

BARRELS & BOARDS

Private Event Packages

ADD-ONS

menu items are available in quantities of 25.

Stationary Hour Hors d' oeuvres:

Bacon Wrapped Scallops
\$3.50 ea.

Clams Casino
\$3.50 ea.

Mini Candied Bacon Skewers
\$3.50 ea.

Pretzels & Bourbon bacon
Cheese sauce
\$2.00 ea.

Mini Teriyaki Chicken Skewers
\$2.00 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: carrot sticks, cucumbers, bell peppers, cauliflower, broccoli, celery, cherry tomatoes & fresh dill
| house-made ranch dip

Cheese Board

\$175

chef's selection of cheeses | pickled vegetables | crackers | ground mustard | pita bread & french baguette | assorted dip or jellies

Charcuterie Board

\$250

chef's selection of gourmet meats | mixed olives | french baguette | assorted dip or jellies

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

BARRELS & BOARDS

Private Event Packages

Lunch Buffet Menu

\$34 per person | Minimum of 30 Guests

Starters: Salad Choice

pick 1 of the following:

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 2 proteins & 2 sides from the following options

Shrimp Mozambique

Whiskey Brisket

Candied Carrots

Chicken Parmesan

Mac & cheese

Green Beans

Baked Haddock

Chicken Broccoli
Alfredo

French Fries

Whipped Potatoes

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

BARRELS & BOARDS

Private Event Packages

The Classics Menu

\$38 per person | Minimum of 30 Guests

Starters: Salad Choice

pick 1 from the following:

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
(Please pick 1 dressing option: Oak Barrel Vinaigrette | Balsamic Vinaigrette | Italian)

2nd Course: Soup Choice

pick 1 from the following

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:

please pick 2 proteins of the following options

Loaded Pub Chicken

Jasmine Rice Pilaf (included)

Bourbon Steak Tips
with house demi-glace
(one temperature required)

Seasonal Mixed
Vegetables (included)

Shrimp Scampi

Dessert Option:

choice of one

Tiramisu
coffee-infused sponge
cake

Caramel New York
Cheesecake
plain NY-style
cheesecake |
caramel sauce

Strawberry
Shortcake
house whipped cream |
strawberry sauce

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

BARRELS & BOARDS

Private Event Packages

The Premium Level

\$52 per person | Minimum of 30 Guests

Appetizer Course

Bacon Wrapped Scallops

Crispy Brussels Sprouts

Salad Choice

please pick one of the following:

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)

Loaded Pub Chicken

Shrimp Mozambique

Seasonal Mixed

Vegetables (included)

Whipped Potatoes (included)

Dessert Option:

choice of one:

Tiramisu coffee-infused
sponge cake

Caramel
New York
Cheesecake plain NY-
style cheesecake |
caramel sauce

Strawberry
Shortcake house
whipped cream |
strawberry sauce

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

BARRELS & BOARDS

Private Event Packages

The Best Of Barrels Menu

\$48 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

please pick 1 of the following

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 coffee-infused
sponge cake

Strawberry
Shortcake house
whipped cream |
strawberry sauce

Caramel New York
Cheesecake
plain NY-style
cheesecake |
caramel sauce

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