



events

at Publican Quality Meats

contact our
events@oneoffhospitality.com
312.605.1614

the main cafe

The main café can accommodate 40 guests for a family-style, intimate dinner or for a lively cocktail party. Our large, wrap around patio is adjacent to this space and is a perfect location for a cocktail reception and happy hour.



chef's table

The chef's table can accommodate 12 guests down in our working kitchen for an unforgettable experience that places you and your closest friends or colleagues in front of all the action. This space is also used for our signature butcher demos and classes which can be incorporated with your dinner or event.



seated dinner

*All food is served family-style in a shared dining experience. Menu changes seasonally.
Additional menu items to each meal option are welcomed & encouraged.*

Family-Style Seated Dinner

\$65 per person menu

choose one starter, two veggies, two mains & one dessert

whole hog dinner

\$95 per person menu

*includes a presentation of the roasted pig, one starter,
two vegetables & one dessert*

minimum of 20 guests & must be selected at least 10 days prior to event date

seated dinner

starters

OYSTERS

*chef-selected east & west coast, 3 piece per person
add \$2/person*

CRUDO

citrus, jalapeno & sesame seed

SALMON RILLETTES

lemon, shallot, crème fraiche, fried capers & bagette

DRY AGED BEEF TARTARE

*chimichurri, sunflower seed & rye
add \$2/person*

PORK & DUCK RILLETTES

seasonal jam, herb & sourdough

BEET "TARTARE"

*fromage blanc, charred red onion, pistachio, sesame
& multigrain*

vegetables

LITTLE GEM SALAD

*radish, basil, fennel, breadcrumbs & poppyseed
buttermilk dressing*

ENDIVE & AVOCADO

chilean pebre sauce & shabazi spiced potato sticks

MARINATED KALE

parmesan, lemon & chili oil

CHARRED CUCUMBER

miso marinade, sesame seed, radish & arugula

MARINATED BEETS

urfa yogurt, pine nut relish, red onion & basil

PIRI-PIRI BRUSSELS SPROUTS

farro, pickled shallot & hazelnut picada

ROASTED POTATOES

spicy aioli & parmesan

BBQ CARROTS

dill, pecan & creamy herb dressing

proteins

SALMON

parsnip purée, grapefruit & salsa verde

SEA BASS

marinated eggplant, basil & crispy shallot

MAHI-MAHI

*green chile broth, new potato, aioli & cilantro
add \$10/person*

FARM CHICKEN

pqm mettwurst & frites

CRISPY PORK BELLY

puntanesca sauce, rapini & crispy bits

COTECHINO

lentil stew, creme fraiche & puffed rice

DUCK BREAST

*polenta, cherry balsamic vinaigrette & marcona almond
add \$10/person*

BUTCHER'S STEAK

*horseradish spatzle, raclette, cornichon & chimichurri
add \$10/person*

PQM RIBEYE

*charred lemon, sea salt & mint
add \$15/person*

seated dinner

dessert

COOKIES

assortment of fresh baked cookies

CREME BRULEE

fresh seasonal fruit

APPLE CRISP

creme fraiche whip

CHOCOLATE MOUSSE TRIFLE

toffee, caramel sauce & whipped cream

pies & cakes

WHOLE PIE

seasonal pie with whipped cream

\$30/pie

DEVILS FOOD CAKE

bittersweet chocolate ganache

SPICED CARROT CAKE

cream cheese frosting

WHITE CHOCOLATE BUTTERMILK CREAM

seasonal fruit & whipped creme fraiche

CLASSIC YELLOW CAKE

chocolate fudge frosting

6" cake serves 6-8 guests ... \$40

9" cake serves 9-12 guests ... \$60

Custom messaging & custom cakes are available upon request

36 hour notice required

beverage

On Consumption

all beer, liquor & pre-selected wine will be available to your guests throughout the entire event unless otherwise specified

beer

two rotating drafts & a selection of craft bottles & cans

wine

rotating selection of european & old world varietals

liquor

bar with classic cocktails & standard mixers

reception fare

All items are available as pre-dinner hors d'oeuvres or as a la carte options for your reception-style event

platters & boards

served as stationed items · priced per person · minimum of 10 guests

CRUDITE

chef's selection of vegetables & dips

PUBLICAN QUALITY BREAD

selection of fresh breads

CHEESE

selection of artisanal cheeses & accompaniments

CHARCUTERIE

served with bread, pickles, mustard & jam

GRAND SEAFOOD TOWER

three tiers of chef-selected raw & prepared seafood served with mignonette, cocktail sauce, lemons & crackers

PORK RINDS

cheddar cheese & espelette pepper

composed bites

passed or stationary · priced per piece · minimum of 10 guests

seafood

OYSTERS

chef-selected east & west coast

GRILLED OYSTERS

tallow, hot sauce & breadcrumbs

SHRIMP COCKTAIL

signature cocktail sauce

SALMON CEVICHE

soy, scallion, sesame & tarragon crackers

vegetables

MUSHROOM

almond-garlic sauce, espelette & sesame toast

CUCUMBER

zhoug, ricotta, pepita & sourdough

CHEF'S HUMMUS

pistachio, nigella seed & pita

meat

PIMENTO CHEESE

prosciutto, dill pickle & sesame toast

PORK & DUCK RILLETTES

seasonal jam, herb & sourdough

PORK BELLY

jam, herb & biscuit

DUCK CONFIT

horseradish butter, cornichon & ciabette

AVEC DATES

chorizo-stuffed medjool dates with bacon & piquillo pepper-tomato sauce

MINI PORCHETTA SANDWICH

b&b pickles, red onion, aioli & ciabatta

MINI PQM BURGERS

spicy aioli, pickle & american cheese

additional info

parking

Valet parking is available via The Publican, which is directly across the street from Publican Quality Meats. Valet is \$17 per car. You can include your guests' parking on the final bill or have the guest pay for their own service.

corkage & cake

Our corkage fee is \$25 per 750 ml bottle with a 2 bottle maximum. Should you wish to bring in your own cake, our cake cutting fee is \$3 per slice.

allergies & dietary restrictions

We happily accommodate most allergies & dietary restrictions by creating individual dishes for the guests who need them. This will not alter the selected menu for the rest of the group.

guest count & menu details

We do require all menu selections 14 days prior to your event and a guaranteed guest count 3 business days prior to your event. You will be charged for your guaranteed guest count of amount in attendance, whichever is greater. We allow for an increase of up to 3 above your guaranteed count. Anything greater is at the discretion of the operations team.

audio visual

The building is equipped with a premium sound system that can play your requested genres or musical selections. We also have a 6' screen available to rent for \$75.

menus

We print custom menus with your logo or header at no additional charge.

fees

All contracted events will be subject to a 20% service charge, local sales tax & a 3% administrative fee.