



AT SURLY BREWING CO.

SCHEID HALL EVENT MENU

BREAKFAST BUFFETS

Priced per serving

Continental Breakfast17

- Sliced Seasonal Fruit
- Parfait | yogurt, granola & berries
- Selection of Seasonal Pastries
- Coffee Service

Standard Breakfast Buffet26

- Crème Fraîche Scrambled Eggs
- All Natural Bacon
- House Made Breakfast Sausage Links
- Roasted Garlic & Gruyere Hash Browns
- Sliced Seasonal Fruit
- Coffee Service

PASTRIES & QUICK BREADS

Priced by the dozen

Coffee Cake36

- Crème Fraîche, Pecans

Banana Bread36

- Gluten-Free Available,
- Nuts (optional)

Muffin Selection36

- Chef's seasonal variety

Croissants38

- Chef's seasonal variety

Twice Baked Croissants 43

- Almond Crème, Rum,
- Flaked Almonds

Scone Selection38

- Chef's seasonal variety

All served with clotted cream and seasonal compote

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Executive Chef Benjamin Peine

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LUNCH BUFFETS

Priced \$35 per serving

Dessert options available – see page 8

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

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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 **GF**40
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, remoulade52
Lamb Gyro Skewer | lamb meatball, tomato, cucumber, tzatziki sauce **GF** 50
Shrimp Spring Rolls | vietnamese dipping sauce **GF** 44
Mini Lobster Rolls | butter toasted bun 68
Eggplant Caponata | endive cup, ricotta salata 36

GF: GLUTEN FREE | V: VEGETARIAN

WARM CANAPÉS

*Priced by the dozen, minimum two dozen per item
Available Passed or Stationed*

Crab Cakes | roasted jalapeño tartar sauce..... 50
Chickpea Fritters | harissa yogurt, goat cheese, pistachios **GF V** 40
Lamb Lollipops | scallion gremolata **GF** 68
Sambal Chicken Skewers **GF** 42
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

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APPETIZER STATIONS

Serves 25

House-Made Salty Snacks150
 honey nut chex mix, spicy chex mix,
 kettle corn, potato chips

Cheese Board250
 selection of artisanal cheeses
 honeycomb, marmalade, candied nuts,
 crostini & crackers

Antipasto275
 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 Wings250
 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

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 Tenderloin575
 smoked scallion mustard, horseradish aioli

Smoked Porchetta 425
 whole grain mustard, lemon aioli

Turkey Breast 325
 chutney, herb aioli

Smoked Brisket450
 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 & Cheese140
 elbow noodles, gruyere &
 american cheese breadcrumbs

Mashed Potatoes140
 gruyere

Cauliflower Gratin150
 mornay sauce, herb breadcrumbs

Tator Tot Hot Dish 200
 smoked pork & brisket, mushrooms, corn,
 chilies

Brussel Sprouts 175
 preserved lemon, pickled mushrooms

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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

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

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

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

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

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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 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

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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

Paired with Furious

SECOND COURSE

Burrata

Grilled Bread, Pickled Tomatoes

Paired with Xtra-Citra

MAIN COURSE

Braised Short Ribs

Curry Carrot Puree, Crispy Chickpeas, Ginger Gremolata

Paired with Witch's Tower

DESSERT COURSE

Brown Sugar Pot de Crème

Cocoa Cream, Chocolate Shortbread

Paired with 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*

Cannoli Cake | marscapone, chocolate, sweetened ricotta 26
Darkness Pecan Pie | honey, maple cream 25
Caramel Apple Trifle | pastry cream, caramel, vanilla sponge cake 26
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, passion27
S'mores | cinnamon meringue, bittersweet ganache..... 24
Cranberry White Chocolate Mousse Cake | pecan croquant, dulcely chocolate ganache 26
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 | Whipped Nutella Dip140 |
| Lime & Coconut Dip 125 | Chocolate Fondue150 |

CHOCOLATE LOVER'S BOARD

Serves 25
 Chef inspired mini candies and bite sized desserts showcasing the flavors of chocolate variety..... 200

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PLATED DESSERTS

Subject to change based on seasonal availability.

| | |
|---|----|
| Fromage Blanc Panna Cotta I poached rhubarb, basil | 10 |
| Yuzu White Chocolate Mousse Tart I ginger, almond | 10 |
| Seasonal Fruit Tar I vanilla bean pastry cream | 12 |
| Red Velvet Sponge I vanilla custard, chocolate glaze, amaretto..... | 10 |
| Espresso Chocolate Cremeaux I white chocolate cream, cacao nibs..... | 11 |
| Vanilla Bean Cheesecake I sweet pastry, seasonal topping..... | 10 |
| Surly Devil's Work Cake I 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 I 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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