



EVENT MENU CONTRACT

Client agrees to email (phalexanderevents@gmail.com) the attached menu selection contract from the event menu provided (from the event menu provided www.thepublichouseco.com) a minimum of 10 days prior to the event. Failure to do so may result in cancellation of the event. An approximate guest count will be needed 10 days in advance of the event. This number may not be reduced.

Event Date: _____ DOW: _____ Start/End Time: _____ # of Guests: _____

CLASSIC BURGER BAR \$13/per person

1/2 pound Aspen Ridge Black Angus patties
Assorted cheeses including: cheddar, swiss & pepperjack.
Harvest Moon challah buns
Spring greens, tomatoes, red onions & pickles
Ketchup, mayo & mustard

*Plant based patties or gluten free buns available for an extra \$2 per person
of plant based patties needed: _____
of GF buns needed: _____

CLASSIC BURGER BAR + SIDES \$15/per person

Classic Burger Bar + Sides \$15/ per person
Classic Burger Bar (see above) with potato wedges and coleslaw added!
+Potato Wedges
+Coleslaw

____Add beer battered onion rings for an additional \$1 (\$16/ per person)
*Potato wedges, coleslaw and onion rings will be replenished as needed to ensure freshness)

EXTRAS \$5/per item

- | | | |
|---|---|---------------------------------------|
| <input type="checkbox"/> Truffle Aioli | <input type="checkbox"/> Fresh Jalapenos | <input type="checkbox"/> Dill Ranch |
| <input type="checkbox"/> Mustard Sage Aioli | <input type="checkbox"/> Whiskey Caramelized Onions | <input type="checkbox"/> BBQ Sauce |
| <input type="checkbox"/> Bourbon Glaze | <input type="checkbox"/> Bourbon Glazed Mushrooms | <input type="checkbox"/> Jalapeno Jam |

Applewood Smoked Bacon

Add Applewood Smoked Bacon as an option for your party for \$10/lb (14-18 slices per pound)

Signature: _____

Date: _____

* ITEMS COOKED TO ORDER UNLESS OTHERWISE SPECIFIED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.SOME ITEMS MAY CONTAIN NUTS, WHILE WE OFFER GLUTEN FREE OPTIONS, WE ARE NOT A GLUTEN FREE KITCHEN.CROSS CONTAMINATION COULD OCCUR & OUR RESTAURANT IS UNABLE TO GUARANTEE THAN ANY ITEM CAN BE COMPLETELY FEREE OF ALL ALLERGENS.



Event Menu

PH BURGER BUNKER

from The Public House

CLASSIC BURGER BAR \$13/per person

1/2 pound Aspen Ridge Black Angus patties

Assorted cheeses including: cheddar, swiss & pepperjack.

Harvest Moon challah buns

Spring greens, tomatoes, red onions & pickles

Ketchup, mayo & mustard

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\$2 per person

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Classic Burger Bar (see above) with potato wedges and coleslaw added!

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___Add beer battered onion rings for an additional \$1 (\$16/ per person)

*Potato wedges, coleslaw and onion rings will be replenished as needed to ensure freshness)

EXTRAS \$5/per item

Truffle Aioli

Mustard Sage Aioli

Bourbon Glaze

Fresh Jalapenos

Whiskey Caramelized Onions

Bourbon Glazed Mushrooms

Dill Ranch

BBQ Sauce

Jalapeno Jam

Applewood Smoked Bacon

Add Applewood Smoked Bacon as an option for your party for \$10/lb (14-18 slices per pound)

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