



# REPUBLIC CHOPHOUSE

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C A T E R I N G M E N U

# SHAREABLES

All priced per piece, per person

**KABOBS** 4.5  
Your choice of protein with assortment of perfect accompaniments  
Mixed Fruits  
Beef  
Chicken  
Pork  
Caprese  
Vegetarian

**TARTLETS** 3  
Mini pie crust with choice of filling  
Bacon & Carmelized Onion  
Shrimp & Cream Cheese  
Steak & Horseradish Cream  
Pulled Pork with Crunchy Slaw

**DIPS** 3  
Fresh, house-made dips served with tortilla chips  
Salsa  
Guacamole  
Spinach & Artichoke  
Seafood Dip  
French Onion  
Roasted Red Pepper  
Hummus

**WINGS** 4  
Traditional wings tossed in sauce of choice, served with house-made ranch or bleu cheese  
Honey Barbecue  
Spicy Garlic  
Buffalo

**SEAFOOD** 9  
Wow your guests with a variety of our crowd favorites  
Tuna Tartar  
Ceviche  
Shrimp Cocktail  
Marinated Carved Lobster

**CROSTINI** 5  
Your choice of topping served on fresh house-made bread  
Bruchetta  
Steak  
Mushroom & Brie

**OPEN-FACE COCKTAIL SANDWICHES** 5  
Classic sandwiches served down-sized and open-face  
Reuben  
Rachael  
Turkey & Cheddar  
Ham & Swiss  
Roast Beef & Onion

**MEATBALLS** 3  
Classic meatballs smothered in your choice of sauce  
Swedish  
Mushroom & Onion  
Barbecue

**DISPLAYS** 4  
Served with crackers and dip to compliment  
Cheese  
Charcuterie  
Fruit  
Vegetable



# SOUPS & SALADS

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All available in full or half sizes. Shareable sizes available upon request.

## SALADS

**CHOP** Full 5 Half 3  
Field greens, cucumbers, shredded carrot and onion with dressing of choice

**CAESAR** Full 8 Half 4  
Romain, hard-cooked egg, croutons and Parmesan, tossed in house-made caesar dressing

**SPINACH** Full 8 Half 4  
Bacon, bleu cheese, red onion and pecans with raspberry balsamic vinaigrette

**WEDGE** Full 8 Half 4  
Iceberg, tomato, bacon, bleu cheese crumbles and house-made dressing

**CHEF** Full 10 Half 5  
Mixed greens with ham, turkey, cucumber, tomato, onion and cheddar, served with dressing of choice

## DRESSING CHOICES

French  
Peppercorn  
Bleu Cheese  
Basil Vinaigrette  
Italian  
Raspberry Vinaigrette

## SOUPS

**TOMATO BISQUE** Full 5 Half 3  
A Republic signature; fresh tomato, basil and parmesan in heavy cream, accented with balsamic reduction

**PARMESAN POTATO** Full 5 Half 3  
Perfect blend of cream, potatoes and parmesan

**CHILI** Full 6 Half 3  
A secret recipe to a classic everyone loves



# BOX LUNCHES

All served with one deli sandwich, side and house-made dessert.

Sandwich options served on your choice of ciabatta, pretzel roll, brioche or lettuce.

## ROAST BEEF

19

- 1 | Brined in fresh herbs and Whiskey, sliced thin with perky porter mustard
- 2 | Thinly sliced Cajun roast beef, paired with roasted garlic aioli and Swiss
- 3 | Red wine marinated, thinly sliced with olive tapenade, shaved iceberg, tomatoes and fresh mozzarella

## CHICKEN

16

- 1 | Pulled chicken tossed in Frank's Red Hot sauce with marinated artichokes, crispy garlic and shaved iceberg
- 2 | Tequila marinated breast, served with cilantro-lime sour cream, mixed greens and tomato
- 3 | Blackened chicken with blackberry compote, cucumber, red onion and romaine

## HAM

16

- 1 | Honey mustard glazed ham, stacked with jalapeño, avocado, spring mix and cheddar
- 2 | Espresso and brown sugar rubbed ham, served with mustard aioli, caramelized onion and romaine
- 3 | Lemon and white wine marinade with cucumber, shredded carrot and roasted red pepper

## TURKEY

16

- 1 | Marinated in whole grain mustard, horseradish and sour cream. Stacked with pickled red onion, spring mix and Tzatziki
- 2 | Thinly sliced Cajun breast with red onion, jalapeño-raspberry jam and bacon
- 3 | Orange and basil marinated breast with fresh mozzarella, tomato and balsamic reduction

## PASTRAMI

16

- 1 | Thinly sliced with giardiniera, fresh mozzarella and mixed greens
- 2 | Thinly sliced with cheddar and black pepper vinaigrette
- 3 | Thinly sliced with spinach, Romesco and bacon

## VEGGIE

12

- 1 | Red wine marinated portabella cap with shredded Parmesan and basil; lettuce, tomato, onion and house made pickles
- 2 | Sliced cucumber, sprouts, carrot, romaine and sun-dried tomato pesto
- 3 | Roasted garlic and thyme marinated zucchini and squash with Romesco, pine nuts and fresh mozzarella



## SIDE OPTIONS

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### SLAWS

- 1 | Sweet & Sour - cabbage, carrot, and ramen tossed in vinegar and honey
- 2 | Classic - cabbage, carrot and onion, tossed with mayo and sour cream
- 3 | Sriracha - green onion, cabbage and red peppers, tossed in mayo and sriracha

### POTATO SALADS

- 1 | Classic - potatoes, eggs and onion tossed in mayo with a touch of mustard
- 2 | Pesto - potatoes, tomatoes, toasted pine nuts and mozzarella, tossed in a basil pesto cream
- 3 | Bacon & Balsamic - fried potatoes, bacon, onion and parsley tossed with balsamic vinegar, Dijon mustard and honey
- 4 | Buffalo chicken - grilled potatoes, chicken, celery, onion and cheddar tossed in a buffalo sauce and mayo

### FRUIT

Fresh seasonal mix

### PICKLE

House-made dill pickle with a mild spiced zing

### PASTA SALADS

- 1 | Crab & Cavatappi - blue crab, celery, onion and red pepper, tossed with lemon and mayo
- 2 | Orzo & Herb - orzo, parsley, basil and mint, tossed with oil and vinegar
- 3 | Lobster Mac - lobster, mushroom, roasted garlic and onion, tossed in white wine vinegar and truffle oil

### GRAIN & VEGGIE SALADS

- 1 | Grilled Veggie - zucchini, squash, onion, asparagus and red peppers, tossed in red wine vinegar and oil
- 2 | Barley & Brown Rice - arugula and wild mushrooms with barley and brown rice, tossed in grape seed oil and lemon juice
- 3 | Chickpea & Sun-choke - chickpeas, sun-choke, artichoke, tomato and cucumber, tossed in yogurt and mint

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### DESSERTS

Red Velvet Cake Bites  
Double Chocolate Brownies  
Homemade Cookies



# HOT

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All priced per person

<b>TACO BAR</b>	9	<b>MAC &amp; CHEESE</b>	8
Choice of protein served with all of the perfect taco bar toppings		The youth favorite that adults love!	
Beef		Bacon, cheddar and spinach	
Chicken		Smoked Gouda	
Pork		Seafood and Mozzarella	
Shrimp			
<b>SLIDERS</b>	9	<b>VEGETABLES</b>	6
Your favorites downsized		Roasted asparagus with sea salt	
Beef and Cheddar		Fried brussel sprouts with Parmesan and truffle oil	
Ribeye and Swiss		Mixed broccoli and cauliflower	
Chicken and Cheddar		Mashed Potatoes	
		Rice & Grains	
<b>GRILL-OUT</b>	7.5		
From our backyard to yours, served with all the fixins			
Burger			
Brat			
Hot Dog			
Pulled Pork			



## DESSERT

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All priced per piece, per person

<b>RED VELVET CAKE</b>	5	<b>KEY LIME CHEESECAKE</b>	4
4 layers of red velvet cake, vanilla butter cream frosting and dark chocolate drizzle		Fluffy key lime cheesecake on a graham cracker crust with lime curd	
<b>CHOCOLATE TURTLE TORTE</b>	4	<b>TRIPLE CHOCOLATE MOCHA CAKE</b>	5
Flourless, crustless chocolate cake, topped with chocolate ganache, house-made caramel and candied pecans		4 layers of chocolate cake spiked with a hint of coffee, chocolate butter cream frosting and drizzles of white and dark chocolate ganache	

## BEVERAGES

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<b>BOTTLED WATER</b>	3
<b>SPARKLING WATER</b>	4
<b>ICED TEA</b>	4
<b>SODA</b>	3
Coke	
Diet Coke	
Sprite	
Dite Sprite	

