

**PUBLIC
HOUSE**
CHATTANOOGA

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.)

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 | \$7 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 | \$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 | \$7/individual serving | \$30/half pan (6-8 servings) | \$60/full pan (16-20 servings)
chopped romaine hearts, sourdough croutons, housemade anchovy dressing, grated grana padano cheese

Quinoa Salad | \$14/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 | \$14/half chicken (5 pieces) | \$28/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 | \$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

Faroe Island Salmon | \$10/5 oz. serving (each) | \$70/half pan (8 servings) | \$140/full pan (16 servings)
grilled faroe island salmon

Grilled Trout | \$18/individual serving | \$140/half pan (8 full servings) | \$280/full pan (16 full servings)
full trout (can be cut in half)

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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

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

Praline Caramel Carrot Cake

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

Peanut Butter & Chocolate Mousse Pie

\$8 individual serving | \$45/whole pie (8 slices)

Jack Daniel's TN Whisky Chocolate Cheesecake

\$8 individual serving | \$45/whole pie (8 slices)

Key Lime Pie, Graham Cracker Crust

\$8 individual serving | \$45/whole pie (8 slices)

Vanilla Bean Crème Brûlée

\$7 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

Name:							
Date:							
Time:							
Item	Qty (ea.)	Price	Qty	Price	Qty	Price	Total
Pim Cheese & Grilled Sourdough		\$15.00		\$30.00			\$0.00
Jalepeno Cheddar Muffins - 6 ea.		\$3.00					\$0.00
Deviled Eggs + Bacon Brittle - 6 ea.		\$7.00					\$0.00
House Salad		\$7.00		\$30.00		\$60.00	\$0.00
Caesar Salad		\$7.00		\$30.00		\$60.00	\$0.00
Quinoa Salad		\$14.00		\$75.00		\$150.00	\$0.00
Fried Chicken		\$14.00		\$28.00			\$0.00
Grilled Chicken		\$8.00		\$60.00		\$120.00	\$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		\$7.00		\$60.00		\$120.00	\$0.00
Carrot Cake		\$8.00		\$70.00		\$140.00	\$0.00
Peanut Butter Pie		\$8.00		\$45.00			\$0.00
Jack Chocolate Cheesecake		\$8.00		\$45.00			\$0.00
Key Lime Pie		\$8.00		\$45.00			\$0.00
Crème Brulee		\$7.00					\$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: