

**PUBLIC
HOUSE**



NATIONAL HARBOR

BANQUET & PRIVATE EVENTS

199 Fleet Street National Harbor, MD 20745 | 240.493.6120
www.PublicHouseNationalHarbor.com | [@PublicHouseNH](https://www.instagram.com/PublicHouseNH)

APPETIZERS & HORS D'OEUVRES

**Serves 20 people*

Cheese Plate \$125

served with crackers and grapes

Fresh Crudité \$70

variety of seasonal vegetables
served with ranch

Classic Bruschetta \$80

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

Grilled Vegetable Kabobs \$80

seasonal vegetables & basil-herb drizzle

Chilled Shrimp Cocktail \$130

jumbo shrimp served with lemon & citrus cocktail
sauce

Chicken Quesadillas \$90

flour tortilla, three cheese blend, lime crema,
guacamole, peppers, onions, cilantro

Cheesesteak Spring Rolls \$120

ribeye, chipotle peppers, bell peppers, onions,
american cheese, smokey aioli

Jumbo Chicken Wings \$90

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

Chicken & Waffle Bites \$90

buttermilk waffle battered chicken tenders,
syrup, red pepper jam

Grilled Cheese & Tomato Bisque Shooters \$80

three-cheese mini grilled cheese, creamy tomato
bisque

Asian Chicken Skewers \$105

grilled chicken & seasonal vegetables
tossed in a thai sesame sauce

Shrimp Tacos \$160

smoked pineapple glaze, pickled onions &
jalapenos, guacamole, lettuce, lime crema,
cilantro, rice

BBQ Bacon Wrapped Shrimp \$160

Mexican Street Corn Dip \$70

chili powder, lime, cilantro, chips

Chips & Dip \$70

salsa & queso blanco

Turkey BLT Wrap \$90

flour tortilla, bacon, lettuce, tomato,
chipotle pesto

Pretzel Bites \$85

queso blanco, cilantro, soft pretzel twists

Turkey Burger Sliders \$100

provolone cheese, lettuce, tomato

Crispy Buffalo Cauliflower \$80

buffalo sauce, ranch

Cheese Burger Sliders \$100

american cheese, lettuce, tomato, pickles

Veggie Burger Sliders \$90

wild rice, oats and black bean patty,
arugula, roasted tomato, cheddar,
dijonnaise



BUFFET SELECTIONS

**Serves 20 people*

Seared & Sliced Flat Iron Steak \$200

served with house steak sauce

Atlantic Salmon \$185

served with white wine butter sauce

Jambalaya \$160

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

Roasted Chicken \$140

black pepper gravy

Shrimp & Grits \$150

white cheddar grits, blackened shrimp

Italian Sausage & Rigatoni Pasta \$140

ground sausage, red wine, garlic, red onion, chili pepper, spinach, tomato sauce, heavy cream, grated parmesan, grilled baguette

Mashed Potatoes \$55

Seasonal Vegetable Medley \$60

Seasoned Rice \$60

Mac & Cheese \$55

Charred Brussels Sprouts \$55

Collard Greens \$55

Fries \$50

Caesar Salad \$65

romaine, pecorino romano, croutons

Market Salad \$60

harvest lettuce blend, red onion, bell pepper, grape tomato, cucumber, balsamic vinaigrette

Cobb Salad \$70

romaine, bacon, avocado, chopped egg, tomato, blue cheese, buttermilk ranch dressing

Cheesecake bites \$60

Ricotta Beignets \$60

powered sugar, salted caramel espresso cream, raspberry reduction

Fresh Baked Cookies \$40

Fudge Brownies \$60



DINNER PRIX FIXE

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

**Includes non-alcoholic beverages*

STARTERS

Classic Tomato Soup

Chipotle Chicken Tortilla Soup

Caesar Salad

romaine, pecorino romano, croutons

Market Salad

harvest lettuce blend, red onion, bell pepper ,
grape tomato, cucumber, balsamic vinaigrette

ENTRÉES

Italian Sausage & Rigatoni Pasta

ground sausage, red wine, garlic, red onion,
chili pepper, spinach, tomato sauce, heavy
cream, grated parmesan, grilled baguette
**vegetarian option available*

Southern Chicken & Gravy

10oz skin-on chicken breast, mashed
potatoes, collard greens, black pepper gravy

Steak Frites

house rubbed flat iron steak, french fries,
house steak sauce, herbed butter
**cooked medium*

Shrimp & Grits

white cheddar grits, braised collard
greens, cajun cream, roasted
andouille

Atlantic Salmon

maple glazed salmon, sweet potato
mash, charred brussel sprouts

Chicken & Waffles

citrus vanilla butter, maple syrup

DESSERTS

**Served family style*

Brownies, Chocolate Chip Cookies, Cheesecake Bites



BAR PACKAGES

PRICED PER PERSON, PER HOUR

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

TOP SHELF 40.00

includes

- select bottle beer
- draft beer
- top self liquor
- wines by the glass

PREMIUM 30.00

includes

- select bottle beer
- draft beer
- premium liquor
- wines by the glass

BEER & WINE 20.00

includes

- select bottle beer
- draft beer
- wines by the glass

CONSUMPTION BASED BAR

consumption based bars are charged based on the individual beverage ordered. The host can set limitations and/or restrictions on the beverages.

NON-ALCOHOLIC BEVERAGES

3.50 each

- coffee
- tea
- juice
- soft drinks



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

