

CATERING & PICK UP MENU

Please allow at least 1 week's 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.

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

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

Wedge Salad | \$8/individual serving | \$35/half pan (6-8 servings) | \$70/full pan (16-20 servings)

chopped iceberg lettuce, blue cheese crumbles, tomatoes, bacon, pickled red onions, blue cheese dressing

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

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 | \$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

**PUBLIC
HOUSE**
CHATTANOOGA

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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)

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 | \$48/whole pie (6 slices)

Key Lime Pie, Graham Cracker Crust

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

Vanilla Bean Crème Brûlée

\$8 individual serving

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

PUBLIC HOUSE

CHATTANOOGA

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
Wedge 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		\$48.00			\$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
						Subtotal	\$0.00
						Tax	9.25% \$0.00
						Pickup	\$0.00
						Total	\$0.00

Notes: