



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 & 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*

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

Prices and offerings subject to change

Please contact our events team with any questions
email | events@surlybrewing.com phone | 763.999.4065
Executive Chef Benjamin Peine | Event Chef DeWitt Kane



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 . . . 68*

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

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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

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

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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 | *almond cake, fruit caviar, tropical curd . . . 24*
- Carrot Cake | *cream cheese frosting, orange curd, candied ginger . . . 25*

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

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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 Crisp Cookie
Double Chocolate Cherry Cookie
Chocolate Chip Brownie
Blondie with Chocolate Chip
Gluten-Free Chocolate Chip Cookie . . . *38/dozen*
Gluten-Free Brownie* . . . *38/dozen*
MN Bars Platter . . . a selection of seasonal and regional bars

** 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.