



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](mailto: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 - \$15 per person*

*Select Four - \$17 per person*

*Select Five - \$21 per person*

### **CAPRESE SKEWERS**

*Fresh Mozzarella & Tomato Drizzled With Fresh Herbs and Balsamic*

### **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*



# STATIONS

**ASSORTED BRICK OVEN PIZZA- \$6 PER PERSON**

*Chef's Choice*

**ARTISAN CHEESE DISPLAY- \$10 PER PERSON**

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

**Add a VEGETABLE CRUDITE - \$4 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- \$8 PER PERSON**

*Served With Cheese and Ketchup*

**PULLED PORK- \$7 PER PERSON**

*Served With BBQ Sauce & Coleslaw*

**CRISPY CHICKEN - \$6 PER PERSON**

*Served with Fried Pickles & Siracha Aioli*

*Perfect for Cocktail Receptions*



# PLATED DINNER EVENTS

DINNERS ARE THREE COURSES

## *The Representative*

\$48.95

**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 BOLOGNESE**

*Penne, Meat Ragu & Shaved Parm Cheeses*

**CHICKEN PICATTA**

*Lemon Caper Sauce*

**ENTRÉES SERVED WITH SEASONAL VEGETABLES & POTATO**

**CHEESECAKE 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*

\$57.95

### First Course:

#### MIXED GREEN SALAD

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

### Second Course Choices:

#### BRAISED SHORT RIB

*Red Wine, Carrots, Celery & Onion*

#### CHICKEN MARSALA

*Wild Mushrooms, Marsala Wine Demi*

#### 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*

\$67.95

### 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 & Shallots*

#### FILET MIGNON

*Garlic 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*

