

**PUBLIC
HOUSE**
CHATTANOOGA

CATERING GUIDE



To receive a catering quote, please fill out the inquiry form
on the private events page of our website:

[Private Dining | Chattanooga - Public House](https://publichousechattanooga.com/private-dining-chattanooga)
(publichousechattanooga.com/private-dining-chattanooga)

From business lunches to the most important moments of people's lives, we are always excited at the opportunity to share our hospitality.

Public House Catering extends our dedication to detail, refined menu, and professional service beyond the restaurant. We bring the same standards and culinary artistry that define our in-house dining experience directly to your off-site events. Whether it's an intimate gathering or a grand celebration, Public House Catering ensures a seamless and memorable occasion.



PASSED HORS D'OEUVRES AND CANAPES

Priced by the dozen

Pimento Cheese, Grilled Sourdough & Fried Pickle - \$24/dozen

- our pimento cheese as a canape



Grilled Beef Skewers - \$48/dozen

- red onion, red pepper, and marinated beef



Marinated Mushroom & Herbed Goat Cheese Toast - \$30/dozen

- mixed mushroom duxelles on French bread crostini with goat cheese



Angel Biscuits with Fried Chicken and Honey - \$36/dozen

- buttery biscuits filled with crispy chicken tenders glazed with honey



House Smoked Trout & Cucumber Canapes - \$36/dozen

- smoked trout dip served on sliced English cucumbers



Salmon Croquettes with Sauce Gribiche - \$36/dozen

- sauteed salmon cakes topped with French tartar sauce



PASSED HORS D'OEUVRES AND CANAPES

Priced by the dozen

Country Ham Flatbread -

\$28/dozen pieces

- grilled flatbread, country ham, blue cheese, arugula



Individual Shrimp Cocktail -

\$36/dozen

- wild caught, Gulf shrimp in lemon vinaigrette, with cocktail sauce



Deviled Eggs with Candied

Bacon - \$24/dozen

- traditional deviled eggs topped with caramel coated bacon



HORS D'OEUVRE DISPLAYS

Priced to serve 25/50 guests

CHILLED FOOD

Pimento Cheese Board -

\$50 serves 25 / \$80 serves 50

- pimento cheese & grilled sourdough



Fresh Seasonal Fruit Display -

\$60 serves 25 / \$100 serves 50

- served with vanilla custard sauce



Cheese Board -

\$75 serves 25 / \$125 serves 50

- featuring domestic and imported cheeses



Vegetable Crudité -

\$60 serves 25 / \$100 serves 50

- raw vegetables + ranch dressing



Charcuterie Board -

\$125 serves 25 / \$225 serves 50

- cured meats, cheeses, and, accompaniments



Shrimp Cocktail Display -

\$75 serves 25 / \$150 serves 50

- cocktail sauce, lemon



HORS D'OEUVRE DISPLAYS

Priced to serve 25/50 guests

HOT FOOD

Fried Chicken Biscuits -

\$75 serves 25 / \$150 serves 50

- angel biscuits and honey butter



Sweet & Spicy Chicken Bites -

\$60 serves 25 / \$120 serves 50

- tossed in sriracha honey and served with Thai curry sauce



Grilled Vegetables -

\$60 serves 25 / \$100 serves 50

- with balsamic vinaigrette



Sliced Beef Tenderloin -

\$300 serves 12-16

- horseradish, house steak sauce



Little PH Cheeseburgers -

\$80 serves 25 / \$150 serves 50

- with sauteed onion and dill pickle



HORS D'OEUVRE DISPLAYS

Priced to serve 25/50 guests

DESSERTS

Fresh Baked Chocolate Chip Cookies -

\$50 serves 25 / \$80 serves 50



White Chocolate Blondies -

\$50 serves 25 / \$80 serves 50



PH Mini Desserts -

\$75 serves 25 / \$150 serves 50

- Assortment of our signature desserts



SALADS

House Salad -

\$9/individual serving

\$40/half pan (6-8 servings)

\$80/full pan (16-20 servings)

mixed organic lettuces, sliced radish, cherry tomato, green beans, spiced pecans, blue cheese, herb-lemon vinaigrette



Caesar Salad -

\$9/individual serving

\$40/half pan (6-8 servings)

\$80/full pan (16-20 servings)

chopped romaine hearts, sourdough croutons, housemade anchovy dressing, grated grana padano cheese



Wedge Salad -

\$9/individual serving

\$40/half pan (6-8 servings)

\$80/full pan (16-20 servings)

chopped iceberg lettuce, blue cheese crumbles, tomatoes, bacon, pickled red onions, blue cheese dressing



Quinoa Salad (seasonal) -

\$16/individual serving

\$75/half pan (6-8 servings)

\$150/full pan (16-20 servings)

please refer to regular menu for current description



MAIN PLATES

Fried Chicken -

\$30/full chicken (10 pieces)
*sweet tea brined organic chicken,
private spice blend, cut into 10
pieces per chicken (breast split)*



Marinated & Grilled Chicken Tenders -

\$9/individual serving
\$65/half pan (8-10 servings)
\$130/full pan (16-24
servings)
*marinated with Public House
signature orange juice, soy
sauce, garlic and onion
marinade*



Monday Meatloaf -

\$70/half pan (10-14 servings)
\$130/full pan (20-28 servings)
*beef meatloaf, topped with
ketchup + worcheshire glaze*



Red Wine Braised Pot Roast -

\$9/individual serving
\$70/half pan (10-12 servings)
\$140/full pan (20-24 servings)
*48 hour braised beef with red
wine and veal demiglace*



MAIN PLATES

Beef Tenderloin -

\$300 per 5 lb. tenderloin
(12-16 servings)

*whole beef tenderloin, seasoned
and grilled, sliced according to
your serving size*



Atlantic Salmon -

\$12/5 oz. serving (each)
\$80/half pan (8 servings)
\$160/full pan (16 servings)
*seasoned & grilled, finished with
butter*



Carolina Trout -

\$18/full trout (2 filets)
\$140/half pan (16 filets)
\$280/full pan (32 filets)
*boneless filet is sauteed and served
skin on*



LOCAL PRODUCE & SIDES

\$5 individual serving

\$50/half pan (16-20 servings)

\$100/full pan (30 -40 servings)

Mashed Potatoes



Roasted Beets & Goat Cheese



Macaroni Shells & Cheese



Creamy Parmesan Grits



Garlic Green Beans



Seasonal Side

(please refer to regular menu
for current options)



DESSERT

Natural Banana Pudding with Chocolate Chip Cookies -

\$8 individual serving

\$60/half pan (12-16 servings)

\$120/full pan (24-30 servings)



Praline Caramel Carrot Cake -

\$10 individual serving

\$70/half pan (12-16 servings)

\$140/full pan (24-30 servings)



Jack Daniel's TN Whisky Chocolate Cheesecake -

\$11 slice

\$48/whole pie



Key Lime Pie, Almond Flour Crust -

\$10 slice

\$45/whole pie



Vanilla Bean Crème Brulée -

\$8 individual serving



Chocolate Chip Cookies -

(by the dozen)

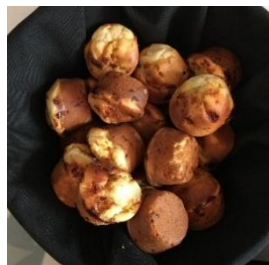
\$24 per dozen



SNACKS

Jalapeño Cheddar Muffins

\$6 per dozen



DRINKS

Sweet Tea \$11/gallon *includes cups & lemons*

Unsweet Tea \$11/gallon *includes cups, lemons & sweetener*

Lemonade \$11/gallon *includes cups*

Bottle water \$0.50 per guest

CATERING SUPPLIES AVAILABLE

Disposable Serving Utensils

(Included)

all necessary serving utensils, disposable and/or reusable black plastic spoons, tongs, etc.

Service Plates, Flatware, Etc.

\$2 per setting

high quality disposable plates, silver plasticware & linen-feel napkin

Disposable Chafing Stands & Sterno

\$10 each

wire chafing stands, water pans & sterno

CATERING FREQUENTLY ASKED QUESTIONS

DO YOU DELIVER?

Yes, Public House can deliver your order for a delivery fee. Please allow more notice when placing an order that needs delivery so that we can adjust our schedule accordingly.

CAN YOU PROVIDE SERVICE STAFF?

Yes. Please reach out for a quote that includes staffing.

CAN YOU PROVIDE BARTENDERS?

Yes. Please reach out for a quote that includes bar staff.

WHEN IS PAYMENT DUE?

Payment is required in advance for catering orders. For larger orders, we'd be happy to set up a payment plan and schedule.

DO YOU OFFER FULL-SERVICE CATERING?

We do not offer onsite cooking or plating but can set up a self-served buffet for your guests. For staffed events, hors d'oeuvres may be passed and/or stationary.

CAN YOU ACCOMMODATE VEGETARIANS OR GUESTS WITH ALLERGIES?

Yes, we are well versed in cooking for dietary concerns. Please address any allergy concerns with the catering manager and we'd be glad to assist you.

WHAT KIND OF SUPPLIES DO YOU PROVIDE?

We sell wire chafing stands and black plastic serving utensils for pickup and dropoff orders. For staffed events, we include stainless steel chafing stands, serving utensils and trays for hors d'oeuvre service. Public House does not rent supplies for events that we are not staffing.

DO YOU PROVIDE CHINA?

Due to the high demand of our restaurant and storage space constraints, we are unable to supply china, glassware or flatware for offsite events. We recommend contacting Showtime Event Rentals for china, flatware, glassware, tables, chairs, linens, etc.

DO YOU PROVIDE DECORATIONS?

No. We have a list of local florists we can recommend.

DO YOU CHARGE A CAKE CUTTING FEE?

Cake cutting would be included in our staffing rate. Please reach out for a quote that includes staffing.

