



# SCHEID HALL PRIVATE EVENT MENU



## BREAKFAST BUFFET

Price per person | available until 11 am

### Continental Breakfast | 26

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

### Standard Breakfast | 30

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

## PASTERIES AND QUICK BREADS

Price per dozen | available until 11 am

### Banana Bread | 38

gluten-free or nut-free available

### Muffin Selection | 38

chef's seasonal variety

### Scone Selection | 38

chef's seasonal variety





# LUNCH BUFFET

Price per person | Available until 3:30 pm | Dessert options available on pages 8

## Deli Lunch | 36

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

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

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

**Caesar Salad** | artisan romaine, creamy Caesar dressing, garlic croutons, shaved parmesan

**Greek Pasta Salad** | Rotini, grilled vegetables, feta, kalamata olives, lemon basil and oregano vinaigrette

**Fruit Salad** | **Potato Chips**

## Surly BBQ Lunch | 38

**Slow-Smoked Carolina Gold Pulled Pork**

**Hickory Smoked Chicken**

**Mac & Cheese** | rotini, gruyere, american, herb breadcrumbs

**Herb Slaw Salad** | scallion poppy seed dressing

**Smoked Red Potatoes** | herbs, fresh ground pepper, salt

**Sharp Cheddar Cheese Biscuit** | whipped honey butter

**Pickles** | **Giardiniera**

## Picnic Lunch | 40

**Buttermilk Fried Chicken** | bread and butter pickles, hot sauce

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

**Picnic Potato Salad**

**Buttermilk Biscuits** | whipped honey butter, house-made jam

**Crudité Vegetables** | **Watermelon**



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## COLD CANAPÉS

Priced by the dozen | Minimum two dozen per item | Available stationed

**Beef Tenderloin Crostini** | 59 | horseradish mustard, charred onion relish

**Char Siu Bites** | 54 | shredded vegetables, wrapped in lettuce

**Deviled Eggs Trio** | 42 | banh mi | potato chip | black sesame V

**Shrimp Po'Boy** | 69 | grilled shrimp salad, remoulade, iceberg lettuce, hoagie

**Shrimp Spring Rolls** | 58 | Grilled shrimp in a sriracha aioli, fresh herbs, shredded vegetables, lettuce leaves

**Smoked Salmon Crostini** | 50 | house smoked salmon, chive cream cheese, everything bagel dip

**Tortilla Española** | 46 | roasted red pepper sauce GF, V

## WARM CANAPÉS

Priced by the dozen | Minimum two dozen per item | Available stationed

**Bacon Bites** | 52 | house-smoked bacon, brown sugar chili glaze GF

**Bulgogi Beef Skewers** | 56 | grilled korean BBQ steak, marinated in a sweet sesame pear sauce

**Cheeseburger Sliders** | 62 | black angus burger, fancy sauce, american, garlic dill pickle, milk bun

**Chickpea Fritters** | 48 | harissa yogurt, feta cheese, pistachios V

**Chili Lime Shrimp** | 48 | sun-dried pineapple, sweet and sour chili ginger glaze, herbs

**Cuban Sliders** | 64 | smoked pork, house-cured ham, mojo sauce, swiss, pickles, hoagie

**Lamb Gyro Meatball Bites** | 52 | lamb meatball, cucumber dill sauce, roasted red pepper, pita toast points

**Mini Reuben Sliders** | 62 | house smoked pastrami, remoulade, kraut, swiss, caraway bun

**Sausage Wellington Bites** | 54 | cumberland sausage, puff pastry, dijon, cornichon

**Sesame Chili Chicken Skewers** | 48 | sambal glaze GF

**Walleye Cake** | 54 | lemon, tarragon, wild rice

GF = GLUTEN-FREE | V = VEGETARIAN



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## APPETIZER STATION

Serves 25 guests

**Antipasto | 295** | sopressata, coppa, mortadella, artichokes, olives, giardiniera, crostinis, crackers GF

**Cheese Board | 250** | selection of artisanal cheeses, honeycomb, fruit preserves, candied nuts, crostinis, crackers GF, V

**Chicken Wings | 275** | choose one: BBQ, buffalo, jerk rub

**Fresh Fruit Display | 250**

**Grilled Vegetable Platter | 250** | marinated seasonal vegetables, tahini dip, crostinis, crackers V

**House Made Salty Snacks | 150** | honey nut chex mix, spicy chex mix, kettle corn, potato chips V

**Italian Meatballs | 275** | marinara, pecorino, focaccia

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## DIP STATION

Serves 25 guests | Includes crudité vegetables, crostini, soft pretzels, tortilla chips

### Chilled Dips | 250

Pimento Cheese | Pico de Gallo GF, V | Caramelized Onion Bacon Dip | Roasted Red Pepper Hummus GF, V

### Beer Cheese Fondue | 250<sub>v</sub>

### Spinach Artichokes Gruyere Dip | 275<sub>v</sub>

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## CARVING STATION

Serves 25 guests | Includes chef attendant, dinner rolls, condiments

**Beef Tenderloin | 595** | smoked scallion mustard, horseradish aioli

**House Smoked Ham | 425** | sweet mustard sauce, Surly Pentagram cranberries

**Smoked Brisket | 495** | sweet and spicy BBQ sauce, dill pickles

**Smoked Turkey Breast | 395** | turkey gravy

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## À LA CARTE BUFFET SIDES

Serves 25 guests

**Brussel Sprouts | 225** | toasted sesame seeds, cilantro, thai vinaigrette v

**Caesar Salad | 180** | artisan romaine, creamy caesar dressing, garlic croutons, shaved parmesan

**Farro Salad | 200** | avocado, watercress, pepitas, lime vinaigrette v

**Heirloom Greens Salad | 175** | marcona almonds, radish, pickled tomatoes, manchego, sherry vinaigrette v GF

**Mac & Cheese | 200** | rotini, gruyere, american, herb breadcrumbs v

**Mashed Potatoes | 200** | cream, gruyere, chives GF v

**Roasted Broccoli | 225** | Preserved Lemon GF v

**Simple Salad | 150** | artisan greens, shaved carrot, cucumber, balsamic vinaigrette v GF

**Tater Tot Hot Dish | 250** | smoked pork, brisket, mushrooms, corn, chilies

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## **DINNER BUFFET**

Price per person | Available after 3:30 pm | Dessert options available on pages 8

### **Surly BBQ Supper | 58**

**Slow-Smoked Carolina Gold Pulled Pork**

**Hickory Smoked Chicken**

**Polish Sausage** | pickles, kraut, mustard

**Mac & Cheese** | rotini, gruyere, american, herb breadcrumbs

**Herb Slaw Salad** | scallion poppy seed dressing

**Smoked Red Potatoes** | herbs, fresh ground pepper, salt

**Sharp Cheddar Cheese Biscuit** | whipped honey butter

### **Caribbean Getaway | 62**

**Kingston Jerk Chicken** | jerk honey sauce, herbs, pickled chilies, pineapple

**Slow Smoked Pork Pernil** | oregano, cumin, lime, garlic, sazón spice, black pepper

**Dominican Style Coconut Mahi Mahi Stew** | mahi mahi, onions, chilies, spices, sweet potatoes, bell peppers

**Yellow Rice & Corn** | onions, tomato, lime, garlic

**Puerto Rican Beans** | sofrito, peppers, onions, ginger, lime, herbs, tomatoes, adobo spices

**Caribbean Slaw** | mango, red onion, peppers, ginger, lime, cilantro, chilies, spices, cabbage, extra virgin olive oil

**Steam Buns**



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## **DINNER BUFFET CONT.**

Price per person | Available after 3:30 pm | Dessert options available on pages 8

### **Minnesota Comfort | 62**

**Beef Stroganoff** | braised short rib, mushrooms, egg noodles

**Walleye** | dill, lemon, tartar sauce

**Chicken Breast** | wild rice pilaf

**Caesar Salad** | artisan romaine, creamy caesar dressing, garlic croutons, shaved parmesan

**Mashed Potatoes**

**Glazed Carrots**

### **Classic Elegance | 64**

**Beef Tenderloin** | roasted mushrooms, demi-glace

**Grilled Tuna** | fennel, lemon, caper berries, olives

**Roasted Chicken Breast** | sage, marinara sauce

**Greens Salad** | radish, pecorino, lemon, tarragon vinaigrette

**Brussel Sprouts** | mushrooms, lemon

**Roasted Red Potatoes**



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## DESSERTS

### Chef's Assortments

Priced by the dozen | Minimum two dozen per order

**Cookies and Brownies Board | 38** | a variety of cookies and brownies

**Cookie Board | 38** | a variety of fresh-baked cookies

**MN Bars Board | 40** | a selection of seasonal and regional bars

*Gluten-free options are available; however, we use wheat, rye, barley, and high-gluten flours throughout the entirety of the kitchen.*



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