

CATERING MENUS

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 with U-Shape Set-up



The Garden Tent & Little Red Barn Patio



Craft's Hall with Hollow Square Set-up



Paige Hall with Classroom Set-up



Paige Hall Set for Lunch or Dinner



The Library

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



BREAK MENUS

Continental Breakfast \$12.75 with Fresh Fruit \$14.75

Orange & Cranberry Juices
House-Made Pecan Sweet Rolls,
Mini Muffins & Coffee Cake
with Whipped Butter
Regular & Decaffeinated Coffee
Assorted Hot Teas

New England Healthy Break \$12.75

House-Made Granola Bars
Individual Yogurt Cups
Fresh Fruit, Melon & Berries
Assorted Bottled Soft Drinks & Water
Regular & Decaffeinated Coffee
Assorted Hot Teas

Classic Refresh \$7.75

Assorted Bottled Soft Drinks & Water
Regular & Decaffeinated Coffee
Assorted Hot Teas

The Cookie Break \$12.25

Cookies & Brownies
Assorted Bottled Soft Drinks & Water
Regular & Decaffeinated Coffee
Assorted Hot Teas

Chocolate Break \$12.25

Chocolate Chip Cookies
Double Chocolate Cookies
Fudge Brownies & Chocolate Kisses
Hot Chocolate
Assorted Bottled Soft Drinks & Water
Regular & Decaffeinated Coffee
Assorted Hot Teas

The Snack Pack \$10.75

Individual Bags of Smartfood Popcorn
Potato Chips
Pretzels
Assorted Bottled Soft Drinks & Water

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

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Historic Inn & Country Lodge

BREAKFAST MENUS

The Colonel's Breakfast Buffet \$17.95

(Minimum 15 People)

Pitchers of 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

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

Yankee Breakfast Buffet \$20.95

(Minimum 15 People)

Pitchers of 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

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 \$3.50
Assorted Hot Teas

Assorted Bottled Beverages

Soft Drinks & Water \$3.50

Juices \$3.50

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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

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)

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

Accompaniments

Breakfast Potatoes or Choice of Potato with Fresh Vegetables

Beverages

Orange & Cranberry Juices
Regular & Decaffeinated Coffee & Assorted Hot Teas

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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

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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

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Historic Inn & Country Lodge

PLATED DINNER MENU

“Publick House” Bakery Basket

House-Made Pecan Sweet Rolls & Dinner Rolls
with Butter

Appetizers (Choice of One)

Appetizers are an Additional Charge Per Person

Classic Cream of Tomato \$4.50
with Cheese Crouton

Chilled Melon Bisque \$4.50
with Scallion Cream

Six-Mushroom & Spinach Soup \$5.95

Chilled Summer Tomato Gazpacho \$5.95
with Lime Crema

New England Clam Chowder \$5.95

Butternut Squash Bisque \$5.95
with Chive Crème Fraiche

Tortellini or Penne \$5.95
with choice of Alfredo or Pesto Sauce

Mushroom, Leek & Goat Cheese Tart \$8.95

Crab Cake \$11.95
with Corn-Tomato Relish & Basil Aioli

Jumbo Shrimp Cocktail \$11.95
with Horseradish-Cocktail Sauce

Shrimp Pinwheels \$11.95
with Cucumber Salad & Lemon Aioli

Baked Oyster Rockefeller \$10.95
with Wilted Arugula, Bacon & Gruyere Cheese

Salads (Choice of One) Pre-Dressed

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

Raspberry Pecan Salad
with Mixed Greens, Crumbled Goat Cheese
& Raspberry Vinaigrette

Arugula Salad
with Sliced Apples, Spiced Walnuts, Manchego Cheese
& House-Made Maple Vinaigrette

Entrées (Choice of Three)

Served with Chef's Choice of Potato & Vegetable

PASTA

Wild Mushroom Ravioli \$29.95
with Parmesan Cheese & Alfredo Sauce

Pasta Primavera \$29.95
with Roasted Garden Vegetables in a Light Cream Sauce

PORK

Mustard-Crusted Pork Loin \$30.95
with Spiced Apple-Pan Gravy [Minimum of 5 people]

Sofrito-Marinated Pork Chop \$30.95
with Banana Chutney

Pork Chop \$30.95
with Dijon-Pear Sauce

Roasted Pork Loin \$30.95
with Sweet & Sour Peaches



POULTRY

Baked-Stuffed Chicken \$30.95
 with Spinach, Goat Cheese & Sundried Tomatoes,
 topped with Velouté Sauce

Statler Chicken Breast \$29.95
 with Lemon-Herb Sauce

Statler Chicken Francaise \$30.95
 with Artichokes, Mushroom & Lemon Sauce

Orchard Chicken \$30.95
 with Cornbread-Sausage Stuffing,
 Topped with Cider-Cream Sauce

Roasted Native Turkey \$29.95
 with Cornbread-Sausage Stuffing,
 Whole Cranberry Sauce & Pan Gravy

Roasted Statler of Chicken \$33.95
 with Strawberry-Rhubarb Compote

Roasted Statler of Chicken \$33.95
 with Tomato, Basil & Roasted Garlic Sauce

Roasted Statler of Chicken \$33.95
 with Red Grape-Riesling Sauce

BEEF / VEAL

Yankee Pot Roast \$29.95
 with Pan Gravy

Roasted Prime Rib of Beef \$46.95
 [Minimum of 10 people]

Roasted Tenderloin of Beef \$46.95
 with Porcini-Pistachio Crust & Demi-Glace

Roasted Filet \$49.95
 with Four-Mushroom Salad

Grilled Filet \$49.95
 with Cranberry-Walnut Catsup

Braised Veal Short Rib \$44.95
 with Herb-Braising Liquor

Roasted Veal Chops \$49.95
 with Burgundy Wine Sauce

Pepper-Crusted NY Strip \$44.95
 with Sauce Diane

Carrot Cake
 Dark Chocolate Mousse Cake
 Warm Pecan Sweet Roll Bread Pudding
 White Chocolate Tart
 Raspberry Almond Tart

SEAFOOD

Pan-Roasted Salmon \$31.95
 with Lemon-Dill Sauce

Pan-Roasted Salmon \$31.95
 with Three-Citrus Sauce

Seared Salmon \$31.95
 with Pomegranate-Molasses Gastrique

Seared Salmon \$31.95
 with Three-Berry Salsa

Buttercrumb Scrod \$31.95
 with Lemon-Dill Sauce

Olive & Parmesan-Crusted Swordfish \$37.95
 with Tomato-Garlic Butter

Grilled Swordfish \$37.95
 with Whole Grain Mustard-Chardonnay Sauce

Roasted Mahi Mahi \$34.95
 with Portabella-Water Chestnut Relish

Crab-Stuffed Rainbow Trout \$35.95
 with Bacon-Almond Vinaigrette

Chili & Lime-Marinated Shrimp \$35.95
 with Cilantro-Lime Sauce

Pan-Roasted Chilean Sea Bass \$44.95
 with Smoked Sea Salt & Chive-Butter Sauce

Herb-Crusted Chilean Sea Bass \$44.95
 with Caviar Beurre Blanc

DUETS

Roasted Tenderloin of Beef & Shrimp \$46.95
 with Cabernet Reduction

Roasted Tenderloin of Beef & Salmon \$45.95
 with Cabernet Reduction

Desserts (Choice of One)

Warm Deep-Dish Apple Pie
 with Vanilla Ice Cream

House-Made Biscuits & Strawberries
 with Whipped Cream

Cheesecake
 with Strawberries

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DINNER BUFFET MENUS

Yankee Dinner Buffet Menu **\$35.95**

(Minimum 25 People)

“Publick House” Bakery Basket

House-Made Pecan Sweet Rolls & Dinner Rolls
With Butter

Soup / Salad (Choice of Two)

(Choice of Three – Add \$2.00 per person)

New England Clam Chowder

Tomato-Spinach Bisque

Butternut Squash Bisque

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

Green Beans & Wild Mushroom Salad
with Bacon & Balsamic Vinaigrette

Antipasto Tortellini Salad with Herb Vinaigrette

“Publick House” Salad

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

Caesar Salad

with Parmesan Cheese, Garlic-Herb Croutons
& Caesar Dressing

Entrées (Choice of Two)

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

Served with Chef's Choice of Potato & Vegetable

PASTA

Pasta Primavera
with Roasted Garden Vegetables in a Light Cream Sauce

Vegetable or Meat Lasagna

POULTRY

Herb-Roasted Chicken with Tarragon Sauce

Roasted Chicken
with Bacon, Spinach, & Wild Mushroom-Cream Sauce

Pan-Seared Chicken
with choice of Artichokes-Red Pepper Sauce
or Lemon-Herb Sauce

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

PORK

Mustard-Crusted Pork Loin
with Spiced Apple-Pan Gravy

Sofrito-Marinaded Pork with Pico De Gallo

Roasted Pork Loin with Cranberry-Wine Sauce

BEEF

Yankee Pot Roast with Pan Gravy

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

Roasted Top Round of Beef
with Peppercorn-Brandy Sauce

SEAFOOD

Buttercrumb Scrod with Lemon-Dill Sauce

Herbed Cod with Champagne Beurre Blanc

Pan-Roasted Salmon
with choice of Raspberry-Thyme Beurre Blanc
or Three-Citrus Sauce

Oven-Seared Salmon with Tomato-Fennel Sauce

Crab-Stuffed Sole with Spinach & Lobster Newburg

Desserts (Choice of One)

Carrot Cake

House-Made Biscuits & Strawberries
with Whipped Cream

Warm Deep-Dish Apple Pie
with Whipped Cream

Assorted Cupcakes

Beverages

Regular & Decaffeinated Coffee & Assorted Hot Teas



Italian Buffet \$35.95

(Minimum 25 People)

“Publick House” Bakery Basket

Garlic Bread & Dinner Rolls
with Butter

Salads (Choice of Two)

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

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

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

Antipasto Tortellini Salad
with Herb Vinaigrette

Pasta (Choice of One)

Penne
Farfalle
Orecchiette

Sauce (Choice of One)

Basil-Pesto Cream
Plum Tomato
Alfredo

Entrées (Choice of Two)

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

Chicken & Broccoli
with Alfredo Sauce
Chicken Parmigiana
Eggplant Parmigiana
Chicken Marsala
Chicken Piccata
Chicken Cacciatore
Spicy Sausage & Peppers
Vegetable Lasagna
Meat Lasagna

Accompaniment

Italian Green String Beans

Dessert

Miniature Cannolis & Tiramisu

Beverages

Regular & Decaffeinated Coffee
Assorted Hot Teas

Barbecue Dinner Buffet \$35.95

(Minimum 25 People)

“Publick House” Bakery Basket

House-Made Pecan Sweet Rolls & Dinner Rolls
with Butter

Salads (Choice of Two)

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

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

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

Antipasto Tortellini Salad
with Herb Vinaigrette

All American Potato Salad
with Pepper & Onion

Entrées

Barbecued Beef Brisket
Honey-Barbecued Chicken
Spicy-Barbecued Pork Spare Ribs

Accompaniments

Corn on the Cob (*seasonal*)
Smoked Chipotle Potatoes

Dessert (Choice of One)

Warm Deep-Dish Apple Pie
with Whipped Cream
Assorted Cupcakes
Carrot Cake
House-Made Biscuits & Strawberries
with Whipped Cream

Beverages

Regular & Decaffeinated Coffee
Assorted Hot Teas

Additional Options:

Steamed Clams: Market Price
Baked Lobster: Market Price

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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-Marinaded 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

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CHILDREN'S MENU \$15.95
(Up to 12 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.**

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STATIONS MENU \$34.95

A Mingling Reception in a Cabaret Style Setting
(Minimum 20 People)

Soup & Salad Station (Choice of Two)

(Choice of Three – Add \$3 per person)

New England Clam Chowder

Butternut Squash Bisque
with Chive Crème Fraiche

Chilled Summer Tomato Gazpacho
with Tiny Shrimp

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

Caesar Salad

with Parmesan Cheese, Garlic-Herb Croutons
& Caesar Dressing

Spinach Salad

with Dried Cranberries, Candied Pecans
& Crumbled Goat Cheese

Arugula Salad

with Sliced Apples, Spiced Walnuts & Manchego Cheese

Pasta Station

Pastas (Choice of One)

Penne • Farfalle • Orecchiette

Sauces (Choice of Two)

Pesto Alfredo • Alfredo • Marinara • Bolognese
Red Pepper-Artichoke • Clam, Garlic & White Wine

Carving Station with Chef Carver* (Choice of Two)

Served with Dinner Rolls & Condiments

Roasted Turkey Breast
choice of Cranberry Chutney or Lemon-Basil Sauce

Salmon en Croute
with Lemon Hollandaise

Sofrito-Marinated Pork Loin
with Banana Chutney

Soy & Ginger-Marinated Pork Loin
with Asian Pineapple Salsa

Roasted Pork
choice of Brandied-Pear Sauce
or Cinnamon-Apple Chutney

Honey-Glazed Ham
with Honey Mustard-Raisin Sauce

Garlic-Studded Roast Beef
(additional \$5 per person)

Steam Ship Round of Beef
(minimum of 75 people, additional \$5 per person)

Prime Rib of Beef
(additional \$8 per person)

Roasted Tenderloin of Beef
(additional \$12 per person)

All Beef Stations above include your Choice of Sauce:

Horseradish-Cream

Double Jus

Peppercorn-Brandy

House-Made Worcestershire

Dessert Station (Choice of One)

Assortment of Miniature Pastries • Assorted Cupcakes • Warm Deep-Dish Apple Pie

***\$75.00 Chef Fee** (over 75 guests requires an additional Chef Fee)

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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

\$130	Cranberry, Almond & Goat Cheese Tartlets	\$150	Classic Beef Tartar on Potato Crisp
\$115	Mini Caprese Bites	\$125	Prosciutto-Wrapped Cantaloupe & Fresh Basil
\$150	Classic Beef Tartare on Potato Crisp	\$160	Crab Louis Canap�
\$100	Tomato Bruschetta		Crab, Bacon, Bleu Cheese, Tomato in a Pastry Shell
\$115	Truffled Ratatouille Tartlets	\$150	Smoked Salmon & Shaved Fennel Salad
\$150	Chilled Roasted Sirloin with Tomato Vinaigrette		on Cucumber
	on Gluten-Free Crisps	\$200	Seared Tuna & Radish Salon on Wonton Crisp
\$100	Waldorf Tartlets with Apples, Walnuts, Raisins & Celery	\$200	Tuna Tartare & Seaweed Salad on Wonton Crisp
\$150	Goat Cheese Stuffed Dates	\$275	*Chilled Orange & Chili-Glazed Shrimp +\$.50
		\$300	*Mini New England Lobster Roll +\$3

Hot Hors d'oeuvres

\$140	Artichoke Beignets	\$130	Sesame-Fried Chicken with Ginger-Pineapple Dip
\$150	Asparagus & Bleu Cheese in Phyllo	\$165	Bacon & Sage-Wrapped Turkey Tenderloin
\$175	Butternut Squash Arancini	\$175	Beef Bourguignon Puffs
\$150	Edamame Dumplings with Ginger-Soy Sauce	\$185	Braised Short Rib & Manchego Empanadas
\$100	Mac & Cheese Bites	\$185	Southwest Beef Empanadas with Lime Sour Cream
\$125	Potato Latkes with Apple Sauce	\$155	Teriyaki Beef Satay
\$115	Mini Caprese Bites	\$130	Crab Rangoon with Teriyaki Sauce
\$150	Spanakopita	\$175	Deep-Fried Coconut Shrimp with Pina Colada Dip
\$155	Roasted Garlic & Basil Beef Skewers	\$225	Lobster Cobbler Tartlets
\$165	Beef Barboca Taquito with Cilantro Sour Cream Dip	\$175	Maple Bacon-Wrapped Scallops
\$125	Vegetable Spring Rolls with Sweet & Sour Sauce	\$225	Casino Bacon-Wrapped Shrimp
\$150	Chicken and Lemongrass Potstickers with Soy Dip	\$175	Miniature Crab Cakes with Lemon Aioli
\$175	Peking Duck Spring Rolls with Sweet & Sour Soy Sauce	\$200	Bacon -Wrapped Pork with Lime Sour Cream Dunk
\$140	Buffalo Chicken Crisps	\$200	Shrimp Spring Rolls with Curry Yogurt Dip
\$160	Ginger & Chicken Meatball Skewers	\$200	Shrimp Tempura with Sweet & Sour Soy Sauce
\$140	Mini Chicken Pot Pies	\$200	Spicy Pork Belly-Wrapped Brisket with Peach BBQ Sauce
\$150	Vegan Caponata Purse	\$140	Porcini Mushroom Arancini
\$140	Traditional Pork Dumplings with Sesame Ginger Dip	\$125	Butternut Squash & Pecan Tartlets
\$150	Jackfruit Cakes with Mango Chutney	\$200	Wild Mushroom & Goat Cheese Tartlets
\$150	Pear, Brie & Almond Beggars Purse		

Suggested Number of Hors d'Oeuvres to Serve: For cocktail hours (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 \$10

Assorted Crackers, French Bread & Fresh Fruit

Charcuterie Board \$19.95

Country Pate, Sliced Saucisson, Prosciutto, Speck & Aged Dried Salami, Accompanied by Assorted Mustards, Fig Spread, Crostini & Fresh Sliced Breads

Great American Cheese Board \$25

Vermont Goat Cheese Spread, Wisconsin Aged Cheddar, California Drunken Goat Cheese, Clemson Blue Cheese, Accompanied by Sliced French Bread, Grapes, Apples & Berries

Marinated Olive Tray \$5

A Wide Variety of Mixed European & Middle Eastern Olives Whole (not Pitted)

Pasta Station \$9

Choice of Two 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 \$13

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 \$9.95

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

Italian Vegetable Station \$12

Oven Cured Tomatoes, Marinated Olives, Poached Artichoke Bottoms with Lemon Aioli, Eggplant Caviar with Focaccia Crisp, & Pickled Peppadews

The French Station \$16

Country Pate with Cornichons & Whole Grain Mustard; Rouille with Baguettes; Brie with Toasted Nuts Board

ANTIPASTO

Italian Antipasto Platter \$13.50

Italian Cured Meats, Aged Cheeses & Marinated Vegetables

CHICKEN / BEEF / PORK

"Build Your Own" Taco Bar \$11.00

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

The Southern \$11.00

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

Beef Slider Bar \$9.95

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

SEAFOOD

Stuffed Seafood Station \$17

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

New England Raw Bar \$18

Jumbo Shrimp, Littlenecks & Oysters Served with Horseradish-Cocktail Sauce & Lemons

Oyster Bar \$200 (Price per 50 pieces)

Fresh Local New England Oyster Shucked Raw served over Ice, Accompanied with Cracked Pepper Mignonette, Cocktail Sauce & Lemons

Shrimp Cocktail \$225 (Price per 50 pieces)

Served with Horseradish-Cocktail Sauce & Lemons



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 \$24/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 \$3.50

Regular & Decaffeinated Coffee & Assorted Hot Teas

Cookie Favors

sealed in cellophane bag

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 Ring Heart Cookies \$4.50

two heart-shaped cookies with a ring of almond paste
and a raspberry filled center.

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

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PUBLIC HOUSE OLD FASHIONED HOT DOG CART



Hot Dogs

Served with Mustard, Ketchup, Relish & Chopped Raw Onion

Minimum Order of 80 Hot Dogs	\$250
Additional Hot Dogs (<i>increments of 20</i>)	\$50
Gallon of Chili (<i>65-75 servings</i>)	\$40
Gallon of Cheese Sauce (<i>65-75 servings</i>)	\$30

Bratwurst with Peppers & Onions

Served with Mustard, Ketchup & Relish

Minimum Order of 50 Bratwurst	\$280
Additional Bratwurst (<i>increments of 20</i>)	\$100

Italian Sausage with Peppers & Onions

Served with Mustard, Ketchup & Relish

Minimum Order of 50 Italian Sausage	\$270
Additional Italian Sausage (<i>increments of 20</i>)	\$95

*A Fun Late Night Snack or
Meeting Break!*

*Contact Us to Inquire About
Adding to Your Next Event!*



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BAR & BEVERAGE MENU

Beverage Pricing

Soft Drink	\$3.50
Domestic Beer	\$6.50
Imported/Micro Beer	\$7.50
House Wine	\$9.00
Premium Wine	\$10.00
Call Drink	\$9.00
Premium Drink	\$10.00
Top Shelf Drink	\$13.00
Champagne Toast	\$4.50
Sparkling Cider Toast	\$4.50

- 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 in revenue is generated excluding all taxes and fees.

Hosted Bar Options

Billed on Consumption

- Full hosted bar for a predetermined amount of time
- Hosted beer, wine & soft drinks only for a predetermined amount of time

Bar Cap

- Hosted bar capped at a specific amount not to exceed without approval
 - Bar capped for a full mixed brands liquor bar
 - Bar capped for beer, wine and soft drinks only
- NOTE: Bar caps may be extended on wedding day

Billed on Flat Fee per Guest

for a pre-determined length of time.

(1) Hour: \$20

(5) Hours: \$45

Under (21) Years of Age: \$3.50 per Person / Hour

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Beverage Stations

Pricing Per Order Yields 20 Servings

Fruit Punch

Lemonade

without Liquor, \$50

with Liquor, \$125

Mimosa \$125

Bloody Mary \$125

Red or White Sangria with Fresh Fruit \$150

Hot Chocolate \$75

Hot Mulled Cider

without Liquor, \$75

with Liquor, \$125



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.





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 Single Malt Scotch
Glenlivet 12yr Single Malt Scotch
Johnnie Walker Black Scotch
Casamigos Silver Tequila
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
Stella N/A (non-alcohol)

Specialty Beer Prices Vary

Berkshire Steel Rail 9
Berkshire Coffeehouse Porter 10
*Downeast Cider 9
Greater Good Pulp Daddy IPA 11
Guinness Draught Can 8.50
Sam Adams Wicked Hazy NE IPA 10
**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
Campari

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BANQUET WINE MENU
BY THE BOTTLE OFFERING

SPARKLING WINES

Sparkling, House, <i>California</i>	\$30
Prosecco, Mionetto Prestige Brut, <i>Italy</i>	\$40
Champagne, Deutz, <i>France</i>	\$90
Champagne, Moët & Chandon, <i>France</i>	\$100

WHITE WINES

Moscato, Stella, <i>Italy</i>	\$34
Riesling, Stonefruit, Pfalz, <i>Germany</i>	\$34
Pinot Grigio, Casalini, <i>California</i>	\$34
Sauvignon Blanc, Crowded House, Marlborough, <i>New Zealand</i>	\$36
Chardonnay, House, <i>California</i>	\$30
Chardonnay, Black Stallion, <i>North Coast, California</i>	\$42
Chardonnay, La Crema, <i>Monterey, California</i>	\$44
Chardonnay, Kendall-Jackson, <i>California</i>	\$38
Chardonnay, Domaine Christian Moreau Chablis, <i>Burgundy, France</i>	\$78

RED WINES

Pinot Noir, House, <i>California</i>	\$30
Pinot Noir, Z. Alexander Brown, <i>California</i>	\$40
Pinot Noir, Violet Hill, <i>Oregon</i>	\$50
Malbec, Catena Vista Flores, <i>Mendoza, Argentina</i>	\$42
Merlot, House, <i>California</i>	\$30
Merlot, Noble Vines, <i>Lodi, California</i>	\$32
Zinfandel, Klinker Brick	
Chianti Classico Riserva, Monsanto, <i>Tuscany, Italy</i>	\$60
Cabernet Sauvignon, House, <i>California</i>	\$30
Cabernet Sauvignon, Coppola Claret, <i>California</i>	\$40
Cabernet Sauvignon, Black Stallion, <i>North Coast, California</i>	\$56
Cabernet Sauvignon, Jordan, <i>Sonoma, 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>	\$115

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CAKE MENU

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
7" Round Cake with Fruit Filling	\$35.95
9" Round Cake (12-16 people)	\$33.95
9" Round Cake with Fruit Filling	\$43.95
11" X 15" Half Sheet Cake (20-35 people)	\$65.95
11" X 15" Half Sheet Cake with Fruit Filling	\$80.95
15" X 23" Full Sheet Cake (50-75 people)	\$98.95
15" X 23" Full Sheet Cake with Fruit Filling	\$125.95

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
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Carrot, Red Velvet or Spice Cake

Moist & Flavorful with Cream Cheese Filling & Frosting

7" Round Cake	\$34.95
9" Round Cake	\$45.95
11" X 15" Half Sheet Cake	\$90.95
15" X 23" Full Sheet Cake	\$124.95

Chocolate Whipped Cream Cake

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

7" Round Cake	\$35.95
9" Round Cake	\$43.95
11" X 15" Half Sheet Cake	\$90.95
15" X 23" Full Sheet Cake	\$119.95

Strawberry Whipped Cream Cake (seasonal)

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

7" Round Cake	\$40.95
9" Round Cake	\$47.95
11" X 15" Half Sheet Cake	\$90.95
15" X 23" Full Sheet Cake	\$125.95

CUPCAKES

Traditional Flavors:

Vanilla, White or Chocolate

Specialty Flavors:

Gluten-Free Vanilla, Gluten-Free Chocolate or 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	\$21.50
Specialty	\$24.50

CHEESECAKES

New York-Style Cheesecake

Baked in a Graham Cracker Crust.

9" Round Cheesecake

Plain	\$36.95
Cherry or Blueberry Topping	\$41.95
Fresh Strawberry Topping	\$45.95



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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 (Provided by PH)	UPLIGHTING
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	
Speaker Moving Fee \$150	Individual \$ 35
(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
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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					