Publick House
Historic Inn & Country Lodge

CATERING MENUS

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to celebrating a special milestone event, such as a retirement party,
an anniversary, birthday party, bridal or baby shower, we offer you
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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

Publick House
Historic Inn & Country Lodge

BREAK MENUS

Continental Breakfast 13.75
with Fresh Fruit $15.75

Pitchers of Orange & Cranberry Juices

House-Made Pecan Sweet Rolls,

Mini Muffins & Coffee Cake

with Butter

Regular & Decaffeinated Coffee

Assorted Hot Teas

New England Healthy Break $13.75

House-Made Granola Bars

Individual Yogurt Cups

Fresh Fruit, Melon & Berries

Assorted Bottled Soft Drinks & Water

Regular & Decaffeinated Coffee

Assorted Hot Teas

The Snack Pack $11.75

Individual Bags of Smartfood Popcorn

Potato Chips

Pretzels

Assorted Bottled Soft Drinks & Water

The Cookie Break $13.25

Cookies & Brownies

Assorted Bottled Soft Drinks & Water

Regular & Decaffeinated Coffee

Assorted Hot Teas

Chocolate Break $13.25

Chocolate Chip Cookies

Double Chocolate Cookies

Fudge Brownies & Hot Chocolate

Assorted Bottled Soft Drinks & Water

Regular & Decaffeinated Coffee

Assorted Hot Teas



A La Carte Added Break Items

Warm Marinated Olives (Contains Pits) $5.95pp

Warm Toasted Mixed Nuts $5.95pp

Candied Pecans $3.95pp

Publick House Trail Mix $4.95pp

Mini Franks in a Comforter with
Maple Dijon Dipping Sauce $5.95 pp

Crispy Salted Garbanzo beans $3.95pp

Fiji Water $4.50 per Bottle

Bottled Water $2.50pp

San Pelligrino Sparkling $4.50 per Bottle

Departing Champagne Toast $5.00pp **(Afternoon Only)**

Chilled Flavored Lemonade (Two-Gallon Samovar) $80.00
Choice of One Flavor:
Basil Lemonade, Strawberry Lemonade or
Minted Lemonade

Cucumber Water Samovar $30.00 per gallon



Bottomless Coffee $3.95

Regular & Decaffeinated Coffee
Assorted Hot Teas

Bottomless Soft Drinks $5.25

Assorted Bottled Soft Drinks & Water

Bottomless Beverages $7.75

Regular & Decaffeinated Coffee

Assorted Hot Teas

Assorted Bottled Soft Drinks & Water

Bottomless Iced Coffee $6.00

Iced Coffee with Choice of Flavored Syrups:

French Vanilla, Hazelnut & Caramel

Classic Refresh $6.50

Assorted Bottled Soft Drinks & Water

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. 11.11.26

Publick House
Historic Inn & Country Lodge

BREAKFAST MENUS

The Colonel's Breakfast Buffet $18.95

(Minimum 15 People)

Pitchers of Orange & Cranberry Juices

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

Scrambled Eggs
(Cheddar Cheese Served on the Side for an Additional $1.00 per person)

Bacon & Sausage Links

Breakfast Potatoes

Regular & Decaffeinated Coffee
Assorted Hot Teas

Yankee Breakfast Buffet $21.95

(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
(Cheddar Cheese Served on the Side 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 $15.95

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

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

Vegetable Quiche $4.00

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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Publick House
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EBENEZER'S BRUNCH BUFFET MENU $38.95

(Minimum 25 People)

Starters

House-Made Pecan Sweet Rolls,
Mini Muffins & Coffee Cake with Butter
Fresh Fruits, Melon & Berries
Scrambled Eggs
(Cheddar Cheese Served on the Side 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 with 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 for Additional $3.00 per person)

Vegetable Lasagna
Pasta Primavera with Roasted Garden Vegetables in a Light Cream Sauce
Roasted Chicken with Lemon-Thyme Sauce
Herb-Roasted Chicken with Cilantro-Lime Tomato Sauce
Sausalito Chicken with Latin Tomato 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, with Egg Noodles Served on the Side
Buttercrumb Scrod with Lemon-Dill Sauce
Roasted Salmon with Strawberry Sweet & Sour Sauce
Herb-Crusted Cod with Chablis Wine Sauce

Accompaniments

Breakfast Potatoes *or* Choice of Potato with Fresh Vegetables

Beverages

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

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Publick House
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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

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	$20.00
Spinach Salad with Dried Cranberries, Candied Pecans, Crumbled Goat Cheese & House-Made Maple Vinaigrette	$21.00
Caesar Salad with Parmesan Cheese, Garlic-Herb Croutons & Caesar Dressing	$21.00
Raspberry Salad with Mixed Greens, Fresh Raspberries, Mandarin Oranges, Candied Pecans & Raspberry Vinaigrette	$20.00

PLATED LUNCHEON MENU Continued

Entrées (Choice of Three)

Served with Chef's Choice of Potato & Vegetable

Chicken Pot Pie	$33.95
Statler Chicken Breast with Lemon-Herb Sauce	$33.95
Statler Chicken Francaise with Artichokes, Mushroom & Lemon Sauce	$33.95
Statler Chicken Breast with Cilantro-Lime Tomato Sauce	$33.95
Orchard Chicken with Cornbread-Sausage Stuffing, Topped with Cider-Cream Sauce	$33.95
Roasted Native Turkey with Cornbread-Sausage Stuffing, Whole Cranberry Sauce & Pan Gravy	$33.95
Mustard-Crusted Pork Loin with Spiced Apple-Pan Gravy	$33.95
Roast Pork Loin with Granny Smith Gastrique	$34.95
Yankee Pot Roast with Pan Gravy	$33.95
Pan-Seared Beef Tips with Demi-Glace	$39.95
Pan-Roasted Salmon with Lemon-Dill Sauce	$34.95
Roasted Salmon with Three-Citrus Sauce	$34.95
Seared-Salmon with Strawberry Sweet & Sour Sauce	$34.95
Buttercrumb Scrod with Lemon-Dill Sauce	$34.95
Herb-Crusted Cod with Chablis Wine Sauce	$34.95
Lobster Ravioli with Mixed Vegetables & Sundried Tomato Alfredo	$43.95

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

Dessert (Choice of One)

Carrot Cake *+$1.00*

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

Grandma's Chocolate Cake *+$1.00*

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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Publick House
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LUNCHEON BUFFET MENUS

Ebenezer's Luncheon Buffet $35.95

(Minimum 20 People)

"Publick House" Bakery Basket

House-Made Pecan Sweet Rolls & Dinner Rolls with Butter

Appetizers (Choice of Two)

Soup of the Day

"Publick House" Salad
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

Arugula Pesto Pasta
with Tomatoes & Corn

Entrées (Choice of Two)

(Choice of Three for Additional $3.00 per person)

Served with Chef's Choice of Potato & Vegetable

Roasted Chicken
with Lemon-Herb Sauce

Pasta Primavera
with Roasted Garden Vegetables in a Light Cream Sauce

Herb-Roasted Chicken
with Lemon-Thyme Veloute

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 with Egg Noodles on the side

Herb-Crusted Cod
with Chardonnay Beurre Blanc

Buttercrumb Scrod
with Lemon-Dill Sauce

Seared Salmon
with Strawberry Sweet & Sour Sauce

Dessert (Choice of One)

Warm Deep-Dish Apple Pie
with Whipped Cream

Assorted Cupcakes

Miniature Carrot Cakes

House-Made Biscuits & Strawberries
with Whipped Cream

Beverages

Regular & Decaffeinated Coffee
Assorted Hot Teas
Assorted Bottled Soft Drink

Top Shelf Sandwich Buffet $32.95

(Minimum 20 People)

"Publick House" Bakery Basket

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

Soup or Salad (Choice of Two)

Soup of the Day

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

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

Caramelized Onion & Bacon Potato Salad

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

Pesto Pasta Salad
with Arugula, Feta Cheese, Tomatoes & Corn

Turkey (Choice of One)

Turkey, Bacon, Swiss Cheese, Guacamole, Romaine Lettuce & Tomatoes in a Wrap
Turkey, Cheddar, Arugula, Pickled Onions & Maple Mustard Sauce on a Hoagie Roll
Turkey, White Cheddar, Fresh Apples, Lettuce, Sliced Red Onion & Cranberry Mayo on a Croissant

Roast Beef (Choice of One)

Roast Beef, Red Pepper Aioli, Provolone Cheese, Basil-Tomatoes & Spinach on Focaccia
Roast Beef, Arugula, Sliced Red Onion, Tomato & Roasted Garlic Aioli on a Sub Roll
Roast Beef, Feta, Olives, Roasted Peppers, Tomatoes & Greek Mayo in a Wrap

Ham (Choice of One)

Ham, Swiss Cheese, Lettuce, Tomato & Dijon Mustard on Marble Rye
Ham, Gruyere Cheese, Arugula, Tomato & Raspberry Mustard on Ciabatta Roll
Black Forest Ham, Cheddar Cheese, Lettuce, Sliced Red Onion & Sour Cherry Aioli on a Croissant

Vegetarian (Choice of One)

Curry Roasted Vegetables, Tamarind Chutney & Spinach in a Wrap
Fresh Mozzarella Cheese, Basil-Tomatoes, Arugula & Balsamic Glaze on Focaccia
Pesto Zucchini Slices, Portabella Mushrooms, Sliced Tomatoes & Arugula on a Croissant

Salad Meats (Choice of One)

Curry Chicken Salad with Golden Raisins, Almonds, Lettuce & Curry Mayo on a Ciabatta Roll
Cranberry, Pecan Turkey Salad with Lettuce & Tomato on a Croissant
Lemon-Caper Tuna Salad with Arugula & Sliced Cucumbers in a Wrap
Pam's Ham Salad Mixed with Relish, Mustard & Mayo, Romaine Lettuce & Tomato in a Wrap

Dessert (Choice of One)

Cookies & Brownies
Miniature Carrot Cakes
Mini Cannoli

Beverages

Regular & Decaffeinated Coffee
Assorted Hot Teas
Assorted Bottled Soft Drinks

The Colonel's Deli Buffet $25.95

(Minimum 10 People)

Soup & Salads (Choice of Two)

Soup of the Day

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

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

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

American Potato Salad
with Peppers & Onions

Caramelized Bacon & Onions Potato Salad

Antipasto Tortellini Salad
with Herb Vinaigrette

Meats or Vegetables (Choice of Four)

Turkey, Ham, Roast Beef,
Salami, Capicola or Mortadella

Tuna Salad

Cranberry-Pecan Turkey Salad +2.00

Classic Chicken Salad +2.00

Marinated Roasted Vegetables

Cheeses (Choice of Three)

Cheddar, Swiss, Provolone,
American, Pepperjack, Smoked Gouda
or Havarti Dill +1.00

Accompaniments

Tomatoes, Red Onions & Lettuce

Mayonnaise, Dijon Mustard, Salad Mustard & Pickles

Assorted Breads

Dessert (Choice of One)

Cookies & Brownies

Miniature Cannoli

Miniature Carrot Cakes

Beverages

Regular & Decaffeinated Coffee
Assorted Hot Teas
Assorted Bottled Soft Drinks

Taco Bar $28.95

(Minimum 20 People)

Served with Hard & Soft Taco Shells

Proteins (Choice of Two)

Grilled Chicken

Stewed Ground Beef

Cilantro Marinated Cod

Salsa Braised Turkey

Sofrito Marinated Tofu

Sliced Steak +8.00

Toppings

Shredded Cheddar Cheese
Lettuce
Diced Tomatoes
Pickled Onions
Sour Cream
Medium Salsa

Accompaniments

Stewed Black Beans
Mexican Rice

Dessert (Choice of One)

Churros & Chocolate
Cookies & Brownies

Beverages

Regular & Decaffeinated Coffee
Assorted Hot Teas
Assorted Bottled Soft Drinks

Salad Bar $32.95

(Minimum 20 People)

Lettuce (Choice of Two)

Mixed Greens
Romaine
Iceberg
Spinach
Arugula +1.00
Shredded Kale +1.00

Dressings (Choice of Two)

House-Made Maple Vinaigrette
Balsamic Vinaigrette
Bleu Cheese
Ranch
Creamy Peppercorn
House-Made Raspberry Vinaigrette
Italian
Thousand Island

Cheese (Choice of One)

Shredded Cheddar
Crumbled Feta
Crumbled Goat Cheese
Crumbled Bleu Cheese
Parmesan

Vegetable or Fruit (Choice of Three)

Marinated Garbanzo Beans
Sliced Beets
Radishes
Mandarin Oranges
Sliced Apples
Red Peppers
Black Olives
Artichoke Hearts
Green Beans
Chilled Quinoa

Protein (Choice of Two)

Grilled Chicken
Chicken Salad
Chilled Turkey
Sliced Ham
Tuna Salad
Hard Boiled Eggs
Ginger Marinated Tofu
Poached Salmon +1.00
Chilled Shrimp +3.00
Seared Sliced Tuna +9.00
Lobster Salad +15.00

Add Ons

Candied Pecans +1.00
Walnuts +.50
Almonds +.50
Sliced Strawberries +.50
Blueberries +.50
Raspberries +.50
Sliced Pears +.50

Accompaniments

Carrots
Onions
Grape Tomatoes
Cucumbers
Croutons

Dessert

Cookes & Brownies
Miniature Cannoli

Beverages

Assorted Bottled Soft Drinks
Regular & Decaffeinated Coffee
Assorted Hot Teas

Little Italy $32.95
(Minimum 20 People)

Soup (Choice of One)
Minestrone

Tomato Bisque

Salads (Choice of One)
"Publick House" Salad
with Mixed Greens, Cucumbers, Tomatoes, Carrots

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

Spinach Salad
With Dried Cranberries, Candied Pecans, Crumbled Goat Cheese & Choice of Dressing

Antipasto Tortellini Salad
with Herb Vinaigrette

Entrée (Choice of One)
Chicken Piccata
Chicken Parmigiana
Meatballs & Marinara Sauce
Chicken Marsala
Vegetable Lasagna
Chicken Broccoli Alfredo

Accompaniments
Pasta with Bolognese Sauce
Italian Green String Beans
Garlic Bread

Desserts
Lemon Ricotta Cookies & Cannolis

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

Pizza Buffet $27.95
(Minimum 20 People)

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

Antipasto Tortellini Salad
with Herb Vinaigrette

Boneless Wings with Buffalo & BBQ Sauce on the side
Chef's Choice of Gourmet Pizzas

Desserts (Choice of One)
Fresh Fruit, Melon & Berries
Cookies & Brownies
Assorted Cupcakes

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

Sandwich Wrap Buffet $26.95
(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

BBQ Buffet $32.95

(Minimum 20 People)

Salads (Choice of Two)

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

"Publick House" Salad
with Mixed Greens, Cucumbers, Tomatoes, Carrots
Red Onon & Choice of Dressing

Spinach Salad
With Dried Cranberries, Candied Pecans, Crumbled Goat Cheese & Choice of Dressing

Antipasto Tortellini Salad
with Herb Vinaigrette

American Potato Salad
with Peppers & Onions

Black Bean & Corn Salad
with Cilantro Vinaigrette

Proteins (Choice of Two)

BBQ Grilled Chicken
Smoky BBQ Beef Brisket
Spice-Rubbed Pork Ribs
BBQ Turkey Tips
Marinated Tofu
BBQ Beef Tip +6.00

Dessert (Choice of One)

Warm Deep-Dish Apple Pie
with Whipped Cream

Assorted Cupcakes

Miniature Carrot Cakes

House-Made Biscuits & Strawberries
with Whipped Cream

Accompaniments (Choice of Two)

Chipotle-Roasted Potatoes
Baked Mac & Cheese
Buttered Corn
Roasted-Herbed Vegetables
Bacon-Stewed Green Beans

Beverages

Assorted Bottled Soft Drinks
Regular & Decaffeinated Coffee
Assorted Hot Teas

A La Carte Added Break Items for Each Buffet Offering

Warm Marinated Olives (Contains Pits) $5.95
Candied Pecans $3.95
Publick House Trail Mix $4.95
Mini Franks in a Comforter with Maple Dijon Dipping Sauce $5.95
Crispy Salted Garbanzo Beans $3.95
Fiji Water $4.50
San Pellegrini Sparkling $4.50
Departing Champagne Toast (after 1:00 PM only) $4.50
Chilled Flavored Lemonade
$80.00 per (2) Gallons
Choice of (1) Flavor: Basil, Strawberry or Minted
Cumber Water $30.00 per (1) Gallon

Summer Lunch Buffet $31.95

(Minimum 20 People)

"Publick House" Bakery Basket

House-Made Pecan Sweet Rolls & Dinner Rolls
with Butter

Salads (Choice of Two)

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

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

All American Potato Salad
with Pepper & Onion

Black Bean & Corn Salad

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

Miniature Carrot Cakes

Cookies & Brownies

Beverages

Regular & Decaffeinated Coffee
Assorted Hot Teas

Assorted Bottled Soft Drinks

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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

Beverage Stations

Pricing Per Order Yields 20 Servings



Fruit Punch
Lemonade
without Liquor, $50
with Liquor, $125

Mimosa $125
Bloody Mary $150
Red or White Sangria with Fresh Fruit $150

Hot Chocolate $75
Hot Mulled Cider
without Liquor, $75
with Liquor, $150



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 $3.95

Iced Coffee Station

Iced Coffee with Choice of Flavors to Include:
French Vanilla, Hazelnut & Caramel Flavorings $6.00

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

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. 10-15-25

Weddings at The Publick House

BANQUET WINE MENU
BY THE BOTTLE OFFERING

SPARKLING WINES

Sparkling, House, *California*	$30
Prosecco, Mionetto Prestige Brut, *Italy*	$40
Champagne, Deutz, *France*	$90
Champagne, Moët & Chandon, France	$100

WHITE WINES

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

RED WINES

Pinot Noir, House, *California*	$30
Pinot Noir, Z. Alexander Brown, *California*	$40
Pinot Noir, Violet Hill, *Oregon*	$50
Malbec, Catena Vista Flores, *Mendoza, Argentina*	$42
Merlot, House, *California*	$30
Merlot, Noble Vines, *Lodi, California*	$32
Zinfandel, Klinker Brick	
Chianti Classico Riserva, Monsanto, *Tuscany, Italy*	$60
Cabernet Sauvignon, House, *California*	$30
Cabernet Sauvignon, Coppola Claret, *California*	$40
Cabernet Sauvignon, Black Stallion, *North Coast, California*	$56
Cabernet Sauvignon, Jordan, *Sonoma, California*	$88
Cabernet Sauvignon, Scattered Peaks, Napa Valley, *California*	$60
Cabernet Sauvignon, Stag's Leap Wine Cellars Artemis, *Napa Valley*, *California*	$115

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Prices & offerings are subject to change. 10.15.25

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Publick House
Historic Inn & Country Lodge

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 $5
Crudité, Fresh Vegetables with Bleu Cheese & Parmesan Peppercorn Dips $8
Fresh Fruit, Melon & Berries with Vanilla Yogurt Dip $8
International Cheese Display with Crackers, Garnished with Fresh Fruit $8
Combination of any Two Above $11 or Combination of any Three Above $13

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

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

Hot Hors d'oeuvres

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

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 $8
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 for Buffet's Only ($75 Chef Fee) served with Dinner Rolls & Condiments

Baked-Glazed Ham with Raisin Sauce $10

Roasted Native Turkey with Cornbread-Sausage Stuffing, Whole Cranberry Sauce & Pan Gravy $10

Leg of Lamb with Mint Jelly $16

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

Roasted Beef Tenderloin with Demi-Glace & Creamy Horseradish Sauce $20

DESSERT ENHANCEMENTS

Pastry Stations

Assorted Pastries Displayed on Elevated Platters
Favor bags not Included

Old-Fashioned Cookies $15/dozen
Sugar, Oatmeal, M & M, Peanut Butter, & Chocolate Chip

Premium Cookies $18/dozen
Greek Butter, Raspberry Truffles, Double Chocolate, & Chocolate-Dipped Macaroons

Miniature Pastries $36/dozen (2) Dozen Minimum
Choice of Three: 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 $3.95
Regular & Decaffeinated Coffee & Assorted Hot Teas

Iced Coffee Station $6.00
Iced Coffee with Choice of Flavors to Include:
French Vanilla, Hazelnut & Caramel Flavorings

Cookie Favors

sealed in cellophane bag

Sweetheart Chocolate-Dipped Sugar Cookie $4.50
one heart-shaped sugar cookie, ½ dipped in chocolate & ½ sprinkled with your choice of colored sugar crystals.

Custom Glazed Monogrammed Sugar Cookie $4.50
one cookie per package with your choice of icing & lettering colors.

Almond Ring Heart Cookies $5.00
two heart-shaped cookies with a ring of almond paste and a raspberry filled center.

Belgian Waffle Station $6

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

"Build Your Own" Sundae Bar $8.50

Vanilla & Chocolate Ice Cream with Assorted Toppings to Include: Chocolate Sauce, Strawberry Sauce, Caramel, Chocolate Shavings, Miniature Marshmallows, M&M's, Sprinkles, Whipped Cream & Cherries

Churros & Chocolate

Warm Cinnamon Sugar Coated Churros & Warm Chocolate Sauce $5.95
Dolce de Leche Stuffed Churros with Carmel Dunk $7.95

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Publick House
Historic Inn & Country Lodge

PUBLICK 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 *(increments of 20)*	$50
Gallon of Chili *(65-75 servings)*	$40
Gallon of Cheese Sauce *(65-75 servings)*	$30

Bratwurst with Peppers & Onions

Served with Mustard, Ketchup & Relish

Minimum Order of 50 Bratwurst	$280
Additional Bratwurst *(increments of 20)*	$100

Italian Sausage with Peppers & Onions

Served with Mustard, Ketchup & Relish

Minimum Order of 50 Italian Sausage	$270
Additional Italian Sausage *(increments of 20)*	$95

A Fun Late Night Snack or Meeting Break!

Contact Us to Inquire About Adding to Your Next Event!



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Publick House
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

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)

(Choice of Four – Add $3.00 per person)

Served with Chef's Choice of Potato & Vegetable

PASTA

Wild Mushroom Ravioli $34.95
with Parmesan Cheese & Alfredo Sauce

Pasta Primavera $34.95
with Roasted Garden Vegetables in a Light Cream Sauce

PORK

Mustard-Crusted Pork Loin $35.95
with Spiced Apple-Pan Gravy

Sofrito-Marinated Pork Chop $35.95
with Banana Chutney

Pork Chop $35.95
with Creamy Cognac-Mustard Sauce

Roasted Pork Loin $35.95
with Sweet & Sour Peaches

POULTRY

Roasted Native Turkey $36.95
with Cornbread-Sausage Stuffing, Whole Cranberry Sauce & Pan Gravy

Baked-Stuffed Chicken $36.95
with Spinach, Goat Cheese & Sundried Tomatoes, topped with Velouté Sauce

Statler Chicken Breast $36.95
with Lemon-Herb Sauce

Statler Chicken Francaise $36.95
with Artichokes, Mushroom & Lemon Sauce

Roasted Statler of Chicken $39.95
with Strawberry-Rhubarb Compote

Roasted Statler of Chicken $39.95
with Tomato, Basil & Roasted Garlic Sauce

Roasted Statler of Chicken $39.95
with Red Grape-Riesling Sauce

Orchard Chicken $36.95
with Cornbread-Sausage Stuffing, topped with Cider-Cream Sauce

BEEF / VEAL

Yankee Pot Roast $36.95
with Pan Gravy

Roasted Prime Rib of Beef u Jus $57.95
[Minimum of 10 people]

Roasted Tenderloin of Beef $59.95
with Porcini-Pistachio Crust & Demi-Glace

Roasted Veal Chops $60.95
with Burgundy Wine Sauce

Pepper-Crusted NY Strip $53.95
with Sauce Diane

Braised Beef Short Rib $50.95
with Pinot Noir Infused Braising Liquor

Roasted Filet of Beef $60.00
Mushroom-Cabernet Sauce

Grilled Filet $60.00
With Madeira Demi-Glace

SEAFOOD

Pan-Roasted Salmon $38.95
with Lemon-Dill Sauce

Pan-Roasted Salmon $38.95
with Three-Citrus Sauce

Seared Salmon $38.95
with Pomegranate-Molasses Gastrique

Seared Salmon $38.95
with Three-Berry Salsa

Buttercrumb Scrod $38.95
with Lemon-Dill Sauce

Crab Topped Mahi Mahi $40.95
with Lemon-Butter Sauce

Olive & Parmesan-Crusted Swordfish $44.95
with Tomato-Garlic Butter

Grilled Swordfish $44.95
with Whole Grain Mustard-Chardonnay Sauce

Chili & Lime-Marinated Shrimp $41.95
with Cilantro-Lime Sauce

DUETS

Roasted Tenderloin of Beef & Shrimp $54.95
with Cabernet Reduction

Roasted Tenderloin of Beef & Salmon $53.95
with Cabernet Reduction

Desserts (Choice of One)

Carrot Cake *+$1.00*
Grandma's Chocolate Cake
Warm Pecan Sweet Roll Bread Pudding
Raspberry Almond Tart

Warm Deep-Dish Apple Pie
with Vanilla Ice Cream

House-Made Biscuits & Strawberries
with Whipped Cream

Cheesecake
with Strawberries

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 above. 11.10.26

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Publick House
Historic Inn & Country Lodge

DINNER BUFFET MENUS

Yankee Dinner Buffet Menu $39.95

(Minimum 25 People)

"Publick House" Bakery Basket

House-Made Pecan Sweet Rolls & Dinner Rolls
with Butter

Soups & Salads (Choice of Two)

(Choice of Three for Additional $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

Arugula Pesto Pasta Salad with Tomatoes & Corn

"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 for Additional $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 Lemon-Thyme Veloute

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

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

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

BEEF

Yankee Pot Roast
with Pan Gravy

Beef Burgundy
with Mushrooms & Red Wine Sauce, served with Egg Noodles on the side

Roasted Top Round of Beef
with Peppercorn-Brandy Sauce

PORK

Mustard-Crusted Pork Loin
with Spiced Apple-Pan Gravy

Sofrito-Marinated Pork
with Pico de Gallo

Roasted Pork Loin
with Creamy Cognac-Mustard Sauce

SEAFOOD

Buttercrumb Scrod
with Lemon-Dill Sauce

Herbed Cod
with Champagne Beurre Blanc

Pan-Roasted Salmon
choice of Sweet & Sour Strawberry Sauce
or Three-Citrus Sauce

Oven-Seared Salmon
with Tomato-Fennel Sauce

Crab-Stuffed Sole
with Spinach & Lobster Newburg

Desserts (Choice of One)

Miniature Carrot Cakes

House-Made Biscuits & Strawberries
with Whipped Cream

Assorted Cupcakes

Warm Deep-Dish Apple Pie
with Whipped Cream

Beverages

Regular & Decaffeinated Coffee & Assorted Hot Teas

Italian Buffet $39.95

(Minimum 25 People)

"Publick House" Bakery Basket

Garlic Bread & Dinner Rolls with Butter

Salads (Choice of Two)

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

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

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

Antipasto Tortellini Salad
with Herb Vinaigrette

Pasta (Choice of One)

Penne
Farfalle
Orecchiette
Cavatappi

Sauce (Choice of One)

Basil-Pesto Cream
Plum Tomato
Alfredo
Carbonara, Peas, Bacon & Parmesan Cream Sauce

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
Meatballs & Marinara Sauce
Braised Pork Osso Bucco +2.00
Garlic-Herbed Rubbed Brisket +8.00

Accompaniment (Choice of One)

Italian Green String Beans
Sauteed Broccoli Rabe with Garlic & Olive Oil
Italian Seasoned Vegetables
Zucchini Cacciatore

Dessert

Miniature Cannolis & Tiramisu

Beverages

Regular & Decaffeinated Coffee & Assorted Hot Teas

Barbecue Dinner Buffet $39.95

(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 & Choice of Dressing

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

Antipasto Tortellini Salad
with Herb Vinaigrette

Black Bean & Corn Salad
with Cilantro Vinaigrette

All American Potato Salad
with Peppers & Onions

Proteins (Choice of Two)

BBQ Chicken
Smoky BBQ Beef Brisket
Spice-Rubbed Pork Ribs
BBQ Turkey Tips
Marinated Tofu
BBQ Beef Tip +6.00

Accompaniments (Choice of Two)

Chipotle Roasted Potatoes
Baked Mac & Cheese
Buttered Corn
Roasted-Herbed Vegetables
Bacon-Stewed Green Beans

Dessert (Choice of One)

Warm Deep-Dish Apple Pie with Whipped Cream
Assorted Cupcakes
Miniature Carrot Cakes
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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Publick House
Historic Inn & Country Lodge

STATIONS MENU $36.95

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

Soup & Salad Station (Choice of Two)

(Choice of Three – Add $2 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
Carbonara with Peas & Bacon

Carving Station with Chef Carver* (Choice of Two)

Served with Dinner Rolls & Condiments

Roasted Turkey Breast
choice of Cranberry Chutney or Turkey Gravy

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 $7 per person)

Steam Ship Round of Beef
(minimum of 75 people, additional $7 per person)

Prime Rib of Beef
(additional $12 per person)

Roasted Tenderloin of Beef
(additional $15 per person)

<u>All Beef Stations above include your Choice of Sauce:</u>

Horseradish-Cream • Double Jus
• Peppercorn-Brandy• Bernaise
• Porcini Mushroom Demi-Glaze

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)

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. 3.23.26

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Publick House
Historic Inn & Country Lodge

VEGETARIAN ENTREES

Lunch $28.95 / Dinner $30.95

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

Parmesan Risotto
with Grilled Vegetables, Portabella Mushrooms & Fresh Basil

Pesto Pasta
with Olives, Tomato, Asparagus & Spinach

VEGAN ENTREES

Lunch $28.95 / Dinner $30.95

Vegan Ravioli
with sauteed greens & balsamic glaze

Roasted Tofu
with Roasted Tomato Vinaigrette, Basmati Rice & Marinated Vegetables

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 & Balsamic Glaze

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

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Publick House
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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.

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Publick House
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CAKE MENU

LAYER CAKES

Cake Flavors: Vanilla, Chocolate, Marble or White
Fruit Fillings: Raspberry, Strawberry 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

Carrot or Red Velvet
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



A 7% Massachusetts meal tax, an 18% service charge and an 8% taxable fees & Commission will be added to the above prices. Prices, subject to change 3.31.26

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SCRIPT IDEAS FOR YOUR CAKE:

BRIDAL SHOWER

- "(Name)… The Best is Yet to Come!"
- "Happy Hearts Forever"
- "From Miss to Mrs., With Our Best Wishes!"
- "Showers Of Happiness"
- "Best Wishes For A Lifetime of Wonderful Tomorrows"
- "Lucky In Love"
- "....And They Lived Happily Ever After"
- "Congratulations to the Future Mrs. (Name)"
- "Bouquets of Good Wishes"
- "May This Be the Beginning of All Your Dreams Come True"
- "May Your Love for each Other Blossom & Grow"
- "Happiness, Today & Always"
- "As You Start Your Life Together"
- "To The Happy Couple"
- "May All Your Dreams Come True"
- "Best Wishes For A Lifetime of Happiness"
- "God Bless Your Marriage"

BABY SHOWER

- "Welcome Baby (Name)"
- "Someone Special, Someone Dear, Baby (Name) is Almost Here!"
- "What a Precious Gift"
- "Showering _____ with Love"
- "Sent from heaven above, a baby boy/girl for you to love"

BAPTISM/CHRISTENING

- "God Bless _____"
- "God's miracle ~ Our precious gift!"
- "From God's loving arms, to ours."
- "Our tiny miracle from God."
- "All of God's grace in one little face."

Publick House
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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 ~ Can be Upgraded to a Wireless Microphone for an Additional Fee	$ 225

***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

50" 4K/1080p Flat Screen TV	$ 150
with DVD Player	$ 150
with HDMI Cord	$ 200
50" 4K Flat Screen TV (Library Only)	$ 75

COPIES (Provided by PH)

Black & White (per copy)	$ .10
Color (per copy)	$ .30

Half Day $ 225 / Full Day $ 450

Speaker Moving Fee $150
(if moving speaker from ceremony site to reception)

MISCELLANEOUS EQUIPMENT

Display Easel	$ 25
Slide Advancer (For PowerPoint)	$ 10
Speaker Phone (Provided by PH)	$ 40

UPLIGHTING

Color of lights should be requested ahead of event date

Individual	$ 35
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. 7.6.23

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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					