



The Barrel Room

EVENT MENU

2026

COLD APPETIZERS

events serving only appetizers must choose a minimum of five
all appetizers ordered at full guest count

TIER ONE

HERE GOSE NOTHIN'® 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
all appetizers ordered at full guest count

TIER ONE

QUESO FUNDIDO [V]
nacho tortilla chips

STUFFED MUSHROOMS [V]
herb-roasted vegetable, 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

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

SIRLOIN SKEWER [+ \$1][GF]
sesame mustard

THAI CHICKEN SKEWER
sweet chili vinaigrette

*GREAT FOR PASSED APPETIZERS

LUNCH

monday-friday 10am-2pm

TIER ONE

choice of one entrée, two sides & a salad

OVEN-ROASTED CHICKEN BREAST

dijon-marinated **[GF]** or thai-style

FRESH GALETTI PASTA **[V]**

add roasted chicken \$4 per person

roasted tomato cream sauce, arugula, asiago, cracked black pepper

BACON-WRAPPED MEATLOAF

hefeweizen gravy

BRAISED POT ROAST **[+\$2]**

hefeweizen gravy

TIER TWO

choice of one entrée, two sides & a salad [includes tier one options]

PORK TENDERLOIN

stout demi-glace

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

SIGNATURE LUNCH COMBO

SOUP

choose one

lemon chicken orzo • three cheese & ale **[V]**

cream of tomato **[V] [GF]**

SALAD

choose one

house **[V]** • caesar

COCKTAIL SANDWICHES

assorted

vertex blt • turkey & havarti club

california veggie **[V]**

COOKIES **[V]**

assorted

chocolate chip • snickerdoodle

brownie • oatmeal raisin

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

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 [+\$2]

GREEN BEANS [VEGAN] [GF]

MASHED POTATOES & HEFEWEIZEN GRAVY

VEGETABLE MEDLEY [VEGAN] [GF]

HERB-ROASTED POTATOES [VEGAN] [GF]

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

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

MAPLE-GLAZED CARROTS [V] [GF]

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

DINNER

TIER ONE

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

FRESH GALETTI PASTA **[V]**
add roasted chicken \$4 per person
roasted tomato cream sauce, arugula, asiago,
cracked black pepper

BACON-WRAPPED MEATLOAF
hefeweizen gravy

BRAISED POT ROAST **[\$2]**
hefeweizen gravy

TIER TWO

PORK TENDERLOIN
stout demi-glace

BEEF BRISKET
downstate bbq sauce, creamy horseradish

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

SEARED SALMON **[\$2]**
gose beurre blanc

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

SIDES

ASSORTED ROLLS & BUTTER **[\$2]**

GREEN BEANS **[VEGAN] [GF]**

MASHED POTATOES & HEFEWEIZEN GRAVY

VEGETABLE MEDLEY **[VEGAN] [GF]**

HERB-ROASTED POTATOES **[VEGAN] [GF]**

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

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

MAPLE-GLAZED CARROTS **[V] [GF]**

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

KIDS MEALS AVAILABLE FOR GUESTS UNDER 12

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 [V]

one dozen minimum per flavor

triple berry • chocolate ganache • classic • salted 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 & CREAM cookies and cream buttercream

MINI CUPCAKES [V]

two dozen minimum per flavor

VANILLA ESPRESSO vanilla ganache

WEDDING CAKE vanilla bean frosting

STRAWBERRIES & 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

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 wedge, 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]

LATE NIGHT SNACKS

available after 8pm
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 pickle, onion,
house-made burger sauce

WALKING TACOS

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

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 pickle, 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

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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.