



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

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

SEASONAL FRUIT [GF] [V]
cheesecake dip

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

SEASONAL VEGETABLES [V]
dill dip

TIER TWO

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

COCONUT SHRIMP CEVICHE
wontons, chile lime

HEFEWEIZEN-POACHED SALMON CROSTINI*

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 accoutrement, 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

TIER TWO

BAVARIAN BRAT BITE

stout horseradish mustard

GARLIC & HERB CHEESE CURDS [V]

malt ranch, collaboration with ropp jersey cheese, normal, il

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 chile glaze

CRAB RANGOON DIP

wontons, sweet & sour sauce

COCONUT SHRIMP

mango aioli

STEAK SKEWER

sesame mustard

* 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

BACON-WRAPPED MEATLOAF
hefeweizen gravy

POBLANO PEPPER BAKE [V]
roasted red pepper sauce

BRAISED POT ROAST [+\$2]
hefeweizen gravy

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

TIER TWO

JAMBALAYA
shrimp & andouille sausage

FLAT IRON STEAK [GF]
chimichurri

BEEF BRISKET
downstate bbq sauce, creamy horseradish

SEARED SALMON [+\$2]
gose buerre blanc

MEDITERRANEAN STUFFED CHICKEN [GF]
herbed cream sauce

PORK TENDERLOIN [GF]
stout demi-glace

SIDES

GREEN BEANS [VEGAN] [GF]

VEGETABLE MEDLEY [VEGAN] [GF]

BRUSSELS & KALE GRATIN [GF]

ASPARAGUS [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

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

DESSERTS

MINI APPLE GALETTE [V]
caramel sauce, white chocolate whipped cream

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

MACARONS [V]

two dozen minimum per flavor

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] \$35 per dozen

two dozen minimum per flavor

VANILLA ESPRESSO chocolate 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

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.

[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

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