

**10BARREL  
BREWINGCO**

**CATERING  
MENU**

**2019 HOLIDAY SEASON**

# 10 BARREL BREWING CO

## HOLIDAY MENU

### APPETIZERS *(per dozen except brie)*

#### BAKED BRIE

Apricot Jam, Rosemary Crackers - \$75

#### STUFFING BITES

Mushroom Stuffing, Cranberry Aioli - \$18

#### MAC AND CHEESE FRITTERS

Pork Belly, Jalapeno Jelly - \$18

### SALADS *(per person)*

#### SHAVED FENNEL SALAD

Arugula, Granny Smith Apples, Celeriac, Manchego, Walnut, Caraway Vin - \$6

#### KALE POMEGRANATE SALAD

Candied Pecans, Roasted Cauliflower, Citrus Vin - \$6

#### CRANBERRY FETA SALAD

Greens, Walnuts, Feta, Dried Cranberry, Balsamic - \$6

### ENTREES *(priced per person with a house salad)*

#### PECAN CRUSTED CHICKEN

Bourbon, Brown Sugar, Honey Mustard \$17

#### STUFFED PORK LOIN

Ale Brined, Cranberry, Walnut, Sage \$19

#### TRI TIP ROAST

Fig Balsamic Jam, Arugula \$21

#### HERB CRUSTED PRIME RIB

Porcini Jus \$28

#### GLAZED SALMON

Roasted Blood Orange, Cranberry Compote \$24

### SIDES *(per person)*

#### WORT GLAZED SWEET POTATOES

sage and pecans - \$6

#### CAULIFLOWER PUMPKIN GRATIN

gruyere, romesco, almond - \$6

#### CITRUS HONEY GLAZED CARROTS

coriander parsley yogurt, pepitas - \$6

#### SMASHED POTATOES

blue cheese, bacon, garlic - \$6

### DESSERTS *(per person)*

#### CRANBERRY CHERRY COBBLER

spiced whip cream, candied malts - \$5

#### EGGNOG BRULEE

spiced pumpkin chips - \$5

CRUSHED CANDY CANE BROWNIES - \$4