

BARRELS & BOARDS

Private Event Packages

ADD-ONS

1-Hour Carving Stations: \$50 fee + \$16 pp

Prime Rib
House seasoned Dry-Rub |
Au jus

Beef Tenderloin
House seasoning | horse
radish cream sauce

Pork Tenderloin
Herb encrusted | horse
radish cream sauce

1-Hour Omelette Station: \$75 fee + \$10 pp

Meat Ham | Sausage |
Bacon | Turkey | Chicken

Vegetables Onions |
Peppers | Mushrooms |
Spinach | Tomatoes |
Scallions

Cheese American |
Cheddar | Swiss

1-Hour Waffle Station: \$75 fee + \$8 per person

Meat(s)
Chicken Tenders | Candied Bacon Strips

Toppings
Whipped Butter | Housemade Whipped
Cream | Syrup

Salad Station:

HOUSE GARDEN SALAD \$30

mixed greens | tomatoes | cucumbers |
red onions | shredded carrots
Oak Barrel Vinaigrette Or Balsamic Vinaigrette

CAESAR SALAD \$35

chopped romaine lettuce
| house-crafted Caesar dressing | garlic
croutons | shaved parmesan cheese
Anchovies upon request

20% Service Charge & 7% Meal Tax will be added to the final bill

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menu items are available in quantities of 25.

Stationary Hour Hors d' oeuvres:

Bacon Wrapped Scallops
\$3.50 ea.

Oysters Rockefeller
\$3.50 ea.

Mini Candied Bacon Skewers
\$3.50 ea.

Clams Casino
\$3.50 ea.

Mini Teriyaki Chicken Skewers
\$2.00 ea.

Pretzels & Bourbon bacon
Cheese sauce
\$2.00 ea.

Coconut Shrimp & Sweet Chili
Sauce
\$3.50 ea.

Buffalo Chicken Dip & chips
\$4.50 per person

Chicken wings or Tenders
\$2.00 ea.
Sauces on side

Crispy Bacon Brussel Sprouts
\$4.50 per person

PARTY BOARDS:

each board serves 25 guests

CRUDITE BOARD

\$100

sliced seasonal vegetables | house-made
ranch dip

CHEESE BOARD

\$175

chef's selection of cheeses | pickled
vegetables | crackers | barrel's ground
mustard

CHARCUTERIE BOARD

\$250

chef's selection of gourmet meats | mixed
olives | french baguette

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Brunch Buffet Menu

\$32 per person | Minimum of 30 Guests

Drinks

Orange Juice
Cranberry Juice
Hot Coffee

Starters

Assorted Seasonal Fruit Medley
Vanilla Yogurt Parfait
Assorted Danish

Main Buffet Line:

Egg.

Scrambled Eggs
Home Fries

Pick One

Applewood Smoked Bacon
1 Sausage Links

Pick One

French Toast Or Pancakes

Restaurant Favorites:

Whiskey Brisket
Mac & cheese
Flambe bourbon
caramelized onions |
scallions | toasted panko
crumbs

Baked
Haddock Seasoned
bread crumbs

Scampi: Chicken Or
Shrimp Garlic
| basil | white wine | lemon
sauce | cheery tomatoes |
parmesan cheese |
campanelle pasta

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Lunch Buffet Menu

\$34 per person | Minimum of 30 Guests

Starters: Salad Choice

Caesar Salad
chopped Romaine lettuce | house-crafted
Caesar dressing | garlic croutons | shaved
parmesan cheese

House Garden Salad
mixed greens | tomatoes | cucumbers | red
onions | shredded carrots
Choice of dressing: Oak Barrel Vinaigrette |
Balsamic Vinaigrette | Italian

Appetizer Choices:

Chicken Wings or Chicken Tenders
Choice of 2 sauces:

Buffalo | BBQ | Kickin' Bourbon | Teriyaki | Sweet Chili | Garlic Parm | B&B Dry-Rub

The Main Line:

pick four of the following options

Shrimp Mozambique

Whiskey Brisket

Candied Carrots

Chicken Parmesan

Mac & cheese

Green Beans

Baked Haddock

Chicken Broccoli
Alfredo

French Fries

Whipped Potatoes

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The Classics Menu

\$38 per person | Minimum of 30 Guests

Starters: Salad Choice

Caesar Salad

Chopped Romaine lettuce | house-crafted Caesar dressing | garlic croutons | shaved parmesan cheese

House Garden Salad

Mixed greens | tomatoes | cucumbers | red onions | shredded carrots

Oak Barrel Vinaigrette | Balsamic Vinaigrette | Italian

2nd Course: Cheese Board

Barrel's Cheese & Cracker Board

chef's selection of cheeses | pickled vegetables | crackers

3rd Course: Soup Choice

New England Clam chowder

Applewood smoked bacon | chopped littlenecks | celery | onions | potatoes | fresh herbs | cream

Barrel's Chicken & Rice Soup

house-made chicken stock | carrots | onions | celery | rice

The Main Line:

the following options

Bourbon Steak

Tips House demi-glace
one temperature required

Shrimp Scampi

Loaded Pub chicken

Jasmine Rice Pilaf

Seasonal Mixed Vegetables

Dessert Option:

choice of one

Tiramisu coffee-infused
sponge cake

Strawberry
Shortcake House
whipped cream |
strawberry sauce

Caramel New York
Cheesecake Plain NY
style cheesecake |
caramel sauce

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The Premium Level

\$52 per person | Minimum of 30 Guests

Appetizer Course

Crispy Coconut Shrimp
served with sweet chili sauce

Bacon Wrapped Scallops

Salad Choice

House Garden Salad
Mixed greens | tomatoes | cucumbers | red
onions | shredded carrots
Choice of dressing: Oak Barrel Vinaigrette |
Balsamic Vinaigrette | Italian

Caesar Salad
Chopped Romaine lettuce | house-crafted
Caesar dressing | garlic croutons | shaved
parmesan cheese

2nd Course: Soup

New England Clam chowder

The Main Line:

the following options

Sliced Tenderloin Steak
only one temperature
required

Grilled Shrimp
Skewers House Sazon
Marinade

Seasonal Mixed
Vegetables

Shrimp Mozambique

Whipped Potatoes

Dessert Option:

choice of one:

Strawberry
Shortcake

Caramel New York
Cheesecake

Tiramisu

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The Best Of Barrels Menu

\$47 per person | Minimum of 30 Guests

Appetizer Course

Mini Candied Bacon Skewers
6' inch bamboo skewers | triple sugar-coated | butterscotch sauce

Crispy Brussel Sprouts

Salad Choice

Caesar Salad
Chopped Romaine lettuce | house-crafted Caesar dressing | garlic croutons | shaved parmesan cheese

House Garden Salad
Mixed greens | tomatoes | cucumbers | red onions | shredded carrots
Oak Barrel Vinaigrette | Balsamic Vinaigrette | Italian

Soup Course

New England Clam chowder

The Main Line: the following options

Petite Sirloin Steak
one temperature require for this item

Baked Stuffed Shrimp

Whipped Potatoes

Whiskey Brisket Mac & Cheese

Seasonal Mixed Vegetables

Dessert Option: choice of one:

Tiramisu

Strawberry Shortcake

Caramel New York Cheesecake

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