

## CATERING & PICK UP MENU

Please allow at least 1 week's notice for all orders and at least 2 weeks' notice if needing delivery. (\*Delivery not included.)

→ To receive a catering quote, please fill out the inquiry form on our Private Events page and change the Event Style to either 'drop-off catering' or 'pick-up catering' from the drop down menu.

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### SNACKS

**Pimento Cheese** | \$20/pint | \$40/quart  
*served with grilled Niedlov's sourdough*

**Deviled Eggs & Bacon Brittle** | \$8 per order  
*6 half eggs per order, served with bacon brittle and dressed arugula*

**Jalepeno Cheddar Muffins** | \$3 per order  
*6 muffins per order*

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### SALADS

**House Salad** | \$8/individual serving | \$35/half pan (6-8 servings) | \$70/full pan (16-20 servings)  
*mixed organic lettuces, sliced radish, cherry tomato, green beans, spiced pecans, blue cheese, herb-lemon vinaigrette*

**Caesar Salad** | \$8/individual serving | \$35/half pan (6-8 servings) | \$70/full pan (16-20 servings)  
*chopped romaine hearts, sourdough croutons, housemade anchovy dressing, grated grana padano cheese*

**Quinoa Salad** | \$16/individual serving | \$75/half pan (6-8 servings) | \$150/full pan (16-20 servings)  
*changes seasonally – please refer to our regular menu for current description*

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### MAIN PLATES

**Fried Chicken** | \$30/full chicken (10 pieces)  
*sweet tea brined organic chicken, private spice blend, cut into 10 pieces per chicken (breast split)*

**Marinated & Grilled Chicken Tenders** | \$9/individual serving | \$65/half pan (8-10 servings) | \$130/full pan (16-24 servings)  
*marinated with Public House signature orange juice, soy sauce, garlic and onion marinade*

**Red Wine Braised Pot Roast** | \$9/5 oz. serving (each, can be cut in half)  
*48 hour braised beef with red wine and veal demiglace*

**Monday Meatloaf** | \$70/half pan (10-14 servings) | \$130/full pan (20-28 servings)  
*beef meatloaf, topped with ketchup + worcheshire glaze*

**Beef Tenderloin** | \*market price\*, average \$300 per 5 lb. tenderloin (12-16 servings)  
*whole beef tenderloin, seasoned and grilled, sliced according to your serving size*

**Atlantic Salmon** | \$10/5 oz. serving (each) | \$70/half pan (8 servings) | \$140/full pan (16 servings)  
*seasoned & grilled, finished with butter*

**Carolina Trout** | \$18/full trout (2 filets) | \$140/half pan (16 filets) | \$280/full pan (32 filets)  
*boneless filet is sauteed and served skin on*



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### LOCAL PRODUCE & SIDES

Mashed Potatoes | Creamy Parmesan Grits | Macaroni Shells & Cheese | Garlic Green Beans | Roasted Beets & Goat's Cheese | Seasonal Side (please refer to regular menu for current options)

\$5 individual serving | \$50/half pan (16-20 servings) | \$100/full pan (30 -40 servings)

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### DESSERT

**Natural Banana Pudding with Chocolate Chip Cookies**

\$8 individual serving | \$60/half pan (12-16 servings) | \$120/full pan (24-30 servings)

**Praline Caramel Carrot Cake**

\$10 individual serving | \$70/half pan (12-16 servings) | \$140/full pan (24-30 servings)

**Peanut Butter & Chocolate Mousse Pie**

\$10 slice | \$45/whole pie (6 slices)

**Jack Daniel's TN Whisky Chocolate Cheesecake**

\$11 slice | \$45/whole pie (6 slices)

**Key Lime Pie, Graham Cracker Crust**

\$10 slice | \$45/whole pie (6 slices)

**Vanilla Bean Crème Brûlée**

\$8 individual serving

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### CATERING SUPPLIES AVAILABLE

**Disposable Serving Utensils** | Included

*all necessary serving utensils, disposable and/or reusable black plastic spoons, tongs, etc.*

**Service Plates, Flatware, Etc.** | \$2 per setting

*high quality disposable plates, plasticware & napkins*

**Disposable Chafing Stands & Sterno** | \$10 each

*wire chafing stands, water pans & sterno*



**CATERING & PICK UP WORKSHEET**

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Name:							
Date:							
Time:							
Item	Qty (ea.)	Price	Qty	Price	Qty	Price	Total
Pim Cheese & Grilled Sourdough		\$20.00		\$40.00			\$0.00
Jalepeno Cheddar Muffins - 6 ea.		\$3.00					\$0.00
Deviled Eggs + Bacon Brittle - 6 ea.		\$8.00					\$0.00
House Salad		\$8.00		\$35.00		\$70.00	\$0.00
Caesar Salad		\$8.00		\$35.00		\$70.00	\$0.00
Quinoa Salad		\$16.00		\$75.00		\$150.00	\$0.00
Fried Chicken		\$30.00					\$0.00
Grilled Chicken		\$9.00		\$65.00		\$130.00	\$0.00
Pot Roast - each		\$9.00					\$0.00
Meatloaf - each				\$70.00		\$130.00	\$0.00
Beef Tenderloin - pc each		\$300.00					\$0.00
Salmon		\$10.00		\$70.00		\$140.00	\$0.00
Trout		\$18.00		\$140.00		\$280.00	\$0.00
Mashed Potatoes		\$5.00		\$50.00		\$100.00	\$0.00
Grits		\$5.00		\$50.00		\$100.00	\$0.00
Macaroni & Cheese		\$5.00		\$50.00		\$100.00	\$0.00
Roasted Beets		\$5.00		\$50.00		\$100.00	\$0.00
Green Beans		\$5.00		\$50.00		\$100.00	\$0.00
Banana Pudding		\$8.00		\$60.00		\$120.00	\$0.00
Carrot Cake		\$10.00		\$70.00		\$140.00	\$0.00
Peanut Butter Pie		\$10.00		\$45.00			\$0.00
Jack Chocolate Cheesecake		\$11.00		\$45.00			\$0.00
Key Lime Pie		\$10.00		\$45.00			\$0.00
Crème Brulee		\$8.00					\$0.00
Public House Mini Desserts		\$5.00					\$0.00
Chocolate Chip Cookies		\$2.50					\$0.00
Settings		\$2.00					\$0.00
Chafing stands & sterno		\$10.00					\$0.00
						<b>Subtotal</b>	\$0.00
						<b>Tax</b>	9.25% \$0.00
						<b>Pickup</b>	\$0.00
						<b>Total</b>	\$0.00

Notes: