



# PUB & KITCHEN

The Pabbit Room - Private Event Menu  
1946 Lombard Street  
Philadelphia, PA 19146  
(215) 545 - 0350

[WWW.THEPUBANDKITCHEN.COM](http://WWW.THEPUBANDKITCHEN.COM)

Nestled just blocks below Rittenhouse Square, Pub & Kitchen embodies all of the delights of your favorite neighborhood restaurant. Pub & Kitchen's warm decor is accompanied by delicious seasonal fare and an ever evolving bar program.

For Inquiries & Information, please contact our  
Events Coordinator at:

[EVENTS@THEPUBANDKITCHEN.COM](mailto:EVENTS@THEPUBANDKITCHEN.COM)

## pabbit room - hors d'ourves (passed snacks / displays)

### passed snacks [ONE HOUR OF PASSING]

SELECT 3/\$20 PERSON | SELECT 5/\$30 PERSON | SELECT 7 \$40/PERSON

DEVILED EGGS espelette, chives

SMOKED TROUT RILETTE herbed cream cheese + cucumber

DEVILS ON HORSEBACK bacon-wrapped dates

SEASONAL BRUSCHETTA seasonal vegetable, whipped ricotta, chili honey

TUNA TOSTADA avocado, toasted sesame

CORN HUSHPUPPIES green goddess

LITTLE GEM LETTUCE CUPS quinoa salad, avocado (V/GF)

MINI PUB BURGERS cheese, garlic aioli, iceberg lettuce, pickled onion

SPICY FRIED CHICKEN SLIDER slaw, cucumber ranch

GARLIC + HERB MEATBALLS fines herbs

BACON-WRAPPED SCALLOPS (+\$1/person)

OYSTER ON THE HALF SHELL caviar (+\$1/person)

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## stationary displays

### kitchen table [\$22/person]

LOCAL ARTISAN CHEESE BOARD, SELECTION OF CURED MEATS  
accompanied by: vegetable crudite, marinated olives, crispy chickpeas,  
roasted nuts, seasonal dips, lost bread selection

### raw bar [\$24/person]

VARIETY OF OYSTERS + SHRIMP COCKTAIL + TUNA TARTARE  
accompanied by: classic mignonette, cocktail sauce

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## stationary display supplements

CHICKEN WINGS choice of buffalo + blue cheese or dry-spiced + tzatziki  
[\$7/PERSON]

TEMPURA BROCOLLINI green goddess  
[\$6/PERSON]

BRUSSELS SPROUTS lemon, pecorino  
[\$6/PERSON]

MIXED LETTUCES lemon vinaigrette  
[\$4/PERSON]

## pabbit room- dinner (seated dinner / prefix menu)

\$50 / person / 3 courses

### starters

please choose three of the following options:

LITTLE GEMS parmesan, breadcrumb, green peppercorn dressing

SPINACH SALAD roasted garlic dressing, apple, aged white cheddar, candied walnuts

MIXED LETTUCES radish, avocado, toasted sesame, lemon vinaigrette

WILD MUSHROOM SOUP truffle whipped cream, fines herbs

SEASONAL BRUSCHETTA seasonal vegetable, whipped ricotta

HALF DOZEN OYSTERS on-the-half-shell, mignonette  
(+5/GUEST)

### mains

please choose three of the following options:

P&K BURGER 7oz patty, gruyere, red onion jam, porcini aioli

LOCAL 130 DAILY CATCH celery root chowder, espelette, fines herbs, toast

RED WINE BRAISED SHORT RIB castle valley polenta, braised greens, horseradish creme

ROOT VEGETABLE LASAGNE bechamel, arugula (V)

CONFITED LANCASTER CHICKEN BREAST winter squash puree, braised cipollini, agrodolce

### family-style sides

available for an additional \$6/person:

BRUSSELS SPROUTS lemon, pecorino

MARKET VEGETABLE seasonal accoutremants

FRENCH FRIES dijonnaise

### dessert

SEASONAL CHEESECAKE

SWEET CREAM PANNACOTTA

CAST-IRON BROWNIE

\*\*dairy/gluten free options available upon request\*\*

## pabbit room - beverage (beverage packages)

### beverage package #1

[\$30/PERSON, 2 HOURS]

TWO DRAFT BEERS  
PILSNER / IPA

SELECTIONS OF WINE BY THE GLASS  
RED / WHITE / SPARKLING / ROSE

NON-ALCOHOLIC BEVERAGE  
SOFT DRINKS / COFFEE / TEA

### beverage package #2

[\$40/PERSON, 2 HOURS]

TWO DRAFT BEERS  
PILSNER / IPA

SELECTIONS OF WINE BY THE GLASS  
2 RED / 2 WHITE / SPARKLING / ROSE

SELECT LIQUORS  
TITO'S VODKA / BEEFEATER GIN  
BACARDIWHITE RUM / HORNITOS TEQUILA  
JIM BEAM BOURBON

NON-ALCOHOLIC BEVERAGE  
SOFT DRINKS / COFFEE / TEA

### consumption bar

HOST CHARGED BASED UPON  
GUEST CONSUMPTION

OPTION #1:  
BEER + WINE ONLY

OPTION #2:  
BEER, WINE + LIQUOR -FULL BAR

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### cash bar

GUESTS PAY FOR THEIR OWN DRINKS

OPTION #1:  
BEER + WINE ONLY

OPTION #2:  
BEER, WINE + LIQUOR -FULL BAR

premium liquor packages available upon request