



SCHEID HALL EVENT MENU

AT SURLY BREWING CO.

BREAKFAST BUFFETS

Priced per serving

Continental Breakfast19
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

Banana Bread.....36
Gluten-Free Available,
Nuts (optional)

Muffin Selection.....36
Chef's seasonal variety

Croissants.....38
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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e: events@surlybrewing.com p: 763.999.4065

Executive Chef Benjamin Peine

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LUNCH BUFFETS

Priced \$35 per serving

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

Fruit Salad

Potato Chips

Surly BBQ Lunch

Hickory Smoked Chicken

Carolina BBQ 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

Watermelon

Potato Salad

Crudité Vegetables | blue cheese dressing

Buttermilk Biscuits | honey butter, house-made jam

Dessert options available - see page 9

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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 radish & pickled mustard seed GF V	42
Smoked Salmon Crostini smoked salmon pâté, everything bagel spice.....	46
Beef Tenderloin Crostini horseradish mustard, charred onion relish.....	54
Lamb Gyro Skewers lamb meatball, tomato, cucumber, tzatziki sauce GF	52
Shrimp Spring Rolls vietnamese dipping sauce GF	46
Mini Lobster Rolls butter toasted bun	68
Snow Crab Claw Shooters snow crab, bloody mary mix, cilantro GF	56

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, feta cheese, pistachios V	44
Sambal Chicken Skewers sesame chili glaze GF	44
Boar Brat Bites smoked potato, dijon mustard.....	48
Reuben Croquettes pastrami, gruyere, house kraut, 1000 island	48
Mini Pork Pie cumberland sausage, puff pastry, dijon, cornichon.....	52
Thai Beef Skewers coconut ginger marinade, cashew chili sauce GF	54
Cheeseburger Sliders american, fancy sauce, pickles.....	56
Cuban Sliders smoked pork, house-cured ham, mojo sauce, pickles, gruyere	58

GF: GLUTEN FREE | V: VEGETARIAN

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APPETIZER STATIONS

Serves 25

House-Made Salty Snacks v	150
honey nut chex mix, spicy chex mix, kettle corn, potato chips	
Cheese Board v	250
selection of artisanal cheeses honeycomb, fruit preserves, candied nuts, crostini & crackers	
Grilled Vegetable Platter v	225
balsamic marinated vegetables, olives, tahini dip, crackers & crostini	
Antipasto	275
sopressata, coppa, mortadella, artichokes, olives, giardiniera, crostini & crackers	
Surly Charcuterie Board	325
house-made charcuterie selections assorted pickles, mustards, crostini & crackers	
Chicken Wings GF	250
choose one: vietnamese, buffalo, or jerk rubs	
Italian Meatballs	260
marinara, pecorino	
Seafood Display GF	475
chilled gulf shrimp, oysters on the half shell, crab claws, maine lobster tail, cocktail sauce, hot sauce, mignonette, lemon	

DIP STATIONS

*Includes crudité vegetables, crostini,
soft pretzels & tortilla chips*

Chilled Dips v	180	Beer Cheese Fondue v	200
<i>Serves 25</i>		<i>Serves 25</i>	
Pimento Cheese		Spinach Artichoke Gruyere Dip v	
Pico de Gallo		350	
Black Bean Salsa		<i>Serves 50</i>	
Harissa Carrot Hummus			

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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 Greens Salad ^{GF V}	125
marcona almonds, radish, pickled tomatoes, manchego, sherry vinaigrette	
Red Beans and Rice ^{GF}	135
bacon, coconut milk	
Mac & Cheese ^V	140
elbow noodles, gruyere & american cheese, herb breadcrumbs	
Mashed Potatoes ^{GF V}	140
cream, gruyere, chives	
Cauliflower Gratin ^V	150
mornay sauce, herb breadcrumbs	
Tator Tot Hot Dish	200
smoked pork & brisket, mushrooms, corn, chilies	
Brussels Sprouts ^{GF}	175
toasted sesame seeds, cilantro, thai vinaigrette	

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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 | 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

Brussels 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 ingredients, at the peak of their season, 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 1st - May 31st

SUMMER PLATED DINNER MENU

Available June 1st - August 31st

FALL PLATED DINNER MENU

Available September 1st - November 30th

WINTER PLATED DINNER MENU

Available December 1st - February 28th

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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 Cacao 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*

Darkness Pecan Pie whipped sour cream, toasted pecans	28
Caramel Apple Trifle pastry cream, caramel, vanilla sponge cake	32
Espresso Mousse Cake cocoa sponge, milk chocolate mousse, espresso cremeaux	27
Chocolate Caramel Tart chocolate pastry, croquant, sea salt	20
Passionfruit Tart raspberry, lime, passion	29
S'mores cinnamon meringue, bittersweet ganache	27
Carrot Cake cream cheese frosting, orange curd, candied ginger	28
Strawberry Shortcake marscapone, thyme, raw sugar	30
Tres Leches Shooter white cake, milk, lime	30

SWEET DIPS

*Includes fresh fruit, shortbread & pound cake
Serves 50*

Mascarpone Honey 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
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PLATED DESSERTS

Subject to change based on seasonal availability.

Ricotta Cheesecake I seasonal compote, graham cracker	11
Seasonal Crisp Tart I seasonal fruit compote, sweet whip cream	11
Bender Chocolate Cake I milk chocolate mousse, swiss buttercream.....	11

COOKIES AND BROWNIES

All items listed below are 36/dozen unless otherwise noted.

Chocolate Chip Cookie	
Coconut Macaroon	
Brown Butter Maple	
Oatmeal Golden Raisin Cookie	
Peanut Butter Cookie	
Pecan Brown Butter Cookie	
Lemon Crisp Cookie	
Chocolate Chip Brownie	
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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