

PUBLICK HOUSE

LUNCH PRIX FIXE MENU I

COURSE ONE | served family style | choose 3

BIBB SALAD

goat cheese | honey crisp apples | walnuts | champagne vinaigrette

CAESAR SALAD

romaine | garlic croutons | locatelli | pickled shallots

CAULIFLOWER POLPETTI

caciocavallo | crushed tomatoes | locatelli | fried parsley

COURSE TWO | individually plated | choose 4

BURGER

onion jam | cheddar | ph aioli | challah

BLT

toasted challah | smoked pancetta | beefsteak tomato | bibb lettuce | black pepper aioli

WILD MUSHROOM RISOTTO

seasonal mushrooms | local rice | caciocavallo | bread crumb

GRILLED CHICKEN SANDWICH

blue cheese | baby arugula | lemon vinaigrette | caciocavallo | pickled shallots

FAROE ISLAND SALMON

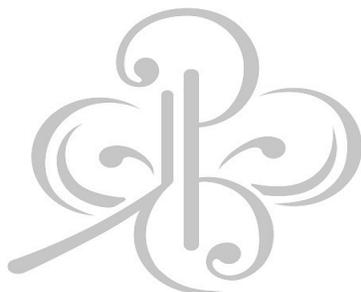
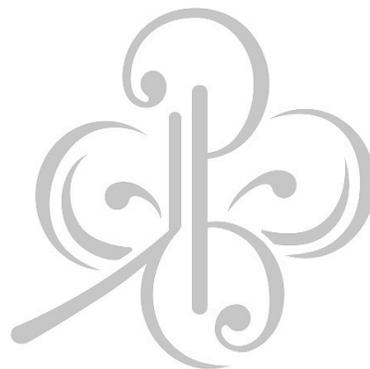
seasonal preparation

DESSERT | individually plated | choose 1

BISCOFF CHEESECAKE

BREAD PUDDING

chocolate chips | vanilla gelato



PUBLIC HOUSE - DINNER PRIX FIXE MENU PACKAGE I

COURSE ONE | served family style |

BIBB SALAD

goat cheese | honey crisp apples | walnuts | champagne vinaigrette

CAESAR SALAD

romaine | garlic croutons | locatelli | pickled shallots

CAULIFLOWER POLPETTI

caciocavallo | crushed tomatoes | locatelli | fried parsley

COURSE TWO | individually plated |

PH BURGER

onion jam | cheddar | ph aioli | challah

FAROE ISLAND SALMON

seasonal preparation

WILD MUSHROOM RISOTTO (*) (*can be vegetarian and vegan)

seasonal mushrooms | local rice | caciocavallo | bread crumb

CHICKEN BREAST

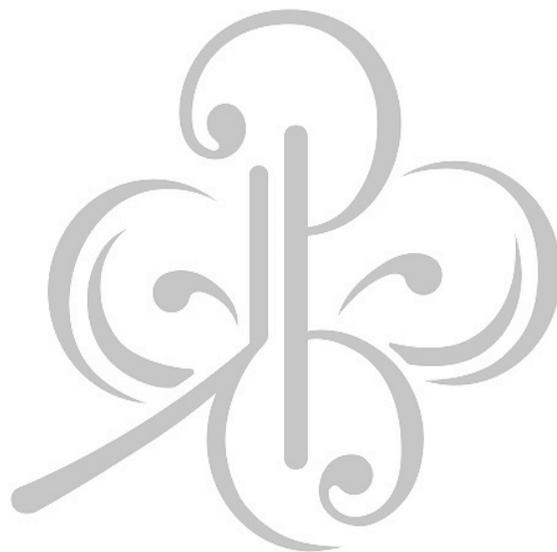
organic | seasonal preparation

DESSERT | individually plated | choose 1

BISCOFF CHEESECAKE

BREAD PUDDING

chocolate chips | vanilla gelato



PUBLIC HOUSE
p. 908.233.2355

899 MOUNTAIN AVENUE, MOUNTAINSIDE, NJ 07092
WWW.PUBLICHOUSENJ.COM

PUBLIC HOUSE – DINNER PRIX FIXE DELUXE MENU II

PLATED HORS d'OEUVRES

TUNA CRISP

wasabi creme | soy reduction | spicy mayo | scallions

CROSTINI

whipped goat cheese | speck | pickled mustard seeds

CHICKEN WINGS

choice of sweet & spicy | apple teriyaki | buffalo

COURSE ONE | served family style |

BIBB SALAD

goat cheese | honey crisp apples | walnuts | champagne vinaigrette

CAESAR SALAD

romaine | garlic croutons | locatelli | pickled shallots

CAULIFLOWER POLPETTI

caciocavallo | crushed tomatoes | locatelli | fried parsley

COURSE TWO | individually plated |

STEAK FRITTES

herb frites | ph aioli |

FAROE ISLAND SALMON

seasonal preparation

WILD MUSHROOM RISOTTO (*) (*can be vegetarian/vegan)

seasonal mushrooms | local rice | caciocavallo | bread crumb

CHICKEN BREAST

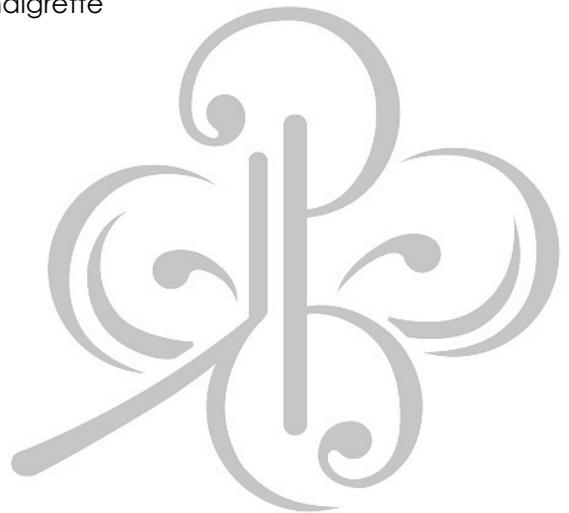
organic | seasonal preparation

DESSERT | individually plated | choose 1

BISCOFF CHEESECAKE

BREAD PUDDING

chocolate chips | vanilla gelato



PUBLIC HOUSE

HORS D'OEUVRES BANQUET PACKAGE I

STATIONARY ITEMS | small plates |

GRILLED CHICKEN SANDWICH

bleu cheese | b&b pickles | lettuce | tomato | onion | house sauce

BIBB SALAD

apples | candied walnuts | goat cheese | champagne vinaigrette

CASTLE VALLEY MILLS CORNBREAD

seasonal preparation

CHEESE BOARD

chef selection of local cheeses | honey | crostini | candied nuts

CHICKEN WINGS

apple teriyaki | celery | blue cheese

PASSED ITEMS | handheld items |

TOMATO & MOZZERELLA CROSTINI

Balsamic | basil

CROSTINI

whipped goat cheese | speck | pickled mustard seeds

TUNA CRISP

Chili aioli | wasabi | soy | rice crisp

CAULIFLOWER POLPETTI

cacchiocavallo | crushed tomatoes | locatelli | fried parsley

GRASS FED STEAK CROSTINI

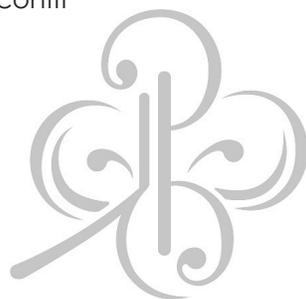
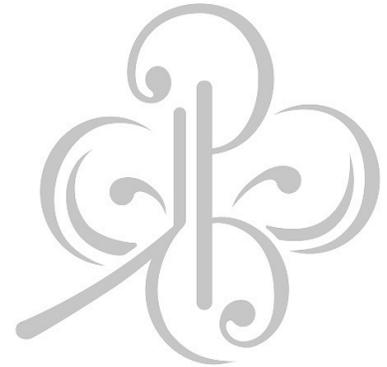
caramelized onions | horseradish | garlic crisp

FRIED POLENTA

roasted mushrooms | pickled chilis | garlic confit

PH BACON

hot honey | chives



PUBLIC HOUSE HORS D'OEUVRES BRUNCH BANQUET PACKAGE II

DEVILED EGGS

ricotta | dijon mustard | sunchoke chip

CASTLE VALLEY MILLS CORNBREAD

seasonal preparation

CHEESE BOARD

chef selection of local cheeses | honey | crostini | candied nuts

CAULIFLOWER POLPETTI

cacchiocavallo | crushed tomatoes | locatelli | fried parsley

PH CANDIED BACON

hot honey | chives

GRILLED VEGGIE SANDWICH

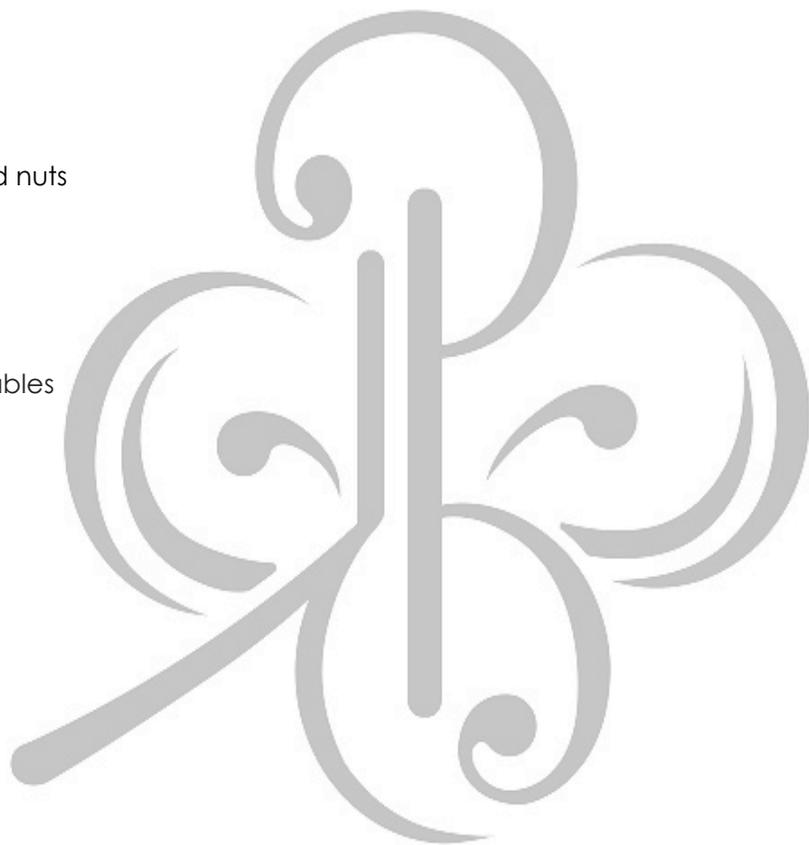
basil pesto | mozzarella | baguette | candied nuts

HAM & CHEDDAR SANDWICH

herb aioli | baguette

FRITTATA

Local grains | sharp cheese | seasonal vegetables



COST PER GUEST

Lunch & Hors d'oeuvres package I & II - \$35 per guest
Dinner Package I - \$75 per guest
Deluxe Dinner Package II - \$100 per guest
***\$20 per child (lunch)/\$35 per child (dinner)**

(*price includes food only, price subject to change)

Plus 6.625% NJ Sales Tax

20% Gratuity will be added to all events

Soft drinks, tea and coffee included (espresso/cappuccinos not included)

Alcohol will be charged upon consumption unless otherwise noted in the contract

Private space requests will incur additional fees, known as minimum guarantees. They are as follows:

Monday – Thursday lunch - \$1,500

Friday/Saturday/Sunday lunch - \$2,500

Monday/Wednesday/Sunday dinner - \$6,000

Tuesday/Thursday dinner - \$10,000

Friday/Saturday dinner - \$15,000

MENUS

Publick House offerings reflect the current season from local farms, fisheries, and purveyors.

Offerings and menu are subject to change.

GUEST COUNT AND PAYMENT TERMS

Your final guest count is due 14 days prior to the event. This guest count will be considered binding and not able to be changed within that timeframe without incurring additional costs. Guests above the guaranteed head count will be charged accordingly.

A \$200 non-refundable deposit secures your date and is required to finalize the booking.

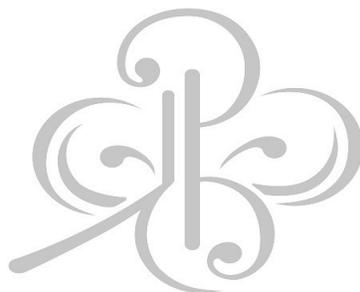
Checks of any kind will not be accepted. Credit cards and cash are acceptable forms of payment and will be collected at the completion of the event.

DÉCOR & MUSIC/ENTERTAINMENT

Publick House will provide votive candles and printed menus.

All other décor to be provided by the host of the event and is at the expense of the individual.

We will accommodate all reasonable music requests for private events when possible.



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