

**10BARREL
BREWINGCO**

**CATERING
MENU**

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CATERING MENU

BREAKFAST BITES *(small or large)*

BAGEL PLATTER

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

FRUIT PLATTER

Seasonal Fruit - \$70/\$130

BAKERY PLATTER

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

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

BREAKFAST SANDWICH

Egg, Ham, Gruyère, Sofrito, Sparrow Bakery Bread \$6 per
person

STEAK FRITTATA

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

BREAKFAST CHORIPAN

Egg, Chorizo Sausage, Chimichurri, Pickled Onion,
and Pepper Relish, Sparrow Bakery Bread - \$6 per person

VEGGIE FRITTATA

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

FRENCH TOAST

Berry Compote, Maple Syrup - \$4 per person (2 pieces)

CORNED BEEF & HASH STRATA

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

BISCUITS AND GRAVY

Spent Grain Biscuits, Portobello, or Sausage Gravy
\$5 per person

VEGGIE HASH STRATA

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

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 - \$75 serves
25

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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, Achote 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