



The Barrel Room

EVENT MENU

2023

COLD APPETIZERS

events serving only appetizers must choose a minimum of five

TIER 1

GOSE CHIPS [V]
dill dip

SEASONAL FRUIT [V]
cheesecake dip

SEASONAL VEGETABLES [V]
dill dip

CHIMICHURRI HUMMUS*
cucumber rounds [GF] [V] & naan bread [V]

STUFFED PEPPADEW PEPPERS* [GF] [V]
herbed goat cheese

TIER 2

DEVILED EGGS*
choose up to 2:

classic [GF] [V] • green goddess [GF] [V] • bacon & bleu cheese [GF] • chipotle [GF] [V]

COCONUT SHRIMP CEVICHE
crispy wontons, chili limes

HEFEWEIZEN-POACHED SALMON CROSTINI*

SOUTHWEST CHICKEN SALAD WRAPS [GF]

COCKTAIL SANDWICHES
choose one:

vertex blt • turkey & havarti club • california veggie [V]

TIER 3

JARCUTERIE
single-serving charcuterie assembled in a jar

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 1

BAVARIAN PRETZEL BITES [V]
beer cheese

QUESO FUNDIDO & NACHO CHIPS [V]

STUFFED MUSHROOMS [V]
herb-roasted vegetables & white cheddar

POTATO CROQUETTES* [V]
chimichurri, maple chipotle sauce

TIER 2

BEER-BRAISED BRATS
stout horseradish mustard

GARLIC & HERB CHEESE CURDS [V]
malt ranch

SEAFOOD FRITTERS*
old bay® mayo

COCONUT ADOBO CHICKEN EMPANADAS
salsa verde

PORK & APPLEWOOD-SMOKED BACON MEATBALLS*
soy chile glaze

TIER 3

CHORIZO STUFFED DATES* [GF]
tomato-guajillo sauce

CRAB RANGOON DIP & CRISPY WONTONS

COCONUT SHRIMP
mango aioli

STEAK SKEWER
sesame mustard

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

SALADS

TIER 1

HOUSE SALAD [V]

mixed greens, red cabbage, carrots, asiago,
balsamic-roasted heirloom tomatoes, ancho croutons, grilled red onion,
roasted garlic vinaigrette & buttermilk ranch

SOUTHWEST CAESAR

romaine, grilled corn, black beans, pico de gallo, cotija cheese,
soft-boiled egg, avocado, cilantro, ancho croutons,
roasted poblano caesar dressing & buttermilk ranch

SPINACH SALAD [GF]

applewood-smoked bacon, white cheddar bleu cheese,
diced tomatoes, hard-boiled farm fresh egg, red onion,
maple & jalapeño bacon dressing & buttermilk ranch

TIER 2

FRUIT & GOAT CHEESE SALAD [GF] [V]

spinach, blueberries, strawberries, kiwi, maple walnuts, lemon zest, goat cheese,
kiwi white balsamic vinaigrette & poppyseed

LITTLE GEM "WEDGE"

balsamic-roasted heirloom cherry tomatoes, brown sugar jalapeño bacon,
white cheddar bleu cheese crumbles, ancho croutons, radish, chives, red onion, cracked black pepper,
buttermilk ranch & white cheddar bleu cheese (family-style or plated only)

CAESAR

little gem lettuce, purple kale, parmesan, romano & cotija, truffle croutons,
crispy capers, soft-boiled farm fresh egg, orange zest, cracked black pepper,
creamy caesar dressing & buttermilk ranch

ENTRÉES

TIER 1

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

BACON-WRAPPED MEATLOAF
hefeweizen gravy

POBLANO PEPPER BAKE [V]
roasted red pepper sauce

BRAISED POT ROAST
hefeweizen gravy

GRILLED STUFFED PASTA [V]
roasted garlic tomato sauce, pesto cream

TIER 2

JAMBALAYA
shrimp & andouille sausage

BEEF BRISKET
chipotle espresso bbq sauce, creamy horseradish

STUFFED AIRLINE CHICKEN [GF]
spinach, artichokes, sun dried tomato, dates, goat cheese ,basil

OVEN-ROASTED COD
gose buerre blanc

PORK TENDERLOIN [GF]

FLAT IRON STEAK [GF]
chimichurri sauce

SEARED SALMON

SIDES

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

GREEN BEANS [VEGAN] [GF]

VINAIGRETTE COLESLAW [VEGAN] [GF]

VEGETABLE MEDLEY [VEGAN] [GF]

MASHED POTATOES & HEFEWEIZEN GRAVY

ANCHO RICE & BEANS [V] [GF]

PARMESAN BAKED MAC & CHEESE

LOADED MASHED POTATOES [GF]

HERB-ROASTED POTATOES [VEGAN] [GF]

BRUSSELS & KALE GRATIN [GF]

KIDS MEALS ARE AVAILABLE FOR GUESTS UNDER 12

BRUNCH

FRENCH TOAST [V]

brioche, buttermilk-cinnamon custard, maple syrup, strawberries, bananas, white chocolate whipped cream & shavings

VEGGIE QUICHE [V]

farm fresh eggs, local cream, fingerling potatoes, maple-glazed butternut squash, roasted red pepper, goat cheese

BRUNCH POUTINE

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

BUTTERMILK BISCUITS & SAUSAGE GRAVY

house-made buttermilk biscuits, sausage & coffee gravy, chives, crushed red pepper

BACON SAUSAGE SCRAMBLE

smashed red potatoes, scrambled eggs, tomato-guajillo sauce, green onions, cheddar cheese sauce, pimento cheese, crispy shredded potatoes

BRUNCH SIDES

HERB-ROASTED POTATOES [V] [GF]

SEASONAL FRUIT SKEWERS [V] [GF] cheesecake dip

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

MINI BAGELS [V] cream cheese & butter

ASSORTED BREAKFAST PASTRIES

BREAKFAST SAUSAGE LINKS

JALAPEÑO OR APPLEWOOD-SMOKED BACON [GF]

NON-ALCOHOLIC BEVERAGES

UNLIMITED WATER, ICED TEA, SODA, & COFFEE

DESSERTS

MINI APPLE GALETTE [V]

caramel sauce, cinnamon whipped cream

MASON JAR DESSERTS [V]

maximum of 3 flavors choice of:

BOURBON PECAN PIE [V] meringue

KEY LIME CHEESECAKE whipped cream, toasted coconut

CHOCOLATE CARAMEL CAKE [V] cinnamon whipped cream

BANANA CREAM PIE caramel sauce, whipped cream

S'MORES TART [V] whiskey caramel sauce

MACARONS [V]

RASPBERRY white buttercream and raspberry jam center

PISTACHIO white pistachio buttercream

SALTED CARAMEL white salted caramel buttercream

CHOCOLATE brown chocolate buttercream

BIRTHDAY CAKE funfetti cake buttercream

MINI-CUPCAKES

2 dozen minimum per flavor, choice of:

VANILLA ESPRESSO [V] chocolate ganache

WEDDING CAKE [V] vanilla bean frosting

MAPLE BACON maple cream cheese frosting

LEMON [V] vanilla bean frosting

RED VELVET [V] cream cheese frosting

ASSORTED COOKIES [V]

2 dozen minimum, assorted flavors

lemon • chocolate chip • snickerdoodle • double chocolate

SERVICE OPTIONS: We offer individually plated meals for parties of 50 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 275.

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.

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