

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 48 [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

AVAILABLE STATIONED

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,

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

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

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

SERVES 25

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

AVAILABLE STARTING AT 11 AM

ROSE

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



FURIOUS

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

AVAILABLE STARTING AT 11 AM

HELL

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, sazón

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

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

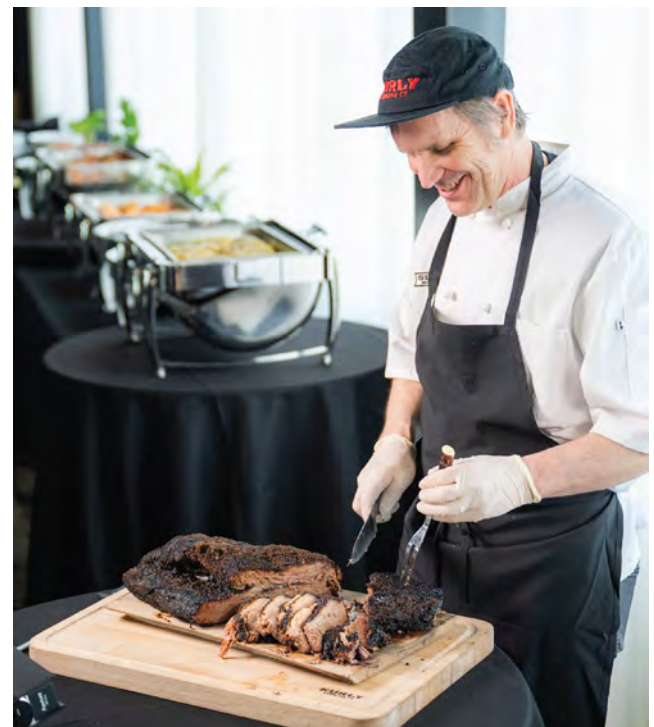
LEMON PARMESAN
CRUSTED WALLEYE [GF]
caper dill relish

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 [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

Select up to three entrees for your group.
Orders must be placed prior to event.

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

Select one salad for your group

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

Select one dessert for your group

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



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



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

We can create a variety of cakes for any occasion.

Please speak to your event coordinator about options that are available and specific needs.

SURLY BREWING CO EVENTS

BEER GARDEN

Select one Food Truck for your event.

All food will be served from Surlys Own Food Truck

To maintain food quality, food truck service will be limited to two hours

RICE BOWLS

PRICE PER PERSON

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

PRICE PER PERSON

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

PRICE PER PERSON

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