

PLATED DINNER MENU

“Publick House” Bakery Basket

House-Made Pecan Sweet Rolls, Nut Bread, Cornbread & Dinner Rolls
with Whipped Butter

Appetizers (Choice of One)

Appetizers are an Additional Charge Per Person

Classic Cream of Tomato \$3.50
with Cheese Crouton

Chilled Melon Bisque \$3.50
with Scallion Cream

Six-Mushroom & Spinach Soup \$4.95

Chilled Summer Tomato Gazpacho \$4.95
with Lime Crema

New England Clam Chowder \$4.95

Butternut Squash Bisque \$4.95
with Chive Crème Fraiche

Tortellini or Penne \$4.95
with choice of Alfredo or Pesto Sauce

Mushroom, Leek & Goat Cheese Tart \$7.95

Crab Cake \$5.95
with Corn-Tomato Relish & Basil Aioli

Jumbo Shrimp Cocktail \$5.95
with Horseradish-Cocktail Sauce

Shrimp Pinwheels \$8.95
with Cucumber Salad & Lemon Aioli

Baked Oyster Rockefeller \$9.95
with Wilted Arugula, Bacon & Gruyere Cheese

Salads (Choice of One)

“Publick House” Salad
Mixed Greens, Cucumbers, Tomatoes, Carrots, Red Onion
& House-Made Maple Vinaigrette

Caesar Salad
with Parmesan Cheese, Garlic-Herb Croutons
& Caesar Dressing

Bleu Cheese Salad
with Mixed Greens, Dried Cranberries, Walnuts
& Bleu Cheese Dressing

Roasted Beet Salad
with Mixed Greens, Tomatoes, Cucumbers & Radishes,
topped with Parmesan Crisps & Balsamic Vinaigrette

Spinach Salad
with Dried Cranberries, Candied Pecans,
Crumbled Goat Cheese & House-Made Maple Vinaigrette

Raspberry Pecan Salad
with Mixed Greens, Crumbled Goat Cheese
& Raspberry Vinaigrette

Arugula Salad
with Sliced Apples, Spiced Walnuts, Manchego Cheese
& House-Made Maple Vinaigrette

Entrées (Choice of Three)

Served with Chef's Choice of Potato & Vegetable

PASTA

Wild Mushroom Ravioli \$28.95
with Parmesan Cheese & Alfredo Sauce

Pasta Primavera \$28.95
with Roasted Garden Vegetables in a Light Cream Sauce

PORK

Mustard-Crusted Pork Loin \$29.95
with Spiced Apple-Pan Gravy [Minimum of 5 people]

Sofrito-Marinated Pork Chop \$29.95
with Banana Chutney

Pork Chop \$29.95
with Dijon-Pear Sauce

Roasted Pork Loin \$29.95
with Sweet & Sour Peaches



POULTRY

Baked-Stuffed Chicken \$29.95
with Spinach, Goat Cheese & Sundried Tomatoes,
topped with Velouté Sauce

Statler Chicken Breast \$28.95
with Lemon-Herb Sauce

Statler Chicken Francaise \$29.95
with Artichokes, Mushroom & Lemon Sauce

Orchard Chicken \$29.95
with Cornbread-Sausage Stuffing,
topped with Cider-Cream Sauce

Roasted Native Turkey \$28.95
with Cornbread-Sausage Stuffing,
Whole Cranberry Sauce & Pan Gravy

Roasted Statler of Chicken \$32.95
with choice of

- Strawberry-Rhubarb Compote
- Tomato, Basil & Roasted Garlic Sauce
- Red Grape-Riesling Sauce

BEEF / VEAL

Yankee Pot Roast \$28.95
with Pan Gravy

Roasted Prime Rib of Beef \$39.95
[Minimum of 10 people Monday through Thursday]

Roasted Tenderloin of Beef \$45.95
with Porcini-Pistachio Crust & Demi-Glace

Roasted Filet \$45.95
with Four-Mushroom Salad

Grilled Filet \$45.95
with Cranberry-Walnut Catsup

Braised Veal Short Rib \$39.95
with Herb-Braising Liquor

Roasted Veal Chops \$45.95
with Burgundy Wine Sauce

Pepper-Crusted NY Strip \$40.95
with Sauce Diane

SEAFOOD

Pan-Roasted Salmon \$30.95
with choice of Lemon-Dill Sauce or Three-Citrus Sauce

Seared Salmon \$30.95
with choice of Pomegranate-Molasses Gastrique
or Three-Berry Salsa

Buttercrumb Scrod \$30.95
with Lemon-Dill Sauce

“Publick House” Lobster Pie \$41.95

Olive & Parmesan-Crusted Swordfish \$36.95
with Tomato-Garlic Butter

Grilled Swordfish \$36.95
with Whole Grain Mustard-Chardonnay Sauce

Roasted Mahi Mahi \$33.95
with Portabella-Water Chestnut Relish

Crab-Stuffed Rainbow Trout \$34.95
with Bacon-Almond Vinaigrette

Chili & Lime-Marinaded Shrimp \$34.95
with Cilantro-Lime Sauce

Pan-Roasted Chilean Sea Bass \$43.95
with Smoked Sea Salt & Chive-Butter Sauce

Herb-Crusted Chilean Sea Bass \$43.95
with Caviar Beurre Blanc

DUETS

Roasted Tenderloin of Beef & Shrimp \$42.95
with Cabernet Reduction

Roasted Tenderloin of Beef & Salmon \$42.95
with Cabernet Reduction

Desserts (Choice of One)

- Carrot Cake
- Dark Chocolate Mousse Cake
- Warm Pecan Sweet Roll Bread Pudding
- White Chocolate Tart
- Raspberry Almond Tart

- Warm Deep-Dish Apple Pie
with Vanilla Ice Cream
- House-Made Biscuits & Strawberries
with Whipped Cream
- Cheesecake
with Strawberries

Guaranteed Count of Attendance, with Split Count of Entrees, is Due 5 Business Days Prior to Your Event Date

A 7% Massachusetts meal tax, a 15% service charge and an 8% taxable fees & commission will be added to the above prices. Prices are subject to change. Pricing is per person unless otherwise noted above. 2.14.19

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