



PUB & KITCHEN

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

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

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, fried capers

ZUCCHINI TOAST ricotta + honey

CHEF'S SEASONAL TOAST roasted peppers + cheese

SEASONAL BRUSCHETTA chef's seasonal preparation

GRILLED FLATBREAD tzatziki + roasted tomato relish

TROUT RILETTE cucumber

OYSTER SHOOTERS gazpacho

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

DEVILS ON HORSEBACK bacon-wrapped dates

SPICY FRIED CHICKEN SLIDER slaw, cucumber ranch

stationary snacks

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

TEMPURA BROCOLLINI green goddess
[\$6/PERSON]

BRUSSELS SPROUTS bacon, roasted lemon
[\$6/PERSON]

MINI PUB WEDGES confit tomato, bacon, sieved egg, jasper hill blue cheese
[\$7/PERSON]

LITTLE GEM LETTUCES parmesan, breadcrumbs, green peppercorn dressing
[\$7/PERSON]

stationary displays

kitchen table [\$22/person]

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

raw bar [\$24/person]

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

pabbit room- dinner (seated dinner / prefixe menu)

\$50 / person

starters please choose three of the following options:

DEVILED EGGS espelette, fried capers

GRILLED OYSTERS chili garlic butter

CHICKEN WINGS choice of
buffalo + blue cheese or dry-spiced + tzatziki

FRIED CALAMARI roasted tomato aioli, chimichurri

GARLIC + HERB MEATBALLS chickpeas, olive, feta

PUB WEDGE confit tomato, bacon, sieved egg, jasper hill blue cheese

SUMMER LETTUCES cucumber, radish, sunflower seed, avocado green goddess

LITTLE GEMS parmesan, breadcrumb, green peppercorn dressing

mains

please choose three of the following options:

P&K BURGER double patty, yellow american, iceberg, fried onion, dijonnaise

FISH + CHIPS daily catch, cabbage slaw, triple chips, tartar sauce

HALF ROASTED CHICKEN warm bread salad, sherry, currants

FISH + CHIPS cabbage slaw, triple chips, malt vinegar

DAILY CATCH pan-seared fish, saffron rice, market vegetables, house vinaigrette

HOUSEMADE PASTA chef's seasonal preparation

STEAK potato, spring greens salad, steak sauce (+ \$6)

sides available for an additional \$6/person:

BRUSSELS SPROUTS bacon, roasted lemon

MARKET VEGETABLE seasonal accoutremants

FRENCH FRIES dijonnaise

pabbit room - brunch (seated brunch / prefixe menu)

2-course: \$35 / guest -or- 3-course: \$40 /guest

starters please choose three of the following options:

FIRST:

SUMMER LETTUCE SALAD- AVOCADO, RADISH, CUCUMBER, SUNFLOWER SEEDS,
LEMON VINAIGRETTE

GRIDDLED ZUCCHINI BREAD- HONEY LEMON BUTTER

½ DOZEN OYSTERS (6 PER PERSON SUPPLEMENT)- CLASSIC MIGNONETTE

LITTLE GEM LETTUCES- GREEN PEPPERCORN DRESSING, BREADCRUMBS

mains please choose three of the following options:

CLASSIC BREAKFAST - TWO EGGS ANY STYLE, BACON, CRISPY POTATOES, TOAST

SMOKED TROUT & AVOCADO TOAST - SNAP PEAS, CHILI OIL

P & K BURGER - YELLOW CHEDDAR, CARAMELIZED ONION, ICEBERG, DIJONNAISSE

BAKED EGGS - BUTTER BEANS, SALSA VERDE, YOGURT, GRILLED BREAD

FRENCH TOAST - SEASONAL FRUIT, SALTED BUTTER

dessert optional third course

THREE SEASONAL OPTIONS AVAILABLE

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

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