



SCHEID HALL SELECTIONS

Breakfast Buffets

Priced per serving

Continental Breakfast . . . 17

Sliced Seasonal Fruit

Parfait | *yogurt, granola & berries*

Selection of Seasonal Pastries

Coffee Service

Standard Breakfast Buffet . . . 26

Crème Fraiche Scrambled Eggs

All Natural Bacon

Sausage Links

Roasted Garlic & Gruyere Hash Browns

Sliced Seasonal Fruit

Coffee Service

À la Carte

Ciabatta French Toast | *maple syrup, marmalade . . . 9*

Parfait | *yogurt, granola & berries . . . 9*

Prices and offerings subject to change

Please contact our events team with any questions

email | events@surlybrewing.com phone | 763.999.4065

Executive Chef Jorge Guzman | Event Chef Benjamin Peine



Pastries and Quick Breads

Lemon Poppy Bread

Lemon Drizzle . . . 36/dozen

Banana Bread

Gluten-Free Available, Nuts (optional) . . . 36/dozen

Muffin Selection

Chef's seasonal variety . . . 36/dozen

Croissants

Chef's seasonal variety . . . 38/dozen

Twice Baked Croissants

Almond Crème, Rum, Flaked Almonds . . . 40/dozen

Scone Selection

Chef's seasonal variety . . . 38/dozen

All served with clotted cream and seasonal compote

Sweet & Salty Snacks

Serves 25

Salty Snacks | *spiced nuts, kettle corn, popcorn, candied peanuts, house-made potato chips . . . 150*

Confections | *chocolate dipped fruit, truffles, salted caramels . . . 200*



Buffet Lunches

Priced per serving

Dessert options available – see page eleven

Deli Lunch . . . 26

Smoked Turkey | *aioli, lettuce, tomato, onion, honey wheat*
Reuben | *house smoked pastrami, remoulade, brussels kraut, caraway bun*
Grilled Vegetable | *smoked ricotta, arugula, baguette*
Caesar Salad | *gem lettuce, black pepper vinaigrette, manchego*
Potato Chips

Surly BBQ Lunch . . . 32

Polish Sausage, Smoked Pork
Pickles, Kraut & Mustards
Cauliflower Gratin
Herb Slaw Salad | *scallion poppy seed dressing*
BBQ Beans
Skillet Cornbread

Picnic Lunch . . . 34

Fried Chicken | *b&b pickles, hot sauce*
Tuna Nicoise Salad | *house-preserved tuna*
Seasonal Fruit
Potato Salad
Crudit  Vegetables | *blue cheese dressing*
Buttermilk Biscuits | *honey butter, house-made jam*

Executive Lunch . . . 38

Greens Salad | *heirloom greens, radish, pecorino, lemon tarragon vinaigrette*
Salmon | *baby bok choy, shiitake*
Chicken Roulade | *sage, sumac cracklins, tomato sauce*
Roasted Red Potatoes
Broccolini | *lemon*

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Cold Canapés

*Priced by the dozen, minimum two dozen per item
Available Passed or Stationed*

- Deviled Eggs Trio | *cornichon / piquillo relish & bacon / radish & pickled mustard seed . . . 38 gf*
- Smoked Salmon | *english muffin crostini, gribiche sauce, dill . . . 46*
- Beef Tenderloin Crostini | *horseradish mustard & onion relish . . . 54*
- Pastrami Crostini | *house cured brisket, brussels kraut, remoulade . . . 52*
- Gougeres | *blue cheese aigre-doux . . . 34 v*
- Shrimp Spring Rolls | *vietnamese dipping sauce . . . 44 gf*
- Mini Lobster Rolls | *sweet potato roll . . . 60*

Warm Canapés

*Priced by the dozen, minimum 2 dozen per item
Available Passed or Stationed*

- Crab Cakes | *roasted jalapeno tartar sauce . . . 50*
- Chickpea Fritters | *harissa yogurt, goat cheese, pistachios . . . 40 v gf*
- Lamb Lollipops | *scallion gremolata . . . 68 gf*
- Sambal Chicken Skewers . . . 42 gf
- Cheeseburger Sliders | *fancy sauce, pickles . . . 54*
- Cuban Sliders | *smoked pork, house-cured ham, mojo sauce, pickles, gruyere . . . 58*
- Lamb Gyro Skewer | *lamb meatball, tomato, cucumber, tzatziki sauce . . . 50 gf*
- Mini Pretzel Dogs | *gouda stuffed hotlink sausage wrapped in pretzel dough, whole grain mustard . . . 54*
- Pok Pok Chicken Wings | *nam pla marinade, sesame seeds . . . 46 gf*

gf: gluten free / v: vegetarian



Appetizer Stations

Serves 25

**unless otherwise noted*

Seafood Display . . . 475

Grilled Gulf Shrimp Cocktail, Oysters on the Half Shell, Crab Legs, Maine Lobster
Cocktail Sauce, Hot Sauce, Mignonette, Lemon

Beef Carpaccio . . . 325

Beef Tenderloin, Shallots, Pickled Mustard Seeds, Lemon, Garlic Chips, Arugula, Crostini

Heirloom Greens Salad . . . 125

Marcona Almonds, Radish, Pickled Tomato, Manchego, Sherry Vinaigrette

Cheese Board . . . 250

Selection of Artisanal Cheeses
Honeycomb, Marmalade, Candied Nuts, Crostini & Crackers

Antipasto . . . 275

Sopressata, Coppa, Mortadella, Artichokes, Olives, Giardiniera, Crostini & Crackers

Surly Charcuterie Board . . . 325

House-Made Charcuterie Selections
Cornichons, Whole Grain Mustard, Pickled Shallots, Crostini & Crackers

Pork & Pickles . . . 42 per guest*

Smoked Pork Shoulder, Hoisin Spare Ribs,
Rice Noodle Salad, Lettuce Leaf Wraps, Sweet Hawaiian Rolls,
Giardiniera, Sweet & Spicy Pickles, Sour Pickled Celery,
Pickled Jalapenos, Whole Grain Mustard

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Dip Stations

Includes crudité vegetables, crostini, pretzels & tortilla chips

Chilled Dips . . . 150

Serves 25

Pimento Cheese

Pico de Gallo

Black Bean Salsa

Hummus

Beer Cheese Fondue . . . 160

Serves 25

Crab Dip . . . 400

Serves 50

Artichoke Gruyere Dip . . . 350

Serves 50

Carving Stations

Serves 25

Requires Chef attendant at \$50/hour

Served with accompanying sauces and rolls

Beef Tenderloin . . . 550

smoked scallion mustard, horseradish aioli

Prime Rib . . . 475

mushroom demi-glace, horseradish aioli

Smoked Porchetta . . . 400

whole grain mustard, lemon aioli

Turkey Breast . . . 300

chutney, herb aioli

Smoked Brisket . . . 450

sweet & spicy bbq sauce, b&b pickles

À la Carte Buffet Sides

Serves 25

Mac & Cheese . . . 140

elbow noodles, gruyere & american cheese, breadcrumbs

Mashed Potatoes . . . 140

gruyere

Cauliflower Gratin . . . 150

mornay sauce, herb breadcrumbs

BBQ Beans . . . 175

smoked pork, brisket

Brussel Sprouts . . . 175

preserved lemon, pickled mushrooms

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Buffet Dinners

Priced per serving

German Heritage...50

Spinach Cabbage Salad | *caraway dressing*
Gurkensalat | *pickled cucumber salad*
Chicken Schnitzel | *lemon, herbs*
Kielbasa | *confit potatoes, sauerkraut*
Trout | *brown butter, hazelnut*
Roasted Vegetable Spaetzle

Minnesota Comfort...54

Caesar Salad | *gem lettuce, black pepper vinaigrette, manchego*
Beef Stroganoff | *braised short rib, mushrooms, egg noodles*
Walleye | *dill, lemon, tartar sauce*
Chicken Breast | *wild rice pilaf*
Mashed Potatoes
Thyme Braised Carrots

Southern Roots...54

Chop Salad | *buttermilk dressing, pickled veg, pepitas, chervil*
Chicken & Biscuits | *braised chicken, root vegetables, fingerling potatoes, jus, buttermilk biscuits*
Catfish | *Creole rice, celery root remoulade*
Smoked BBQ Brisket
Beer Braised Greens | *smoked ham hock*
Creamy Grits

Classic Elegance...64

Greens Salad | *heirloom greens, radish, pecorino, lemon tarragon vinaigrette*
Beef Tenderloin | *roasted mushrooms, demi glace*
Grilled Tuna | *fennel, lemon, caper berries, olives*
Chicken Roulade | *sage, sumac cracklins, tomato sauce*
Brussel Sprouts | *mushrooms, lemon*
Roasted Red Potatoes

Surly BBQ Supper ...50

Polish Sausage, Pulled Pork, Smoked Chicken
Pickles, Kraut & Mustard
Herb Slaw Salad | *scallion poppy seed dressing*
Picnic Style Potato Salad
Cauliflower Gratin
BBQ Beans
Skillet Cornbread

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Plated Dinners

Here at Surly we work with our local farmers to ensure our kitchen is stocked with the freshest, most seasonal ingredients available and we want to share that with you. We've worked with our farmers to create a calendar that allows us to provide you with the timeliest menus for your party. Please use the time frame that coincides with your event date as you look at options for your dinner menu.

Spring Plated Dinner

Available March 15th – June 14th

Summer Plated Dinner Menu

Available June 15th – September 14th

Fall Plated Dinner Menu

Available September 15th – December 14th

Winter Plated Dinner Menu

Available December 15th – March 14th

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Surly Chef's Beer Dinner

90 per person

Includes custom created four course meal and paired beer selections

Here at Surly Brewing, our beer selection on tap is ever-changing. While the menu below reflects some of our year-round beers, Chef will custom design a menu pairing fresh local ingredients together with our seasonal and specialty beers.

Sample Menu

First Course

Hamachi Crudo

*Pork Belly, Sesame, Avocado
Hell*

Second Course

Wild Rice Crepe

*Barley, Mushrooms, Dill Labneh
Mild*

Main Course

Beef & Potatoes

*Bistro Filet, Smoked Potatoes, Kale, Blue Cheese
Furious*

Dessert Course

Brown Sugar Pot de Crème

*Cocoa Cream, Chocolate Shortbread
Bender*

*Please inform your event coordinator of any food allergies.
Dietary restrictions will be accommodated to the best of our ability,
however menu choices are at the Chef's discretion.*

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Sweet Canapés

Priced by the dozen - Minimum 2 dozen per item

Available Passed or Stationed

Subject to change based on seasonal availability

- Triple Chocolate Marquis | *frangelico cocoa, orange brownie sponge, candied orange . . . 26*
Chouquette | *banana cream, dark chocolate . . . 18*
Seasonal Fruit Tart | *vanilla bean pastry cream . . . 27*
Caramel Ginger Panna Cotta | *chocolate caramel cream, poached thyme pineapple . . . 21*
Chocolate Berry Tart | *fresh berries, thyme, milk chocolate . . . 27*
Chocolate Caramel Tart | *chocolate pastry, croquant, sea salt . . . 15*
Key Lime Pie | *lime curd, lime chiboust, pecan gingerbread, crème chantilly . . . 25*
Surly Cacao Bender Tiramisu | *chocolate sponge, mascarpone, marsala, chocolate, vanilla espresso . . . 24*
Red Velvet Cake | *red velvet sponge cake, vanilla bean cream, cocoa glaze . . . 23*

Plated Desserts

Subject to change based on seasonal availability.

Surly Cynic Ale Mousse

Pistachio Sponge, Strawberries, Strawberry Tuile . . . 11

Yuzu White Chocolate Mousse Tart

Passion Fruit Gel, Mango . . . 10

Seasonal Fruit Tart

Vanilla Bean Pastry Cream . . . 12

Surly Devil's Work Sponge

Banana Cream, Chocolate Buttercream . . . 10

Red Velvet Sponge

Vanilla Custard, Chocolate Glaze, Amaretto . . . 10

Milk Chocolate Mousse Cake

Brownie Sponge, Raspberry, Sesame Tuile . . . 11

Espresso Chocolate Cremeaux

White Chocolate Cream, Cacao Nibs . . . 11

Vanilla Bean Cheesecake

Sweet Pastry, Seasonal Topping . . . 10

Triple Chocolate Marquis

Frangelico Cocoa, Orange Brownie Sponge, Candied Orange . . . 12

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Cookies and Brownies

All items listed below are 36/dozen unless otherwise noted

Chocolate Chip Cookie
Sugar Cookie with Icing
Oatmeal Golden Raisin Cookie
Peanut Butter Cookie
White Chocolate Macadamia Cookie
Lemon Shortbreads
Gingerbread Cookies
Chocolate Chip Brownie
Blondie with Chocolate Chip
Gluten-Free Chocolate Chip Cookie . . . 38/dozen
Gluten-Free Brownie* . . . 38/dozen

** Gluten-free option available, however, we use wheat, rye, barley, and high-gluten flours throughout the entirety of the kitchen.*

We are able to create a wide variety of wedding cakes and specialty desserts for any occasion. Please speak to your event coordinator about specific dessert needs and options.