

BOYGOTTBLAND

SUPPORT FLAVOR



EVENT MENU

COLD APPETIZERS

events serving only appetizers must choose a minimum of 5 items with an * (asterisk) are great options for passed appetizers

TIER 1

\$2.50 per person

GOSE CHIPS & MALT RANCH [V]

SEASONAL FRUIT SKEWERS

choice of:

GOSE KEY LIME CHEESECAKE DIP [V]

TOASTED COCONUT DIP [VEGAN] [GF]

SEASONAL VEGETABLES & MALT RANCH [V]

DEVILED EGGS*

choice of:

CLASSIC [GF] [V]

PIMENTO CHEESE [GF] [V]

BACON & BLEU CHEESE [GF]

CHIPOTLE [GF] [V]

CHIMICHURRI HUMMUS

choice of:

CUCUMBER ROUNDS* [GF] [V]

TRUFFLED NAAN [V]

STUFFED PEPPADEW PEPPERS*

choice of:

VERTEX IPA CHEESE SPREAD [V]

HERBED GOAT CHEESE [GF] [V]

TIER 2

\$3.75 per person

CITRUS & HERB SHRIMP LETTUCE WRAPS [GF]

COCONUT SHRIMP CEVICHE

crispy wontons

HEFEWEIZEN-POACHED SALMON CROSTINI*

SHRIMP COCKTAIL* [GF]

VERTEX BLT COCKTAIL SANDWICHES

TURKEY & HAVARTI CLUB COCKTAIL SANDWICHES

CALIFORNIA VEGGIE COCKTAIL SANDWICHES [V]

[V] VEGETARIAN [GF] GLUTEN FREE

HOT APPETIZERS

events serving only appetizers must choose a minimum of 5 items with an * (asterisk) are great options for passed appetizers

TIER 1

\$2.50 per person

BAVARIAN PRETZEL BITES [V]
jalapeño beer cheese

QUESO FUNDIDO & NACHO CHIPS [V]

JUMBO STUFFED MUSHROOMS
choice of:

VERTEX IPA CHEESE SPREAD [V]

BLEU CHEESE & CRANBERRY [V]

HERB-ROASTED VEGETABLES & WHITE CHEDDAR [V]

PORK & APPLEWOOD-SMOKED BACON MEATBALLS*
soy chile glaze

CATFISH FRITTERS*
old bay® mayo

POTATO CROQUETTES* [V]
chimichurri, maple chipotle sauce

TIER 2

\$3.75 per person

CHORIZO STUFFED DATES* [GF]
tomato-guajillo sauce

CRAB RANGOON DIP & CRISPY WONTONS

BUFFALO-STYLE CHICKEN WINGS
malt ranch

HONEY-GLAZED CHICKEN WINGS
harissa cilantro yogurt

GARLIC & HERB CHEESE CURDS [V]
malt ranch

BEER-BRAISED BRATS
stout horseradish mustard

GYRO EMPANADAS
harissa cilantro yogurt

SALADS

TIER 1

\$3.75 per person, if not ordering entrées

HOUSE SALAD [V]

mixed greens, red cabbage, carrots, asiago, balsamic-roasted heirloom tomatoes, ancho croutons, grilled red onion, roasted garlic vinaigrette

SOUTHWEST CAESAR

romaine, grilled corn, black beans, pico de gallo, cotija cheese, soft-boiled egg, avocado, cilantro, ancho croutons, roasted poblano caesar dressing

SPINACH SALAD [GF]

applewood-smoked bacon, white cheddar bleu cheese, diced tomatoes, hard-boiled farm fresh egg, red onion, maple & jalapeño bacon dressing

TIER 2

\$5.00 per person, if not ordering entrées

FRUIT & GOAT CHEESE SALAD [GF] [V]

spinach, blueberries, strawberries, kiwi, maple walnuts, lemon zest, goat cheese, kiwi white balsamic vinaigrette

LITTLE GEM "WEDGE"

balsamic-roasted heirloom cherry tomatoes, brown sugar jalapeño bacon, white cheddar bleu cheese, ancho croutons, radish, chives, red onion, cracked black pepper, buttermilk ranch

ASIAN NOODLE BOWL [VEGAN]

linguine, napa cabbage, pickled shiitake, red bell pepper, edamame, green onion, pickled carrots, cilantro, mint, peanuts, sesame-ginger vinaigrette

ENTRÉES

TIER 1

your choice of 2 entrées, 2 sides and a salad
\$18.00 lunch / \$25.00 dinner

OVEN-ROASTED CHICKEN BREAST
dijon-marinated **[GF]** or thai-style

BACON-WRAPPED MEATLOAF
hefeweizen gravy

POBLANO PEPPER BAKE **[V]**
roasted red pepper sauce

BRAISED POT ROAST
hefeweizen gravy

GRILLED STUFFED PASTA **[V]**
roasted garlic tomato sauce, pesto cream

OVEN-ROASTED CARVED TURKEY
hefeweizen gravy

TIER 2

your choice of 2 entrées, 2 sides and a salad (includes tier 1 options)
\$24.00 lunch / \$32.00 dinner

SHRIMP & ANDOUILLE JAMBALAYA
BEEF BRISKET
chipotle espresso bbq sauce, creamy horseradish

OVEN-ROASTED COD sub seared salmon (+\$2)
gose buerre blanc

BEER-BRINED PORK LOIN
grilled peach & mango chutney

FLAT IRON STEAK (+\$4) **[GF]**
chimichurri sauce

SIDES

add a third side item for \$4.00 per person

ASPARAGUS (+\$1) **[VEGAN] [GF]**

GREEN BEANS **[VEGAN] [GF]**

VINAIGRETTE COLESLAW **[VEGAN] [GF]**

VEGETABLE MEDLEY **[VEGAN] [GF]**
cauliflower, red onion, zucchini, red bell pepper, squash

MASHED POTATOES &
HEFEWEIZEN GRAVY

BOSTON BAKED BEANS **[GF]**

LOADED MASHED POTATOES **[GF]**

CILANTRO LIME RICE **[V] [GF]**

ANCHO RICE & BEANS **[V] [GF]**

FOUR CHEESE BACON MAC (+\$1)

CHEF POTATO SALAD **[GF]**

HERB-ROASTED
FINGERLING POTATOES **[VEGAN] [GF]**

BRUNCH

choose 2 entrees for \$11.00 per person

FRENCH TOAST [V]

challah bread, buttermilk-cinnamon custard, maple syrup, strawberries, bananas, white chocolate whipped cream & shavings

LEEK & MUSHROOM QUICHE [V]

farm fresh eggs, local cream, fingerling potatoes, maple-glazed butternut squash, roasted red pepper, goat cheese, spring mix salad, dried cherries, basil oil, lemon zest

BRUNCH POUTINE

crispy potato wedges, garlic & herb white cheddar cheese curds, sausage & coffee gravy, tomato, chives, scrambled eggs

BUTTERMILK BISCUITS & SAUSAGE GRAVY

house-made buttermilk biscuits, sausage & coffee gravy, chives, crushed red pepper

BACON SAUSAGE SCRAMBLE

smashed red potatoes, scrambled eggs, tomato-guajillo sauce, green onions, cheddar cheese sauce, pimento cheese, crispy shredded potatoes

BRUNCH SIDES

\$4.00 per person, per side

HERB-ROASTED RED POTATOES [V] [GF]

SEASONAL FRUIT [V] [GF]

HOUSE-MADE BUTTERMILK BISCUITS [V]

mixed berry jam & butter

SOURDOUGH EVERYTHING BAGELS [V]

cream cheese & butter

ASSORTED BREAKFAST PASTRIES

BREAKFAST SAUSAGE PATTIES

JALAPEÑO OR APPLEWOOD-SMOKED BACON [GF]

NON-ALCOHOLIC BEVERAGES

\$4.00 per person

UNLIMITED WATER, ICED TEA, SODA, & COFFEE

DESSERTS

MINI APPLE GALETTE [V] \$3.00 EACH
(minimum of 12)
whiskey caramel sauce, cinnamon whipped cream

MASON JAR DESSERTS [V] \$3.00 EACH
(minimum of 12 per style) choice of:

BOURBON PECAN PIE [V]
orange meringue

KEY LIME CHEESECAKE
whipped cream, toasted coconut

CHOCOLATE CARAMEL CAKE [V]
cinnamon whipped cream

BANANA CREAM PIE
caramel sauce, whipped cream

S'MORES TART [V]
whiskey caramel sauce

MINI-CUPCAKES \$1.75 EACH
(minimum of 12 per style) choice of:

VANILLA [V]
vanilla bean frosting

RED VELVET [V]
cream cheese frosting

MAPLE BACON
maple cream cheese frosting

STRAWBERRY [V]
vanilla bean frosting

ESPRESSO [V]
chocolate ganache

ASSORTED COOKIES [V] \$18.00/DOZEN
(3 of each style)

LEMON-BLUEBERRY
CHOCOLATE CHUNK

SALTED CARAMEL

CHOCOLATE CHOCOLATE CHIP

SERVICE OPTIONS: We offer individually plated meals for parties of 50 guests or fewer, family-style service for up to 125 and buffet service for up to 190. For a cocktail-style event with limited seating, we can accommodate up to 275.

GUEST & MENU GUARANTEE: Final guest count & menu selections must be confirmed no later than 14 calendar days before the event. Alcoholic beverages are subject to availability.

**SUPPORT
FLAVOR**

**BOYCOTT
BLAND™**

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