



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:

General Manager Christopher Moore

401-919-5050 • cmoore.publickitchenbar@gmail.com

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

Counts of Entrees 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

Counts of Entrees 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

Entrees 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

