



# 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 Benjamin Peine | Event Chef DeWitt Kane



## 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 . . . 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*

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## 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

Prices and offerings subject to change

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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 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>*

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

## 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 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 your event coordinator about specific dessert needs and options.**

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