



kitchen & bar

# PRIVATE EVENT

## MENU PACKAGES

THROUGHOUT THE SPACE OF PUBLIC, A MODERNIST SENSIBILITY IS BLENDED WITH A CLASSIC AMERICAN STYLE. ITS DESIGN IS INSPIRED BY THE EXISTING ARCHITECTURE OF THE MASONIC TEMPLE AND ITS RHODE ISLAND STATE HOUSE NEIGHBOR. PUBLIC'S MASCULINE AND WARM SETTING IS A MEETING PLACE FOR HIPSTERS AND SENATORS ALIKE.

THE SCOPE OF WHICH IS LIMITED TO ONLY YOUR OWN PERSONAL VISION.....

FOR ASSISTANCE WITH YOUR DINING EXPERIENCE, PLEASE CONTACT:

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# HORS D'OEUVRES

**SHRIMP COCKTAIL-** *\$ MARKET PRICE PER PIECE*

**CRAB CAKES-** *\$ MARKET PRICE PER PIECE*

*Siracha Aioli*

**CAPRESE SKEWERS-** *\$4 PER PERSON*

*Fresh Ovaline Mozzarella with Tomato Drizzled With Fresh Herbs and Pesto*

**THAI CHICKEN SATAY-** *\$6 PER PERSON*

*Peanut Sauce*

**BARBECUE BEEF SKEWERS-** *\$7 PER PERSON*

*House made BBQ Sauce*

**CUCUMBER & SALMON MOUSE-** *\$6 PER PERSON*

*Cucumber Circles topped with Salmon Mousse*

**HUMMUS BRUSCHETTA -** *\$4 PER PERSON*

*Crostini topped with Public's Famous Hummus*

**STUFFED MUSHROOMS-** *\$5 PER PERSON*

*Stuffed With Homemade Pork Sausage, Breadcrumbs Topped With Herbed Garlic Butter*

**VEGETABLE SPRING ROLLS-** *\$5 PER PERSON*

*Served with Hot and Sour Sauce*

**GRILLED VEGETABLE SKEWER-** *\$5 PER PERSON*

*Drizzled with Truffle Oil*

*All items can be passed or presented*



# STATIONS

**ASSORTED BRICK OVEN PIZZA- \$8 PER PERSON**

*Chef's Choice*

**ARTISAN CHEESE DISPLAY- \$8 PER PERSON**

*Imported and Domestic Cheeses, Grilled French Bread and Crackers*

**Add a VEGETABLE CRUDITE - \$5 PER PERSON**

*Fresh carrots, celery, tomato and peppers with a horseradish dip*

**MEZZE PLATTER- \$8 PER PERSON**

*House Made Tzatziki, Hummus, Cucumbers, Tomato, Kalamata Olives & Warm Pita*

## SLIDER STATIONS

**BEEF BURGER- \$7 PER PERSON**

*Served With Cognac Aioli*

**LAMB BURGER- \$7 PER PERSON**

*Served With Tomato Jam & Arugula*

**PULLED PORK- \$6 PER PERSON**

*Served With BBQ Sauce & Coleslaw*

**TRUFFLE PORTOBELLO- \$6 PER PERSON**

*Served with Fried Onions and Truffle Aioli*

*Perfect for Cocktail Receptions*



# PLATED DINNER EVENTS

DINNERS ARE THREE COURSES

## *The Representative*

\$39.95

**First Course :**

**MIXED GREEN SALAD**

*Baby Tomatoes, Cucumbers, Red Onions, Grana Padano, Balsamic Vinaigrette*

**Second Course Choices:**

**PAN SEARED FILET OF SOLE**

*Pan Seared With Capers, Lemon & Brown Butter*

**HOUSE-MADE PORK RAGU WITH RIGATONI**

*Rigatoni Tossed With Pork Ragu, Finished With Whipped Ricotta & Shaved Parm Cheeses*

**GRILLED CHICKEN BREAST**

*Grilled, fresh lemon butter*

**ENTRÉES SERVED WITH SEASONAL VEGETABLES & WHIPPED POTATO**

**TIRAMISU WITH COFFEE AND ASSORTED TEAS**

*Add Espresso, Cappuccino or Herbal Teas for \$4 per person*

*Entree counts are required seven days in advance.*



# PLATED DINNER EVENTS

DINNERS ARE THREE COURSES

## *The Senator*

\$49.95

### First Course:

#### MIXED GREEN SALAD

*Baby Tomatoes, Cucumbers, Red Onions, Grana Padano, Balsamic Vinaigrette*

### Second Course Choices:

#### BRAISED SHORT RIB

*Red Wine, Carrots, Celery & Onion*

#### BAFFONI FARMS HALF CHICKEN

*Herb Cured, Garlic & Shallots*

#### CRISPY SALMON

*Pan Seared, Dijon Cream Sauce*

ENTRÉES SERVED WITH SEASONAL VEGETABLES & WHIPPED POTATO

#### TIRAMISU WITH COFFEE AND ASSORTED TEAS

*Add Espresso, Cappuccino or Herbal Teas for \$4 per person*

*Entree counts are required seven days in advance.*



# PLATED DINNER EVENTS

DINNERS ARE THREE COURSES

## *The Governor*

\$59.95

### First Course Choice:

#### MIXED GREEN SALAD

*Baby Tomatoes, Cucumbers, Red Onions, Grana Padano, Balsamic Vinaigrette*

#### HOUSE CEASAR SALAD

*Garlic Croutons, Baby Romaine, Shaved Parmesan, Lemon Anchovy Dressing*

### Second Course Choice:

#### PAN SEARED COD

*Pan Seared With Capers, Lemon & Brown Butter*

#### BAFFONI FARMS HALF CHICKEN

*Herb Cured, Garlic & Shallots*

#### FILET MIGNON

*Herb Butter, House Demi-Glace*

ENTRÉES SERVED WITH SEASONAL VEGETABLES & WHIPPED POTATO

TIRAMISU or CHEESECAKE WITH COFFEE AND ASSORTED TEAS

*Add Espresso, Cappuccino or Herbal Teas for \$4 per person*

*Entree counts are required seven days in advance.*



# BUFFET BRUNCH

**BASIC BRUNCH \$19.95**

Buffet of :

Coffee and Tea Service  
Orange and Cranberry Juice  
Fresh Fruit  
Scrambled Eggs  
Bacon and Sausage  
Home Fried Potatoes  
Assorted Breakfast Pastries, to include  
Danish, Muffins and Bagels

Add on: \$26.95

One Entrée and  
One Accompaniment

Entrees:

Herb Roasted Chicken  
Chicken with Lemon Caper Butter  
Spinach Benedict  
Grilled Flank Steak with Mushrooms  
Vanilla French Toast  
Pan Seared Cod with White Wine  
Coriander Crusted Salmon

Add on: \$31.95

Two Entrées and  
One Accompaniment

Accompaniments:

Rigatoni Marinara  
Nappa Cabbage Slaw  
Roasted Garlic Mashed Potatoes  
Roasted Asparagus  
Mixed Seasonal Vegetables  
Honey Glazed Carrots  
Maple Glazed Bacon Brussel Sprouts

All Prices Subject to 21% Service Charge and RI Sales Tax

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