

The background of the image is a rustic wooden barn interior. It features a large wooden beam across the top, a chandelier with multiple lit bulbs, and a string of warm white lights. The walls are made of vertical wooden planks. In the foreground, there are several dining tables set with white plates, glasses, and small floral centerpieces. A window with a grid pattern is visible on the left side. A hanging basket with green plants is also present.

THE  
BARROW  
HOUSE

*Catering*

# MENU OFFERINGS

Prices reflect half trays (serves 8-10 ppl) and full trays (serves 18-20 ppl)

## HOT DISHES

<b>CHICKEN WINGS</b> .....	40/75
choice of thai chili, espresso bbq or buffalo. crudite, bleu cheese	
<b>CHIPOTLE BISON SLIDERS</b> .....	50/100
cheddar cheese, long hot pepper jam, crispy onions	
<b>CRISPY CAULIFLOWER</b> .....	35/70
radish, lime, chipotle aioli	
<b>SPINACH ARTICHOKE DIP</b> .....	45/85
pita, lavash, crudite	
<b>PRETZEL BITES</b> .....	30/60
honey mustard, beer cheese	
<b>CAPRESE PASTA</b> .....	40/80
eggplant, burrata, basil	
<b>CACIO &amp; PEPE</b> .....	45/75
parmesan, black pepper	
<b>ORECCHIETTE</b> .....	45/90
creamy pesto, roasted red peppers, sausage, parmesan	
<b>MAC &amp; CHEESE</b> .....	45/75
cheddar, mozzarella, smoked gouda	
<b>VEGAN STIR FRY</b> .....	45/75
rice noodles, broccoli rabe, mushrooms, green beans, carrots, long hots, hoison soy	
<b>CHICKEN MILANESE</b> .....	45/90
baby arugula, roasted tomatoes, pickled red onions	
<b>GRILLED SALMON</b> .....	25/50
basil oil, bruleed lemon	
<b>SLICED TENDERLOIN</b> .....	100/200
bordelaise	
<b>SHORT RIB TACOS</b> .....	35/70
jalapeno slaw, chipotle aioli	
<b>CIOPPINO</b> .....	80/175
scallops, mussels, squid, shrimp, tomato broth	
<b>CORNBREAD</b> .....	25/50
honey butter	

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## COLD DISHES

<b>SOY MARINATED DEVILED EGGS</b> .....	20/40
pickled ginger wasabi, sesame seeds	
<b>VEGETABLE ORZO SALAD</b> .....	30/60
onions, peppers, zucchini, squash, basil, lemon	
<b>HUMMUS</b> .....	20/40
harissa, crudite, pita	
<b>BURRATA</b> .....	40/80
crispy eggplant, balsamic glaze, basil	
<b>CHARCUTERIE</b> .....	60/120
seasonal meat & cheese	
<b>GREEK SALAD</b> .....	25/45
tomato, cucumber, red onion, feta, red wine vinaigrette	
<b>FARRO SALAD</b> .....	25/45
honey nut squash, apple, radicchio, pomegranate molasses, apple dijon vinaigrette	
<b>SOUTHWEST SALAD</b> .....	20/40
black beans, tomato, pepper, onion, avocado, tortilla, cilantro lime vinaigrette	

## SIDE DISHES

<b>CREAMY POLENTA</b> .....	20/35
<b>RUTABAGA MASHED POTATOES</b> .....	25/45
<b>GARLIC GREEN BEANS</b> .....	15/30
<b>BACON BRAISED KALE</b> .....	35/70
<b>FRENCH FRIES</b> .....	10/20

## DESSERTS

<b>COOKIES &amp; BROWNIES</b> .....	15/25	<b>BANANA BREAD PUDDING</b> .....	15/30
chocolate chip cookies and fudgy brownies		caramel sauce	
<b>CHURROS</b> .....	15/25		
chocolate sauce			