

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 melons, citrus fruit and berries - \$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, manchego
\$30 serves 4 to 6

STEAK FRITTATA

marinated flank, spring onion, potato, red pepper,
white cheddar - \$30 serves 4 to 6

VEGGIE FRITTATA

portobello, artichoke, cherry tomato, zucchini, feta
\$30 serves 4 to 6

CORNED BEEF & HASH STRATA

ale braised corned beef, shredded red potato, caramelized
onion, rye - \$85 serves 18

VEGGIE HASH STRATA

porter roasted red potato, crispy brussel sprouts, onion,
cauliflower, rustique - \$85 serves 18

BREAKFAST SANDWICH

egg, ham, gruyère, sofrito, sparrow bread \$70/\$130

BREAKFAST CHORIPAN

egg, chorizo sausage, chimichurri, pickled onion,
and pepper relish, rustique - \$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)*

SMOKED SALMON MOUSSE

cracker, lemon, dill, capers - \$36

BALSAMIC MARINATED FLANK

crostini, romesco, manchego, pine nut - \$36

ROASTED BEETS

bruschetta, herb goat cheese, arugula - \$18

EGGPLANT COPONATA

crostini, parmesan, basil, balsamic wort reduction - \$18

PORK RILLETES

crostini, fruit compote, pickled onion - \$24

GOUGERES

pork belly, blackberry glaze, pickled fennel, arugula - \$24

LAMB MEATBALLS

roasted beet tzatziki, mint - \$36

DEVILED EGGS

smoked Aleppo chilies, pickled onion - \$15

RISOTTO CROQUETTES

fontina, spiced citrus aioli - \$18

GRILLED ASPARAGUS

prosciutto, romesco, parmesan - \$12

SALMON CAKES

cumin, lime, pineapple relish - \$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

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corn meal dusted, fig bacon jam, buttermilk biscuit - \$42

FLANK STEAK SLIDER

Ancho mayo, pickled onion, chimichurri - \$60

GRILLED CHICKEN

lemon aioli, red pepper balsamic relish - \$42

PLATTERS AND BOARDS *(small or large)*

CRUDITÉ

assorted fresh vegetables, sun dried tomato dipping sauce, green goddess dipping sauce - \$60/\$110

FRUIT PLATTER

seasonal melons, citrus fruit and berries - \$70/\$130

CHEESE BOARD

domestic and imported cheese, toasted nuts, dried fruits, water crackers - \$90/\$180

CHARCUTERIE BOARD

cured meats, pork rillettes, 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

roasted portobello, and port wine glazed onion, or juniper fig compote; herb and flax seed crackers - \$175 serves 45

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SALADS *(per person)*

ALE MARINATED PENNE PASTA

ale marinate chicken, roasted broccoli, sundried tomato, eggplant, pine nut, basil - \$6

HOUSE

mixed greens, heirloom carrot, fresh herbs, cucumber, assorted house vinaigrettes - \$4

CAESAR

radicchio, romaine, parmesan, crostini, Caesar dressing - \$4

SUMMER SALAD

mixed greens seasonal berries, peaches, pork belly, honey plum vinaigrette - \$7

BABY ARUGULA

pecans, Anjou pears, Pt. Reyes bleu cheese, port wine vinaigrette - \$6

QUINOA

kale, curry roasted vegetables, almond, honey ginger vinaigrette - \$5

LUNCH ENTREES *(per person)*

DELI PLATTER

assorted meats (turkey, ham, nocchiona), and cheeses (white cheddar, gruyère, provolone), mama lil's 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.

SPANISH BRAISED SHORT RIBS

fennel, orange, almond, olive, sweet potato puree - \$40

SMOKED BBQ CHICKEN (BONE-IN)

Sinistor bbq sauce, roasted potato salad, fennel slaw - \$33

LIME CHICKEN (BONE-IN)

cilantro rice, tequila blackberry coulis, grilled asparagus, 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

GRILLED BAVETTE STEAK

sweet potato puree, pineapple sauce, grilled asparagus, peppered lime onions - \$35

ANCHO STUFFED CHICKEN BREAST

sundried tomato pan gravy, smashed pearl potatoes, charred green beans - \$29

CHILI HONEY GLAZED SALMON

pineapple relish, coconut rice, grilled asparagus - \$36

GRILLED ROCKFISH

sautéed chard, artichoke olive relish, quinoa, herb vinaigrette - \$30

CHILDREN PRICING

Ages 12 and under

DINNER ENTREE

Age 0-5 eat for free

Age 6-12 1/2 off adult pricing