

**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 \$70**

served with crackers and fresh seasonal fruit

## **Fresh Fruit \$70**

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

## **Mezze Plate \$85**

garlic hummus, mediterranean olives, cucumber,  
tomato, feta served with grilled pita

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

seasonal vegetables & basil-herb drizzle

## **Maryland Style Crab Dip \$130**

lump crab, white cheddar, spinach,  
artichoke hearts, roasted garlic & shallots,  
old bay served with grilled pita

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

jumbo shrimp served with lemon & citrus  
cocktail sauce

## **Sweet Corn & Crab Hushpuppies \$100**

served with tomato remoulade

## **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

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

grilled chicken & seasonal vegetables  
tossed in a thai sesame sauce

## **Mini Maryland Crab Cakes \$140**

served with spicy malt tarter  
& citrus cocktail sauce

## **Filet Bruschetta \$180**

roasted tomato, arugula, balsamic  
& blue cheese served on grilled flatbread

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

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

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

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

served with tzatziki sauce

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

## **Prosciutto & Mozzarella Kabobs \$125**

fresh mozzarella wrapped in prosciutto  
with balsamic glaze

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

guacamole, homemade salsa & beer cheese

## **Classic Club Sliders \$85**

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

## **Pretzel Bites \$85**

beer cheese & horseradish mustard

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

brie cheese



# BUFFET SELECTIONS

*\*Serves 20 people*

**Red Wine 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**

**Mashed Potatoes \$40**

**Sautéed Green Beans \$50**

**Seasonal Vegetable Medley \$60**

**Seasoned Rice \$60**

**House or Caesar Salad \$40**

**Collard Greens \$55**

**Herb Cornbread Stuffing \$50**

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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

### Simple Salad

mixed greens, ricotta salata, bacon, roasted tomato, shaved white onions, honey mustard vinaigrette

### Caesar Salad

romaine, pecorino romano, parmesan crisps, garlic croutons, fried shallots, caesar dressing

### Market Salad

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

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## ENTRÉES

### Pesto Alfredo Pasta

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

### Oven Roasted Chicken

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

### NY Strip

mashed potatoes, green beans, baby carrots, herb compound butter, house steak sauce  
\*cooked medium

### Pork Chop

center cut bone-in chop, herb cornbread stuffing, broccoli and cauliflower, onion gravy

### 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

### Apple Crisp

### NY Style Cheesecake



# BRUNCH PRIX FIXE

**The Kennedy**      1 starter option      3 entrée options      dessert course      \$35/person

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

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## STARTERS

### Yogurt & Granola

greek yogurt, housemade granola

### Seasonal Fruit

## ENTRÉES

### Harbor Breakfast

two eggs served any style, home fries, bacon, sausage, texas toast

### Sausage Biscuits & Gravy

eggs any style, home fries

### Garden Omelet

bell peppers, roasted tomato, spinach, goat cheese, home fries, texas toast

### Apple Pie French Toast

brioche, maple syrup, cream cheese frosting

### Classic Chicken Caesar

romaine hearts, pecorino romano, garlic croutons, grape tomatoes, classic caesar dressing

### Maryland Crab Cake Sandwich

lump crab meat, tomato remoulade, leaf lettuce, toasted brioche  
\*served with fries or salad

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## DESSERTS

### Chocolate Covered Strawberries

### Strawberry Shortcake Bites



# BEVERAGES

*\*Pricing per person*

## STANDARD PACKAGE

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

### **Beer**

Budweiser  
Bud Light Coors Light  
Michelob Ultra  
Miller Lite  
Corona  
Heinken  
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**

Absolut  
Cruzan  
Beefeater  
Captain Morgan  
Jose Cuervo Gold  
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  
Bombay Sapphire  
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

