



SURLY BREWING COMPANY SCHEID HALL 2018 EVENT MENU

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
House Made Breakfast Sausage Links
Roasted Garlic & Gruyere Hash Browns
Sliced Seasonal Fruit
Coffee Service

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

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 Benjamin Phelps



SURLY BREWING COMPANY SCHEID HALL 2018 EVENT MENU

Buffet Lunches

Priced \$35 per serving

Dessert options available – see page eleven

Deli Lunch

Smoked Turkey | *bacon, aioli, lettuce, tomato, onion, honey wheat*
Reuben | *house smoked pastrami, remoulade, 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*
Whole Fresh Fruit
Potato Chips

Surly BBQ Lunch

Smoked Chicken, Smoked Pork
Pickles & Giardiniera
Cauliflower Gratin
Herb Slaw Salad | *scallion poppy seed dressing*
BBQ Beans
Skillet Cornbread

Picnic Lunch

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

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 Benjamin Phelps



SURLY BREWING COMPANY SCHEID HALL 2018 EVENT MENU

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*
- 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*
- Eggplant Caponata | *endive cup, ricotta salata . . . 36*

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*
- Reuben Egg Rolls | *house pastrami, kraut, swiss cheese, 1000 island . . . 54*

gf: gluten free / v: vegetarian

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 Benjamin Phelps



SURLY BREWING COMPANY SCHEID HALL 2018 EVENT MENU

Appetizer Stations

Serves 25

Salty Snacks . . . 150

Spiced Nuts, Kettle Corn, Popcorn, Candied Peanuts, House-Made Potato Chips

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

Chicken Wings . . . 250

Choose One: Vietnamese, Buffalo, or Jerk Rub

Seafood Display . . . 475

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

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 Benjamin Phelps



SURLY BREWING COMPANY SCHEID HALL 2018 EVENT MENU

Dip Stations

Includes crudité vegetables, crostini, pretzels & tortilla chips

Chilled Dips . . . 165

Serves 25

Pimento Cheese
Pico de Gallo
Black Bean Salsa
Hummus

Beer Cheese Fondue . . . 175

Serves 25

Artichoke Gruyere Dip . . . 350

Serves 50

Carving Stations

Serves 25

Includes chef attendant, dinner rolls, and condiments.

Beef Tenderloin . . . 575

smoked scallion mustard, horseradish aioli

Smoked Porchetta . . . 425

whole grain mustard, lemon aioli

Turkey Breast . . . 325

chutney, herb aioli

Smoked Brisket . . . 450

sweet & spicy bbq sauce, b&b pickles

À la Carte Buffet Sides

Serves 25

Heirloom Green Salad . . . 125

marcona almonds, radish, pickled tomato
Manchego, Sherry Vinaigrette

Mac & Cheese . . . 140

elbow noodles, gruyere & american cheese
breadcrumbs

Mashed Potatoes . . . 140

gruyere

Cauliflower Gratin . . . 150

mornay sauce, herb breadcrumbs

Tator Tot Hot Dish . . . 200

smoked pork & brisket, mushrooms, corn,
chilies

Brussel Sprouts . . . 175

preserved lemon, pickled mushrooms

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 Benjamin Phelps



SURLY BREWING COMPANY SCHEID HALL 2018 EVENT MENU

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

Please contact our events team with any questions

email | events@surlybrewing.com phone | 763.999.4065

Executive Chef Benjamin Peine | Event Chef Benjamin Phelps



SURLY BREWING COMPANY SCHEID HALL 2018 EVENT MENU

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 click on the menu link below 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

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 Benjamin Phelps



SURLY BREWING COMPANY SCHEID HALL 2018 EVENT MENU

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.*

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 Benjamin Phelps



SURLY BREWING COMPANY SCHEID HALL 2018 EVENT MENU

Sweet Canapés

Priced by the dozen - Minimum 2 dozen per item

Available Passed or Stationed

Subject to change based on seasonal availability

- Cannoli Cake | *mascarpone, chocolate, sweetened ricotta . . . 26*
- Chouquette | *banana cream, dark chocolate . . . 20*
- Blueberry Pie | *crème fraiche, brown sugar . . . 23*
- Seasonal Fruit Tart | *vanilla bean pastry cream . . . 27*
- Espresso Mousse Cake | *cocoa sponge, milk chocolate mousse, espresso cremeaux . . . 27*
- Chocolate Caramel Tart | *chocolate pastry, croquant, sea salt . . . 18*
- Passionfruit Tart | *raspberry, lime, passion . . . 27*
- S'mores | *cinnamon meringue, bittersweet ganache . . . 24*
- Strawberry Shortcake | *sweet scone, mascarpone, strawberry, thyme . . . 25*
- Yuzu Trifle | *almond cake, fruit caviar, tropical curd . . . 25*
- 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

Chocolate Lover's Board

Serves 25

Chef inspired mini candies and bite sized desserts showcasing the flavors of chocolate variety.....200

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 Benjamin Phelps



SURLY BREWING COMPANY SCHEID HALL 2018 EVENT MENU

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.

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 Benjamin Phelps