

# SURLY BREWING CO EVENTS

# BREAKFAST



## **BUFFET**

PRICE PER PERSON | AVAILABLE UNTIL 11 AM

### **CONTINENTAL BREAKFAST**

sliced seasonal fruit, selection of seasonal pastries,  
parfait with yogurt, granola, berries, coffee service

### **STANDARD BREAKFAST**

crème fraiche scrambled eggs, all-natural bacon,  
turkey sausage links, roasted garlic & gruyere hash browns,  
sliced seasonal fruit, coffee service

## **PASTRIES**

PRICE PER DOZEN | AVAILABLE UNTIL 11 AM

### **ASSORTED PASTRIES**

chef's seasonal variety

### **MUFFIN SELECTION**

chef's seasonal variety

# SURLY BREWING CO EVENTS

# CRUSHABLES

## HOT BITES

PRICED BY THE DOZEN | MINIMUM TWO DOZEN PER ITEM  
AVAILABLE STATIONED

### CHINESE BBQ BELLY BITE [DF]

slow smoked char siu pork belly, fresno pickled pineapple

### MAPLE GLAZED BACON BITE [GF, DF]

candied chili maple bacon bites

### SMOKED BRISKET BITE [GF, DF]

12 hour smoked brisket in bite sized pieces

### CHICKPEA FRITTER [GF, DF]

garbanzo bean, feta, roasted pepper, garlic, harissa tahini

### KOFTE BEEF

Lebanese spiced beef, mint, feta, yogurt, lavash

### SHAWARMA CHICKEN

spiced lemon garlic chicken, orange yogurt, lavash

### FALAFEL [V+]

dill, garbanzo, garlic, onion, tahini sauce,  
grilled eggplant relish, lavash



maple glazed bacon

## COLD BITES

PRICED BY THE DOZEN | MINIMUM TWO DOZEN PER ITEM  
AVAILABLE STATIONED

### NORIMAKI [GF, DF, V]

trio of thin sushi rolls. pickled daikon radish, avocado, marinated shiitake

### GRILLED SHRIMP SPRING ROLLS [GF, DF, V]

sriracha aioli, pickled radish, carrots, cucumber,  
watercress, arugula, mint, basil, cilantro, chili dipping sauce

### PASTRAMI BITE

remoulade, pickle, arugula, rye

### BRAISED BELLY LETTUCE CUP [GF]

asian bbq, pickled vegetables

### SMOKED SALMON [GF]

smoked salmon, preserved lemon dill cream cheese, cucumber coin

### CHILI LIME SHRIMP [GF]

fresno, ginger, grilled pineapple

### BEEF TENDERLOIN CROSTINI [GF]

horseradish mustard, charred onion relish

## SLIDERS

PRICED BY THE DOZEN | MINIMUM TWO DOZEN PER ITEM

### CHEESEBURGER

pepper aioli, cheddar, bacon, milk bun

### CHICKEN SCHNITZEL

cheddar, white bbq, braised cabbage, milk bun

### BRAT

furios brat patty, american cheese, sauerkraut,  
mustard seed, aki's pretzel bun

### CUBAN SLIDERS

smoked pork, house-cured ham, mojo sauce, creamy mustard,  
swiss, pickles, hoagie

# SURLY BREWING CO EVENTS

# CRUSHABLES

## GRAZING PLATTERS

SERVES 25

### TAPPAS PINXTOS

tortilla espanol, garlic shrimp, marinated olives, spanish chorizo, tomato confit, manchego, garlic aioli, grilled vegetables, crostini

### DIM SUM

braised belly skewers, shrimp spring roll, nori rolls, kim chi, edamame slaw

### MEZZA

babaganoush, hummus, tabloulah salad, dolmas, marinated olives, marinated feta, pita chips, crudite

### LATIN

guacamole, pico de gallo, jalapeno popper dip, grilled vegetables, tortilla chips

### MERICA

caramelized onion bacon dip, pimento, crudite vegetables, ranch, crostini, tortilla chips, crackers, pretzel sticks

### CHICKEN WINGS

choose one: bbq, buffalo, Kingston jerk rub  
served with crudite, choice of sauce: ranch, blue cheese, bbq

### FRESH FRUIT DISPLAY [V+]

watermelon, cantaloupe, pineapple, grapes, raspberries, blueberries, strawberries



tappas pinxtos

## CHARCUTERIE BOARDS

SERVES 25

### SMOKED SALMON

house hot smoked salmon, lemon dill cream cheese, arugula, pickles, capers, olives, crackers, crostini

### SALUMI

sopressata, mortadella, coppa, grilled artichoke, giardiniera, marinated olives, crackers, crostini

### CHEESE

local artisan cheese, berries, candied nuts, grapes, preserves, dried fruit, honeycomb, crackers, crostini

### GRILLED VEGETABLE PLATTER [V+]

marinated seasonal vegetables, lemon garlic tahini dip, crackers, crostini



# SURLY BREWING CO EVENTS

# CRUSHABLES

## SKEWERS

### CHICKEN

choose one: Korean bbq, sour coconut curry, honey mustard

### BEEF

choose one: Korean bbq, sour coconut curry, chimichurri

### SALMON

choose one: miso, maple glazed

### GRILLED VEGETABLE KABOB

seasonal grilled vegetables, halloumi

## WARM DIPS

### SPINACH ARTICHOKE

mozzarella, cheddar, gruyere, artichoke, spinach,  
served with focaccia, crudite

### BEER CHEESE

hell lager, cheddar, gruyere, mustard,  
served with aki's pretzel sticks & crudite

## MEATBALLS

SERVES 25

### ITALIAN

marinara, parmesan, focaccia

### VIETNAMESE

vietnamese-style pork meatballs, asian bbq sauce,  
steam buns

### TSUKENE

japanese-style chicken meatballs, ginger glaze, scallion



grilled vegetable platter



scheid hall pre-function space

# SURLY BREWING CO EVENTS

# BUFFET

## ROSE PRICE PER PERSON

**PROTEIN** choose two

**PAN SEARED SALMON** [GF, DF]  
lemon, caper, garlic, tomato, potato

**BASQUE BRAISED CHICKEN** [GF, DF]  
chicken thigh, garlic, olive, sweet peppers

**MOROCCAN BRASIED BEEF** [DF]  
curry, chickpea, cous cous

### SIDES

**GRILLED VEGETABLES** [GF, DF, Ve]  
lemon marinade, za'atar, sumac

**GARBANZO SALAD** [GF, V]  
greek yogurt herb dressing, cucumber, cauliflower, tomato, sunflower seeds

**POTATO BRAVAS** [GF, DF, V]  
twice fried, spicy tomato sauce

**ADD BREAD – BAGUETTE, PITA**



## FURIOUS PRICE PER PERSON

**PROTEIN** choose two

**CAROLINA PORK** [GF, DF]  
slow smoked berkshire pork, carolina bbq sauce

**BBQ DRY RUBBED CHICKEN** [GF, DF]  
citrus brined chicken, bbq dry rub, grilled & smoked

**GRILLED HOT LINKS**  
beef & pork, hell lager, ginger, nutmeg

### SIDES

**GRILLED CORN ON THE COB** [GF, V]  
dressed in butter and lime

**SWEET AND SMOKY BAKED BEANS** [DF]  
pinto beans, coffee, bacon

**GRILLED VEGETABLES  
AND GREEN SALAD** [GF, DF, V]  
peppers, red onion, cherry tomato, gem lettuce, feta cheese, lemon basil vinaigrette

**CHEDDAR BISCUITS** [V]  
served with honey butter

**PICKLES & CONDIMENTS**  
garlic dill pickles, giardiniera, bbq sauce, mustard, sauerkraut



grilled corn on the cob

# SURLY BREWING CO EVENTS

## BUFFET

### HELL PRICE PER PERSON

**PROTEIN** choose two

**CARNITAS** [GF, DF]  
slow smoked berkshire pork shoulder

**SALSA VERDE CHICKEN** [GF, DF]  
chicken thighs, roasted and smothered in salsa verde

**WALLEYE BITES** [GF, DF]  
corn tortilla lime cumin coated walleye

#### SIDES

**CAESAR SALAD** [V]  
gem lettuce, creamy caesar, parmesan, lemon,  
garlic croutons

**ELOTE** [GF, V]  
sour cream, mayonnaise, cotija, tajin

**BLACK BEANS** [GF, DF, V]  
jalapeno, cumin, coriander, onion, garlic

**SOFRITO RICE**  
tomato, peppers, sazon

**NIXTA TORTILLAS** [GF, V]

**SALSAS & CONDIMENTS**  
salsa verde, guacamole, pico de gallo, cotija, radish,  
onions, cilantro, limes

### CARVING STATION

SERVES 25 | INCLUDES CHEF ATTENDANT, DINNER ROLLS  
AND CONDIMENTS

**BEEF TENDERLOIN**  
smoked scallion mustard, horseradish aioli

**ROASTED PORK LOIN**  
herbs, lemon, green apple chutney, au jus

**SMOKED BRISKET**  
sweet and spicy bbq sauce, dill pickles

**SMOKED TURKEY BREAST**  
gravy, garlic aioli

### DARKNESS PRICE PER PERSON

**PROTEIN** choose two

**GRILLED BEEF TENDERLOIN** [GF]  
medium rare filet mignon, grilled fennel & radicchio, demi sauce

**COQ AU FIN DE BLANC**  
chicken thighs braised in white wine, mushroom

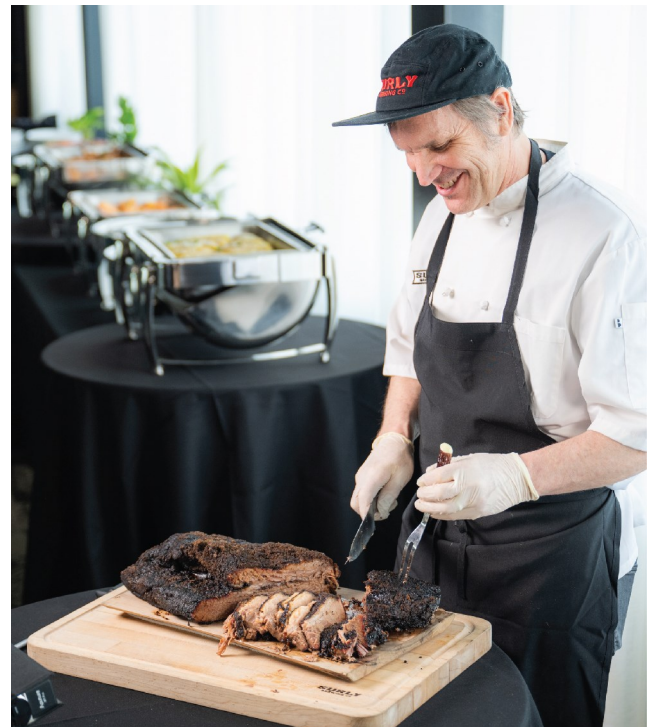
**LEMON PARMESAN  
CRUSTED WALLEYE** [GF]  
caper dill relish

#### SIDES

**CHOP SALAD** [GF, V]  
gem lettuce, tomato, fresh mozzarella, chickpeas,  
lemon vinaigrette

**POTATOES AU GRATIN**  
cream, garlic, gruyere

**ROASTED BROCCOLINI**  
preserved lemons, chili oil



smoked brisket carving station

# SURLY BREWING CO

# EVENTS

# SURLY SIDES

## SALADS

SERVES 25

### SIMPLE GREENS [V+]

shaved carrot, cucumber, cherry tomato, lemon vinaigrette

### CAESAR [V]

gem lettuce, creamy Caesar dressing, garlic croutons, shaved parmesan

### CHOP

romaine, parmesan, soppressatta, pepperoni, provolone, giardiniera, parmesan crouton, balsamic

### GREEK [GF, V]

romaine, arugula, tomato, olives, cucumber, feta, pepperoncini, lemon red wine basil vinaigrette

### FARRO [V+]

avocado, watercress, pepitas, dill, arugula, lime vinaigrette

### GARBANZO 180 [V]

green goddess, cauliflower, tomato, cucumber, sunflower seeds

## STARCH

SERVES 25

### MAC-N-CHEESE [V]

topped with herbed garlic bread crumbs

### MASHERS [GF, V]

cheddar, gruyere, mashed potatoes

### POTATOES BRAVAS [GF, DF, V]

crispy potatoes with spicy tomato sauce and aioli

### POTATOES GRATIN [GF, V]

cream, garlic, gruyere

### SWEET POTATO HASSELBACK [V+]

olive oil, berbere spiced

## VEGETABLES

SERVES 25

### THAI BRUSSELS SPROUTS [GF,DF]

thai vinaigrette, sesame garlic chili crunch, cilantro

### GRILLED VEGETABLES [V+]

garlic, fresh herbs

### LEMON CHILI BROCCOLINI

chili oil, preserved lemon

### CREAMY MUSHROOM

### GREEN BEANS

parmesan, crispy onions



grilled vegetables, caesar salad, garbanzo bean salad, biscuits



mac-n-cheese

# SURLY BREWING CO

# EVENTS

# PLATED DINNERS

## ENTREES

### BEEF TENDERLOIN

filet mignon, guajillo darkness demi, roasted mushroom, herb gnocchi, salsa verde, braised greens

or

filet mignon, roasted chili broccolini, gruyere mashers, demi

### GALBI JJIM

braised korean short ribs, charred baby carrots, radish, spring onion, rice, gochujang demi

### POT ROAST

braised short rib, demi, braised root vegetables, horseradish, mashed potatoes

### ROASTED CHICKEN BREAST

airline chicken breast stuffed with gouda, broccolini, garlic potato pave, thyme demi

### BRAISED CHICKEN

chicken thigh and drummy, extra virgin olive oil, mushroom cream, gouda mashed potatoes, haricot vert, smoked mushrooms

## SALADS

### CAESAR

gem lettuce, garlic croutons, parmesan

### ROCKET

arugula, lemon, extra virgin olive oil, citrus segments, fennel, pecorino

### KEEP IT SIMPLE

mesclun, champagne vinaigrette, carrot, radish, cucumber, tomato

### GREEK

romaine, red wine & lemon vinaigrette, cucumber, tomato, red onion, kalamata, feta

### CHICKEN MILANESE

lemon garlic chicken breast, tomato confit, grilled artichoke, arugula, parmesan

### PAN SEARED DUCK BREAST

stir fried peppers, shiitake, udon, orange tamari

### MISO GLAZED SALMON

grilled asparagus, sesame, pickled beech mushrooms, sticky rice

### PRETZEL CRUSTED WALLEYE

lemon dill beurre blanc, potatoes dauphinoise, roasted garlic vegetables

### RICOTTA HERB GNOCCHI

spring onion, greens, sugar snap peas, garlic cream sauce, pecorino

### PIEROGIES

mushroom cream, roasted mushroom, watercress, asparagus, parmesan

## DESSERTS

### CHEESE CAKE WITH STRAWBERRIES

creamy cheesecake with graham cracker crust, topped with strawberry sauce

### CHOCOLATE MOUSSE CAKE

rich, flourless dark chocolate cake topped with whipped mascarpone cream and cocoa nibs

### CARROT CAKE

layers of spiced carrot cake with tangy cream cheese frosting

### FRESH FRUIT TART

a buttery tart shell filled with lemon pastry cream and topped with an assortment of berries/fruit



beef tenderloin





## **CHEF'S ASSORTMENTS**

PRICED BY THE DOZEN | MINIMUM TWO DOZEN PER ITEM

### **COOKIE & BROWNIE BOARD**

a variety of cookies and brownies

### **COOKIE BOARD**

a variety of fresh-baked cookies

### **MN BARS BOARD**

a variety of seasonal and regional bars

## **CAKE MENU**

AVAILABLE AS SHEET, 8-INCH,  
OR INDIVIDUAL CUP CAKE

### **CHOCOLATE**

chocolate darkness buttercream

### **CARROT**

carrot cake, cream cheese frosting

### **RED VELVET**

red velvet cake, cream cheese frosting

### **SALTED CARAMEL**

vanilla cake, salted caramel buttercream

## **SWEET CANAPES**

PRICED BY THE DOZEN | MINIMUM TWO DOZEN PER ITEM

### **DARKNESS TIRAMISU SHOOTER**

dark chocolate cake, darkness mascarpone mousse, cocoa nibs

### **CARROT CAKE SHOOTER**

carrot cake, pineapple curd, cream cheese frosting

### **CHOCOLATE SALTED CARAMEL TARTLETS**

chocolate tart shell, salted caramel, maldon sea salt

### **KEYLIME TARTLETS**

key lime curd, graham cracker shell, whip cream

### **MINI STRAWBERRY CHEESECAKE**

graham cracker, cream cheesecake, strawberry glaze

### **NITRO COFFEE CHOCOLATE TRUFFLES**

dark chocolate nitro coffee ganache

### **ORANGE POMEGRANATE PANNA COTTA [GF]**

orange cream, pomegranate gelee, candied orange zest

### **PASSIONFRUIT TARTLETS**

passionfruit curd, raspberry, candied lime

**SURLY BREWING CO**  
**EVENTS**

**BEER GARDEN**

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**RICE BOWLS**

**BLACK BEAN**

guacamole, jalapeno pico, romaine, lime vinaigrette

**FALAFEL**

eggplant relish, tomato, tahini sauce

**CHICKEN VERDE**

corn salsa, chihuahua, pepper aioli

**SMOKED PORK**

green chili, guac veg, queso fresco

**COCONUT BEANS**

fried plantains, mango salsa, cabbage

**TACOS**

TWO PER ORDER—NO MIX AND MATCH | MADE WITH NIXTA HEIRLOOM CORN TORTILLAS. ALL TACOS COME WITH CHIPS AND GUACAMOLE.

**CARNITAS**

smoked pork, onion, jalapeno, cilantro, cabbage, salsa roja

**DORADOS**

potato, queso fresco, cilantro, pico de gallo, salsa verde

**CHILI SHRIMP**

sweet chili shrimp, guacamole, shredded lettuce, pico de gallo, lime crema

**BARBACOA**

braised beef, escabeche, queso fresco

**CHICKEN TINGA**

chili chicken, onion, jalapeno, cilantro, pepitas

**SAUSAGE**

ALL SANDWICHES COME WITH CHIPS AND PICKLES

**BRAT**

traditional brat, kraut, whole grain mustard

**POLISH**

polish, grilled onions, hot pepper mix, yellow mustard

**HOT LINK**

grilled peppers, onions, cheese sauce

**DESSERT**

**ASSORTMENT**

PRICED BY THE DOZEN | MINIMUM TWO DOZEN PER ITEM  
ITEMS INDIVIDUALLY WRAPPED

**COOKIE BOARD**

a variety of fresh-baked cookies

**COOKIES & BROWNIES BOARD**

a variety of cookies & brownies

**MINNESOTA BARS BOARD**

a selection of seasonal and regional bars