

PORTER'S PUBLICHOUSE CATERING

Cocktail Social

\$90 Per Half Tray – Feeds 15 to 20

Nachos

Your choice of Porter's award-winning chili or grilled chicken over tri-color tortilla chips with shredded cheese, tomatoes, black olives, jalapenos, sour cream, and Porter's house Salsa.

Party Dips

Your choice of spinach and artichoke dip, jalapeno crab dip, or buffalo chicken dip served with tri-color tortilla chips.

Cheese & Charcuterie

Assortment of imported cheeses and meats served with various olives, pickles, crackers, jams and spreads.

Porter's Chili Bar

Porter's award-winning chili served with an assortment of toppings such as diced red onion, jalapenos, shredded cheese, and sour cream.

Drumsticks

Our famous grilled drumsticks served with your choice of sauce. Served with ranch, bleu cheese, and celery sticks.

Publichouse Luncheon

\$140 Per Platter – Feeds 15 to 20

Pub Sandwiches

Platter of our two most popular cold sandwiches. Featuring the Odd Odds with turkey, provolone, Russian dressing, and coleslaw as well as the Lafayette with roast beef, mozzarella, roasted peppers, and pesto.

Philly Favorite

Cheesesteak platter with beef and chicken sauteed with onions, mushrooms, and our house steak sauce on hoagie rolls with melted provolone cheese.

Italian Market

Platter with Italian hoagies (sliced Imported meats, sharp provolone, lettuce, tomato, red onion, and vinaigrette) and chicken parmesan sandwiches on toasted ciabatta.

Porter Favorites

Platter of our two most popular hot sandwiches. Featuring the Porter with corned beef, Swiss, and house mustard on rye as well as the Apple Turkey Cheddar Melt on multigrain bread.

The Sides

(Included with Purchase of Any Luncheon Platter)

Your choice of chips, classic potato or pasta salad. Ask us about our variety of flavors that are available as well.

Dinner @ the Pub

½ Tray Feeds 15 to 20 / Full Tray Feeds 30 to 40

Pasta - - - \$60 / \$110

Pasta in your choice of house made vodka sauce, alfredo sauce, or garlic and oil.

Lemon Caper Grilled Chicken - - - \$120 / \$220

Grilled chicken breast topped with a sauce of white wine, butter, capers, fresh lemon juice, and chopped herbs.

Local Beef Meatballs - - - \$120 / \$220

Scratch made meatballs in your choice of red sauce, brown gravy, or an apricot jam.

Guinness Short Ribs - - - \$180 / \$340

Local short ribs braised in Guinness and served with Primordia Farms wild mushroom gravy.

Scampi Shrimp - - - \$120 / \$220

Sauteed shrimp in a rich sauce of garlic, shallots, fresh lemon zest, and butter.

Garlic & Herb Pork Loin - - - \$120 / \$220

Roasted pork tenderloin marinated in a blend of spices, fresh herbs and garlic. Sliced into individual portions.

Eggplant Parmesan - - - \$120 / \$220

Breaded eggplant pan-fried until golden brown. Topped with a tomato basil sauce, local mozzarella cheese, and a sprinkle of Parmesan.

Sides

½ Tray Feeds 15 to 20 / Full Tray Feeds 30 to 40

Balsamic Roasted Brussels Sprouts - - - \$50 / \$90

Roasted brussels sprouts with bacon, parmesan cheese, and a balsamic reduction.

Roasted Garlic Mashed Potatoes - - - \$60 / \$110

Rich mashed potatoes with cream, butter, and roasted garlic confit.

Pasta - - - \$60 / \$110

Pasta in your choice of house made vodka sauce, alfredo sauce, or garlic and oil.

Grilled Seasonal Vegetables - - - \$60 / \$110

Stir-fried blend of summer squashes, carrots, broccoli, and cashews with a soy-ginger sauce.

Cheddar & Gouda Mac n' Cheese - - - \$70 / \$130

Pasta tossed in a creamy cheddar and gouda sauce. Baked with garlic parmesan breadcrumbs.

Sweet Treats

\$35 Per Platter – Feeds 15 to 20

Seasonal Bread Pudding

House made bread pudding available in a range of seasonal flavors.

Assorted Cupcakes

Your choice of vanilla, chocolate, or red velvet cupcakes.

Tiramisu

Classic Italian dessert with mascarpone whipped cream and coffee-soaked lady fingers.

Vanilla Bean Cheesecake

Rich cheesecake flavored with pure vanilla and baked with a buttery graham cracker crust.

Triple Chocolate Brownies

Fudgy brownies loaded with chocolate chunks and drizzled with chocolate syrup and caramel.

An outside dessert fee of \$2 per guest applies if you would like to bring your own dessert.