## BEVERAGES

By the Gallon: Servings: 8 to 12 EACH
TEA - Sweetened or Unsweetened 9
LEMONADE 9
2 Liter Bottles: Servings: 4 to 6 EACH
PEPSI, DIET PEPSI, MOUNTAIN DEW, MIST TWIST 7
A la Carte Drinks EaCH
12 oz CANS - Pepsi, Diet Pepsi, Mountain Dew, Ginger Ale 2
16 oz BOTTLED WATER 2

## DESSERTS

Fresh Baked Favorites by the Dozen
$\begin{array}{ll}\text { COOKIES - Chocolate Chunk, Oatmeal Craisin",', Snickerdoodle } & 15 \\ \text { BROWNIES - Trip }\end{array}$
BROWNIES - Triple chocolate fudge 18
HOUSE-MADE PIES \& CHEESECAKES
Servings: $12-16$
COOKIES \& DREAM PIE $\quad 55$
PEANUT BUTTER PIE 60
WHITE CHOCOLATE RASPBERRY CHEESECAKE 60
NY CHEESECAKE 55
Add Strawberry Topping 5
FRESH-BAKED 2-LAYER ROUND CAKES
Servings: $6^{\prime \prime}$ Round -8 -12 / 9" Round - 16-24 6" $6^{\prime \prime}$
VANILLA CONFETTI CAKE 3255
RED VELVET CAKE 32
CARROT CAKE 35
GERMAN CHOCOLATE CAKE 35

FRESH-BAKED 2-LAYER SHEET CAKES
Servings: Half Sheet - 36-48 / Full Sheet Round - 72-96
Half Full
VANILLA CONFETTI CAKE $95 \quad 165$
RED VELVET CAKE 95165
CARROT CAKE 105
GERMAN CHOCOLATE CAKE 105180


CRAFT PUBLICHOUSE


OUR PHILOSOPHY
Every event is unique and requires thoughtful planning and attention to detail in order to be successful. Since opening our doors in 2010, we've had the privilege of hosting and catering hundreds of events for thousands of guests. Regardless of the occasion or number of guests, our philosophy remains the same - To offer our patrons personalized service and exceptional food at an affordable price to create a memorable dining experience.

## CATERING SERVICES

A member of our team will work with you to plan and coordinate your event. We'll discuss your vision and desired menu and offer suggestions to make sure you have the perfect menu for your guests and your budget!

TURNKEY DROPOFF SERVICE
Minimum Order $\$ 300$ Free Delivery \& Setup - Greater Cary Area One of our catering pros arrives at your location prior to your event. We find out where and how you would like your order arranged and setup per your specifications.
$\bigcirc$
OFF SITE FULL SERVICE
Minimum Order $\$ 2,000$
From breweries to barns, we do it all!
Once the menu is set, we'll schedule a site visit to draw up the blueprint for your event. We'll coordinate with you and venue management to ensure seamless service. Buffet and bar service available for offsite events. Special permitting may be required. Service charges will vary based upon service requests and staff required.

## C. In house events

Our newly renovated banquet room is available for private dining and can accommodate up to 100 guests. The room can be divided for smaller gatherings and offers a private entrance, bar, and restrooms. We offer a variety of service options, beverage packages, and customizable menus and can easily reconfigure our dining room to meet your needs for any occasion.

## WHAT WE NEED FROM YOU

In order to provide you with an exceptional experience, we kindly ask for advanced notice on all catering orders. Minimum 72 Hours is Appreciated - Additional Lead Time May be Required for Large Orders \& Specialty Items

Start Planning Your Next Event Today! 919.851 .9173 | catering@craftpublichouse.com

| Scan for Off-Site Catering Requests | Scan for In-House Events |
| :---: | :---: |
|  |  | In-House Events



CATERING MENU ■
CRAFT


## FINGER FOOD FAVORITES

By the Dozen: Small-12 I Large - 24
SMALL LARGE
$30 \quad 55$
HOUSE PRETZELS - Handmade soft pretzels served with hot mustard and queso dip
PULLED PORK SLIDERS - Braised pork, house BBQ sauce, caramelized onions, fresh baked rolls
MEATBALL SLIDERS - Tender, all beef meatballs, marinara melted provolone, fresh baked rolls
SMASH BURGER SLIDERS - American cheese, garlic aioli, dill pickle, fresh baked rolls
CHICKEN BISCUIT SLIDERS - Buttermilk chicken tender, garlic aioli, dill pickle, fresh-baked biscuit

By the Platter: Small - 25 / Large - 50

## SMALL LARGE

JUMBO WINGS - Choice of wing sauce, dipping sauce and celery. Wing Sauces: Select 1 sauce per 25 wings Mild, Hot, Spicy Garlic, Honey Chipotle, BBQ, Sesame Ginger BACON WRAPPED POPPERS - Fresh jalapeños stuffed with cream cheese and cheddar, served with ranch
HAND BREADED TENDERS - Served with choice of dipping sauce. Ranch, Honey Mustard or BBQ

By the Pound: Small - 2LB / Large - 4LB
BUFFALO CHICKEN DIP - With choice of house pita or tortilla chips. Serves 4 to 6 guests per pound SHRIMP COCKTAIL - Tender jumbo shrimp with house $90 \quad 175$

## PARTY SALADS

Servings: Small - 8 to 12, Large -16 to 24 SMALL LARGE
CAESAR - Romaine, parmesan, garlic herb croutons.
$40 \quad 75$
Dressing served on the side for take-out.
GREEK - Mixed greens, onions, cucumbers, tomatoes, olives, feta, pepperoncinis, house vinaigrette dressing
GARDEN - Mixed greens, onions, red bell pepper, cucumbers, tomatoes, Muenster cheese, croutons. Choice of dressing (SM-1×16 oz, LG - $2 \times 16$ oz)
Add Grilled Chicken
$25 \quad 40$
Extra Dressing ( $8 \mathrm{oz} / 16 \mathrm{oz}$ )
$4 \quad 7.5$
House Made Dressings: Ranch, Blue Cheese, Honey Mustard Balsamic, Red Wine Vinaigrette, Italian, Maple Cider Vinaigrette

## FRESH BAKED BREADS

Servings: Small-16 / Large - 32
YEAST ROLLS - Whipped honey butter
GARLIC BREAD - Roasted garlic butter
2240
FOCACCIA
$17 \quad 30$
CORNBREAD MUFFINS - Jalapeño honey butter 2240

## SANDWICH PLATTERS

Sandwich Platters served with house potato chips
COLD CUT SAMMYS [12] - Served on fresh baked Kaiser buns
130
Choice of Ham \& Swiss, Roast Beef \& Cheddar, Turkey \& Muenster Topped with lettuce \& tomato. Mayo \& mustard served on the side

## CPH PARTY SUBS - Prepared on fresh baked bread, Serves 8 to 12

Choose from the following. Select 1 or 2 options per party sub
ITALIAN - Ham, salami, pepperoni, provolone, lettuce, tomato, onions, banana peppers. Italian dressing served on the side 135 TURKEY PESTO - Lettuce, tomato, bacon, avocado, fresh mozzarella, pesto aioli *Pesto aioli contains pine nuts* 140
PRIME DIP - Sliced beef, caramelized onions, sauteed mushrooms, melted provolone. Au jus \& horseradish cream sauce served on the side 135 CUBAN - Braised pork, shaved ham, Swiss, sliced pickles, dill mustard 130

## BOXED LUNCHES

Boxed Lunches served with choice of side and a fresh baked cookie Served with chips and a cookie
Cookie Options: Chocolate Chip, Oatmeal Craisin ${ }^{\text {m1 }}$, Snickerdoodle
SAMMYS - Served on fresh baked Kaiser bun I Sub GF bun +1
ROAST BEEF \& CHEDDAR - Lettuce, tomato, horseradish cream sauce HAM \& SWISS - Lettuce, tomato, sliced pickles, dill mustard ROASTED TURKEY - Muenster cheese, lettuce, tomato, garlic aioli BLACK BEAN BURGER - Monterey jack, lettuce, tomato, ranch

WRAPS - Choice of white, whole wheat or garlic herb tortilla
HONEY MUSTARD CHICKEN - Grilled chicken, lettuce, tomato CHICKEN CAESAR - Caesar dressing, grilled chicken, romaine, parmesan CALIFORNIA CLUB - Turkey, bacon, avocado, lettuce, tomato, ranch BUFFALO CHICKEN - Fried chicken tenders, lettuce, tomato, ranch, hot sauce

## PIZZA

CPH Specialty Pizzas - 16" Serves 3 to 4 adults
AMERICANO - Pepperoni, sausage, ham, onions, peppers, mushrooms 27
BBQ CHICKEN - BBQ sauce, chicken, caramelized onions, bacon
ITALIAN MEAT - Pepperoni, salami, Italian sausage, beef 27

MARGHERITA - Olive oil, garlic, basil, tomatoes, mozzarella
PUB PIZZA - Marinara, mozzarella, provolone, choice of toppings 17
ADDITIONAL TOPPINGS EACH:
Roasted chicken, pepperoni, |talian sausage, ground beef, salami, bacon, onions, sweet peppers, cremiia mushrooms, black olives, roma tomatoes, garic, fresh mozzarella, spinach, basil, feta, banana peppers, jalapenos

## ENTREES

All entrée options serve 8 to 10 adults
PASTA - Served with fresh baked garlic brea
SPAGHETTI \& MEATBALLS (20) - Linguine and marinara 120
BAKED ZITI - Marinara, ricotta, mozzarella, provolone
Add Sweet Italian Sausage + 20
LASAGNA - Seasoned beef, sweet Italian sausage, marinara, ricotta,
mozzarella and provolone
CHICKEN ALFREDO - Penne pasta, parmesan cream sauce, grilled chicken 130
LEMON CREAM CHICKEN PASTA - Linguini, spinach, mushrooms, 140
tomatoes, grilled chicken, lemon cream sauce
CHICKEN PARM (10) - Served with vermicelli pasta
ENTRÉE PLATTERS - Includes choice of 2 small entrée sides \& yeast rolls PLATTER
POT ROAST - Braised and simmered in homestyle gravy
LONDON BROIL - Asian marinade, grilled, sliced thin
MEATLOAF DINNER - Served with homestyle gravy
CHICKEN MARSALA (10) - Pan seared chicken, marsala wine sauce

PAN SEARED SALMON (10) - Blackened or bourbon glazed

SAUSAGE \& PEPPERS (10) - Italian sausage, grilled onions and peppers, 140 simmered in marinara, served with baguettes

## entrée sides

Servings: Small-8 to 10 / Large - 25 to $30 \quad$ SMALL LARGE
MASHED POTATOES - Cajun or homestyle beef gravy 2560

## ROASTED POTATOES

## ROASTED CARROTS

HARICOT VERT
2560
$20 \quad 50$
MAC \& CHEESE - Buttery crumb topping

- 4
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## SUPPLIES

All necessary serving utensils are provided at no additional charge. This includes tongs, ladles and serving spoons for all catered items. The following items are not included but are available upon request:

Paper Supplies: Per Person
PLATES \& NAPKINS - 9 " plate, 2 napkins / person
CUTLERY - Fork, knife, spoon, salt, pepper
CUPS - 22 oz cold cup
Miscellaneous Supplies

## EXTRA TONGS \& SERVING SPOONS

## ICE-10 lb bag

