



SURDYK'S

CATERING

DROP-OFF CATERING MENU



SURDYK'S DROP-OFF CATERING

We believe that first and foremost, entertaining should be EASY.

Whether you're hosting a meeting at the office, a happy hour for clients, or a celebration at home, we're here to make things effortless and delicious.

Order online and you're set.

We'll happily bundle your catering order with an order of beverages from Surdyk's Liquor, free of charge.

Orders are available with 24-hour notice on weekdays.
Orders for Mondays must be received by 3 pm on Fridays.

Delivery is available (for an additional charge) for orders over \$100

MONDAYS	11 am - 5 pm
TUES - SAT	9 am - 5 pm
SUNDAY	<i>catering is unavailable</i>

Curbside Pickup at Surdyk's Liquor is available for all orders

MONDAYS	11 am - 8 pm
TUES - SAT	9 am - 8 pm
SUNDAY	<i>catering is unavailable</i>

PARTY PLATTERS.

Small serves 10-20 guests ~ Large serves 20-30 guests

Cheesemonger's Board 135. / 205.

We select your cheeses at their peak of ripeness and flavor, combining textures, milk types, colors, producers, and shapes. Accompaniments include nuts, fruits, housemade preserves, flatbread crackers, and sliced rustic breads.
vegetarian; gluten-free adaptable

Salumi Board 135. / 205.

Artisan salami, Prosciutto di Parma, and local charcuterie sliced thin and artfully arranged. Served with olives, tangy cornichons, pickled peppers, housemade flatbread crackers, and sliced rustic breads.
dairy-free; gluten-free adaptable

Graze Board 120. / 200.

The best of all worlds! Thinly sliced salumi, artisan cheeses, fresh fruits and vegetables, seasonal dip, pickles, and olives. Served with housemade flatbread crackers and sliced rustic breads.
gluten-free adaptable

Mediterranean Board 95. / 175.

Chef's seasonal trio of dips served with pita chips and crispy lavash, crudités, marinated gigandes beans, olives, and other housemade accompaniments.
vegetarian

Grilled Cocktail Shrimp 165. / 235.

Our take on Shrimp Cocktail. Large, grilled Gulf shrimp served chilled with Moroccan Chermoula & Preserved Lemon Aioli.
gluten-free; dairy-free

Vegetable Platter 85. / 165.

A rainbow of vegetables, each prepared by our chefs to shine brightest in line with the season: blanched, raw, grilled, marinated, or roasted. Served with Green Goddess Dip and Vegan Carrot Hummus.
gluten-free, vegetarian; vegan-adaptable

Bruschetta Platter 85.

Seasonal, colorful small bites on crostini. 28 pieces per platter.

Choose 1-3 varieties:

Roasted Mushroom & Chevre *vegetarian*
Whipped Smoked Salmon
Provençal Tomato & Chevre *vegetarian*
Herby Cashew Pâté *vegan*
Prosciutto, Fig Jam & Chevre
Chicken Liver Mousse

Roasted Beef Tenderloin Platter 285.

Serves 15-20 guests as a heavy appetizer. Sliced, medium-rare beef tenderloin served with horseradish aioli, Mama Lil's pickled peppers, arugula, and soft rolls. Served room temperature.

Fresh Fruit Platter 85. / 165.

A colorful arrangement of fresh, sweet, seasonal fruits.
gluten-free, vegan

Sweets Platter 95. / 175.

Bite-sized, housemade cookies and bars served with fresh berries.
vegetarian

+ Gluten-Free Crackers to any board 9.

+ Upgrade to reusable wood platters 15.

WARM BITES.

48 pieces per order.

Delivered hot and ready to eat ~ or chilled with reheating instructions.

MEATBALLS

Lingonberry-Ginger Beef Meatballs 96.

Texas BBQ Beef Meatballs 96.

Sesame Chicken Meatballs 96.

Tandoori Chicken Meatballs with Herby Yogurt 96.

CAKES

Shrimp Cakes with Spicy Aioli 120.

Lump Crab Cakes with Lemon Remoulade 165.

HAND PIES

Smoky Ham & Pimento Cheese Hand Pies 120.

Spinach & Feta Handpies 120.

vegetarian

+ disposable chafing dish 16.

Includes sterno and set-up instructions.

Each chafing dish can hold up to 96 pieces.

PICNIC BOXES.

Individually sized. Each box serves 1-2 guests.

Cheese Box 20.

Trio of artisan cheeses, fresh & dried fruits, local honey or housemade preserves, nuts, and crackers.

vegetarian

Salumi Box 20.

Three varieties of paper-thin charcuterie beautifully arranged and served with grained mustard, olives, tangy French cornichons, pickled peppers, and crackers.

dairy-free

Graze Box 20.

Chef's daily selection of thinly sliced charcuterie, perfectly ripe cheeses, crunchy crudités, pickles, fruits, and crackers.

Vegetable Box 16.

A variety of lightly blanched, raw, roasted, and/or pickled seasonal vegetables served with Green Goddess Dip and Carrot Hummus [vegan].

gluten-free; vegetarian

Fruit Box 16.

A colorful arrangement of fresh, sweet, seasonal fruits.

gluten-free; vegan

Sweets Box 16.

A varied assortment of handmade cookies, bars, and brownies, garnished with fresh fruit.

vegetarian

LUNCH BOXES.

Individually sized. Flatware and napkins included.

Make any box fully gluten-free and/or vegan for an additional 1.50

Hennepin Avenue Boxed Lunch 16.

Your choice of signature sandwich, a side of Mediterranean Chop salad, a big chocolate chip cookie.

Nord'East Boxed Lunch 16.

Your choice of signature sandwich, tangy French cornichons, Kettle Chips, and a big chocolate chip cookie.

SIGNATURE SANDWICHES

Chicken Banh Mi

Grilled Chicken Breast, Daikon-Carrot Slaw, Cucumber, Herbs, Jalapeño, Mayo
dairy-free

Marinated Tofu Banh Mi

Marinated Tofu, Daikon-Carrot Slaw, Cucumber, Herbs, Jalapeño, Vegan Mayo
vegan

Turkey Florentine

Roast Turkey Breast, Fontina, Tomato, Arugula, Aioli

Hammy Sammy

Fischer Farms Smoked Ham, Le Châtelain Double-Crème Brie, Red Onion, Salty Butter

Fresh Italian

Soppressata, Fresh Mozzarella, Pickled Peppers, Arugula, Aioli

Mill City Salad Boxed Lunch 18.

Green salad with gluten-free grains, seasonal vegetables, Feta, olives, your choice of protein and a side of dressing; plus a big chocolate chip cookie.

PROTEINS

Grilled Chicken Breast ~ Roasted Salmon ~ Marinated Gigandes Beans

DRESSINGS

Balsamic Vinaigrette ~ Lemon Vinaigrette ~ Green Goddess

LUNCH BUFFETS.

Lunch favorites served buffet-style. Includes serving utensils.

Small serves 10-15 ~ Medium serves 15-20 ~ Large serves 20-25

SANDWICHES

Signature Sandwich Platter 155. / 215. / 275.

Select 3-4 of our classic Surdyk's Signature Sandwiches, stacked high with artisan cheeses, meats, and housemade accompaniments; halved and artfully arranged on platters.

Gluten-Free Sandwiches 13.5

Individually wrapped. Choose from our list of Signature Sandwiches.

SIGNATURE SANDWICHES

Chicken Banh Mi

Grilled Chicken Breast, Daikon-Carrot Slaw, Cucumber, Herbs, Jalapeño, Mayo
dairy-free

Marinated Tofu Banh Mi

Marinated Tofu, Daikon-Carrot Slaw, Cucumber, Herbs, Jalapeño, Vegan Mayo
vegan

Turkey Florentine

Roast Turkey Breast, Fontina, Tomato, Arugula, Aioli

Hammy Sammy

Fischer Farms Smoked Ham, Le Châtelain Double-Crème Brie, Red Onion, Salty Butter

Fresh Italian

Soppressata, Fresh Mozzarella, Pickled Peppers, Arugula, Aioli

LUNCH BUFFETS.

Lunch favorites served buffet-style. Includes serving utensils.

Small serves 10-15 ~ Medium serves 15-20 ~ Large serves 20-25

SIDES

Green Side Salad 50. / 75. / 100.

Seasonal greens, cherry tomatoes, cucumber, red onion (optional), radish, and dressing of your choice, served on the side.
gluten-free, vegetarian; vegan-adaptable

**Grilled Chicken & Greens Salad
100. / 150. / 200.**

Sliced, grilled chicken breast served with seasonal greens, cherry tomatoes, cucumber, red onion (optional), radish, and dressing of your choice, served on the side.
gluten-free

DRESSING CHOICES

Balsamic Vinaigrette
Lemon Vinaigrette
Green Goddess

+ Additional dressing choice 8.

**Cherry Tomato Caprese Salad
50. / 75. / 100.**

Fresh mozzarella, cherry tomatoes, basil.
gluten-free, vegetarian

Pesto Orecchiette Salad 50. / 75. / 100.

Orecchiette pasta, basil pesto (contains pine nuts), Parmigiano Reggiano.
vegetarian

French Potato Salad 50. / 75. / 100.

New potatoes, herbs, shallots, capers, Champagne vinaigrette.
gluten-free, vegan

Greek Orzo Salad 50. / 75. / 100.

Orzo pasta, kalamata olives, marinated tomatoes, feta, herbs.
vegetarian

**Curried Cous Cous Salad
50. / 75. / 100.**

Cous cous, almonds, currants, curry, cilantro, scallions.
vegetarian

**Mediterranean Chickpea Salad
50. / 75. / 100.**

Chickpeas, cucumber, cherry tomato, red onion, olives, herbs, red wine vinaigrette.
gluten-free, vegan

Kettle Chips 2.5 / each

Individual bags of Sea Salt Kettle Chips.
gluten-free, vegan

Big Cookies 36. / dozen

Classic chocolate chip cookies.
Vegetarian

REFRESHMENTS & EXTRAS.

BOTTLES & CANS

Coca-Cola 2. / 12 oz can

Diet Coke 2. / 12 oz can

San Pellegrino Soda 2.5 / 12 oz can

Aranciata Rossa or Limonata

San Pellegrino Mineral Water 3.5 / 16.5 oz bottle

San Pellegrino Essenza Sparkling Water 3. / 12 oz can

Lemon-Lemon Zest or Pink Grapefruit-Citrus

Acqua Panna Spring Water 3.5 / 16.9 oz bottle

HOT BEVERAGES

B+W Coffee 25. / serves 10-12

Surdyk's own House Blend or Organic Decaf, served with half & half and sweeteners.

Compostable cups, stir sticks, and napkins included.

Hot Tea 25. / serves 10-12

An assortment of Steven Smith green, black, and herbal teas, served with sweeteners and lemon. Compostable cups, stir sticks, and napkins included.

EXTRAS

Compostable Disposables 1.5 / guest

Our team will pack up appropriate disposables for your order, including plates, utensils, and napkins.

9 oz Plastic Tumblers 6.5 / 20 each

Menu Item Tags 5. / set

Custom-made tent tags denoting menu item name and dietary information such as gluten-free, vegetarian, vegan etc.

Reusable Wood Platter Upgrades 15. / each

ADD AN ORDER FROM SURDYK'S LIQUOR!

We are happy to coordinate with our colleagues over at Surdyk's Liquor to deliver your catering order with any order of wine, beer, spirits, mixers, and/or ice. Due to MN Liquor Laws, we ask that you place a separate order for alcoholic beverages at surdyks.com. Our catering team will happily pick up your Surdyk's Liquor order on their way to your delivery site, or they will ensure that both components of your order are bundled together if you opt to do Curbside Pickup at Surdyk's. Let us know below that you have an order or plan to place one, and we'll reach out to get the information we need to coordinate these orders.