



# SCHEID HALL EVENT MENU

AT SURLY BREWING CO.

## BREAKFAST BUFFETS

*Priced per serving*

**Continental Breakfast** .....19  
Sliced Seasonal Fruit  
Parfait | yogurt, granola & berries  
Selection of Seasonal Pastries  
Coffee Service

**Standard Breakfast Buffet** .....26  
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 Selection** .....38  
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*

### Deli Lunch

**Smoked Turkey** | bacon, aioli, lettuce, tomato, onion, honey wheat

**Reuben** | house smoked pastrami, remoulade, kraut, caraway bun

**Greek Hummus Wrap** | carrot harissa hummus, veggies, feta, olives

**Caesar Salad** | gem lettuce, black pepper vinaigrette, manchego

**Pimento Cheese Pasta Salad** | cheddar, bacon, scallions

**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   banh mi   potato chip   black sesame v .....	42
Smoked Salmon Crostini   house smoked salmon, chive cream cheese, everything bagel chip.....	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   bibb lettuce, butter toasted bun.....	68

## WARM CANAPÉS

*Priced by the dozen, minimum two dozen per item*

*Available Passed or Stationed*

Crab Cakes   pickled green bean 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
Bacon Bites   house smoked bacon, brown sugar chili glaze GF.....	48
Thai Beef Skewers   coconut ginger marinade, cashew chili sauce GF .....	54
Cheeseburger Sliders   american, dijonaise, pickles.....	56
Cuban Sliders   smoked pork, house-cured ham, mojo sauce, pickles, gruyere .....	58
BBQ Pork Sliders   carolina bbq sauce, herb slaw.....	54
Tortilla Español   roasted red pepper sauce v.....	46
Twice Baked Potato Bites   bacon, chives, chevre GF.....	46

**GF: GLUTEN FREE | V: VEGETARIAN**

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## APPETIZER STATIONS

*Serves 25*

<b>House-Made Salty Snacks</b> v .....	150
honey nut chex mix, spicy chex mix, kettle corn, potato chips	
<b>Cheese Board</b> v .....	250
selection of artisanal cheeses honeycomb, fruit preserves, candied nuts, crostini & crackers	
<b>Grilled Vegetable Platter</b> v .....	250
balsamic marinated seasonal vegetables, tahini dip, crackers & crostini	
<b>Antipasto</b> .....	275
sopressata, coppa, mortadella, artichokes, olives, giardiniera, crostini & crackers	
<b>Surly Charcuterie Board</b> .....	325
house-made charcuterie selections assorted pickles, mustards, crostini & crackers	
<b>Chicken Wings</b> .....	250
choose one: vietnamese, buffalo, or jerk rubs	
<b>Italian Meatballs</b> .....	275
marinara, pecorino, focaccia	
<b>Seafood Display</b> 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*

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

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## CARVING STATIONS

Serves 25

Includes chef attendant, dinner rolls, and condiments.

<b>Beef Tenderloin</b> .....	575
smoked scallion mustard, horseradish aioli	
<b>Smoked Porchetta</b> .....	425
whole grain mustard, lemon aioli	
<b>Turkey Breast</b> .....	325
chutney, herb aioli	
<b>Smoked Brisket</b> .....	450
sweet & spicy bbq sauce, b&b pickles	

## À LA CARTE BUFFET SIDES

Serves 25

<b>Heirloom Greens Salad</b> <sup>GF V</sup> .....	125
marcona almonds, radish, pickled tomatoes, manchego, sherry vinaigrette	
<b>Farro Salad</b> <sup>V</sup> .....	165
avocado, watercress, pepitas, lime vinaigrette	
<b>Mac &amp; Cheese</b> <sup>V</sup> .....	140
elbow noodles, gruyere & american cheese, herb breadcrumbs	
<b>Mashed Potatoes</b> <sup>GF V</sup> .....	140
cream, gruyere, chives	
<b>Cauliflower Gratin</b> <sup>V</sup> .....	150
mornay sauce, herb breadcrumbs	
<b>Tator Tot Hot Dish</b> .....	200
smoked pork & brisket, mushrooms, corn, chilies	
<b>Brussels Sprouts</b> .....	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

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### **SUMMER PLATED DINNER MENU**

Available June 1st - August 31st

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### **FALL PLATED DINNER MENU**

Available September 1st - November 30th

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### **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*

<b>Darkness Pecan Pie</b>   whipped sour cream, toasted pecans .....	28
<b>Caramel Apple Trifle</b>   pastry cream, caramel, vanilla sponge cake .....	32
<b>Chocolate Caramel Tart</b>   chocolate pastry, croquant, sea salt.....	20
<b>Passionfruit Tart</b>   raspberry, lime, passion .....	29
<b>S'mores</b>   cinnamon meringue, bittersweet ganache.....	27
<b>Carrot Cake</b>   cream cheese frosting, orange curd, candied ginger .....	28
<b>Strawberry Shortcake</b>   marscapone, thyme, raw sugar .....	30
<b>Tres Leches Shooter</b>   white cake, milk, lime .....	30
<b>Peaches and Cream</b>   vanilla bean panna cotta, stewed peaches, oat tuile .....	31
<b>Cookies &amp; Milk</b>   vanilla infused whole milk, salted chocolate chip cookies .....	30

## SWEET DIPS

*Includes fresh fruit, shortbread & pound cake*

*Serves 50*

<b>Mascarpone Honey Dip</b> .....	125
<b>Whipped Nutella Dip</b> .....	140
<b>Chocolate Fondue</b> .....	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   seasonal compote, graham cracker .....	11
Seasonal Crisp Tart   seasonal fruit compote, sweet whip cream .....	11
Bender Chocolate Cake   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	
S'mores Cookie	
Salted Caramel Blondies	
Cookie Dough Brownies	
Oatmeal Golden Cookie	
Key Lime Shortbread	
Peanut Butter Cookie	
Chocolate Chip Brownie	
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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