



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

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Executive Chef Jorge Guzman | Event Chef Benjamin Peine



Pastries and Quick Breads

Coffee Cake

crème fraiche, pecans . . . 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 . . . 43/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, Chef's assortment of candies . . . 200*

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Buffet Lunches

Priced per serving

Dessert options available – see page eleven

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 & Giardiniera
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 . . . 40 gf*
- Smoked Salmon Crostini | *house-smoked salmon, creamy shallot spread, 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 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 . . . 300

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 . . . 38 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

Smoked Salmon . . . 425

dill crème fraiche, caperberry relish

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

Tator Tot Hot Dish . . . 200

smoked pork & brisket, mushrooms, corn, chilies

Brussel Sprouts . . . 175

preserved lemon, pickled mushrooms

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Beer Pairing Stations

*Choose 4 stations for your guests
Price is \$65 per person including beer and food
Pairings are subject to beer availability*

***Bender* | Tamales**

grilled achiote chicken tamales, pickled red onion, cilantro

***Todd the Axeman* | Cabbage Rolls**

sausage cabbage rolls, braised sauerkraut, caraway crème fraiche

***Pils* | Beet & Citrus Salad**

roasted beets, bitter green, citrus segments, chevre, fennel pollen

***Hell* | Smoked Ham**

house-smoked ham, mustards, pickles, pretzel chips

***Stout* | Oysters**

east coast oysters
additional \$5 per person

***Cynic* | Smoked Salmon**

house smoked salmon, egg relish, black rye crostini

***Overrated* | Pastrami Sliders**

house cured & smoked pastrami, pickles, onions, caraway buns

***Furious* | Carrot Cake**

cream cheese frosting, orange curd, candied ginger

***Sardonic* | Triple Chocolate Marquise**

cocoa brownie, candied orange zest, chocolate mousse

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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 ...52

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

Charcuterie

-Served Family Style-

*Pate en Croute, Duck Rillettes, Braunschweiger, Mustards, Pickles
Furious*

Second Course

Burrata

Grilled Bread, Pickled Tomatoes

Xtra Citra

Main Course

Braised Short Ribs

Curry Carrot Puree, Crispy Chickpeas, Ginger Gremolata

Witch's Tower

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*
- 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*

Sweet Dips

Includes fresh fruit, shortbread & pound cake

Serves 50

Mascarpone Honey Dip

125

Lime & Coconut Dip

125

Whipped Nutella Dip

140

Chocolate Fondue

150

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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 your event coordinator about specific dessert needs and options.

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