Minimum of 5 people]	\$27.95
Pork Chop with Dijon-Pear Sauce	\$28.95
Yankee Pot Roast with Pan Gravy	\$27.95
Pan-Seared Beef Tips with Demi-Glace	\$32.95
Pan-Roasted Salmon with Lemon-Dill Sauce	\$28.95
Roasted Salmon with Three-Citrus Sauce	\$28.95
Buttercrumb Scrod with Lemon-Dill Sauce	\$28.95
Lobster Ravioli with Mixed Vegetables & Sundried Tomato Alfredo	\$34.95

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, an 18% service charge and an 8% taxable fees & commission will be added to the above prices. Prices are subject to change. Pricing is per person unless otherwise noted. 11.29.22

**On the Common, Route 131, 277 Main Street, P.O. Box 187, Sturbridge, MA 01566 • www.publickhouse.com
Contact our Sales Department at (508) 347-7323 Ext. 287 • 1-800-782-5425 • sales@publickhouse.com**



LUNCHEON BUFFET MENUS

Ebenezer's Luncheon Buffet \$30.95

(Minimum 20 People)

"Publick House" Bakery Basket

House-Made Pecan Sweet Rolls & Dinner Rolls
with Whipped Butter

Appetizers (Choice of Two)

Soup of the Day

"Publick House" Salad

with Mixed Greens, Cucumbers, Tomatoes, Carrots

Red Onion & Choice of Dressing

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

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

Tomato & Buffalo Mozzarella Salad

with Extra Virgin Olive Oil, Basil & Balsamic Reduction

Potato Salad

with Bacon & Caramelized Onion

Green Beans & Wild Mushroom Salad

with Bacon & Balsamic Vinaigrette

Entrées (Choice of Two)

(Choice of Three – Add \$3.00 per person)

Served with Chef's Choice of Potato & Vegetable

Pasta Primavera

with Roasted Garden Vegetables
in a Light Cream Sauce

Roasted Chicken

with Lemon-Herb Sauce

Herb-Roasted Chicken

with Tarragon Sauce

Roasted Native Turkey

with Cornbread-Sausage Stuffing,
Whole Cranberry Sauce & Pan Gravy

Vegetable Lasagna

Yankee Pot Roast

with Pan Gravy

Beef Burgundy

with Mushrooms & Red Wine Sauce
served over Egg Noodles

Buttercrumb Scrod

with Lemon-Dill Sauce

Roasted Salmon

with Orange-Basil Scented Veloute

Dessert (Choice of One)

Warm Deep-Dish Apple Pie

with Whipped Cream

Assorted Cupcakes

Carrot Cake

House-Made Biscuits & Strawberries

with Whipped Cream

Beverages

Assorted Bottled Soft Drinks

Regular & Decaffeinated Coffee

Assorted Hot Teas



Pizza Buffet \$24.95

(Minimum 20 People)

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

Antipasto Tortellini Salad
with Herb Vinaigrette

Chef's Choice of Gourmet Pizzas

Dessert

Fresh Fruit, Melon & Berries

Cookies & Brownies

Beverages

Assorted Bottled Soft Drinks
Regular & Decaffeinated Coffee
Assorted Hot Teas

Little Italy Buffet \$28.95

(Minimum 20 People)

Soup (Choice of One)

Minestrone

Tomato Bisque

Salads

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

Antipasto Tortellini Salad
with Herb Vinaigrette

Entrée (Choice of One)

Chicken Piccata

Chicken Parmigiana

Accompaniments

Pasta with Bolognese Sauce

Italian Green String Beans

Garlic Bread

Dessert

Biscotti & Cannolis

Beverages

Assorted Bottled Soft Drinks
Regular & Decaffeinated Coffee
Assorted Hot Teas

Sandwich Wrap Buffet \$24.95

(Minimum 10 People)

Soup of the Day

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

Assorted Pre-Made Sandwich Wraps

Sliced Turkey, Ham, Roast Beef & Tuna Salad
with Cheddar, Swiss & Provolone Cheeses

Dessert (Choice of One)

Cookies & Brownies

Miniature Cannolis

Miniature Carrot Cakes

Beverages

Assorted Bottled Soft Drinks
Regular & Decaffeinated Coffee

The Colonel's Deli Buffet \$24.95

(Minimum 10 People)

Add Soup for Additional \$2.00 per person

Cole Slaw

Antipasto Tortellini Salad
with Herb Vinaigrette

Sliced Turkey, Ham, Roast Beef & Salami
Cheddar, Swiss & Provolone Cheeses
Assorted Breads

Accompaniments

Tomatoes, Red Onions & Lettuce
Mayonnaise, Mustard & Pickles

Dessert (Choice of One)

Cookies & Brownies

Miniature Cannolis

Miniature Carrot Cakes

Beverages

Assorted Bottled Soft Drinks
Regular & Decaffeinated Coffee
Assorted Hot Teas



Summer Lunch Buffet \$27.95

(Minimum 20 People)

“Publick House” Bakery Basket

House-Made Pecan Sweet Rolls & Dinner Rolls
with Whipped Butter

Salads

“Publick House” Salad
Mixed Greens, Cucumbers, Tomatoes, Carrots & Red Onion
Choice of Two Dressings

All American Potato Salad
with Pepper & Onion

Cole Slaw

Entrées

Honey-Barbecued Chicken

“Build your Own” Hamburger
with Pickles, Relish, Lettuce, Tomatoes, Onions & Cheese

Hot Dogs

Accompaniments

Roasted Vegetables

Dessert (Choice of One)

House-Made Biscuits & Strawberries
with Whipped Cream

Assorted Cupcakes

Warm Deep-Dish Apple Pie
with Whipped Cream

Carrot Cake

Beverages

Assorted Bottled Soft Drinks

Regular & Decaffeinated Coffee

Assorted Hot Teas

*A 7% Massachusetts meal tax, an 18% service charge and an 8% taxable fees & commission will be added to the above prices.
Prices are subject to change. Pricing is per person unless otherwise noted above. 11.29.22*

**On the Common, Route 131, 277 Main Street, P.O. Box 187, Sturbridge, MA 01566 • www.publickhouse.com
Contact our Sales Department at (508) 347-7323 Ext. 287 • 1-800-782-5425 • sales@publickhouse.com**



VEGETARIAN ENTREES

Lunch \$27.95 / Dinner \$29.95

Wild Mushroom Ravioli
with Parmesan Cheese & Alfredo Sauce

Butternut Squash Ravioli
with Julienne Vegetables in an Amaretto-Cream Sauce

Asiago Risotto
with Grilled Vegetables, Portabella Mushrooms & Fresh Basil

Pasta Primavera
with Roasted Garden Vegetables in a Light Cream Sauce

Vegetarian Bolognese
over Pasta with Romano Cheese

Seasonal Vegetable Risotto

Pesto Pasta
with Olives, Tomato, Asparagus & Spinach

VEGAN ENTREES

Lunch \$27.95 / Dinner \$29.95

Vegan Ravioli
with sauteed greens & balsamic glaze

Tofu
with Roasted Fingerling Potatoes, Asparagus, Oven-Roasted Tomatoes,
Kalamata Olives, Roasted Peppers, Mushrooms and Extra Virgin Olive Oil

Soy-Braised Tofu
with Stir-Fry Seasonal Vegetables & Basmati Rice

Red Wine-Marinated Tofu
Red Wine Reduction, Baked Potato & Vegetable

Mixed Grain-Stuffed Portabella Mushrooms
with Roasted Vegetables

Spinach, Tomato & White Bean-Stuffed Portabella
with Basil-Tomato Puree & Herbed Rice

A 7% Massachusetts meal tax, an 18% service charge and an 8% taxable fees & commission will be added to the above prices. Prices are subject to change. Pricing is per person unless otherwise noted above. 11.23.22

**On the Common, Route 131, 277 Main Street, P.O. Box 187, Sturbridge, MA 01566 • www.publickhouse.com
Contact our Sales Department at (508) 347-7323 Ext. 287 • 1-800-782-5425 • sales@publickhouse.com**



CHILDREN'S MENU \$15.95
(Up to 11 Years Old)

Appetizer

(Choice of One for All in Attendance)

Fresh Fruit Cup

Mixed Green Salad

with Cucumbers, Tomatoes, Carrots & Ranch Dressing

Cucumber Slices & Carrot Sticks

with Ranch Dip

Entrée

(Choice of One for All in Attendance)

"Little Tom" Turkey Dinner

Chicken Tenders

with French Fries

Baked Macaroni & Cheese

Classic Hamburger or Cheeseburger

with French Fries

Grilled Cheese Sandwich

with French Fries

Dessert

Vanilla Ice Cream Sundae

with a Cookie Garnish

**Upon Request, Children's Meals Can be Served with the
Same Additional Courses as Adult Meals.**

A 7% Massachusetts meal tax, an 18% service charge and an 8% taxable fees & commission will be added to the above prices. Prices are subject to change. Pricing is per person unless otherwise noted above. 11.23.22

**On the Common, Route 131, 277 Main Street, P.O. Box 187, Sturbridge, MA 01566 • www.publickhouse.com
Contact our Sales Department at (508) 347-7323 Ext. 287 • 1-800-782-5425 • sales@publickhouse.com**





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 \$15

Collection II - choice of two *stationary and three butlered hors d'oeuvres \$17

Collection III - choice of three *stationary and five butlered hors d'oeuvres \$19

*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 \$4

Crudit , Fresh Vegetables with Bleu Cheese & Parmesan Peppercorn Dips \$7

Fresh Fruit, Melon & Berries with Vanilla Yogurt Dip \$7

International Cheese Display with Crackers, Garnished with Fresh Fruit \$7

Combination of any Two Above \$10 or Combination of any Three Above \$12

Butlered Hors d'oeuvres The following prices are based on (50) pieces each. Each can be ordered in increments of (25) pieces.

Cold Hors d'oeuvres

\$120	Cranberry, Almond & Goat Cheese Tartlets	\$130	Classic Beef Tartar on Potato Crisp
\$105	Mini Caprese Bites	\$120	Prosciutto-Wrapped Cantaloupe & Fresh Basil
\$95	Roasted Beet, Basil & Goat Cheese Tartlets	\$155	Crab Louis Canap�
\$95	Tomato Bruschetta		Crab, Bacon, Bleu Cheese, Tomato in a Pastry Shell
\$105	Truffled Ratatouille Tartlets	\$180	Smoked Salmon & Apple Chutney Crostini
\$95	Waldorf Tartlets	\$255	*Chilled Orange & Chili-Glazed Shrimp +\$.50
	with Apples, Walnuts, Raisins & Celery	\$255	*Mini New England Lobster Roll +\$3

Hot Hors d'oeuvres

\$130	Artichoke Beignets	\$120	Sesame-Fried Chicken with Ginger-Pineapple Dip
\$140	Asparagus & Bleu Cheese in Phyllo	\$155	Bacon & Sage-Wrapped Turkey Tenderloin
\$140	Butternut Squash Arancini	\$155	Beef Bourguignon Puffs
\$105	Edamame Dumplings with Ginger-Soy Sauce	\$175	Braised Short Rib & Manchego Empanadas
\$95	Mac & Cheese Croquettes	\$160	Southwest Beef Empanadas with Lime Sour Cream
\$120	Potato Latkes with Sour Cream Dip	\$155	Teriyaki Beef Satay
\$130	Quinoa & Zucchini Fritters	\$105	Crab Rangoon with Teriyaki Sauce
\$120	Spanakopita	\$155	Deep-Fried Coconut Shrimp with Basil-Pesto Aioli
\$120	Spinach & Sundried Tomato-Stuffed Mushrooms	\$200	Lobster Cobblers
\$140	Truffled Potato Croquettes	\$155	Maple Bacon-Wrapped Scallops
\$95	Vegetable Spring Rolls with Sweet & Sour Sauce	\$200	Maple Bacon-Wrapped Shrimp
\$120	Sausage & Cornbread-Stuffed Mushrooms	\$160	Miniature Crab Cakes with Lemon Aioli
\$150	Peking Duck Spring Rolls with Sweet & Sour Soy Sauce	\$170	*Seared Scallops-Leek Salad on Potato Crisps + \$2
\$130	Buffalo Chicken Crisps	\$160	Shrimp Spring Rolls with Curry Yogurt Dip
\$150	Ginger & Chicken Meatball Skewers	\$170	Shrimp Tempura with Sweet & Sour Soy Sauce
\$130	Mini Chicken Pot Pies		

* 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 \$9

Assorted Crackers, French Bread & Fresh Fruit

Pasta Station \$7

choice of One Pastas & Two Sauces
ADD Grilled Chicken \$5 or Grilled Shrimp \$8

Pastas	Sauces
Penne	Basil Pesto Cream Sauce
Farfalle	Plum Tomato
Orecchiette	Alfredo

The French Fry Station \$7

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

Stuffed Avocado Station \$12

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 \$9.50

Whipped, Garlic Whipped & Whipped Sweet Potato,
Gravy, Sour Cream, Horseradish Cream, Bacon Bits, Scallions,
Chives, Candied Pecans, Marshmallows, Brown Sugar, Butter
Shredded Cheddar Cheese

Italian Vegetable Station \$10

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

The French Station \$15

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 \$10.50

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

The Southern \$10.50

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

Sizzling Bacon Bar \$10.50

Jalapeño, Maple, & Pecan-Smoked Bacons

LAMB

Grilled Miniature Lamb Chops (Market Price)

ANTIPASTO

Italian Antipasto Platter \$10.50

Italian Cured Meats, Aged Cheeses & Marinated Vegetables

BEEF

Beef Slider Bar \$9.50

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

SEAFOOD

Shrimp Cocktail \$225 (Price per 50 pieces)

served with Horseradish-Cocktail Sauce & Lemons

Stuffed Seafood Station \$16

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

Smoked Seafood Station \$19

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

The West Coast \$19

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 \$19

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 \$19

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

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

Baked-Glazed Ham with Raisin Sauce \$8

Roasted Native Turkey with Cornbread-Sausage Stuffing, Whole Cranberry Sauce & Pan Gravy \$9

Leg of Lamb with Mint Jelly \$14

Roasted Prime Rib of Beef Au Jus & Creamy Horseradish Sauce \$15

Roasted Beef Tenderloin with Demi-Glace & Creamy Horseradish Sauce \$19

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.*

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 (seasonal)
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, an 18% service charge and an 8% taxable fees & commission will be added.
Prices are subject to change. Pricing is per person unless otherwise noted. 2.1.23*

**On the Common, Route 131, 277 Main Street, P.O. Box 187, Sturbridge, MA 01566 • www.publickhouse.com
Contact our Sales Department at (508) 347-7323 Ext. 287 • 1-800-782-5425 • sales@publickhouse.com**



BAR & BEVERAGE MENU

Beverage Pricing

Soft Drink	\$3.50
Domestic Beer	\$6.00
Imported/Micro Beer	\$7.00
House Wine	\$8.00
Premium Wine	\$9.00
Call Drink	\$8.50
Premium Drink	\$9.50
Top Shelf Drink	\$11.50
Champagne Toast	
Or Sparkling Cider	\$4.00

- All base liquor pricing is a 1.5oz pour
- Two liquor/rocks/up is a 2oz pour \$1.50 upcharge
- Martini/Manhattan is a 2.5oz pour \$2.50 upcharge

Cocktail Service

- Cocktail & beverage service is provided at no additional charge for (15) or less guests
- A Designated Cocktail Server is recommended for events with (16-25) guests with a \$30 fee

Private Event Bar (\$50 Set-Up Fee)

Recommended for events with (25) or more guests. Fee will be waived if \$400.00 in revenue is generated excluding all taxes and fees.

Hosted Bar Options

Billed on Consumption

- Based on a pre-determined length of time
- Based on a pre-determined dollar amount the bar then can turn to a cash bar or can be extended on event date.

Billed on Flat Fee per Guest

for a pre-determined length of time.

- (1) Hour: \$18
- (5) Hours: \$40
- Under (21) Years of Age: \$3.50 per Person / Hour

Beverage Stations

Pricing Per Order Yields 20 Servings

- Fruit Punch
- Lemonade
 - without Liquor, \$50
 - with Liquor, \$100
- Mimosa \$100
- Bloody Mary \$100
- Red or White Sangria with Fresh Fruit \$125



- Hot Chocolate \$75
- Hot Mulled Cider
 - without Liquor, \$75
 - with Liquor, \$100



Add Fresh Flavors to your Lemonade

\$10 per order

- | | |
|-------|------------|
| Basil | Strawberry |
| Mint | Blueberry |

Add Toppings to Create a Hot Chocolate Bar

\$10 per order

Miniature Marshmallows, Chocolate Curls
& House-Made Whipped Cream

Coffee & Tea Station

Regular & Decaffeinated Coffee & Assorted Hot Teas \$3.50

Table-Side Wine Service with Dinner

Your choice of one red & one white wine offered to your guests during dinner. One bottle yields roughly five glasses. You will only be billed for wine bottles opened. See Banquet Wine Menu for selections.

A 7% Massachusetts meal tax, a 18% service charge and an 8% taxable fees & commission will be added to the above prices. Prices are subject to change. Pricing is per person unless otherwise noted. 3.1.23

On the Common, Route 131, 277 Main Street, P.O. Box 187, Sturbridge, MA 01566 • www.publickhouse.com
Contact our Sales Department at (508) 347-7323 Ext. 287 • 1-800-782-5425 • sales@publickhouse.com



WINES

Cabernet Sauvignon
Chardonnay
Merlot
Pinot Grigio
Pinot Noir
Riesling
Sauvignon Blanc
Sparkling Wine

CALL LIQUORS

Jack Daniel's Whiskey
Wild Turkey Bourbon Whiskey
West Cork Irish Whiskey
Seagram's 7
Dewar's White Label Scotch
Tanqueray Gin
Bacardi Silver Rum
Captain Morgan Rum
Malibu Rum
3 Olives Triple Shot Vodka
Absolut Citron Vodka
Absolut Vanilia Vodka
Stoli Razberi Vodka
*Tito's Vodka
Lunazul Blanco Tequila
Jose Cuervo Gold Tequila
Aperol
Kahlua
**Gluten Free*

TOP SHELF LIQUORS

Knob Creek Bourbon Whiskey
Glenfiddich 12yr
Glenlivet 12yr
Johnnie Walker Black Scotch
Patron Silver Tequila
Grand Marnier
Hennessey Cognac

BEER

Domestic

Bud Light
Budweiser
Founders All Day IPA
Michelob Ultra

Import/Micro-Brew

Blue Moon Belgian White
Corona
Harpoon IPA
Sam Adams Lager & Seasonal
*White Claw Hard Seltzers

Specialty Beer Prices Vary

Berkshire Steel Rail 8
Berkshire Coffeehouse Porter 9
*Downeast Cider 8.50
Greater Good Pulp Daddy IPA 10
Guinness Draught Can 8
Sam Adams Wicked Hazy NE IPA 9.50
**Gluten Free*

PREMIUM LIQUORS

Bulleit Bourbon Whiskey
Bulleit Rye
Maker's Mark Bourbon Whisky
Jameson Irish Whiskey
Crown Royal
Bombay Sapphire Gin
Hendricks Gin
Grey Goose Vodka
Ketel One Vodka
Amaretto Disaronno
Bailey's
Chambord
Sambuca Romana

A 7% Massachusetts meal tax, a 18% service charge and an 8% taxable fees & commission will be added to the above prices.
Prices are subject to change. Pricing is per person unless otherwise noted. 3.1.23

On the Common, Route 131, 277 Main Street, P.O. Box 187, Sturbridge, MA 01566 • www.publickhouse.com
Contact our Sales Department at (508) 347-7323 Ext. 287 • 1-800-782-5425 • sales@publickhouse.com



Weddings at The Publick House

BANQUET WINE MENU BY THE BOTTLE OFFERING

SPARKLING WINES

Sparkling, House, <i>California</i>	\$28
Prosecco, Mionetto Prestige Brut, <i>Italy</i>	\$36
Champagne, Nicolas Feuillatte Cuvee Brut, <i>France</i>	\$75
Champagne, Dom Perignon, <i>France</i>	\$225

WHITE WINES

Moscato, Stella, <i>Italy</i>	\$28
Riesling, Stonefruit, Pfalz, <i>Germany</i>	\$32
Pinot Grigio, Casalini, <i>California</i>	\$32
Sauvignon Blanc, Kono, Marlborough, <i>New Zealand</i>	\$32
Chardonnay, House, <i>California</i>	\$28
Chardonnay, Chateau Ste Michelle, <i>Columbia Valley, Washington</i>	\$32
Chardonnay, La Crema, <i>Monterey, California</i>	\$42
Chardonnay, Kendall-Jackson, <i>California</i>	\$38
Chardonnay, Domaine Christian Moreau Chablis, <i>Burgundy, France</i>	\$76

RED WINES

Pinot Noir, House, <i>California</i>	\$28
Pinot Noir, Carmel Road, <i>Monterey, California</i>	\$36
Pinot Noir, Erath, <i>Willamette Valley, Oregon</i>	\$46
Malbec, Catena Vista Flores, <i>Mendoza, Argentina</i>	\$40
Merlot, House, <i>California</i>	\$28
Merlot, 14 Hands, <i>Washington</i>	\$32
Super Tuscan, Guado al Tasso Il Bruciato, <i>Tuscany, Italy</i>	\$66
Cabernet Sauvignon, House, <i>California</i>	\$28
Cabernet Sauvignon, Coppola Claret, <i>California</i>	\$40
Cabernet Sauvignon, Chateau Ste Michelle, <i>Columbia Valley, Washington</i>	\$44
Cabernet Sauvignon, Justin, <i>Paso Robles, California</i>	\$58
Cabernet Sauvignon, Stonestreet Estate, <i>Alexander Valley, California</i>	\$88
Cabernet Sauvignon, Scattered Peaks, <i>Napa Valley, California</i>	\$60
Cabernet Sauvignon, Stag's Leap Wine Cellars Artemis, <i>Napa Valley, California</i>	\$110

A 7% Massachusetts meal tax, an 18% service charge and a 8% taxable fees & commission will be added to the above prices.
Prices & offerings are subject to change. 8.7.23

On the Common, Route 131, 277 Main Street, P.O. Box 187, Sturbridge, MA 01566 • www.publickhouse.com
Contact our Sales Department at (508) 347-7323 Ext. 287 • 1-800-782-5425 • sales@publickhouse.com



CAKE MENU

Freshly Baked on Premises in Our Bake Shoppe

LAYER CAKES

Cake Flavors: Vanilla, Chocolate, Marble or White

Fruit Fillings: Raspberry, Strawberry, Apricot or Lemon

Buttercream Frostings: Vanilla, Chocolate, Mocha, Raspberry or Peanut Butter

7" Round Cake (up to 8 people)	\$29.95
9" Round Cake (12-16 people)	\$33.95
11" X 15" Half Sheet Cake (20-35 people)	\$60.95
15" X 23" Full Sheet Cake (50-75 people)	\$90.95

SPECIALTY CAKES

Chocolate Mousse Cake

Rich Chocolate Mousse set on a Moist Chocolate Cake, Decorated with Chocolate Curls or Colored Roses

7" Round Cake	\$30.95
---------------	---------

Carrot, Red Velvet or Spice Cake

Moist & Flavorful with Cream Cheese Filling & Frosting

7" Round Cake	\$32.95
9" Round Cake	\$39.95
11" X 15" Half Sheet Cake	\$84.95
15" X 23" Full Sheet Cake	\$114.95

Chocolate Whipped Cream Cake

Dark Chocolate Cake Layers Filled & Frosted with Whipped Cream, Decorated with Chocolate Shavings & Maraschino Cherries

7" Round Cake	\$32.95
9" Round Cake	\$39.95
11" X 15" Half Sheet Cake	\$84.95
15" X 23" Full Sheet Cake	\$114.95

Strawberry Whipped Cream Cake

Vanilla Cake Filled with Fresh Cut Strawberries and Whipped Cream, Decorated with White Chocolate Shavings & Strawberries

7" Round Cake	\$37.95
9" Round Cake	\$44.95
11" X 15" Half Sheet Cake	\$82.95
15" X 23" Full Sheet Cake	\$107.95

CUPCAKES

Traditional Flavors: Vanilla, White or Chocolate

Specialty Flavors: Gluten-Free Vanilla or Chocolate; Red Velvet with Cream Cheese Frosting

Buttercream Frostings: Vanilla, Chocolate, Mocha, Raspberry or Peanut Butter

Décor: Colored Sugar Crystals or Sprinkles

Individual	\$2.25
Specialty	\$2.50
Per Dozen	\$25.00
Specialty	\$28.50

PASTRY CHEF'S SPECIALTY CAKES

Triple Chocolate Mousse Torte

Chocolate Cake Layered with Chocolate Ganache & Chocolate Mousse

11" X 15" Half Sheet Cake	\$82.95
15" X 23" Full Sheet Cake	\$107.95

Cappuccino Truffle Torte

Rich Chocolate Cake Alternately Layered with Bittersweet Chocolate Truffle Filling & Mocha Buttercream

9" Round Cake	\$35.95
11" X 15" Half Sheet Cake	\$82.95
15" X 23" Full Sheet Cake	\$107.95

CHEESECAKES

New York-Style Cheesecake

Baked in a Graham Cracker Crust.

9" Round, Plain Cheesecake	\$35.95
Cherry or Blueberry Topping	\$39.95
Fresh Strawberry Topping	\$46.95

Custom Cakes and Decorating Available at an Additional Cost.

A 7% Massachusetts meal tax, an 18% service charge and an 8% taxable fees & commission will be added to the above prices.
 Prices are subject to change. 9.19.23

**On the Common, Route 131, 277 Main Street, P.O. Box 187, Sturbridge, MA 01566 • www.publickhouse.com
 Contact our Sales Department at (508) 347-7323 Ext. 287 • 1-800-782-5425 • sales@publickhouse.com**



AUDIO VISUAL EQUIPMENT

Provided by: Jolie Rentals

All Packages Include a 25' Extension Cord and Power Strip

POPULAR EQUIPMENT	
Projection Screen	\$ 75
Projector Only	\$ 150
LCD Projection Package (with Screen)	\$ 200
Laptop with PowerPoint	\$ 250
Flip Chart with Sticky Note Pad	\$ 40
White Board & Easel	\$ 35
Meeting Owl	\$ 225
SOUND EQUIPMENT	
MICROPHONE	
Wired (Table/Podium/Floor)	\$ 30
Wireless Handheld	\$ 75
Wireless Lavalier	\$ 75
Mixer (Required with More Than 2 Microphones)	\$ 55
SOUND	
Bose Small Bluetooth Speaker	\$ 75
Sound System Includes 1 Wired Microphone & Stand ~	\$ 225
Can be Upgraded to a Wireless Microphone for an Additional Fee	
*Note: Paige Hall is the only function room that has a built in house sound system. An auxiliary input must be requested if you wish to connect to it. An additional sound system is required only if an amplified effect is desired.	
*Note: iPod, Laptop & DJ Music Systems Available, Please Call	
VIDEO EQUIPMENT	MISCELLANEOUS EQUIPMENT
50" 4K/1080p Flat Screen TV \$ 150	Display Easel \$ 25
with DVD Player \$ 150	Slide Advancer (For PowerPoint) \$ 10
50" 4K Flat Screen TV (Library Only) \$ 75	Speaker Phone (Provided by PH) \$ 40
COPIES	UPLIGHTING
(Provided by PH)	
Black & White (per copy) \$.10	Color of lights should be requested ahead of event date
Color (per copy) \$.30	
Half Day \$ 225 / Full Day \$ 450	Individual \$ 35
Speaker Moving Fee \$150 (if moving speaker from ceremony site to reception)	Package (Includes 12 Lights) \$ 375

The information listed above is a basic list of equipment. If you don't see something you need, please call. Prices are subject to change without notice. Prices listed are daily rates. Rental charge covers basic delivery, installation, and strike of equipment. An AV Technician is available; if you need one, please ask. Additional labor for all day operation, set-up, and tear-down of larger events and technical events coverage will be charged separate labor rates for work performed. 5.11.23

On the Common, Route 131, 277 Main Street, P.O. Box 187, Sturbridge, MA 01566 • www.publickhouse.com
Contact our Sales Department at (508) 347-7323 Ext. 287 • 1-800-782-5425 • sales@publickhouse.com



Meeting Room Dimensions and Details – 10,631 Total Square Feet

Room Capacity Based on Rooms Without AV Equipment or Food & Beverage Set-Up

5.17

ROOM	SIZE	BANQUET Sit Down (Does Not Include Space for a Buffet)	CONFERENCE (ONE TABLE)	CLASSROOM	U-SHAPE	THEATRE
CARD ROOM	15 x 15 (225 sq.ft.)	10 people	10 people	X	X	X
LIBRARY	12 X 18 (216 sq.ft.)	12 people	12 people	X	X	X
PUMPKIN ROOM	12 x 26 (312 sq.ft.)	20 people	20 people	X	X	X
PINEAPPLE ROOM	15 X 31 (465 sq.ft.)	30 people	25 people	15 people	X	30 people
BALLROOM	17 X 40 (680 sq.ft.)	40 people	30 people	25 people, Center Aisle 30 people, No Aisle	25 people	60 people
CRAFT'S HALL	22 X 36 (792 sq.ft.)	50 people	30 people	35 people	30 people	70 people
THE HISTORIC BARN	24 X 44 (1056 sq.ft.)	65 people	30 people	X	X	70 people
PAIGE HALL	36 X 49 (1764 sq.ft.)	160 people With a Dance Floor	50 people (Hollow Square)	115 people	40 people	250 people
	15 X 34 (510 sq.ft.)	180 people				
PAIGE HALL with seating in the Historic Barn	1056 sq.ft.	190 people with a Dance Floor				
		245 people, Banquet Style				
GARDEN TENT	50' X 60' (3000 sq.ft)	220 people with a 16 X 20 dance floor *260 people with seating under additional tent				
THE MEADOW	Outside Ceremony Location, fee includes white wedding chairs					
HILLSIDE ARBOR	Outside Ceremony Location, fee includes bench seating					
GARDEN GAZEBO	Outside Ceremony Location, fee includes white wedding chairs					
CEREMONY IN PAIGE HALL	Holds up to 190 people theatre style					