



The Barrel Room

CATERING MENU

2026

COLD APPETIZERS

events serving only appetizers must choose a minimum of five

TIER ONE

DILL & SEA SALT GOSE CHIPS [V]
dill dip

SEASONAL FRUIT [GF] [V]
cheesecake dip

SEASONAL VEGETABLES [GF] [V]
dill dip

PHYLLO CUPS*
choose one:
smoked salmon mousse • mediterranean [V]

TIER TWO

DEVILED EGGS* [GF]
choose up to two:
classic [V] • bacon & bleu cheese • smoky chipotle [V]

CHIMICHURRI HUMMUS*
english cucumber [GF] [V] & naan [V]

SHRIMP CEVICHE
house-made tortilla chips

TIER THREE

COCKTAIL SANDWICHES
choose up to two:
vertex blt • turkey & havarti club • california veggie [V]
SOUTHWEST CHICKEN SALAD WRAPS [GF]

ANTIPASTI
chef's selections of cured meat, cheese,
pickled accoutrement, dried fruit & nuts

SHRIMP COCKTAIL* [GF]
cocktail sauce

*GREAT FOR PASSED APPETIZERS
[V] VEGETARIAN [GF] GLUTEN FREE

HOT APPETIZERS

events serving only appetizers must choose a minimum of five

TIER ONE

QUESO FUNDIDO [V]

nacho tortilla chips

STUFFED MUSHROOMS [V]

herb-roasted vegetable, white cheddar

BAKED PINWHEELS*

choose one:

fig & goat cheese [V] • ham & pimento cheese

TIER TWO

GUAJILLO CHICKEN FLAUTAS

smoked cilantro ranch

BAVARIAN BRAT BITES

stout horseradish mustard

ITALIAN BEEF SPREAD

crostini

CHICKEN EMPANADAS*

cilantro lime cream

BAVARIAN PRETZEL BITES [V]

cheddar cheese sauce

TIER THREE

CHORIZO STUFFED DATES* [GF]

tomato-guajillo sauce

PORK & SMOKED BACON MEATBALLS*

soy chili glaze

CRAB RANGOON DIP

wontons, sweet & sour sauce

SIRLOIN SKEWER [+ \$1][GF]

sesame mustard

THAI CHICKEN SKEWER

sweet chili vinaigrette

*GREAT FOR PASSED APPETIZERS

SALADS

TIER ONE

HOUSE [V]

mixed greens, red cabbage, carrot, asiago,
balsamic basil marinated heirloom tomato, ancho crouton, grilled red onion,
roasted garlic vinaigrette & buttermilk ranch

CAESAR [V]

romaine, parmesan, romano & cotija, truffle crouton,
crispy caper, orange zest, cracked black pepper,
creamy caesar

TIER TWO

FRUIT & GOAT CHEESE [GF] [V]

spinach, blueberry, strawberry, kiwi, maple walnut, lemon zest,
goat cheese, kiwi white balsamic vinaigrette

BACON & BLEU [GF]

spinach, applewood-smoked bacon, white cheddar bleu,
diced tomato, hard-boiled farm egg, pea, red onion,
maple & jalapeño bacon dressing

SIDES

ASSORTED ROLLS & BUTTER

GREEN BEANS [VEGAN] [GF]

MASHED POTATOES & HEFEWEIZEN GRAVY

VEGETABLE MEDLEY [VEGAN] [GF]

HERB-ROASTED POTATOES [VEGAN] [GF]

ASPARAGUS [+\$1] [VEGAN] [GF]

LOADED MASHED POTATOES [GF]

MAPLE-GLAZED CARROTS [V] [GF]

PARMESAN BAKED MAC & CHEESE
ADD BACON

ENTRÉES

TIER ONE

choice of two entrées, two sides & a salad

OVEN-ROASTED CHICKEN BREAST
dijon-marinated **[GF]** or thai-style

FRESH GALETTI PASTA **[V]**
add roasted chicken
roasted tomato cream sauce, arugula, asiago, cracked black pepper

BACON-WRAPPED MEATLOAF
hefeweizen gravy

BRAISED POT ROAST
hefeweizen gravy

TIER TWO

choice of two entrées, two sides & a salad

PORK TENDERLOIN **[GF]**
stout demi-glace

BEEF BRISKET
downstate bbq sauce, creamy horseradish

MEDITERRANEAN
STUFFED CHICKEN **[GF]**
herbed cream sauce

SEARED SALMON
gose beurre blanc

HAND-CUT SIRLOIN **[GF]**
white wine pink peppercorn sauce

KIDS MEALS AVAILABLE FOR GUESTS UNDER 12

DESSERTS

MASON JAR DESSERTS [V]

choose up to three:

bourbon pecan pie • key lime cheesecake • chocolate caramel cake
banana cream pie • s'mores tart

PETITE CHEESECAKES [V]

one dozen minimum per flavor

triple berry • chocolate ganache • classic • salted caramel

MACARONS [V]

two dozen minimum per flavor • can be packaged as a parting gift

raspberry [GF] • pistachio [GF] • salted caramel [GF]

vanilla bean [GF] • cookies & cream

MINI CUPCAKES [V]

two dozen minimum per flavor

vanilla espresso • wedding cake • strawberries & cream

peanut butter lover • classic carrot • lemon

red velvet • chocolate salted caramel

COOKIES [V]

two dozen minimum, assorted flavors

chocolate chip • snickerdoodle • brownie • oatmeal raisin

BRUNCH

choice of two entrées, two sides & spring mix salad

FRENCH TOAST [V]

brioche, buttermilk-cinnamon custard, triple berry jam,
maple syrup, strawberry, blueberry, whipped cream

VEGGIE QUICHE [V]

farm eggs, local cream, maple-glazed sweet potato,
roasted red pepper, leek, crimini mushroom, goat cheese

BRUNCH POUTINE

crispy potato wedges, garlic & herb white cheddar cheese curds,
sausage & coffee gravy, tomato, chive, scrambled egg

BUTTERMILK BISCUITS & SAUSAGE GRAVY

house-made buttermilk biscuit, sausage & coffee gravy, chive, crushed red pepper

BACON SAUSAGE SCRAMBLE

smashed red potato, scrambled egg, tomato-guajillo sauce, green onion,
cheddar cheese sauce, pimento cheese, crispy shredded potato

BRUNCH SIDES

HERB-ROASTED POTATOES [V] [GF]

SEASONAL FRUIT SKEWER [V] [GF]
cheesecake dip

HOUSE-MADE BUTTERMILK BISCUIT [V]
mixed berry jam & butter

MINI BAGELS [V]
cream cheese & butter

ASSORTED BREAKFAST PASTRIES

BREAKFAST SAUSAGE LINKS [GF]

JALAPEÑO OR APPLEWOOD-SMOKED BACON [GF]

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DESTIHL.COM

SERVICE OPTIONS: We offer individually plated meals for parties of 75 guests or fewer, family-style service for up to 125 and buffet service for up to 175. For a cocktail-style event with limited seating, we can accommodate up to 250.

GUEST & MENU GUARANTEE: Final guest count & menu selections must be confirmed no later than 14 calendar days before the event. Menu prices are subject to change at any time.