



kitchen & bar

2020 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

The following are priced per selection:

Select Three - \$13 per person

Select Four - \$16 per person

Select Five - \$19 per person

CAPRESE SKEWERS

Fresh Mozzarella & Tomato Drizzled With Fresh Herbs and Pesto

THAI CHICKEN SATAY

Peanut Sauce

BARBECUE BEEF SKEWERS

House made BBQ Sauce

CUCUMBER & SALMON MOUSE

Cucumber Circles topped with Salmon Mousse

MEDITERANEAN PITA

Pita topped with Public's Famous Hummus and Tzatziki

STUFFED MUSHROOMS

Pork Sausage, Breadcrumbs, Herbed Garlic Butter

VEGETABLE SPRING ROLLS

Hot and Sour Sauce

GRILLED VEGETABLE SKEWER

Drizzled with Truffle Oil

SPICY NOODLE SPOONS

Siracha, peanut and lime

SIRLOIN BRUCHETTA

Goat Cheese Pickled Onions

SMOKED SALMON RADISH

Goat Cheese Chive

TUNA TARTARE SPOONS

Wasabi Avocado Soy Glaze



Perfect for Cocktail Receptions

STATIONS

ASSORTED BRICK OVEN PIZZA- \$4 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 and Warm Pita*

SLIDER STATIONS

BEEF BURGER- \$7 PER PERSON

Served with Cognac Aioli

LAMB BURGER- \$7 PER PERSON

Served with Tomato Jam and Arugula

PULLED PORK- \$6 PER PERSON

Served with BBQ Sauce and Coleslaw

TRUFFLE PORTOBELLO- \$6 PER PERSON

Served with Fried Onions and Truffle Aioli



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 and Brown Butter

HOUSE-MADE PORK RAGU WITH RIGATONI

*Rigatoni Tossed with Pork Ragu, Finished with Whipped Ricotta
and Shaved Parm Cheeses*

GRILLED CHICKEN BREAST

Grilled, Fresh Lemon Butter

ENTRÉES SERVED WITH SEASONAL VEGETABLES & 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 and Onion

BAFFONI FARMS HALF CHICKEN

Herb Cured, Garlic and Shallots

CRISPY SALMON

Pan Seared, Dijon Cream Sauce

ENTRÉES SERVED WITH SEASONAL VEGETABLES & 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 SALMON

Pan Seared with Capers and Lemon

BAFFONI FARMS HALF CHICKEN

Herb Cured, Garlic and Shallots

FILET MIGNON

Herb Butter, House Demi-Glace

ENTRÉES SERVED WITH SEASONAL VEGETABLES & 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.



DESSERT OPTIONS

Assorted Italian Pastries- \$6 per person

Assorted Mini Cupcakes- \$8 per person

Assorted Mini Truffles- \$8 per person

Assorted Mini Truffles and Chocolate Covered Strawberries- \$10 per person

Cookies & Brownies- \$5 per person

Coffee & Tea- \$4 per person

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

