



# *The Barrel Room*

EVENT MENU

**2024**

# COLD APPETIZERS

events serving only appetizers must choose a minimum of five

## TIER ONE

HERE GOSE NOTHIN'® CHIPS [V]

dill dip

SEASONAL FRUIT [GF] [V]

cheesecake dip

SEASONAL VEGETABLES [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 meats, cheeses,  
pickled accompaniment, dried fruits & 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 vegetables, white cheddar

POTATO CROQUETTES\* [V]  
chimichurri, maple chipotle sauce

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

SEAFOOD FRITTERS\*  
old bay® mayo

ADOBO CHICKEN EMPANADAS  
salsa verde

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

COCONUT SHRIMP  
mango aioli

GRASS-FED SIRLOIN SKEWER  
sesame mustard

THAI CHICKEN SKEWER  
sweet chili vinaigrette

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

# SALADS

## TIER ONE

### HOUSE [V]

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

### CAESAR

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

## TIER TWO

### FRUIT & GOAT CHEESE [GF] [V]

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

### BACON & BLEU [GF]

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

### "WEDGE"

mini romaine, balsamic-roasted heirloom tomato, brown sugar jalapeño bacon,  
smoked bleu, ancho croutons, radish, chive, red onion,  
cracked black pepper, buttermilk ranch

# ENTRÉES

## TIER ONE

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

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

BACON-WRAPPED MEATLOAF  
hefeweizen gravy

POBLANO PEPPER BAKE [V]  
roasted red pepper sauce

BRAISED POT ROAST [+\$2]  
hefeweizen gravy

## TIER TWO

PORK TENDERLOIN [GF]  
stout demi-glace

STUFFED RAVIOLI [V]  
choice of wild mushroom or italian cheese  
roasted garlic cream sauce, balsamic onion,  
roasted tomatoes, basil

BEEF BRISKET  
downstate bbq sauce, creamy horseradish

MEDITERRANEAN  
STUFFED CHICKEN [GF]  
herbed cream sauce

SEARED SALMON [+\$2]  
gose buerre blanc

HAND-CUT SIRLOIN [+\$4] [GF]  
white wine pink peppercorn sauce

# SIDES

ASSORTED ROLLS & BUTTER [+\$2]

GREEN BEANS [VEGAN] [GF]

VEGETABLE MEDLEY [VEGAN] [GF]

VEGETABLE AU GRATIN [V]

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

MAPLE-GLAZED CARROTS [VEGAN] [GF]

ANCHO RICE & BEANS [V] [GF]

MASHED POTATOES & HEFEWEIZEN GRAVY

HERB-ROASTED POTATOES [VEGAN] [GF]

LOADED MASHED POTATOES [+\$1] [GF]

PARMESAN BAKED MAC & CHEESE  
ADD BACON [+\$1]

KIDS MEALS AVAILABLE FOR GUESTS UNDER 12 [V] VEGETARIAN [GF] GLUTEN FREE

# DESSERTS

## MASON JAR DESSERTS [V]

choose up to three:

BOURBON PECAN PIE orange meringue

KEY LIME CHEESECAKE whipped cream, toasted coconut

CHOCOLATE CARAMEL CAKE white chocolate whipped cream, caramel

BANANA CREAM PIE caramel, whipped cream

S'MORES TART whiskey caramel

## PETITE CHEESECAKES

one dozen minimum per flavor

triple berry • chocolate ganache • classic • salted caramel

## MACARONS [V]

two dozen minimum per flavor

\$38 per dozen, packaged to-go

RASPBERRY [GF] buttercream, raspberry jam center

PISTACHIO [GF] pistachio buttercream

SALTED CARAMEL [GF] salted caramel buttercream

VANILLA BEAN [GF] vanilla bean buttercream

COOKIES AND CREAM cookies and cream buttercream

## MINI-CUPCAKES [V]

two dozen minimum per flavor

VANILLA ESPRESSO vanilla ganache

WEDDING CAKE vanilla bean frosting

STRAWBERRIES AND CREAM whipped icing

PEANUT BUTTER LOVER peanut butter buttercream

CLASSIC CARROT cream cheese icing

LEMON vanilla bean frosting

RED VELVET cream cheese frosting

CHOCOLATE SALTED CARAMEL salted caramel buttercream

## ASSORTED COOKIES [V]

two dozen minimum, assorted flavors

lemon • chocolate chip • snickerdoodle • double chocolate

[V] VEGETARIAN [GF] GLUTEN FREE

# LATE NIGHT SNACKS

food quantities based off 60% of final guest count

## BEER-BRINED CHICKEN WINGS

choose up to three:

dry-rubbed • downstate bbq • brown butter buffalo • alabama white bbq  
ranch, bleu cheese, celery, carrot

## CHEESEBURGER SLIDERS

hand-formed beef patty, american cheese, ipa pickles, onion,  
house-made burger sauce

## WALKING TACOS

fritos & doritos, seasoned ground beef, jalapeño cheese sauce,  
lettuce, tomato, sour cream, cheddar

## CHICAGO-STYLE HOT DOG

all-beef hot dog, mustard, tomato, pickle, onion,  
sport peppers, sweet relish, celery salt

# HAND-TOSSED PIZZAS

for guest counts less than 100

## MEATBALL & PEPPERONI

house-made beef & pork meatballs, pepperoni,  
italian cheeses, roasted garlic tomato sauce

## MEXICAN STREET CORN [V]

grilled sweet corn, cotija lime mayo, chihuahua cheese,  
queso fresco, green onion, chile salt, cilantro

## BACON & PICKLE

applewood-smoked bacon, gruyere, ipa pickles, italian cheeses,  
crushed red pepper, dill, lemon, roasted garlic cream sauce

## CLASSIC PEPPERONI

pepperoni, italian cheeses, roasted garlic tomato sauce

## TRIPLE CHEESE [V]

italian cheeses, roasted garlic tomato sauce

[V] VEGETARIAN [GF] GLUTEN FREE

# BRUNCH

## FRENCH TOAST [V]

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

## VEGGIE QUICHE [V]

farm 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

[V] VEGETARIAN [GF] GLUTEN FREE



**1200 GREENBRIAR DRIVE  
NORMAL, IL 61761**

**P: 309.296.0159**



**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.