

# **NATIONAL PUBLIC HOUSE**

---

**WEDDING CATERING MENU 2024-2025**



**127 MARKET STREET, LEECHBURG, PA, 15656**

---

**INFO@NATIONALPUBLICHOUSE.COM**

**(724) 845-1104**

# **INTRODUCTION**

---

Thank you for considering us for your special occasion. We are located at 127 Market St., Leechburg, PA 15656. Our head Chef Addison Brant has over 20 year of catering experience. Your goals and culinary imagination become a crafted reality with our Chef's quality and presentation. What makes us different is our personal touch and value - locally sourced food and fresh ingredients for exceptional flavor. Together, we will create a menu to fit your taste, style, and budget. Our team of chefs and servers want to make your event spectacular.

## **TASTING & MENU SELECTION**

---

We offer a complimentary tasting for the bride and groom. Each additional guest is \$25 per person. We would be delighted to have you and your guests come into our establishment, located in Leechburg, to try our menu options. Make an appointment with us to experience our top quality food and service. Feel free to pick and choose from any of our packages. If there is something you were thinking of that you didn't see listed in the menu, please let our chef know and he will be happy to prepare it for you. Our restaurant can also accommodate your rehearsal dinner, with no rental fee, if you decide to have your wedding catered by us.

## **PRICING & PAYMENTS**

---

Prices listed in this menu are for 2023 & 2024 events and are subject to a 20% production fee and 6% sales tax. An initial quote can be provided, by request, based on the estimated guest count given to our coordinator at your contract meeting. Quotes are only an estimated total and will not be the final amount invoiced to you. We require a \$1000 non-refundable deposit to be mailed to the restaurant to reserve your date. Checks are preferred (3% charge for credit cards) and can be made payable to National Public House. Please make sure to note the bride's name and the wedding date on the check.

A final guaranteed count and table seating are due 30 days in advance at your final meeting. Final guest count cannot be reduced once provided but any additions to the count must be provided to the coordinator. Vendors receive a 50% discount and children (under the age of 12) will receive a child's meal for a discounted cost.

At your final meeting, you will finalize your timeline of events, complete menu selections, pricing, and and any other important details for your day.

# WEDDING DAY SERVICES

---

Below is an outline of what is provided by National Public House for your event.

Our on-site catering staff will arrive prior to the ceremony. Our catering manager and service staff will be dressed in professional black attire.

Guest Tables will be set the day prior to your wedding (when possible).

Tableware will include the following (provided by Lingrow Farm): Salad plates, water goblet, salad and dinner forks, knife, dressing bowls, and rolls and butter basket. Family-style salads will be pre-set at guest tables before the reception.

Linens will be set on the following tables but must be ordered by the client. Please see the last page of our menu for the linen order form. The head table (or sweetheart table) and guest tables will receive tablecloths and napkins (folded). Service tables to receive linens will include: buffet tables, cookie tables, and cocktail tables (6 total).

## COCKTAIL HOUR

Stationary appetizers, cocktail plates, and napkins will be set on the large farm table downstairs. Passed hors d'oeuvres (if applicable) will be rotated through guests for one hour or until supplies last. Guests will then have 15 minutes to grab drinks and relax before being sent upstairs to start the reception.

## THE RECEPTION AND BEYOND

Following pre-dinner events (dances, speeches, cake cutting, etc.), the DJ will be instructed to make an announcement for guests to enjoy their salads. The bride and groom will then be served their dinner first by our staff. Guest tables will then be released by our staff to the buffet or if seated meal, family tables will be served first. For seated meals, client must provide meal selections by guest name and table number (if duet plate is not selected) and indicate guest's meal selection on their escort card.

Following dinner, staff will clear all tables of salad and dinner plates and utensils, including water glasses and linen napkins as per requested by Lingrow Farm. Plastic glasses and water pitchers will be placed at the bar for guests.

As staff clears tables, the client-provided cake will then be cut and served to guests. The coffee and tea station will be ready following dinner, as well. Cake is typically cut on the back deck, where the buffet is placed, to avoid any dropping or mishaps carrying the cake downstairs to the kitchen. If issues arise with this method, please let our staff know and we will be happy to find an alternative.

Foil pans will be packaged with leftover food for the client at the end of the event.

Cookies can be trayed and replenished for the cookie table at a cost of \$100. Cookie table clean up at the end of the evening is guest responsibility.

# BUFFET PACKAGE I

## COCKTAIL HOUR

Garden Fresh Crisp Vegetable Crudité Display  
& Fruit and Cheese Display

Add Gourmet Antipasti Board - \$6/person

Imported Cheese, Meats, Mustard, Olives, Lam,  
Nuts, & Crackers

Add Additional Fruit for \$2/person

## SALAD COURSE

Fresh baked soft sweet dinner rolls  
with whipped butter

Classic Tossed Salad

homemade balsamic or ranch  
extra dressing \$2/table

Caesar Salad

Beet Salad

## ON THE BUFFET

### CHOOSE ENTRÉE #1

Chicken Marsala

with portobello mushrooms and marsala wine sauce

Chicken Romano

lightly battered with lemon butter and sautéed spinach

Chicken Caprese

with spinach, roma tomatoes, mozzarella, and balsamic

Stuffed Chicken Breast

with country gravy

Baked Cod

with english style bread crumbs and lemon wine sauce

Stuffed Pork Chop

bread stuffing

### CHOOSE ENTRÉE #2

Chicken Saltimbocca

wrapped in prosciutto

Sliced Roast Beef

with au jus or demi glaze

Pork Tenderloin

with peach bourbon sauce

Meat or Cheese Lasagna

with San Marzano tomatoes and homemade marinara

Grilled Salmon

with lemon dill or teriyaki

Deconstructed Chicken Pot Pie

### CHOOSE SIDE #1

· Roasted Redskin Potatoes

· Garlic Mashed Potatoes

Redskin Mashed Potatoes

### CHOOSE SIDE #2

· Penne with Plum Tomatoes, Fresh

Basil, Garlic

· Penne Marinara

· Penne with Garden Vegetables,

Garlic Aioli

### CHOOSE SIDE #3

· Broccoli Carrots

· Broccoli Cauliflower Carrots

· Green Bean Almondine

· Street Corn Medley

· Honey Glazed Baby Carrots or  
Butter and Dill

Asparagus \$2/person upcharge

Brussel Sprouts \$2/person

upcharge

## AFTER DINNER

Client provided wedding cake - we will cut and serve cake

Fresh brewed coffee, decaf and tea available during dinner through dessert service

**\$37.95 PER GUEST**

**MINIMUM OF 100 GUEST**

**Ask about Seated Meal Pricing**

ALL ABOVE PRICING INCLUDES WEDDING DAY SERVICES LISTED ABOVE

If less than 100 guests, a surcharge of \$1/person will apply.

Production fee is 20% and 6% pa sales tax.

# BUFFET PACKAGE II

## COCKTAIL HOUR

Garden Fresh Crisp Vegetable Crudité Display & Fruit Display  
Assortment of Cheeses & Mustards  
Passed Appetizers (Choose 3 From Right)

Add Gourmet Antipasti Board - \$6/person  
Imported Cheese, Meats, Mustard, Olives, Lam, Nuts, & Crackers

## SALAD COURSE

Fresh baked soft sweet dinner rolls  
with whipped butter  
Classic Tossed Salad **OR** Caesar Salad **OR** Beet Salad  
Tossed Salad Served with your choice of  
homemade ranch, balsamic, Italian  
Add 2nd Dressing - \$2 per table

## CHOOSE ENTRÉE #1

Chicken Marsala  
with portobello mushrooms and marsala wine sauce  
Chicken Romano  
lightly battered with lemon butter and sautéed spinach  
Chicken Caprese  
with spinach, roma tomatoes, mozzarella, and balsamic  
Stuffed Chicken Breast  
with cornbread, sausage, vegetable stuffing and country gravy  
Baked Cod  
with english style bread crumbs and lemon wine sauce  
Stuffed Pork Chop  
bread stuffing  
BBQ Options  
Smoked St. Louis Style Ribs  
Smoked Pulled Pork  
Smoked Brisket

## CHOOSE SIDE #1

Roasted Redskin Potatoes  
Garlic Mashed Potatoes  
Redskins Mashed Potatoes  
Scalloped Potatoes  
Jalopeno Corn Bread

## ON THE BUFFET

## CHOOSE SIDE #2

Penne with Plum Tomatoes, Fresh  
Basil, Garlic  
Penne Marinara  
Penne with Garden Vegetables,  
Garlic Aioli  
Penne with Vodka Sauce  
Mac & Cheese

## AFTER DINNER

Client provided wedding cake - we will cut and serve cake  
Fresh brewed coffee, decaf and tea available during dinner through dessert service

## Passed Appetizers

Artichoke Crusting Topped with Mozzarella  
and Parmesan Cheese  
Mini Grass-Fed Beef Tacos  
Mini Tuna Tacos  
Stuffed Mushrooms  
Hushpuppies  
Classic Italian Bruschetta  
Beef Kushiyaki  
Pulled Pork Lollipops  
Mac & Cheese Bites  
Buffalo Bites  
Chicken Yakitori  
Sausage & Pepper Skewers  
Sweedish Meatballs  
Thai Chicken Lettuce Cups  
Hot Honey Shrimp Deviled Eggs .50 up

## CHOOSE ENTRÉE #2

Roasted Beef Tenderloin  
with mushroom demi glaze  
Sliced Roast Beef  
with au jus or demi glaze  
Meat or Cheese Lasagna  
with San Marzano tomatoes and homemade marinara  
Grilled Salmon  
with lemon dill or teriyaki  
Bacon Wrapped Pork Tenderloin  
with Apple Cider Glaze  
Chicken Parmigiano  
Mozzarella, Fresh Basil, Marinara Sauce

## CHOOSE SIDE #3

Broccoli Carrots  
Broccoli Cauliflower Carrots  
Green Bean Almondine  
Street Corn Medley  
Honey Glazed Carrots or Butter and Dill  
Green Beans w/ Tomato, Onions, Garlic  
Succotash  
Brussels \$2 up  
Asparagus \$2 up

**\$42.95 PER GUEST**

**MINIMUM OF 100 GUEST**

**Ask about Seated Meal Pricing**

ALL ABOVE PRICING INCLUDES WEDDING DAY SERVICES LISTED ABOVE

If less than 100 guests, a surcharge of \$1/person will apply.

Production fee is 20% and 6% pa sales tax.

# BUFFET PACKAGE III

## COCKTAIL HOUR

Garden Fresh Crisp Vegetable Crudité Display  
Fruit Display  
Assortment of Cheeses & Mustards  
Passed Appetizers (Choose 4 From Right)

Add Gourmet Antipasti Board - \$6/person  
Imported Cheese, Meats, Mustard, Olives, Lam, Nuts, & Crackers

## SALAD COURSE

Fresh baked soft sweet dinner rolls with whipped butter  
Tossed Salad, Baby Spinach Salad, Beet Salad, OR Caesar Salad  
Served with your choice of homemade ranch, balsamic, Italian  
Add 2nd Dressing - \$2 per table

## CHOOSE ENTRÉE #1

### Chicken Marsala

with portobello mushrooms and marsala wine sauce

### Chicken Romano

lightly battered with lemon butter and sautéed spinach

### Chicken Caprese

with spinach, roma tomatoes, mozzarella, and balsamic

### Stuffed Chicken Breast

with cornbread, sausage, vegetable stuffing and country gravy

### Baked Cod

with english style bread crumbs and lemon wine sauce

Chicken Saltimbocca  
wrapped in prosciutto

### Crab Stuffed Tilapia

with sherry cream sauce

### Roasted Beef Tenderloin

with mushroom demi glaze

## CHOOSE SIDE #1

Roasted Redskin Potatoes  
Garlic Mashed Potatoes  
Traditional Mashed Potatoes  
Redskins Mashed Potatoes  
Twice Baked Potatoes

## CHOOSE SIDE #2

Penne with Plum Tomatoes, Fresh Basil,  
Garlic  
Penne Marinara  
Penne with Garden Vegetables, Garlic Aioli  
Penne with Vodka Sauce  
Gnocchi with Pesto Cream Sauce or Marinara  
Greek Pasta  
with penne, tomatoes, spinach, Kalamata olives, feta,  
garlic, and olive oil

## CHOOSE SIDE #3

Broccoli Carrots  
Broccoli Cauliflower Carrots  
Green Bean Almondine  
Honey Glazed Carrots or Butter and Dill  
Green Beans with Tomato, Onions, and Garlic  
Brussel Sprouts with Honey and Bacon

## Passed Appetizers

Artichoke Crusting Topped with  
Mozzarella & Parmesan Cheese  
Mini Grass-Fed Beef Tacos  
Mini Tuna Tacos  
Crab Stuffed Mushrooms  
Hushpuppies  
Classic Italian Bruschetta  
Beef Kushiya  
Pulled Pork Lollipops

Mac & Cheese Bites  
Buffalo Bites  
Chicken Yakitori  
Swedish Meatballs  
Thai Chix Lettuce cups  
Caprese Chicken Crostini  
Sausage Pepper Skewers  
Brussel Sprouts 1.00 up  
Hot Honey Shrimp Deviled  
Eggs .50 up  
Shrimp Cocktail 3.00 up

## ON THE BUFFET

## CHOOSE ENTRÉE #2

### Sliced Roast Beef

with au jus or demi glaze

### Meat or Cheese Lasagna

with San Marzano tomatoes and homemade marinara

### Grilled Salmon

with lemon dill or teriyaki

### Bacon Wrapped Pork Tenderloin

with apple cider glaze

### Chicken Parmigiano

mozzarella, fresh basil, marinara sauce

### Filet Mignon

with butter braised mushrooms and herbs

### Filet Mignon

with blue cheese sauce

### Pan Seared Pork Chops

with creamy mushroom sauce.

### Deconstructed Pot Pie

puff pastry topped with chicken, vegetables and country gravy

## AFTER DINNER

Client provided wedding cake - we will cut and serve cake  
Fresh brewed coffee, decaf and tea available during dinner through dessert service

**\$47.95 PER GUEST**

**MINIMUM OF 100 GUEST**

**Ask about Seated Meal Pricing**

ALL ABOVE PRICING INCLUDES WEDDING DAY SERVICES LISTED ABOVE

If less than 100 guests, a surcharge of \$1/person will apply.

Production fee is 20% and 6% pa sales tax.

# ALA CARTE HOR D'OEUVRES

---

THE BELOW ARE PRICED PER PERSON AND CAN BE ADDED TO ANY PACKAGE.

## \$3

Tomato Bruschetta  
Artichoke Crostini  
Crab Rangoon  
Hushpuppies  
Buffalo Bites  
Stuffed Mushrooms  
Pulled Pork Lollipops  
Sausage Pepper Skewers  
Mini Beef Tacos  
Mac & Cheese Bites  
Thai Chicken Lettuce cups  
Swedish Meatballs

## \$4

Pulled Pork Sliders  
Loaded Potato Skins  
Chicken Yakitori  
Chicken Satay  
Ahi Tuna Tacos  
Buffalo Chicken Bites  
Crab Stuffed Mushrooms  
Beef Kushiyaki

## TACO BAR \$8

Meat  
Tomatoes  
Onions  
Cheese  
Sour Cream  
Taco Sauce

## \$5

Shrimp Cocktail  
Mini Crab Cakes  
Coconut Shrimp  
Mini Kobe Meatloaf  
Mini Beef Wellington  
Beef Scallion Roulades

# MARKET PRICE SUBSTITUTIONS

---

MENU ITEMS MAY BE SUBSTITUTED FROM OTHER PACKAGES OR ALA CART MENU.  
THE CHEF WOULD BE HAPPY TO DISCUSS ANYTHING SPECIFIC OR SPECIAL YOU WOULD LIKE TO ADD AND GIVE YOU A QUOTE.

BELOW ARE ENTRÉE SUBSTITUTIONS THAT CAN BE MADE AT MARKET PRICE (PRICES SUBJECT TO CHANGE):

Filets with Blue Cheese Sauce  
Filet Mignon with Mushroom Demi Glaze  
Grilled Salmon with Lemon Dill or Teriyaki  
Crab Cakes  
Crab Stuffed Shrimp  
Roasted Beef Tenderloin  
Crab Stuffed Salmon with Sherry Cream Sauce  
Bacon Wrapped BBQ Scallops  
Beef Wellington  
Lobster Tails



# LINEN ORDER

Linens are included in the price per person cost for each package.

For tablecloths, we order standard 90" round tablecloths and can be ordered in white or ivory.

If you would like 120" floor length tablecloths, an additional charge will incur.

For sweetheart tables, we order white or ivory floor length tablecloths.

Below are the napkin colors you are free to choose from:

