



# Boardroom Menu

## Family Style Breakfast

*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*



## 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*



## Family Style Lunches

*Priced per serving*

*Dessert options available – see page nine*

### **Deli Lunch . . . 30**

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*  
Greek Pasta Salad | *tomatoes, olives, cucumber, feta, greek vinaigrette*  
Potato Chips

### **Surly BBQ Lunch . . . 34**

Smoked Chicken, 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*

*Inquire with your event coordinator for plated menu options in the Boardroom*



## 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 . . . 40 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*
- Lamb Gyro Skewer | *lamb meatball, tomato, cucumber, tzatziki sauce . . . 50 gf*
- Shrimp Spring Rolls | *vietnamese dipping sauce . . . 44 gf*
- Mini Lobster Rolls | *butter toasted bun . . . 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 . . . 56*
- Cuban Sliders | *smoked pork, house-cured ham, mojo sauce, pickles, gruyere . . . 58*
- 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 Platters

*Serves 25*

### **Seafood Display . . . 475**

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

### **Beef Carpaccio . . . 300**

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

### **Cheese Board . . . 250**

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

### **Antipasto . . . 275**

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

### **Surly Charcuterie Board . . . 325**

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

Prices and offerings subject to change

Please contact our events team with any questions  
email | [events@surlybrewing.com](mailto:events@surlybrewing.com) phone | 763.999.4065  
Executive Chef Jorge Guzman | Event Chef Benjamin Peine



## 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 15<sup>th</sup> – June 14<sup>th</sup>*

### Summer Plated Dinner Menu

*Available June 15<sup>th</sup> – September 14<sup>th</sup>*

### Fall Plated Dinner Menu

*Available September 15<sup>th</sup> – December 14<sup>th</sup>*

### Winter Plated Dinner Menu

*Available December 15<sup>th</sup> – March 14<sup>th</sup>*

Prices and offerings subject to change

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## Surly Chef's Beer Dinner

*125 per person*

*Includes brewery tour, reception nosh, two canapé selections,  
custom created four course meal and paired beer selections*

Let us create the Surly experience that you and your guests will never forget. We will start the evening off with an ambassador led tour of Surly, showing your party where we came from, where we're going, and why we are as Surly as we seem.

Pairing the freshest local product with our seasonal and specialty beers, Chef will create a menu that will both surprise and delight. The dining experience will be led by your Surly guide and Chef to tie the food, beer, and Surly experience all together.

*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.*

### Chef's Tasting Canapés

*Canapé selections are included in beer pairing dinner. Please select two for your guests.*

Fig & Blue Cheese Tartlet | *almond tart, spiced honey v gf*

Charred Octopus | *pistachio romesco, brioche*

Beef Tartar | *cornichons, egg*

Fresh Farmers Cheese | *house-made ricotta, boquerone (available vegetarian)*

Duck Rillettes | *duck confit, brioche*

Bay Scallop | *coconut nage, curry, kafir gf*

*gf: gluten free / v: vegetarian*

Prices and offerings subject to change

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## Sweet Canapés

*Priced by the dozen*

*Subject to change based on seasonal availability.*

*Available Passed or Stationed*

- Triple Chocolate Marquis | *frangelico cocoa, orange brownie sponge, candied orange . . . 26*
- Chouquette | *banana cream, dark chocolate . . . 18*
- Blueberry Pie | *crème fraiche, brown sugar . . . 23*
- Seasonal Fruit Tart | *vanilla bean pastry cream . . . 27*
- Fromage Blanc Panna Cotta | *seasonal fruit, basil . . . 21*
- Chocolate Berry Tart | *fresh berries, thyme, milk chocolate . . . 27*
- Chocolate Caramel Tart | *chocolate pastry, croquant, sea salt . . . 15*
- S' mores | *cinnamon meringue, bittersweet ganache . . . 24*
- Surly Cacao Bender Tiramisu | *chocolate sponge, mascarpone, marsala, chocolate, vanilla espresso . . . 24*
- Yuzu Trifle | *white chocolate, ginger, almond . . . 24*

## Plated Desserts

*Subject to change based on seasonal availability.*

### Fromage Blanc Panna Cotta

*Poached Rhubarb, Basil . . . 10*

### Red Velvet Sponge

*Vanilla Custard, Chocolate Glaze, Amaretto . . . 10*

### Yuzu White Chocolate Mousse Tart

*Ginger, Almond . . . 10*

### Espresso Chocolate Cremeaux

*White Chocolate Cream, Cacao Nibs . . . 11*

### Seasonal Fruit Tart

*Vanilla Bean Pastry Cream . . . 12*

### Vanilla Bean Cheesecake

*Sweet Pastry, Seasonal Topping . . . 10*

### Surly Devil's Work Cake

*Roasted Strawberries, Balsamic, Black Pepper . . . 12*





## Cookies and Brownies

*All items listed below are 36/dozen unless otherwise noted*

Chocolate Chip Cookie  
Coconut Macaroon  
Oatmeal Golden Raisin Cookie  
Peanut Butter Cookie  
Sugar Cookies with Icing  
Pecan Brown Butter Cookie  
Lemon Shortbreads  
Double Chocolate Cherry Cookie  
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 can create a wide variety of wedding cakes and specialty desserts for any occasion. Please speak to our events team about specific dessert needs and options.