

# -BARREL & BOAR-

## *Full Service Catering Menu*

### HORS D'OEUVRES

---

*Each selection serves 30*

#### CHARCUTERIE BOARD 200

*Assorted meats, cheeses, seasonal hummus, pickled vegetables, crackers, fruit, and something sweet.*

#### ROASTED CARROT HUMMUS PLATTER 90

*maple bourbon, thyme butter, cornbread crumbles, served with pita.*

#### CHEESE PLATTER 90

*Assorted cheeses and crackers*

#### VEGETABLE PLATTER 90

*Assorted vegetable with ranch dressing.*

#### FRUIT PLATTER 90

*Fresh seasonal fruit with fruit dip.*

#### PIMENTO CHEESE & CRACKERS 90

#### SMOKED KIELBASA 120

*Served with honey mustard.*

#### BROWN SUGAR CANDIED BACON SKEWERS 100

*2 per guest*

#### MAPLE PORK & GRITS 150

*Smoked pork atop our creamy grits with candied bacon and spicy maple syrup.*

#### SHRIMP & GRITS 210

*Creamy Grits topped with our southern sauce with shrimp, country ham, smoked kielbasas tomatoes, and scallions.*

#### PORK BELLY 185

*Seared pork belly served on a bed of collard greens and drizzled with spicy mustard.*

#### SLIDER PLATTER 180

*Smoked and chilled brisket & turkey served on slider rolls, lettuce, tomato & condiments (2 sliders per person)*

#### SHRIMP COCKTAIL 240

*Served with cocktail sauce*

#### LOBSTER/SHRIMP ROLLS 300

*Served chilled on a white bun.*

---

# -BARREL & BOAR-

## *Full Service Catering Menu*

### SALADS

---

*Price per guest. Select one for all of your guests to enjoy.*

SMOKEHOUSE CEASAR SALAD 5

*Romaine lettuce, shaved parmesan, smoked cheddar dressing.*

TOSSED SALAD 4

*Fresh greens, tomato, cucumber and choice of dressing.*

TOMATO CAPRESE SALAD 5

GREEN BEAN SALAD 5

BROCCOLI SALAD 5

POTATO SALAD 4

PASTA SALAD 5

WATERMELON SALAD (SEASONAL) 4

HOPPIN JOHN SALAD 5

### SOUPS

---

*Price per guest. Select one for all of your guests to enjoy.*

MANHATTEN CLAM CHOWDER 7

*Tomato broth, clams, vegetables, seasoned oyster crackers.*

CHICKEN TORTILLA SOUP 5

BAKED POTATO SOUP 5

TOMATO BASIL 5

CHILI 5

LOBSTER BISQUE 8

# -BARREL & BOAR-

## *Full Service Catering Menu*

### PLATES

---

*Price per guest. Select one for all of your guests to enjoy.*

#### SOUTHERN MEATLOAF SUPPER 25

*Meatloaf with blueberry BBQ sauce and smoked half chickens with mashed potatoes, green beans, and a side salad .*

#### BACKYARD DELIGHT 26

*Smoked Brisket, pork, and chicken with 3 sides, buns, sauces, and pickles.*

#### CARVED TO PERFECTION 35

*Choice of Prime Rib carving station or Smoked Pork Loin carving station. Served with choice of 2 sides, side salad, and bread.*

#### GRILLED UP 22

*Grilled chicken breast & hamburgers on site with buns and all the fixings. Choice of 2 sides. (\$800 grill fee applies)*

#### FANCY GRILL 45

*Strip Steak or Pork Chop grilled on site with twice baked potato, teriyaki mushrooms, Caesar salad, and bread. (\$800 grill fee applies)*

#### TENDERLOIN SWANKY 45

*Smoked Beef Tenderloin carving station with baked potato, roasted seasonal vegetables, side salad, and bread.*

#### FINGER LICKING 25

*Ribs (3 bones per person), wings (3 wings per person), with 2 sides or your choice and cornbread muffins.*

#### SHRIMP JAMBALAYA 23

*Shrimp and rice stew served with rustic bread.*

#### POTATO BAR 18

*Smoked chicken, brisket and pork. Baked potatoes, butter, sour cream, cheddar cheese sauce, tomatoes, brussel sprouts, green onion, jalapeños, salsa, and BBQ sauce.*

#### TACO BAR 18

*Smoked brisket, pork and chicken. Street flour tortillas, lettuce, tomatoes, jalapeños, red onion, shredded cheddar cheese, chipotle sour cream, salsa verde, and a side of cilantro rice.*

#### BRUNCH BUFFET 30

*Choice of scrambled eggs, frittata or breakfast burritos, hash browns, cheddar biscuits with red eye gravy, choice of bacon, smoked kielbasa or breakfast sausage, fruit, vanilla yogurt, and seasonal bread pudding.*





# -BARREL & BOAR-

## *Full Service Catering Menu*

### A LA CARTE PROTEINS

---

*Price per guest. Select two for all of your guests to enjoy.*

SLICED SMOKED BRISKET 10/per person

BRISKET BURNT ENDS 9/per person

MEATLOAF 9/per person

PULLED PORK SHOULDER 8/per person

HALF CHICKEN 9/per person

PULLED SMOKED CHICKEN 8/per person

SMOKED OYSTER MUSHROOMS 10/per person

PORK LOIN 22/per person

PRIME RIB 25/per person

BEEF TENDERLOIN 30/per person

SWEET POTATO CAKES 10/per person

### A LA CARTE SIDES

---

*Price per guest. Select 2 or 3 for all of your guests to enjoy.*

POTATOES (YOUR WAY) 5/per person  
*choose from mashed with gravy, roasted, baked, or cheesy. (add \$1 for cheesy)*

MAC & CHEESE (YOUR WAY) 6/per person  
*Regular or spicy*

GRITS 5/per person  
*Ohio stone ground organic*

BAKED BEANS WITH BRISKET 5/per person

COLLARD GREENS 4/per person

ROASTED SEASONAL VEGETABLES 5/per person

GREEN BEANS (YOUR WAY) 5/per person  
*Garlic, with Bacon or buttered.*

ROASTED BRUSSEL SPROUTS 6/per person

GLAZED CARROTS 4/per person

CREAMY SLAW 4/per person

CORN CASSEROLE 4/per person

# -BARREL & BOAR-

## *Full Service Catering Menu*

### ON THE GRILL

---

On site grill fee of \$800 applies. No sides included.

BURGERS 12/per person  
*1/4lb burgers with buns, tomato, onion, lettuce, mayo, ketchup, and mustard.*

ALL BEEF HOTDOGS 6/per person  
*Comes with buns, onions, relish, ketchup, and mustard.*

MARINATED CHICKEN BREASTS 9/per person

HALF CHICKENS 12/per person

SHRIMP & STEAK KABOB 18/per person

SALMON 20/per person

NEW YORK STRIP STEAK 25/per person

### WHOLE HOG ROAST

---

\$100 board deposit applies. No sides included.

WHOLE HOG ROAST 13/per person  
*Hogs are locally sourced and never frozen. Smoked for 15 hours off site and brought to your event on a wodderm platter. 100 person minimum.*

### SCRATCH KITCHEN

---

This term means our talented chefs make dishes from scratch. If you have something in mind that isn't on this menu, call and ask us about getting you a quote. We are well equipped to accommodate dietary restrictions as well.

# -BARREL & BOAR-

## *Full Service Catering Menu*

### SWEETS

---

BREAD PUDDING 5 /per person  
*Flavors change seasonally.*

CHOCOLATE CHIP COOKIES 3/person

BROWNIES 3/person

### DRINKS

---

DRINK PACKAGE 6 /per person  
*Beverage dispensers during the service time, ice, and disposable cups. Beverages include bottled water, choice of sweet or unsweet tea, and lemonade.*

BROWN SUGAR SWEET TEA OR UNSWEET TEA \$2/person

LEMONADE 2/person

BOTTLED WATER 2/person

### BAR SERVICES

---

BARTENDER SERVICES 250  
*Provides 5 hours of service including an hour early arrival time for set up. Additional hours are \$50/hr.*

BATCH COCKTAILS 350  
*Pick your favorite cocktail and B&B can batch it for your event.  
(Provides 50 cocktails, cups not included)*

BLOODY MARY BAR 15/person  
*Includes vodka, regular and spicy Bloody Mary mix, assortment of cheese cubes, smoked bacon skewers, assortment of pickled vegetables, celery, olives, assorted fresh vegetables, horseradish and hot sauce. (2 cocktails per person)*

MIMOSA BAR 15/person  
*Your choice of 2 juices, champagne, and berries. (2 cocktails per person)*



# -BARREL & BOAR-

## *Full Service Catering Menu*

### CORPORATE MENU

---

### PACKAGES

---

Vegan and Gluten Free Options Available

#### SOUP & SALAD 14

*Soup choice (Manhattan clam chowder, chicken tortilla, baked potato, corn & bacon chowder, Tomato basil or chili. Choice of salad (Cesar salad, Italian salad, tossed salad, broccoli salad, potato salad, pasta salad).*

#### COLD SANDWICH LUNCH BOX 12

*Choose from Ham & Swiss, Turkey & Cheddar, Chicken Salad, Egg Salad, Tuna Salad, or turkey bacon cheddar wrap. Served with chips and cookie.*

#### POTATO BAR 16

*Smoked chicken, brisket and pork. Baked potatoes, butter, sour cream, cheddar cheese sauce, tomatoes, Brussel sprouts, green onion, jalapeños, salsa, and BBQ sauce.*

#### TACO BAR 16

*Smoked Brisket, pork and chicken. Street flour tortillas, lettuce, tomatoes, jalapeños, red onion, shredded cheddar cheese, chipotle sour cream, salsa verde, and a side of cilantro rice.*

#### BBQ LUNCH 14

*Choose smoked pork, chicken or mushrooms served on a bun with coleslaw, chips, BBQ sauce, and a cookie.*

#### MAC & CHEESE BAR 18

*Mac & Cheese. Choice of smoked pork, chicken, bacon, spicy sriracha sauce, green onion, shredded cheddar cheese, cornbread crumbs, chopped Brussel sprouts, tomatoes.*

#### ITALIAN BUFFET 16

*Lasagna or spaghetti with meatballs, Italian garden salad, roasted baby carrots, Penne broccoli garlic and olive oil, garlic breadsticks.*

#### BREAKFAST LIGHT 15

*Goat cheese toast points with honey, granola crunch apple-peanut butter wrap, yogurt, granola, berries and bananas, seasonal muffins.*

#### BREAKFAST HEAVY 30

*Breakfast burritos, hash browns, cheddar biscuits with red eye gravy, choice of bacon, or breakfast sausage, Fruit salad, yogurt, granola, and seasonal bread pudding.*

# -BARREL & BOAR-

## *Full Service Catering Menu*

### FEES

---

#### DISPOSABLE

Full Service includes 2 hours of dinner service. Staff will arrive an hour early for set up and will stay after to tear down and clean up. We will provide our own black table cloths for the buffet tables, stainless chaffers, fuel, serving utensils, high quality disposable plates, napkins, and silverware. Any left over food will be packaged up and left in foil containers for guest.

\$500 flat fee plus 20% of food cost

#### CHINA

Full Service includes 2 hours of dinner service. Staff will arrive an hour early for set up and will stay after to tear down and clean up. We will provide our own black table cloths for the buffet tables, stainless chaffers, fuel, serving utensils, white round plates, black cloth napkins, and real silverware. Any left over food will be packaged up and left in foil containers for guest.

\$500 flat fee plus 40% of food cost

#### ADDITIONAL SERVICES

Cake Cutting or desserts staged for guests

(plates & utensils extra)

\$100

Water Glass Filling

(glasses not provided)

\$100