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

COOKIES - Chocolate Chunk, Oatmeal Craisin [™] , Snickerdoodle	15
BROWNIES - Triple chocolate fudge	18

HOUSE-MADE PIES & CHEESECAKES

Servings: 12-16	9
COOKIES & DREAM PIE	55
PEANUT BUTTER PIE	60
WHITE CHOCOLATE RASPBERRY CHEESECAKE	60
NY CHEESECAKE	55
Add Strawberry Topping	5

FRESH-BAKED 2-LAYER ROUND CAKES

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Servings: 6" Round - 8-12 / 9" Round - 16-24	6"	9
VANILLA CONFETTI CAKE	32	55
RED VELVET CAKE	32	55
CARROT CAKE	35	60
GERMAN CHOCOLATE CAKE	35	60

FRESH-BAKED 2-LAYER SHEET CAKES

Servings: Half Sheet - 36-48 / Full Sheet Round - 72-96	Half	Full
VANILLA CONFETTI CAKE	95	165
RED VELVET CAKE	95	165
CARROT CAKE	105	180
GERMAN CHOCOLATE CAKE	105	180



SCAN FOR CUSTOM CAKES & SPECIALTY BAKERY ORDERS: Available with advanced notice Price will vary based on specifications Inquire for more information: info@craftpublichouse



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!



G 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.



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.



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

CRAFT PUBLIC HOUSE * 1040 TRYON VILLAGE DRIVE, SUITE 601 CARY, NC 27518 OPEN DAILY: 11AM - 11PM ★ 919.851.9173 ★ CRAFTPUBLICHOUSE.COM







CRAFT PUBLIC HOUSE



Start Planning Your Next Event Today! 919.851.9173 | catering@craftpublichouse.com

Scan for Off-Site **Catering Requests**



Scan for In-House Events



FINGER FOOD FAVORITES		
By the Dozen: Small - 12 / Large - 24	SMALL	LARGE
HOUSE PRETZELS - Handmade soft pretzels served with hot mustard and queso dip	30	55
PULLED PORK SLIDERS - Braised pork, house BBQ sauce, caramelized onions, fresh baked rolls	50	95
MEATBALL SLIDERS - Tender, all beef meatballs, marinara, melted provolone, fresh baked rolls	50	95
SMASH BURGER SLIDERS - American cheese, garlic aioli, dill pickle, fresh baked rolls	50	95
CHICKEN BISCUIT SLIDERS - Buttermilk chicken tender, garlic aioli, dill pickle, fresh-baked biscuit	50	95
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	50	95
BACON WRAPPED POPPERS - Fresh jalapeños stuffed with cream cheese and cheddar, served with ranch	45	85
HAND BREADED TENDERS - Served with choice of dipping sauce. Ranch, Honey Mustard or BBQ	50	95
By the Pound: Small - 2LB / Large - 4LB	SMALL	LARGE
BUFFALO CHICKEN DIP - With choice of house pita or tortilla chips. Serves 4 to 6 guests per pound	35	65
SHRIMP COCKTAIL - Tender jumbo shrimp with house cocktail sauce. Approx 25 shrimp per pound	90	175
PARTY SALADS		
Servings: Small - 8 to 12, Large - 16 to 24	SMALL	LARGE
	SMALL 40	LARGE 75
Servings: Small - 8 to 12, Large - 16 to 24 CAESAR - Romaine, parmesan, garlic herb croutons.		
Servings: Small - 8 to 12, Large - 16 to 24 CAESAR - Romaine, parmesan, garlic herb croutons. Dressing served on the side for take-out. GREEK - Mixed greens, onions, cucumbers, tomatoes,	40	75
Servings: Small - 8 to 12, Large - 16 to 24 CAESAR - Romaine, parmesan, garlic herb croutons. 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.	40 45	75 85
CAESAR - Romaine, parmesan, garlic herb croutons. 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 x 16 oz, LG - 2 x 16 oz)	40 45 45	75 85 85
CAESAR - Romaine, parmesan, garlic herb croutons. 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 x 16 oz, LG - 2 x 16 oz) Add Grilled Chicken	40 45 45 25	75 85 85 40
CAESAR - Romaine, parmesan, garlic herb croutons. 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 x 16 oz, LG - 2 x 16 oz) Add Grilled Chicken Extra Dressing (8 oz / 16 oz) House Made Dressings: Ranch, Blue Cheese, Honey Mustard, Balsamic, Red Wine Vinaigrette, Italian, Maple Cider Vinaigrette FRESH BAKED BREADS	40 45 45 25	75 85 85 40
CAESAR - Romaine, parmesan, garlic herb croutons. 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 x 16 oz, LG - 2 x 16 oz) Add Grilled Chicken Extra Dressing (8 oz / 16 oz) House Made Dressings: Ranch, Blue Cheese, Honey Mustard, Balsamic, Red Wine Vinaigrette, Italian, Maple Cider Vinaigrette	40 45 45 25	75 85 85 40
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CAESAR - Romaine, parmesan, garlic herb croutons. 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 x 16 oz, LG - 2 x 16 oz) Add Grilled Chicken Extra Dressing (8 oz / 16 oz) House Made Dressings: Ranch, Blue Cheese, Honey Mustard, Balsamic, Red Wine Vinaigrette, Italian, Maple Cider Vinaigrette FRESH BAKED BREADS Servings: Small - 16 / Large - 32	40 45 45 25 4	75 85 85 40 7.5

CORNBREAD MUFFINS - Jalapeño honey butter

SANDWICH PLATTERS

Sandwich Platters served with house potato chips

COLD CUT SAMMYS [12] - Served on fresh baked Kaiser buns

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™, Snickerdoodle

SAMMYS - Served on fresh baked Kaiser bun / 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 13

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	27
ITALIAN MEAT - Pepperoni, salami, Italian sausage, beef	27
MARGHERITA - Olive oil, garlic, basil, tomatoes, mozzarella	25
PUB PIZZA - Marinara, mozzarella, provolone, choice of toppings	17
ADDITIONAL TOPPINGS EACH:	2.5

Roasted chicken, pepperoni, Italian sausage, ground beef, salami, bacon, onions, sweet peppers, cremini mushrooms, black olives, roma tomatoes, garlic, fresh mozzarella, spinach, basil, feta, banana peppers, jalapenos

ENTRÉES

130

13

All entrée options serve 8 to 10 adults

PASTA - Served with fresh baked garlic bread	1/2 PLATTE	R
SPAGHETTI & MEATBALLS (20) - Linguine and marinara	12	0
BAKED ZITI - Marinara, ricotta, mozzarella, provolone Add Sweet Italian Sausage + 20	10	0
LASAGNA - Seasoned beef, sweet Italian sausage, marinara, ricotta, mozzarella and provolone	12	5
CHICKEN ALFREDO - Penne pasta, parmesan cream sauce, grilled ch	nicken 13	0
LEMON CREAM CHICKEN PASTA - Linguini, spinach, mushrooms, tomatoes, grilled chicken, lemon cream sauce	14	0
CHICKEN PARM (10) - Served with vermicelli pasta	15	0
ENTRÉE PLATTERS - Includes choice of 2 small entrée sides & yeast rolls	PLATTE	R
ENTRÉE PLATTERS - Includes choice of 2 small entrée sides & yeast rolls POT ROAST - Braised and simmered in homestyle gravy	PLATTE	
,		0
POT ROAST - Braised and simmered in homestyle gravy	16	0
POT ROAST - Braised and simmered in homestyle gravy LONDON BROIL - Asian marinade, grilled, sliced thin	16 17	0
POT ROAST - Braised and simmered in homestyle gravy LONDON BROIL - Asian marinade, grilled, sliced thin MEATLOAF DINNER - Served with homestyle gravy	16 17 14	0 0 0
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	16 17 14 18 23	0 0 0

ENTRÉE SIDES

Servings: Small - 8 to 10 / Large - 25 to 30	SMALL	LARGE
MASHED POTATOES - Cajun or homestyle beef gravy	25	60
ROASTED POTATOES	25	60
ROASTED CARROTS	20	50
HARICOT VERT	20	50
MAC & CHEESE - Buttery crumb topping	20	50
Add bacon	4	10

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	EACH
PLATES & NAPKINS - 9" plate, 2 napkins / person	.50
CUTLERY - Fork, knife, spoon, salt, pepper	.30
CUPS - 22 oz cold cup	.20
Miscellaneous Supplies	EACH
Miscellaneous Supplies EXTRA TONGS & SERVING SPOONS	EACH 1
* *	EACH 1 3