

SURLY BREWING CO EVENTS

BREAKFAST



PASTRIES

PRICE PER DOZEN
MINIMUM TWO DOZEN PER ITEM
AVAILABLE FROM 8 AM UNTIL 11 AM

ASSORTED PASTRIES
chef's seasonal variety

MUFFIN SELECTION
chef's seasonal variety



SURLY BREWING CO EVENTS

CRUSHABLES

HOT BITES

PRICED PER DOZEN
MINIMUM TWO DOZEN PER ITEM

CHICKPEA FRITTER [V, GF]
feta cheese, roasted peppers, harissa tahini

MAPLE GLAZED BACON BITE [GF, DF]
candied chili maple bacon bites

CHAR SIU PORK BELLY [GF, DF]
char siu sauce

SKEWERS

PRICED PER DOZEN
MINIMUM TWO DOZEN PER ITEM

CHICKEN SKEWER [DF]
choose one: Korean bbq, sour coconut curry, honey mustard

BEEF SKEWER [DF]
choose one: Korean bbq, sour coconut curry, chimichurri

SLIDERS

PRICED PER DOZEN
MINIMUM TWO DOZEN PER ITEM

All served on house made milk buns

CHEESEBURGER
pepper aioli, white cheddar, bacon

FRIED CHICKEN
schnitzel breading, braised, white American cheese, cabbage, white bbq

BRISKET
chimichurri

PULLED PORK
carltonia gold, slaw

FALAFEL [V, V+, DF]
dill, garbanzo, garlic, onion, tahini sauce, grilled eggplant relish, lavash
tahini, eggplant relish

COLD BITES

PRICED PER DOZEN
MINIMUM TWO DOZEN PER ITEM

NORIMAKI [GF, DF, V, V+]
trio of thin sushi rolls. pickled radish, avocado, marinated shiitake

GRILLED SHRIMP SPRING ROLLS [GF, DF]
sriracha aioli, pickled radish, carrots, cucumber, watercress, arugula, mint, basil, cilantro, chili dipping sauce

PASTRAMI ROLL
remoulade, arugula, rye

SMOKED SALMON [DF]
smoked salmon, preserved lemon dill cream cheese, cucumber coin

BEEF TENDERLOIN CROSTINI [DF]
horseradish mustard, charred onion relish



smoked salmon



norimaki

STARTERS & SHAREABLES

SERVES 12

CHICKEN WINGS

***MINIMUM ORDER OF TWO SERVINGS**

choose one: bbq, buffalo, Kingston jerk rub

served with crudite, choice of sauce: ranch, blue cheese, bbq

ITALIAN MEATBALLS

warm focaccia

SPINACH & ARTICHOKE DIP

mozzarella, cheddar, gruyere, artichoke, spinach,

served with focaccia, crudite

GRILLED OR RAW VEGETABLE PLATTER [V+,V, DF]

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

CHEESE BOARD

local artisan cheese, fresh fruit, nuts, honeycomb, crackers, crostini

SALUMI PLATTER [DF]

sopressata, mortadella, coppa, grilled artichoke, giardiniera,

marinated olives, crackers, crostini

LATIN [V, GF]

guacamole, pico de gallo, pimento cheese, tortilla chips

MERICA [V]

caramelized bacon onion dip, pimento cheese, pretzel sticks, house potato chips



grilled vegetable platter

SURLY BREWING CO EVENTS

BUFFET

BBQ

PRICE PER PERSON
available starting at 11AM

PROTEIN choose TWO

SMOKED CHICKEN [GF, DF]

PULLED PORK [GF, DF]

SMOKED BRISKET [DF]

SIDES choose ONE, option for add ons

MAC & CHEESE

POTATO SALAD

BBQ BEANS

COLESLAW

Condiments and bread to include: pickles, BBQ sauce, Carolina Gold, giardiniera, and rolls [DF, GF, V, V+]



pulled pork

SALADS

SERVES 12

CAESAR

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

CHOPPED SALAD

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

SIMPLE GREENS

shaved carrot, cucumber, cherry tomato, lemon vinaigrette

GREEK SALAD

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



caesar salad



mac & cheese

SURLY BREWING CO EVENTS

DESSERTS

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.**