

BOYGO TT B L A N D

S U P P O R T F L A V O R



DESTIHL[®]
RESTAURANT & BREW WORKS

CATERING POLICIES

menu options final menu choices must be made at least 48 hours prior to the event.

dishware, glassware & silverware disposable items are provided at no extra charge. if you would prefer non-disposable china & flatware, a rental fee will apply. please ask a manager for more details.

gratuities & delivery any off-site catered event will be assessed a server gratuity to be determined by DESTIHL Restaurant & Brew Works based on the finer points of the event itself. the number of servers necessary will also be determined by DESTIHL.

delivery is available for orders of \$100 or more to the immediate & surrounding areas of the restaurant for a delivery gratuity of \$25. for deliveries & events outside of this area, an additional fee will be assessed for travel.

deposit & cancellation a deposit is not required to secure your event. kindly inform us of any cancellation at least one week prior to your event.

final payment payment is due at the close of your event.

[v] vegetarian [gf] gluten-free

STARTERS (serves 6-8)

here gose nothin'® chips house-made potato chips, marinated in our here gose nothin' sour ale, malt ranch 15.00

spicy chili lime peanuts [v] oven-roasted peanuts tossed in our zesty house chil-lime seasoning blend 2lbs./20.00

potato croquettes [v] hand-breaded potato cakes, chimichurri, maple chipotle sauce, asiago 25.00

bavarian-style pretzels [v] bite size stone oven baked pretzels, cheddar cheese & ipa mustard sauces 27.00

chorizo stuffed dates [gf] fresh dates, jalapeño bacon, cream cheese, goat cheese, chorizo, chimichurri sauce, cilantro, tomato-guajillo sauce 29.00

crispy tofu [v] flanders red-marinated hand-breaded tofu, garlic chile mayo, daikon radish, green onion, toasted sesame seeds, ginger soy sauce 31.00

shrimp ceviche shrimp, cilantro, lime juice, red onion, jalapeño, red bell pepper, chipotle coleslaw, avocado mousse, pickled red onion, tortilla strips 37.00

SOUP + SANDWICHES (serves 6)

cream of tomato [v] [gf] tomatoes, cream, butter, onion, celery, pesto ½ gal 30.00

corn & chicken chowder ancho chicken, jalapenos, red bell peppers, onion, chipotle
espresso bbq sauce ½ gal 30.00

featured soup made from scratch ½ gal 30.00

assorted sandwich platter 8 full size sandwiches with chips 75.00
havarti & turkey • cuban-style pork • ham & green apple

SALADS (serves 12)

house [v] mixed greens, grilled red onions, grape tomatoes, shredded asiago cheese, ancho
croutons, roasted garlic vinaigrette 40.00

spinach [gf] applewood smoked bacon, white cheddar bleu cheese, diced tomatoes, sliced
egg, maple & jalapeño bacon dressing 40.00

shredded brussels sprout [gf] shredded brussels sprouts, sun-dried cherries,
mandarin oranges, red bell peppers, candied applewood-smoked bacon, red onion, maple &
jalapeño bacon dressing 45.00

charred broccolini & feta [v] spinach, swiss chard, purple kale, broccolini, roasted
walnuts feta, fresh garlic, lemon zest, here gose nothin' beer vinaigrette 50.00

fruit & goat cheese spinach, blueberries, strawberries, red grapes, bosc pears, lemon
zest, maple walnuts, goat cheese, orange balsamic vinaigrette, balsamic glaze 50.00

spiced cauliflower & chicken [gf] spinach, chimichurri chicken, curried cauliflower,
red grapes, spiced pumpkin seeds, cilantro, red onion, lemon-garlic sesame vinaigrette 56.00

ancho chicken iceberg & romaine, ancho chicken, avocado, black beans, white cheddar
bleu cheese, red onion, diced tomatoes, roasted corn, ancho lime ranch dressing, cilantro,
crispy corn tortilla strips 56.00

ENTRÉES (serves 6-8)

grilled stuffed pasta [v] pasta stuffed with artichokes, dates, goat cheese, spinach, eggplant, sun-dried tomatoes, olives, asiago, roasted garlic tomato sauce, pesto 50.00

four cheese bacon mac cavatappi, jalapeño bacon, mozzarella, asiago, white cheddar, provolone, applewood smoked bacon 50.00

chicken pesto pasta cavatappi, chimichurri-marinated chicken breast, asparagus, pesto, grape tomatoes, garlic chili oil 50.00

arugula & walnut orechiette [vegan] oyster mushrooms, caramelized leeks, brussels sprouts, sweet potato, arugula and walnut pesto, lemon juice, crushed red pepper 52.00

spicy asian shrimp canton noodles, bok choy, carrot, broccolini, red bell pepper, basil, mint, cilantro, green onion, spicy thai sauce, chile-lime peanuts, pea tendrils 56.00

jambalaya shrimp, andouille sausage, étouffée sauce, white rice, red & green bell pepper, cheddar-chive cornbread biscuit, cajun butter 63.00

stuffed roasted poblano peppers [v] poblano peppers, white cheddar, mashed potatoes, ancho rice & beans, chili oil, roasted red pepper sauce, basil oil 71.00

chai-braised lamb pasta fettuccine, butternut squash, tomato, dried cherries, feta, red bell pepper, mint, red onion, garlic, local cream 72.00

dijon chicken [gf] grilled dijon-marinated chicken breasts, dijon sauce, sautéed green beans, roasted fingerling potatoes 83.00

braised pot roast braised beef, sautéed mirepoix vegetables, mashed potatoes, weissenheimer hefeweizen gravy 83.00

warm potato & salmon [gf] grilled salmon fillet, oven-roasted vegetables, fingerling potatoes, honey & stone ground mustard dressing 89.00

gaucho skirt steak [gf] skirt steak, ancho rice & beans, ranchero sauce, grilled red onion, jalapeño 99.00

cap sirloin steak 8 oz. steak, grilled broccolini, garlic, pimento cheese sauce, loaded mashed potatoes, crispy fried red onion 125.00

BRUNCH (serves 6-8)

mascarpone & berry crepes [v] crepes, vanilla bean & lime mascarpone, house-made mixed berry jam, sour cherry-blueberry sauce, mint 45.00

raspberry mascarpone french toast sourdough panini, vanilla-cinnamon custard, raspberry mascarpone cream, strawberries, blueberries, maple syrup 49.00

ham & asparagus quiche farm fresh eggs, spiral sliced ham, asparagus, red bell peppers, white cheddar, spring mix salad 50.00

bacon sausage skillet smashed red potatoes, scrambled eggs, tomato-guajillo sauce, green onions, cheese sauce, pimento cheese, crispy shredded potatoes 50.00

hawaiian breakfast white rice, green chile pork confit, chistorra artisan chorizo, pimientos, green onion, weissenheimer hefeweizen mushroom gravy, farm fresh egg 55.00

corned beef enchiladas beer-braised corned beef, zucchini, sweet potato, red bell pepper, poblano pepper, chihuahua cheese, yellow onion, corn tortillas, pimento cheese sauce, farm fresh egg, candied jalapeño, pimento, green onion 65.00

DESSERTS

sour cherry bread pudding vanilla cinnamon custard baked with cuban bread, sour cherries & topped with whiskey caramel sauce (serves 6-8) 40.00

peanut butter chocolate mousse cake 45.00

lemon berry cake cut into 12 pieces 55.00

chocolate cake 70.00

carrot cake 70.00

**SUPPORT
FLAVOR**

**BOYCOTT
BLAND™**

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