

Paula's

PUBLIC
House
GastroPub

SOUP & SALAD

CHEF'S CHOICE 6

FRENCH ONION 8

ROASTED BEET & CHEVRE 10

roasted beets, arugula, candied pecans, pickled onions, local goat cheese, lemon vinaigrette

LOCAL FIELD GREENS 10

mixed greens, dried cranberries, tomatoes, cucumbers, basil vinaigrette

BACON, TOMATO, RANCH 10

roasted tomatoes, baby spinach, bacon, ranch, croutons

ICE & BLUE WEDGE 10

iceberg wedge, bleu cheese, crispy bacon, red onions, roasted cherry tomatoes, bleu cheese dressing

CLASSIC CAESAR 9

caesar dressing, croutons, parmesan

Salad Add Ons:

chicken +6 | shrimp +7 | steak +8 | salmon +8

THIS & THAT

CHARCUTERIE BOARD FOR "2" 22

assorted cheeses, sausages, dried meats

SVENS BALLS 10

german style meatballs, brandy mushroom cream sauce

PUB HOUSE PRETZELS 8

mustard & beer cheese sauce

ROASTED RED PEPPER HUMMUS 9

crispy pita chips, crudité

PAULA'S POTATO SKINS 10

roasted parley potatoes, beer cheese, crispy bacon, scallions, sour cream

PUB HOUSE WINGS 12

Thai coconut, hot, garlic parm or Lamared (buffalo & garlic parm blend)

ADIRONDACK FRIES 12

fries smothered in a garlic aioli, melted swiss, bacon & chives

CRISPY ZUCCHINI & CORN CAKES 10

sweet chile aioli

VEGETABLE DUMPLINGS 10

mixed vegetables

CRISPY BROCCOLI 10

sweet chile & sriracha sauce

CRISPY BRUSSELS SPROUTS 10

fried, bacon, maple syrup, sriracha dipping

SIDES

TRI COLOR CARROTS 6

COUS COUS 5

SWEET POTATO FRIES 5

SAUTEED BROCCOLI 5

CRISPY POTATOES 5

TRUFFLE FRENCH FRIES 7

SEASONED RICE 5

SAUTEED SPINACH 4

GRILLED ZUCCHINI 6

SAUTÉED BRUSSELS

SPROUTS 6

SANDWICHED BETWEEN THE BREAD

*Served with your choice of house salad or french fries
choose sweet potato fries or caesar add. \$1
sub gluten free bread or wraps add. \$1*

BUILD YOUR OWN BURGER 13

add ons: pickles, mushrooms, caramelized onions, bacon, pickled jalapenos, sweet & sour peppers, choice of cheese +1, add fried egg +2, beer cheese +2, mozzarella +2

YARD 13

marinated grilled chicken breast, lettuce, tomato, onions, chipotle aioli
add ons: pickles, mushrooms, caramelized onions, bacon, pickled jalapenos, sweet & sour peppers, choice of cheese +1, add fried egg +2, beer cheese +2, mozzarella +2

REUBEN 13

corned beef, sauerkraut, swiss cheese, 1000 island dressing, toasted rye

PAULA'S SKINNY DIP 14

thinly sliced brisket, beer onions, swiss cheese, house jus

FLAT IRON PHIL 15

flat iron, melted fontina cheese, caramelized onions, pepper aioli
add ons: pickles, mushrooms, bacon, pickled jalapenos +1, add fried egg +2

SALMON NICOISE WRAP 16

grilled salmon, mixed greens, tomatoes, hard boiled egg, anchovy & olive tapenade, flour wrap

PUB MELT 15

8oz. burger patty, beer cheese, caramelized onions, toasted rye

PUB CLUB 14

beer roasted pork loin, Swiss cheese, beer mustard, roasted tomatoes, romaine lettuce, bacon, fried egg

VEGAN SMASH 12

brown rice vegetable patty, grilled zucchini, roasted red peppers, beer onions, spinach, hummus, balsamic vinaigrette

TUSCAN SHRIMP FLATBREAD 13

mozzarella, spinach, grilled shrimp, artichokes, onions, roasted tomatoes, focaccia

MAIN ATTRACTIONS

PAULA'S PASTA 18

pom d' oro sauce, penne, roasted tomatoes, grilled zucchini, basil
add chicken +6 | shrimp +7 | salmon +8 | steak +8

14OZ GRILLED ROSEMARY RIBEYE 28

roasted potatoes, sauteed spinach, rosemary demi
add caramelized onions +2 | bleu cheese crustad +2 | mushrooms +2

SEAFOOD RISOTTO 15/28

scallops & shrimp, lemon, roasted tomatoes, broccoli, spinach

HONEY GARLIC SALMON 23

cous cous, sauteed broccoli, honey garlic sauce, cilantro

STOUT CHICKEN & DUMPLINGS 23

roasted chicken with potato dumplings, grilled tri color carrots, stout gravy

FISH AND CHIPS 17

fresh haddock fillets prepared in the British pub style, with coleslaw

TORTILLA BREADED FISH TACOS 16

3 haddock tacos, romaine, pico de gallo, black beans, seasoned rice, Papi's secret sauce

TRUFFLE MAC N CHEESE 12/20

penne pasta, 3 cheese blend, truffle oil, herbed bread crumbs
add chicken +6 | shrimp +7 | salmon +8 | steak +8

Paula's

PUBLIC
House
GastroPub

CATERING MENUS

Stationary or Passed Hors' d'oeuvres

GOLD

- Roasted Beet Crostinis with goat cheese, balsamic glaze
- Gulf Shrimp Cocktail, house made cocktail sauce, fresh lemon
- Crostinis of Beef Tenderloin, crumbly bleu, onion jam
- Roma tomato bruschetta with fresh mozzarella & basil
- Baby heirloom tomatoes & fresh mozzarella skewers
- Hummus & crudite
- Charcuterie Board

HOT

- Fried Green Beans
- Local Beef Sliders, cheddar cheese, bacon, caramelized onions, sweet chili aioli
- Chicken Wings choose: Buffalo, teriyaki, garlic parm, green chili
- Fried Calamari
- Crispy Brussels Sprouts
- Bavarian Pretzels with mustard beer cheese dipping sauce
- Vegetable Dumplings with mandarin soy dipping sauce
- Mini Crab Rangoon Egg Rolls

OPEN BAR PACKAGES

2 HOUR BEER & WINE PACKAGE

\$17 per person ++
Domestic & Imported Bottles, Select Draughts,
2 House Reds, 2 House Whites

3 HOUR BEER & WINE PACKAGE

\$24 per person ++
Domestic & Imported Bottles, Select Draughts,
2 House Reds, 2 House Whites

2 HOUR TOTAL OPEN BAR PACKAGE

\$26 per person ++
Domestic & Imported Bottles, Select Draughts,
2 House Reds, 2 House Whites, Call Liquors

3 HOUR TOTAL OPEN BAR PACKAGE

\$36 per person ++
Domestic & Imported Bottles, Select Draughts,
2 House Reds, 2 House Whites, Call Liquors

FAMILY STYLE MENUS

\$28 per person plus tax and gratuity (minimum 30 people)

*All parties include your choice of House or Caesar Salad

*Freshly Baked Bread & Butter

CHICKEN

(choose one)

MARSALA

marsala wine, mushrooms, shallots

FRANCAISE

white wine & lemon butter sauce

HERB ROASTED

white wine au jus

PICCATA

lemon, garlic, capers, white wine jus

PARMESAN

fresh mozzarella, pomo'doro sauce

GUINNESS BBQ GLAZED

BEEF/PORK

(Add \$4 per person)

GRILLED FLAT IRON STEAK

teriyaki & soy marinade

SLICED NY STRIP

grilled mushrooms & onions,
red wine demi glace

BEER BRAISED SHORT RIBS

guinness braised, caramelized
onions

SLICED PORK LOIN

spicy mustard glaze, port wine demi,
or bourbon caramelized apples

STARCH

HERB ROASTED POTATOES

GARLIC MASHED POTATOES

SPANISH RICE & BEANS

ISRAELI COUSCOUS

with diced tomatoes & EVOO

QUINOA

with toasted almond and dried
cranberries

FISH

(choose one)

PESTO CRUSTED SALMON

blistered cherry tomatoes,
balsamic glaze

GRILLED SALMON

lemon beurre blanc

OVEN BAKED HADDOCK

tomatoes, capers, white wine
& butter sauce

PAULA'S FISH & CHIPS

british pub style, house made
tarter sauce

PASTA

(choose one)

PENNE A LA VODKA

fresh tomatoes, onions, cream sauce

GARLIC & EVOO

arugula, asparagus, baby heirloom
tomatoes

PUTTANESCA

capers, anchovies, garlic,
kalamata olives

POMODORO

chunky roma tomatoes, fresh
basil, shaved parmesan

BOLOGNESE house made meat
sauce, fresh parmesan

SIDES (choose 2)

VEGETABLES

SAUTEED BROCCOLI

garlic & EVOO, shaved parmesan

SEASONAL MIXED

VEGETABLES

garlic & EVOO, herbed butter

ROASTED CAULIFLOWER &

BABY CARROTS

garlic & EVOO, balsamic drizzle

GREEN BEANS

FOR MORE INFORMATION REGARDING YOUR EVENT CONTACT
JUSTIN LAFALCE: JLAF7187@GMAIL.COM • (845) 454-7821

ALL CATERING EVENTS ARE SUBJECT TO A 22% SERVICE CHARGE AND 8.125% NYS SALES TAX • 10% DEPOSIT IS REQUIRED AT TIME OF BOOKING
• GUEST COUNT IS REQUIRED 7 DAYS PRIOR TO THE EVENT AND THERE MUST BE A GUARANTEE OF SAID NUMBER OF PERSONS •

Food is Love Served on a Plate

