



CATERING

COMBO PLATTERS

SMALL PLATTER \$90 **LARGE PLATTER \$175**
12 PIECES EACH (SELECT 3) 15 PIECES EACH (SELECT 5)

PULLED PORK SLIDERS
WITH BBQ SAUCE ON MINI EGG BUNS

PULLED CHICKEN SLIDERS
SMOKED CHICKEN AND BBQ SAUCE
ON MINI EGG BUNS

SMOKED CHICKEN SALAD SLIDERS
WITH CELERY, ONIONS AND GARLIC AIOLI
ON MINI EGG BUNS

***QUINOA AND KALE SLIDERS**
WITH ROASTED TOMATOES, GARLIC AIOLI
ON MINI EGG BUNS

BAKED WINGS
SLOW SMOKED, TOSSED IN BBQ SPICE

CRISPY CRAB CAKES
WITH SPICY REMOULADE SAUCE

HOUSE MADE CHICKEN STRIPS
WITH BBQ SAUCE

SIDES

10-15 SERVINGS

CORN BREAD - \$35
GARDEN OR CAESAR SALAD - \$35
JALAPEÑO COLESLAW - \$35
BAKED BEANS - \$40
SEASONAL VEGETABLES - \$40
ROASTED BROCCOLI AND CAULIFLOWER - \$45
CAJUN GREEN BEANS - \$45

HOT ENTREES

AVAILABLE IN HALF PLATTERS (10-15 SERVINGS)
OR FULL PLATTERS (25-30 SERVINGS)

PULLED PORK WITH SLIDER BUNS ON THE SIDE	\$60 / \$120
PULLED CHICKEN WITH SLIDER BUNS ON THE SIDE	\$70 / \$120
HOUSE MAC AND CHEESE	\$55 / \$100
TRUFFLE MAC AND CHEESE WITH BACON (AVAILABLE WITHOUT BACON)	\$60 / \$110
BUFFALO BLUE MAC AND CHEESE WITH BLUE CHEESE CRUMBLES & BUFFALO SAUCE	\$60 / \$110
ST. LOUIS STYLE BBQ PORK RIBS	\$30 PER RACK
BONELESS FRIED CHICKEN STRIPS WITH BBQ SAUCE	\$70 / \$120
SOUTHERN FRIED CHICKEN	\$55 / \$100
BONELESS BBQ CHICKEN BREAST	\$70 / \$120
SMOKED CHICKEN WINGS WITH BBQ SPICES	\$55 / \$100
JAMBALAYA WITH SHRIMP	\$60 / \$110
BEEF & BEAN CHILI WITH ONIONS & CHEDDAR	\$60 / \$110
THE KITCHEN SINK BRAISED CANNELLINI BEANS, SMOKED PORK, SMOKED BRISKET, SPICY SAUSAGE, TOPPED WITH CHICKEN LEG AND THIGH	\$60 / \$110

GRILLED STEAK SKEWERS
MARINATED WITH GARLIC, SOY AND COCA COLA

GRILLED CHICKEN SKEWERS
CHICKEN BREAST WITH GREEN ONIONS
BASTED IN HOUSE MADE BBQ SAUCE

CAPRESE SKEWERS
BOCCONCINI MOZZARELLA AND
CHERRY TOMATOES WITH BALSAMIC GLAZE

GRILLED SKIRT STEAK CROSTINI
WITH PICKLED RED ONIONS AND BLUE CHEESE MOUSSE

***ROASTED VEGETABLE CROSTINI**
WITH GOAT CHEESE MOUSSE

***HOUSE MADE SOFT PRETZEL BITES**
WITH PIMENTO CHEESE DIP

BAKED MAC & CHEESE BITES

- TRADITIONAL
- TRUFFLE (WITH OR WITHOUT BACON)
- BUFFALO BLUE

*DENOTES VEGETARIAN OPTIONS

QUINOA SALAD WITH ARUGULA,
TOMATOES, MOZZARELLA
AND BALSAMIC VINAIGRETTE - \$45

HOUSE MADE CHIPS WITH ONION DIP - \$40

POTATO SALAD - \$35

ROASTED VEGETABLE SALAD WITH
FRESH HERBS AND VINAIGRETTE - \$45

COLD PLATTERS

VEGETABLE PLATTER \$45
SEASONAL VEGETABLES WITH CHOICE OF
RANCH, BLUE CHEESE OR ONION DIP

CHEESE PLATTER \$90
ASSORTED CHEESES, SEASONAL FRUITS,
NUTS, HOUSE MADE CROSTINI

CHARCUTERIE PLATTER \$90
CURED MEATS, PICKLED VEGETABLES
ROASTED PEPPERS, ASSORTED MUSTARDS,
HOUSE MADE CROSTINI

851 BEACH STREET (BETWEEN POLK & LARKIN STREET)
SAN FRANCISCO, CALIFORNIA 94109
TEL: (415) 351-0500

WWW.THEPUBSF.COM
EMAIL: INFO@THEPUBSF.COM

MONDAY - FRIDAY 11:30AM - 1:30AM
SATURDAY & SUNDAY 10:00 AM - 1:30AM