

# **10 BARREL BREWING CO**

# **CATERING MENU**

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### BREAKFAST BITES *(small or large)*

#### GRANOLA PARFAIT

Yogurt, Lavender Honey, Seasonal Berries - \$5 (6 minimum)

#### BAGEL PLATTER

Assortment of Bagels and Cream Cheese - \$30/\$60

#### BAKERY PLATTER

Assortment of Breads, Muffins and Breakfast Pastries  
\$40/\$80

#### FRUIT PLATTER

Seasonal Fruit - \$70/\$130

#### CONTINENTAL

Muffins, Breads, Breakfast Pastries, and Bagels served with  
Jam and Cream Cheese - \$50/\$90

### BREAKFAST ENTREES

#### SPANISH FRITTATA

Chorizo, Potato, Onion, Peppers, Garlic, and Manchego  
\$30 serves 4 to 6

#### STEAK FRITTATA

Marinated Flank, Spring Onion, Potato, Red Pepper, and  
White Cheddar - \$30 serves 4 to 6

#### VEGGIE FRITTATA

Portobello, Artichoke, Cherry Tomato, Zucchini, and Feta  
\$30 serves 4 to 6

#### CORNEBEEF & HASH STRATA

Ale Braised Corned Beef, Shredded Red Potato, Caramelized  
Onion, Sparrow Bakery Bread - \$85 serves 18

#### VEGGIE HASH STRATA

Porter Roasted Red Potato, Crispy Brussel Sprouts, Onion,  
Cauliflower, Sparrow Bakery Bread - \$85 serves 18

#### BREAKFAST SANDWICH

Egg, Ham, Gruyère, Sofrito, Sparrow Bakery Bread  
\$70/\$130

#### BREAKFAST CHORIPAN

Egg, Chorizo Sausage, Chimichurri, Pickled Onion,  
and Pepper Relish, Sparrow Bakery Bread - \$70/\$130

#### FRENCH TOAST

Berry Compote, Maple Syrup - \$45/\$80

#### BISCUITS AND GRAVY

Spent Grain Biscuits, Portobello, or Sausage Gravy  
\$60/\$110

### BREAKFAST ENHANCEMENTS *(per person)*

**BACON** - \$4

**POTATOES** - \$2

**EGGS** - \$3

### MORNING BEVERAGES

**BACKPORCH COFFEE** - \$50 per gallon

**ASSORTED TEAS** - \$50 per gallon

**ORANGE JUICE** - \$3 per glass

**APPLE JUICE** - \$3 per glass

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### BITES *(per dozen)*

#### STUFFED DATES

Medjool Dates, Point Reyes Bleu Cheese, Applewood Smoked Bacon, Sage Maple Syrup - \$32

#### ROASTED BEETS

Bruschetta, Herb Goat Cheese, Arugula - \$18

#### EGGPLANT COPONATA

Crostini, Parmesan, Basil, Balsamic Wort Reduction - \$18

#### GOUGERES

Pork Belly, Blackberry Glaze, Pickled Fennel, Arugula - \$24

#### BOAR MEATBALLS

Sinistor BBQ Sauce, Green Onion - \$36

#### DEVILED EGGS

Smoked Aleppo Chilies, Pickled Onion - \$15

#### RISOTTO CROQUETTES

Fontina, Spiced Citrus Aioli - \$18

#### GRILLED ASPARAGUS

Prosciutto, Romesco, Parmesan - \$12

#### SALMON CAKES

Chilis, Lime, Garlic, Ginger, Thai Basil Mayo - \$36

#### WINGS

Original or Korean BBQ - \$18

### SKEWERS *(per dozen)*

#### SPICY SHRIMP W/ PINEAPPLE

\$45

#### COCONUT CHICKEN W/ CILANTRO SAUCE

\$30

#### THAI BEEF W/ PEANUT SAUCE

\$36

### SLIDERS *(per dozen)*

#### PORK LOIN

Mustard Thyme Rub, Blackberry Honey Mustard - \$42

#### TRI TIP SLIDER

Caramelized Onion, Cherry Pepper, Roasted Garlic Mayo - \$60

#### GRILLED CHICKEN

Lemon Aioli, Red Pepper Balsamic Relish - \$42

### PLATTERS AND BOARDS *(small or large)*

#### CRUDITÉ

Assorted Fresh Vegetables, Samarui Sauce, Green Goddess Dipping Sauce - \$60/\$110

#### FRUIT PLATTER

Seasonal Fruit - \$70/\$130

#### CHEESE BOARD

Domestic and Imported Cheese, Toasted Nuts, Dried Fruits, Water Crackers - \$90/\$180

#### CHARCUTERIE BOARD

Cured Meats, Stone Ground Mustard, Fruit Compote, Mama Lil's Peppers, Marinated Olives, Pickled Vegetables, Crostini - \$90/\$180

#### GRILLED VEGETABLE PLATTER

Seasonal Charbroiled Vegetables, Garlic Herb Balsamic Drizzle, Yogurt Dipping Sauce - \$70/\$130

#### DIVING BOARD

Baba Ganoush, Feta, Herb, Infused Oil; NW Bean Dip, Olive Oil, Hazelnut, Olive, Romesco, Parmesan, Walnut, Crostini, Flatbread - \$45/\$80

#### BRIE EN CROUTE

Juniper Marionberry Jam; Rosemary Crackers - \$175 serves 45

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### SALADS *(per person)*

#### HOUSE

Mixed Greens, Heirloom Carrot, Fresh Herbs, Cucumber, and Assorted House Vinaigrettes - \$4

#### CAESAR

Radicchio, Romaine, Parmesan, Crostini, and Caesar Dressing - \$ 4

#### SUMMER SALAD

Mixed Greens, Seasonal Berries, Peaches, Pork Belly, and Honey Plum Vinaigrette - \$7

#### BABY ARUGULA

Pecans, Anjou Pears, Pt. Reyes Bleu Cheese, and Port Wine Vinaigrette - \$6

#### BEET SALAD

Mixed Greens, Red & Golden Beets, Charred Red Onion, Pepitas, Goat Cheese, and Grapefruit Chipotle Vinaigrette - \$6

#### CURRIED VEGGIE & COUSCOUS

Couscous, Curry Roasted Vegetables, Spinach, Almonds, Raisins, and Lemon Tahini Vinaigrette - \$6

### LUNCH ENTREES *(per person)*

#### DELI PLATTER

Assorted Meats (Turkey, Ham, Sopressata), & Cheeses (White Cheddar, Gruyère, Provolone), Cherry Peppers, Stone Ground Mustard, Herb Mayo, Butter Lettuce, Marinated Tomato, Pickled Vegetable, Sparrow Bakery Rustique - \$16

#### BBQ PLATTER

Coffee Rubbed Brisket, Pulled Pork, Sinistor BBQ Sauce, Fennel Slaw, Smoked Paprika Corn on the Cob, Roasted Potato Salad w/ Stone Ground Mustard Vinaigrette, Big Ed's Potato Bun - \$20

#### TACO

Pork Barbacoa, Achiote Marinated Chicken, Pumpkin Seed rubbed Flank Steak, Lime Cilantro Cabbage, Jalapeño, Avocado Cream, Cotija, Radish, Tortillas, Street Corn - \$22

#### ASADA

Chorizo, marinated Skirt Steak, Smoked Chicken, Ancho Chili Mayo, Chimichurri, Salsa Criolla, Cotija, Sparrow Bakery Torta, Black Bean Corn Salad - \$22

### LUNCH ENHANCEMENTS *(per person)*

#### PUB CHIPS OR TORTILLA CHIPS

\$2

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### DINNER PLATES *(per person)*

(Each item will be served with a house made salad and bread)

#### **LIME CHICKEN (BONE-IN)**

Cilantro Rice, Tequila Blackberry Coulis, Seasonal Veggies, Cotija - \$33

#### **ALE BRINED PORK CHOP**

Coffee Rub, Cherry Porter BBQ, Sweet Potato, Roasted Onion Fennel Slaw - \$35

#### **BRAISED PORK SHOULDER**

Charbroiled Ancho Tomato Sauce, Roasted Polenta Cake, Wilted Kale - \$32

#### **BEEF BRACIOLA**

Flank Steak Roulade w/ Parmesan, Herbs, Prosciutto, Red Wine Tomato Sauce, Creamy Polenta - \$36

#### **GRILLED FLANK STEAK**

Tomato Fennel Sauce, Creamy Polenta, Roasted Brussel Sprouts, Oregonzola - \$36

#### **ANCHO STUFFED CHICKEN BREAST**

Sundried Tomato Pan Gravy, Smashed Pearl Potatoes, Seasonal Veggies - \$29

#### **CHILI HONEY GLAZED SALMON**

Pineapple Relish, Coconut Rice, Seasonal Veggies - \$36