



**PUBLIC HOUSE
BREWING COMPANY®**

CATERING MENU



entrées

HOUSE SALAD AND ROLLS INCLUDED.

- Slow Smoked Pulled Pork Served with House BBQ Sauce with Buns
- Grilled Italian Sausage with Sautéed Peppers and Onions
- Italian Herb Roasted Chicken Breast
- Italian Beef - Slow cooked in Italian seasonings
- Southwest Pasta - Chorizo, corn, sautéed onions and bell peppers with a spicy rose sauce
- Choucroute Garnie - Locally sourced sausages on a bed of sautéed sauerkraut and onion
- Chicken Fettuccine Alfredo con Broccoli
- Bacon Rose Pasta - a blend of white and red sauce finished with bacon
- Heritage Pasta made with our House Red Sauce
- Five-Cheese Tri-Color Tortellini in an Old-World-Style White Cream Sauce

PRICING

1 ENTRÉE, 2 SIDES = 15.50/GUEST

2 ENTRÉES, 2 SIDES = 19.50/GUEST

EACH ADDITIONAL ENTRÉE ADD 4/GUEST

EACH ADDITIONAL SIDE ADD 2/GUEST

FEEL FREE TO MAKE SPECIAL REQUEST.

For reservations and orders call 573•261•3380 or email valerie.hahn@publichousebrewery.com.

* Prices do not include customary 18% service charge or applicable sales tax.

sides

- Roasted Garlic Three Cheese Mashed Potatoes
- Red Potato Salad with Bacon
- Creamy Pasta Salad
- Marinated Cucumber and Onion Salad
- Creamy Three Cheese Macaroni and Cheese (Add Bacon for .25 more per guest)
- Public House Beer Baked Beans
- Caprese - Organic heirloom tomatoes, fresh Mozzarella and basil with balsamic drizzle
- Roasted Red Pepper Hummus with Croustades
- House Coleslaw
- Roasted Seasonal Vegetables
- Estate Norton and Revelation Stout infused Collard Greens
- Fried Okra

sweets

- Tiramisu - A traditional Italian dessert made with Mascarpone cheese and lady fingers, soaked in espresso with a touch of liquor | 5.50/Guest
- Boston Cream Pie or Chocolate Cream Pie | 3.50/Guest
- Bread Pudding with Fruit Topping | 3.50/Guest

phbc pizza bar

THE PIZZA BAR OPTION HAS A 35 GUEST LIMIT.

DINNER INCLUDES:

- House Salad
- Antipasto Platter
- Roasted Red Pepper Hummus with Croustades
- Assorted PHBC Pizzas
- Bread Pudding
- Coffee/Iced Tea

LUNCH INCLUDES:

- House Salad
- Rustic dinner rolls & whipped butter
- Assorted PHBC Pizzas
- Coffee/Iced Tea

LUNCH - 12.95 / GUEST

DINNER - 17 / GUEST



BAR SERVICE

PRICES

PHBC Draft Beer - 5
St. James Winery Wines - 4 to 6
Soft Drinks - 2

PACKAGE BAR SERVICES

Open Bar Beer, Wine & Soda Package

Includes Public House Brewing Company's Rod's Cream Ale, Hide and Seek Hefeweizen, Frisco 1501 Amber Lager, Elusive IPA and Revelation Stout. Includes St. James Winery's Friendship School Red, Friendship School White, Velvet Red, Blackberry and Velvet White wine. Also includes iced tea and soft drinks.

First Hour: 8 / Guest
Each Additional Hour: 4 / Guest

Open Bar Premium Brand Package

Includes Public House Brewing Company's Rod's Cream Ale, Hide and Seek Hefeweizen, Frisco 1501 Amber Lager, Elusive IPA and Revelation Stout. Includes St. James Winery's Friendship School Red, Friendship School White, Velvet Red, Blackberry and Velvet White wine. Includes Pinckney Bend Gin, Johnnie Walker Double Black Scotch, Jameson Irish Whiskey and Buffalo Trace Distillery Bourbon. Also includes iced tea and soft drinks.

First Hour: 10 / Guest
Each Additional Hour: 6 / Guest

***HOST BAR PRICES DO NOT INCLUDE CUSTOMARY 18% SERVICE CHARGE OR APPLICABLE TAXES.**

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public house brewing company st. james reservation & catering guidelines

- Once space arrangements have been confirmed, all food, beverage and setup requests are due from guest to Public House Brewing Company St. James no later than two weeks prior to event date.
- Final guest count and changes are due from guest to Public House Brewing Company St. James no later than five (5) full business days prior to event date.
- Any event failing to submit a finalized menu selection to Public House Brewing Company St. James five (5) business days or less in advance of their event date will be provided a menu selection of Chef's choice for their event.

HOURS

Public House Brewing Company St. James is available for scheduled events seven (7) days per week. Please visit our website at www.publichousebrewery.com for detailed hours.

SEVERE WEATHER CONDITIONS

Public House Brewing Company St. James reserves the right to adjust scheduled event start times or cancel events due to severe weather conditions. The safety of our guests and employees is our top priority.

BOOKING AN EVENT

It is best to schedule your event with as much notice as possible, as dates fill very quickly. Please call 573-261-3380 to contact one of our Events Coordinators or to schedule an appointment to discuss your event and to view the facility.

MENUS

All food and beverages must be provided by Public House Brewing Company St. James. Our catering menu includes a wide variety of unique and popular items. In order to ensure that your event is coordinated with others that day, it is necessary to have chosen your menu two weeks in advance. Any event booked with less than two weeks' notice, prior to the event date, must select a menu immediately. All menu prices are subject to change without prior notice.

AUDIO-VISUAL EQUIPMENT

Public House Brewing Company St. James can provide options for your audio-visual needs. Screen and P.A. system are complimentary. Advanced notice for set up of audio-visual equipment is required.

BILLING

Final payment is due at the conclusion of the function.

ROOM TEMPERATURE

The temperature in the Public House Brewing Company St. James event spaces are electronically controlled and quite comfortable. If your area requires adjustment, please make your event attendant aware of this for adjustment.

DECORATIONS, SIGNS AND POSTERS

Any decorations, signs or posters should be free standing. There will be absolutely no taping, nailing or wiring to walls, floors or railings. Glitter and confetti will be strictly prohibited. The guest is responsible for the removal of all decorations and materials immediately following the completion of the event. If guest fails to remove all decorations and materials immediately upon the completion of the event, items will be disposed of at the our staff's discretion. A cleaning fee will be added to the guest's final invoice.

Thank you for booking your event with Public House Brewing Company St. James!
We look forward to serving you and your guests. Please call 573-261-3380 with any questions or concerns.