



CATERING & PICK UP MENU

Please allow at least 2 days' notice for small pickup orders and at least 1 week's notice for large orders or if needing delivery. *Delivery not included.

Please call 423.266.3366 or email laura@publichousechattanooga.com for quote with delivery.



SNACKS

Pimento Cheese | \$15/pint | \$30/quart
served with grilled Niedlov's sourdough

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

Jalepeno & Cheddar Muffins | \$3 per order
(6 muffins per order)



SALADS

House Salad | \$7/individual serving | \$30/half pan (6-8 servings) | \$60/full pan (16 – 20 servings)
mixed organic lettuces, sliced radish, cherry tomato, green beans, spiced pecans, blue cheese, herb-lemon vinaigrette

Caesar Salad + Grilled Red Onions | \$7 individual serving | \$30 1/2 pan (6-8 servings) | \$60/full pan (16-20 servings)
chopped romaine hearts, sourdough croutons, grilled onions, housemade anchovy dressing, grated grana padano cheese

Quinoa Salad | \$13/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



MAIN PLATES

Fried Chicken · \$10/half chicken (5 pieces) - \$18/full chicken (10 pieces)
sweet tea brined organic chicken, private spice blend, cut into 10 pieces per chicken (breast split)

Marinated & Grilled Chicken Tenders | \$8/individual serving | \$60/half pan (8-10 servings) \$120/full pan (16 – 24 servings)
marinated with Public House signature orange juice, soy sauce, garlic and onion marinade, grilled

Red Wine Braised Pot Roast | \$7/4 oz. serving (each, can be cut in half)
48 hour braised beef with red wine and veal demiglace

Monday Meatloaf | \$8/6 oz. meatloaf (each)
local beef and pork meatloaf, topped with house canned summer tomato sauce

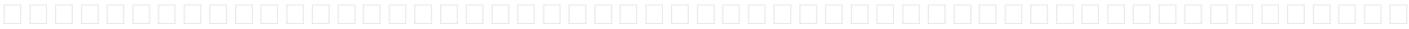
Beef Tenderloin | \$240 5 lb. average tenderloin (12 – 16 serving)
whole beef tenderloin, seasoned and grilled, sliced according to your serving size

Faroe Island Salmon | \$7/4 oz. serving (each) | \$50/half pan (8 servings) | \$100/full pan (16 servings)
grilled faroe island salmon

Grilled Trout | \$16/individual serving | \$120/half pan (8 full servings) | \$240/full pan (20 full servings) *full trout (can be cut in half), served with gribiche on side*



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LOCAL PRODUCE & SIDES

Mashed Potatoes | Creamy Grits | Macaroni & Cheese | Roasted Beets & Goat's Cheese
Garlic Green Beans | Seasonal Side

\$5 individual serving | \$40/half pan (16 - 20 servings) | \$80/full pan (30 - 40 servings)
**Additional Seasonal Sides always available*



DESSERT

Natural Banana Pudding with Chocolate Chip Cookies
\$5 individual serving | \$50/half pan (12 - 16 servings) | \$100/full pan (24 - 30 servings)

Carrot Cake & Pecan Praline
\$7 individual serving | \$60/half pan (12 - 16 servings) | \$120/full pan (24 - 30 servings)

Peanut Butter & Chocolate Pie
\$8 individual serving | \$45/whole pie (6 - 12 slices)

Jack Daniel's TN Whisky Chocolate Cheesecake
\$8 individual serving | \$45/whole pie (6 - 12 slices)

Key Lime Pie
\$7 individual serving | \$40/whole pie (6 - 12 slices)

Crème Brulèe
\$5 individual serving



ADDITIONAL ITEMS

Catering Supplies · Included
all necessary chafing dishes, stands, fuel and serving utensils included (disposable and/or recyclable)

Service Plates, Flatware, Etc. · \$2 per setting
high quality disposable plates, silverware, napkins, cups

PUBLIC HOUSE

CHATTANOOGA

CATERING & PICK UP WORKSHEET



Name:							
Date:							
Time:							
Item	Qty (ea.)	Price	Qty	Price	Qty	Price	Total
Pimento Cheese		\$15.00		\$30.00			\$0.00
Deviled Eggs - 6 pcs each		\$6.00					\$0.00
Jalepeno Cheddar Muffins - 6 ea.		\$3.00					\$0.00
House Salad		\$7.00		\$30.00		\$60.00	\$0.00
Caesar Salad		\$7.00		\$30.00		\$60.00	\$0.00
Quinoa Salad		\$13.00		\$75.00		\$150.00	\$0.00
Fried Chicken		\$10.00		\$18.00			\$0.00
Grilled Chicken		\$8.00		\$60.00		\$120.00	\$0.00
Pot Roast - each		\$7.00					\$0.00
Meatloaf - each		\$8.00					\$0.00
Beef Tenderloin - pc each		\$240.00					\$0.00
Salmon		\$7.00		\$50.00		\$100.00	\$0.00
Trout		\$16.00		\$120.00		\$240.00	\$0.00
Mashed Potatoes		\$5.00		\$40.00		\$80.00	\$0.00
Grits		\$5.00		\$40.00		\$80.00	\$0.00
Macaroni & Cheese		\$5.00		\$40.00		\$80.00	\$0.00
Roasted Beets		\$5.00		\$40.00		\$80.00	\$0.00
Seasonal Vegetable		\$5.00		\$40.00		\$80.00	\$0.00
Green Beans		\$5.00		\$40.00		\$80.00	\$0.00
Banana Pudding		\$5.00		\$50.00		\$100.00	\$0.00
Carrot Cake		\$7.00		\$60.00		\$120.00	\$0.00
Peanut Butter Pie		\$8.00		\$45.00			\$0.00
Jack Chocolate Cheesecake		\$8.00		\$45.00			\$0.00
Key Lime Pie		\$7.00		\$40.00			\$0.00
Crème Brulee		\$5.00					\$0.00
Settings		\$2.00					\$0.00
						Subtotal	\$0.00
						Tax	9.25% \$0.00
						Total	\$0.00