

**PUBLIC  
HOUSE**



**NATIONAL HARBOR**

# **BANQUET & PRIVATE EVENTS**

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[www.PublicHouseNationalHarbor.com](http://www.PublicHouseNationalHarbor.com) | [@PublicHouseNH](https://www.instagram.com/PublicHouseNH)

# APPETIZERS & HORS D'OEUVRES

*\*Serves 20 people*

## **Cheese Plate \$75**

served with crackers and grapes

## **Fresh Fruit \$85**

variety of seasonal fruit

## **Fresh Crudit  \$55**

variety of seasonal vegetables  
served with ranch

## **Classic Bruschetta \$65**

oven roasted tomatoes, basil and  
balsamic reduction served on toast points

## **Grilled Vegetable Kabobs \$65**

seasonal vegetables & basil-herb drizzle

## **Chilled Shrimp Cocktail \$120**

jumbo shrimp served with lemon & citrus cocktail  
sauce

## **Chicken Quesadillas \$75**

flour tortilla & 3 cheese blend  
served with sour cream & house salsa

## **Cheesesteak Spring Rolls \$100**

shaved ribeye steak, chipotle peppers, jalape o  
jack cheese & onions.  
served with spicy ketchup.

## **Jumbo Chicken Wings \$90**

buffalo, old bay, bbq or thai chili  
served with ranch or bleu cheese

## **Grilled Lamb Chops \$160**

served with tzatziki sauce

## **Asian Chicken Skewers \$105**

grilled chicken & seasonal vegetables  
tossed in a thai sesame sauce

## **Fish Tacos \$160**

blackened mahi-mahi, flour tortillas, cabbage  
slaw, creamy chipotle sauce, mango salsa

## **BBQ Bacon Wrapped Shrimp \$160**

## **Panko Onion Rings \$85**

panko crusted sweet onions  
served with ranch & horseradish cr me

## **Honey Glazed Smoked Salmon \$155**

## **Chips & Dip \$65**

salsa & beer cheese dip

## **Turkey BLT Wrap \$85**

flour tortilla, bacon, lettuce, tomato,  
chipotle pesto

## **Pretzel Bites \$85**

beer cheese & horseradish mustard

## **Turkey Burger Sliders \$90**

provolone cheese, lettuce, tomato

## **Steak Sliders \$120**

sauteed onion, horseradish cream

## **Cheese Burger Sliders \$90**

american cheese, lettuce, tomato, pickles



# BUFFET SELECTIONS

*\*Serves 20 people*

**Redwine Braised Beef \$200**

served sliced

**Atlantic Salmon \$185**

**Pork Loin \$140**

with french onion sauce

**Jambalaya \$160**

**Roasted Chicken \$140**

rosemary pan sauce

**Pesto Alfredo Pasta \$120**

seasonal vegetables

**with chicken \$160**

**Blackened Mahi-Mahi \$210**

**Mashed Potatoes \$45**

**Sautéed Broccoli \$50**

**Seasonal Vegetable Medley \$60**

**Seasoned Rice \$60**

**House or Caesar Salad \$50**

**Collard Greens \$55**

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**Chocolate Covered Strawberries \$60**

**Cheesecake bites \$60**

**Fresh Baked Cookies \$40**

**Fudge Brownies \$60**



# DINNER PRIX FIXE

<b>The Lincoln</b>	2 starter options	2 entrée options	dessert course	\$50/person
<b>The Jefferson</b>	2 starter options	3 entrée options	dessert course	\$60/person
<b>The Washington</b>	3 starter options	4 entrée options	dessert course	\$68/person

*\*Includes non-alcoholic beverages excluding red bull energy drinks and bottled water*

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## STARTERS

### Seasonal Soup

chef's rotating selection

### Caesar Salad

romaine, pecorino romano, garlic croutons, caesar dressing

### Market Salad

mixed field greens, tomato, red onion, cucumber, classic vinaigrette

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## ENTRÉES

### Pesto Alfredo Pasta

cavatappi, chipotle pesto alfredo, fresh herbs, asiago, white wine, seasonal vegetables, grilled baguette

### Oven Roasted Chicken

herb crusted marinated chicken, mashed potatoes, braised collard greens, rosemary pan sauce

### NY Strip

mashed potatoes, broccoli, house steak sauce  
\*cooked medium

### Blackened Mahi-Mahi

mango salsa, seasoned rice, broccoli

### Atlantic Salmon

pan-seared salmon, seasoned rice, broccoli, lemon-caper butter sauce

### Fried Chicken

hand breaded chicken breast, mashed potatoes, collard greens, rosemary pan sauce

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## DESSERTS

### Cookie Dough Smash

### Chocolate Peanut Butter Pie

### NY Style Cheesecake



# BEVERAGES

*\*Pricing per person*

## STANDARD PACKAGE

**One Hour: \$17**  
**Two Hours: \$34**  
**Three Hours: \$50**

### **Beer (bottles)**

Budweiser  
Coors Light  
Michelob Ultra  
Miller Lite  
Corona  
Heineken  
Yuengling

### **Wine**

Greystone Cabernet  
Greystone Merlot  
Greystone Chardonnay

## PREMIUM PACKAGE

**One Hour: \$25**  
**Two Hours: \$45**  
**Three Hours: \$65**

\*Liquor is only served in the form of one-liquor mixed drinks. No shots, specialty cocktails, martinis, or on-the-rocks pours are available with this offer

### **Liquor**

Stoli  
Bacardi  
Beefeater  
Captain Morgan  
1800 Silver  
Jack Daniels  
Jim Beam  
Dewar's  
Tullamore Dew

### **Beer**

***Includes all draft beer and bottle selections under \$10***

### **Wine**

***Includes all standard wines***

Whites  
Caposaldo Pinot Grigio  
Covey Run Riesling  
Canyon Road White Zinfandel

### **Reds**

Red Rock Pinot Noir  
Alta Vista Malbec

## DELUXE PACKAGE

**One Hour: \$35**  
**Two Hours: \$65**  
**Three Hours: \$85**

\*Liquor is only served in the form of one-liquor mixed drinks. No shots, specialty cocktails, martinis, or on-the-rocks pours are available with this offer

### **Liquor**

***Includes all premium liquor***

Ketel One  
Tanqueray  
Patron Silver  
Woodford Reserve  
Crown Royal  
Johnny Walker Black  
Jameson

### **Beer (bottles)**

***Includes all draft and bottled beer selections***

### **Wine**

***Includes all standard and premium wine selections***

Whites  
Pomea Cava Rosé  
Riondo Prosecco  
Seven Daughters Moscato  
Infamous Goose Sauvignon Blanc

### **Reds**

MacMurray Ranch PN  
Renwood Zinfandel



# BEVERAGES

*continued*

## CONSUMPTION BASED BAR

Consumption based bars are charged based on the individual beverage ordered. Beverages are either ordered and purchased by the individual guest or can be added to the final bill at the end of the event and paid for by the host. If the host opts to cover the consumption based tab for their attendees, they can set limitations and/or restrictions on the beverages.

Any of our bottled or draft beers, wines & liquors are available for a consumption based bar.

\*All minimum spends in reference to private events must be reached before guest can opt for individual based tabs.

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*\*Non-alcoholic beverages are \$3 per person with refills*

*\*Satellite bar available upon request. To staff requires an additional \$100 charge*



# PRIVATE DINING



## FEATURES

- 42" flat panel LCD television with HDMI capabilities
- Fully enclosed with adjustable lighting
- Audio system with iPod attachment, satellite radio or television volume\*
- White cotton linens are standard. Specialty linens available upon request\*

\*Additional fee may be required

## SEATING ACCOMMODATIONS

### Private Dining Room

Formal dinner: 45 guests seated  
Cocktail style: 60 guests

### Private Dining Room/Back Bar

Cocktail style only: 80 guests

### Main Dining Room

Seated: 70 guests  
Cocktail style: 80 guests

### Patio

Seated: 55 guests  
Cocktail style: 85 guests  
*\*Not fully covered - umbrellas only*

### Full Restaurant Buyout

Seated: 130 guests (restaurant only)  
Seated: 180 guests (with patio and bar seats)  
Cocktail Style: 250-300 guests

### Booth Seating

\*Only available during select dates and times.  
Secures the booths and the adjacent bar space

