

NATIONAL PUBLIC HOUSE

WEDDING CATERING MENU



127 MARKET STREET, LEECHBURG, PA, 15656

INFO@NATIONALPUBLICHOUSE.COM

(724) 236-0450

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 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.

*Please note: cookie tables (traying, replenishment, and cleanup) are the responsibility of the client.

BUFFET PACKAGE I

COCKTAIL HOUR

Garden Fresh Crisp Vegetable Crudité Display
& Fruit 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

with tomato, cucumber, carrots, olives, onion

Served with your choice of
homemade ranch, balsamic, Italian

Add 2nd Dressing - \$2 per table

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

Smoked Boneless Ham

with pineapple rum sauce

CHOOSE ENTRÉE #2

Roasted Beef Tenderloin

with mushroom demi glaze

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

CHOOSE SIDE #1

- Roasted Redskin Potatoes
- Garlic Mashed Potatoes
- Traditional Mashed Potatoes
- Redskins 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
- Prince Edward Medley
- Honey Glazed Baby Carrots or Butter and Dill

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
Tossed Salad Served with your choice of
homemade ranch, balsamic, Italian
Add 2nd Dressing - \$2 per table

Passed Appetizers

Artichoke Crusting Topped with Mozzarella
and Parmesan Cheese
Mini Grass-Fed Beef Tacos
Corn Fritters
Stuffed Mushrooms
Mini Spanikopita
Classic Italian Bruschetta
Pork Potstickers
Fruit Shooters
Mac & Cheese Bites
Buffalo Bites
Chicken Yakitori

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 cornbread, sausage, vegetable stuffing and country gravy
Baked Cod
with english style bread crumbs and lemon wine sauce
Smoked Boneless Ham
with pineapple rum sauce

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 #1

Roasted Redskin Potatoes
Garlic Mashed Potatoes
Traditional Mashed Potatoes
Redskins Mashed Potatoes

CHOOSE SIDE #2

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

CHOOSE SIDE #3

Broccoli Carrots
Broccoli Cauliflower Carrots
Green Bean Almondine
Prince Edward Medley
Honey Glazed Carrots or Butter and Dill
Green Beans with Tomato, Onions, and
Garlic

AFTER DINNER

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

\$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
Classic Tossed Salad, Baby Spinach Salad OR Caesar Salad
Served with your choice of homemade ranch, balsamic, Italian
Add 2nd Dressing - \$2 per table

CHOOSE ENTRÉE #1

Chicken or Veal Marsala

with portobello mushrooms and marsala wine sauce

Chicken or Veal 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

Smoked Boneless Ham

with pineapple rum sauce

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
Prince Edward Medley
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
Corn Fritters
Crab Stuffed Mushrooms
Mini Spanikopita
Classic Italian Bruschetta
Pork Potstickers
Fruit Shooters

Mac & Cheese Bites
Buffalo Bites
Chicken Yakitori
Chicken Satay
Tuna Tacos
Caprese Chicken Crostini
Sausage Pepper Skewers
Pulled Pork Lollipops

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

Bacon Wrapped 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

Crab Cakes

with tabasco saffron remoulade

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
Spanakopita
Corn Fritters
Stuffed Mushrooms
Pulled Pork Lollipops
Sausage Pepper Skewers
Mini Beef Tacos
Mac & Cheese Bites
Fruit Shooter

\$4

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

\$5

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

TACO BAR \$8

Meat
Tomatoes
Onions
Cheese
Sour Cream
Taco Sauce

COLD SEAFOOD TOWER \$20

Shrimp
Crab
Oysters
Muscles
Lobster Claws

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):

Bacon Wrapped 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:

