



SCHEID HALL EVENT MENU

AT SURLY BREWING CO.

BREAKFAST BUFFETS

Priced per serving

Continental Breakfast21
Sliced Seasonal Fruit
Parfait | yogurt, granola & berries
Selection of Seasonal Pastries
Coffee Service

Standard Breakfast Buffet26
Crème Fraîche Scrambled Eggs
All Natural Bacon
Turkey 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 or Nut-Free Available
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

Prices and offerings subject to change. Please contact our events team with any questions.

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

Greek Hummus Wrap | roasted red pepper hummus, veggies, feta, olives

Caesar Salad | gem lettuce, black pepper vinaigrette, manchego

Broccoli Salad | pecorino, bacon, sunflower seeds, greek yogurt dressing

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

Buttermilk Fried Chicken | b&b pickles, hot sauce

Tuna Nicoise Salad | olive oil poached tuna, hardboiled egg, confit potato, caperberry vinaigrette

Watermelon

Picnic 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 banh mi potato chip black sesame v | 42 |
| Goat Cheese and Fig Tartlet goat cheese mousse, honey fig jam, smoked almonds v | 44 |
| Smoked Salmon Crostini house smoked salmon, chive cream cheese, everything bagel chip..... | 46 |
| Saffron Crab Salad phyllo, green apple..... | 50 |
| Lamb Gyro Skewers lamb meatball, tomato, cucumber, tzatziki sauce GF..... | 52 |
| Beef Tenderloin Crostini horseradish mustard, charred onion relish..... | 54 |
| 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

| | |
|---|----|
| Chickpea Fritters harissa yogurt, feta cheese, pistachios v | 44 |
| Sambal Chicken Skewers sesame chili glaze GF | 44 |
| Tortilla Español roasted red pepper sauce v GF | 46 |
| Twice Baked Potato Bites bacon, chives, chevre GF..... | 46 |
| Boar Brat Bites smoked potato, dijon mustard..... | 48 |
| Reuben Croquettes pastrami, gruyere, house kraut, 1000 island | 48 |
| Bacon Bites house smoked bacon, brown sugar chili glaze GF | 48 |
| Crab Cakes lump crab, tartar sauce..... | 50 |
| Mini Pork Pie cumberland sausage, puff pastry, dijon, cornichon..... | 52 |
| Thai Beef Skewers coconut ginger marinade, cashew chili sauce GF | 54 |
| BBQ Pigpile Sliders house made rib patty, american cheese, b&b pickles..... | 54 |
| Cheeseburger Sliders american, dijonaise, pickles | 56 |

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 | 250 |
| marinated seasonal vegetables, 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 | 250 |
| choose one: bbq, buffalo, or vietnamese | |
| Italian Meatballs | 275 |
| marinara, pecorino, focaccia | |
| 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 | 200 | Beer Cheese Fondue v | 200 |
| <i>Serves 25</i> | | <i>Serves 25</i> | |
| Pimento Cheese | | Spinach Artichoke Gruyere Dip v | |
| Pico de Gallo | | 350 | |
| Caramelized Onion Bacon Dip | | <i>Serves 50</i> | |
| Roasted Red Pepper Hummus | | | |

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CARVING STATIONS

Serves 25

Includes chef attendant, dinner rolls, and condiments.

| | |
|--|-----|
| Beef Tenderloin | 575 |
| smoked scallion mustard, horseradish aioli | |
| Bacon Wrapped Pork Loin | 400 |
| sweet mustard sauce, pentagram cranberries | |
| Smoked Turkey Breast | 350 |
| lingonberry aioli, turkey gravy | |
| Smoked Brisket | 450 |
| sweet & spicy bbq sauce, b&b pickles | |

À LA CARTE BUFFET SIDES

Serves 25

| | |
|---|-----|
| Simple Salad ^{GF V} | 125 |
| artisan greens, shaved carrot, cucumber, balsamic vinaigrette | |
| Heirloom Greens Salad ^{GF V} | 140 |
| marcona almonds, radish, pickled tomatoes, manchego, sherry vinaigrette | |
| Mac & Cheese ^V | 140 |
| elbow noodles, gruyere & american cheese, herb breadcrumbs | |
| Mashed Potatoes ^{GF V} | 140 |
| cream, gruyere, chives | |
| Maple Glazed Root Vegetables ^{GF V} | 150 |
| roasted root vegetables, rosemary maple reduction | |
| Farro Salad ^V | 165 |
| avocado, watercress, pepitas, lime vinaigrette | |
| Roasted Broccoli ^{GF V} | 175 |
| preserved lemon, chili vinaigrette | |
| Brussels Sprouts | 175 |
| toasted sesame seeds, cilantro, thai vinaigrette | |
| Tator Tot Hot Dish | 200 |
| smoked pork & brisket, mushrooms, corn, chilies | |

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BUFFET DINNERS

Priced per serving

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

Buttermilk Fried Chicken | b&b pickles,
hot sauce
Pepita Crusted Catfish | creole rice,
celery root remoulade
Smoked BBQ Brisket
Chop Salad | crunchy vegetables,
pepperoncini, sunflower seeds,
buttermilk dressing
Braised Greens
Macaroni & Cheese

MINNESOTA COMFORT 56

Beef Stroganoff | braised short rib,
mushrooms, egg noodles
Walleye | dill, lemon, tartar sauce
Chicken Breast | wild rice pilaf
Caesar Salad | gem lettuce,
black pepper vinaigrette, manchego
Mashed Potatoes
Glazed Carrots

CLASSIC ELEGANCE 64

Beef Tenderloin | roasted mushrooms,
demi glace
Grilled Tuna | fennel, lemon, caper berries,
olives
Chicken Roulade | sage, sumac cracklins,
tomato sauce
Greens Salad | radish, pecorino, lemon
tarragon vinaigrette
Brussels Sprouts | mushrooms, lemon
Roasted Red Potatoes

CHEF'S FEATURED BUFFET

TASTE OF SPAIN..... 56

Rotisserie Style Garlic Chicken | garlic rub, red pepper sauce
Olive Oil Poached Cod | tomato, fennel, olives
Saffron Paella | bomba rice, chorizo, peas
add mussels & shrimp | \$4 per person
Heirloom Greens | marcona almonds, manchego cheese, sherry vinaigrette
Patatas Bravas | crispy potatoes, bravas sauce, aioli
Stewed Catalan Chickpeas | spinach, smoked paprika

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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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SWEET CANAPÉS

Priced by the dozen - Minimum 2 dozen per item

| | |
|--|----|
| Darkness Pecan Pie whipped sour cream, toasted pecan | 25 |
| Caramel Apple Trifle pastry cream, caramel, vanilla sponge cake | 32 |
| Chocolate Caramel Tart chocolate pastry, croquant, sea salt..... | 22 |
| Passionfruit Tart raspberry, lime, passion | 29 |
| S'mores cinnamon meringue, bittersweet ganache..... | 27 |
| Carrot Cake cream cheese frosting, orange curd, candied ginger | 29 |
| Pomegranate White Chocolate Cake | 32 |
| Chocolate Mint Slice dark chocolate cake, mint mousse, ganache..... | 33 |
| Blood Orange and Vanilla vanilla bean panna cotta, blood orange curd, candied orange peel..... | 31 |
| Cookies & Milk vanilla infused whole milk, salted chocolate chip cookies | 30 |

SWEET DIPS

Includes fresh fruit, shortbread & pound cake

Serves 50

| | |
|----------------------------|-----|
| Mascarpone Honey Dip | 175 |
| Whipped Nutella Dip..... | 200 |
| Chocolate Fondue..... | 225 |

CHOCOLATE LOVER'S BOARD

Serves 50

| | |
|---|-----|
| Chef inspired mini candies and bite sized desserts showcasing the flavors of chocolate variety..... | 300 |
|---|-----|

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CHEF'S ASSORTMENTS

Priced by the dozen - minimum 2 dozen per order.

| | |
|---|----|
| Cookie Board a variety of fresh baked cookies | 36 |
| Cookies & Brownies Board a variety of cookies and brownies..... | 36 |
| MN Bars Board a selection of seasonal and regional bars | 38 |

COOKIES & BARS

38/dozen - minimum 2 dozen per order.

| | |
|-------------------------|-------------------------|
| Chocolate Chip Cookie* | Cookie Dough Brownies |
| Coconut Macaroon* | Oatmeal Golden Cookie |
| Brown Butter Maple | Key Lime Shortbread |
| S'mores Cookie | Peanut Butter Cookie |
| Salted Caramel Blondies | Chocolate Chip Brownie* |

**Gluten-free option available for an additional \$2/dozen, however we use wheat, rye, barley, and high-gluten flours throughout the entirety of the kitchen and cannot guarantee that products are completely free of gluten.*

CAKE MENU

Priced per serving

| | |
|---|------|
| Bender Chocolate Cake | 4 |
| dark chocolate cake, chocolate or vanilla buttercream | |
| Vanilla Bean Yogurt | 4 |
| vanilla bean cake, vanilla bean buttercream | |
| Red Velvet | 4.50 |
| red velvet cake, orange cream cheese frosting | |
| Cinnamon Spiced Cake | 4.50 |
| spiced cake, seasonal compote, vanilla buttercream | |
| Lemon Raspberry Meringue | 4.50 |
| lemon chiffon cake filled with raspberry preserves, toasted meringue frosting | |
| Lemon Passion Cake | 4.50 |
| lemon cake, passion fruit curd, sweet whipped cream | |
| Chocolate Cappuccino Cake | 4.50 |
| chocolate cake, cappuccino mousse, vanilla buttercream | |

We can create a wide variety of custom wedding cakes and specialty desserts for any occasion. Please speak to your event planner about specific dessert needs and options.

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