



  
**SURDYK'S**  
CATERING  
**FULL SERVICE EVENING EVENTS**  
**Spring & Summer Menu**



## **AT YOUR SERVICE.**

Surdyk's Catering provides seasonal, globally inspired food and drink for life's most important gatherings. At Surdyk's we've made entertaining our business for over 80 years, and it's safe to say we've learned a thing or two along the way about throwing amazing parties.

Our staff delights in partnering with you to bring your event to life. From menu-planning to flawless event service to the final clean-up, the Surdyk's Catering team is here for you every step of the way, bringing our expertise, passion, and professionalism to your table. Our goal is to take care of the details so you can enjoy the company of your guests.

## COCKTAIL HOURS.

### PARTY PLATTERS.

*Each serves 30-40 guests.*

#### **Cheesemonger's Board**

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, crostini, flatbread crackers, and sliced rustic breads.  
*vegetarian; gluten-free adaptable*

#### **Salumi Board**

Artisan salami, Prosciutto, and assorted cured meats sliced thin and artfully arranged. Served with olives, tangy cornichons, pickled peppers, grained mustard, crostini, flatbread crackers, and sliced rustic breads.  
*dairy-free; gluten-free adaptable*

#### **Cheese & Salumi Board**

The best of all worlds! Thinly sliced salumi, artisan cheeses, fruits, pickles, olives, and grained mustard. Served with crostini, flatbread crackers, and sliced rustic breads.  
*gluten-free adaptable*

#### **Mediterranean Board**

Chef's seasonal trio of dips served with crudités, sheep's milk Feta, marinated gigandes beans, artichokes, stuffed dolmas, and olives. Served with crostini, flatbread crackers, and sliced rustic breads.  
*vegetarian; gluten-free adaptable*

#### **Grilled Cocktail Shrimp**

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

#### **Vegetable Platter**

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 Creamy Blue Cheese Dip and Vegan Carrot Hummus.  
*gluten-free, vegetarian; vegan-adaptable*

#### **Fresh Fruit Platter**

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

#### **Sweets Platter**

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

**+ *Gluten-Free Crackers to any board***

## COCKTAIL HOURS.

### SMALL BITES.

*Priced per piece; butler-passed or stationary.*

**Thai-Glazed Pork Belly Bites** *gluten-free; dairy-free*

**Watermelon Poke Spoons with Nori and Crispy Rice** *gluten-free; vegan*

#### **Mini Ficelle Sandwiches**

*The Surdyk's classic! A variety of Prosciutto, Salami, and Manchego cheese (vegetarian) sandwiches with salty butter, arugula, and red onion*

#### **Smoked Garlic Sausage Pigs in a Blanket**

**Bacon-Wrapped Dates with Chorizo** *gluten-free*

**Shrimp Cakes with Spicy Aioli**

**Lump Crab Cakes with Lemon Remoulade**

**Crispy Parmigiano Arancini** *vegetarian*

**Grilled Shrimp with Herby Moroccan Chermoula** *gluten-free; dairy-free*

**Blackened Salmon Bites with Lemon Remoulade** *gluten-free; dairy-free*

**Crispy Polenta Sticks with Vegan Calabrian Chili Aioli** *gluten-free; vegan*

## BRUSCHETTA

**Provençal Tomato with Chevre** *vegetarian*

**Asparagus with Chevre** *vegetarian*

**Medium-Rare Beef with Horseradish Aioli** *dairy-free*

**Herby Cashew Pâté\*** *vegan*

**Smoked Salmon with Scallion Cream Cheese\***

**Prosciutto, Fig Jam & Chevre**

*\*available on cucumber slices as a gluten-free menu option*

## MEATBALLS

**Saucy Sesame Meatballs – chicken or beef**

**Ginger-Lingonberry Beef Meatballs**

**Texas BBQ Meatballs – chicken or beef**

**Swedish Beef Meatballs**

**Italian Beef Meatballs in Marinara**

## COCKTAIL HOURS.

### GRAND TABLE DISPLAYS.

*Choose a station as the centerpiece of your cocktail hour or corporate event. Tailored for any size space or location, our catering team will set up a bountiful display using tiered levels, wood crates, varied serving pieces, fresh greenery, candles, and more. Minimum 100 guests per display station.*

#### **Antipasti Table**

The ultimate grazing spread!

Thinly sliced charcuterie, artisan cheeses, crudité's with dips, seasonal skewers, bruschetta, olives, pickled peppers, marinated gigandes beans, nuts, housemade flatbread crackers, breads, and more.

*Adaptable for all dietary restrictions (something for everyone!)*

#### **Grand Cheese Table**

A Cheese Lover's dream!

We design each table using whole wheels of cheese and wine crates as levels to display six or more cheeses varying in style, texture, country of origin, and milk type. Our cheese experts will tend to the table and serve your guests, answer questions, and keep the cheese fresh, plentiful, and gorgeous. Cheeses are served with a variety of nuts, dried and fresh fruits, crackers, breads, biscuits, preserves, honey, and more.

*vegetarian; gluten-free adaptable*

*See page 8 for dessert display tables.*

## DINNER SERVICE.

### AN ELEVATED BUFFET EXPERIENCE.

*The best of all worlds. Pre-set bread and butter, plated salad course for guests to enjoy while they wait for the buffet, and an à la carte, fully customizable dinner buffet. Something for everyone!*

### AT THE TABLE ~ FIRST COURSE

#### **Buffet Base Package**

Includes Bread & Butter, Plated Green Salad, and Classic Place Setting:  
Dinner China, Flatware, Linen Napkin, and Glass Water Goblet

#### **Bread & Butter**

Classic dinner rolls with salty whipped butter  
*vegetarian*

#### **Plated Green Salad**

*choice of:*

Mixed Greens, Fresh Herbs, Blueberries, Local Chevre, Pecans, Lemon Vinaigrette  
*gluten-free, vegetarian*

Mixed Greens, Market Vegetables, Sheep's Milk Feta, Herby Greek Vinaigrette  
*gluten-free, vegetarian*

Classic Caesar Salad with Crisp Romaine, Parmigiano Reggiano, Rustic Croutons  
*vegetarian*

### DINNER BUFFET ~ SECOND COURSE

**Priced à la carte per guest.**

We suggest choosing 2-3 entrée options and 2-4 sides.

Surdyk's adds in an automatic 10% overage for each protein choice to ensure food remains plentiful when guests take more than one entrée option.

Vegetarian options available at a minimum of 10 guests.

Please see the following pages for our Entrée and Side options.

**DINNER SERVICE.****AN ELEVATED BUFFET EXPERIENCE.****DINNER BUFFET ~ ENTREES****Roasted Chicken**

Perfect roast chicken, both light and dark meat, served with your choice of Lemon-Herb Jus, Herby Moroccan Chermoula, Pineapple Salsa, White Wine & Caper Sauce, or Oaxacan Mole Sauce.

**Southern Fried Chicken**

Crispy, crunchy buttermilk-brined chicken, both light and dark meat, served with Buttermilk Ranch and Nashville Hot Sauce.

**Chicken Tamales**

Chicken and masa rolled lovingly by hand in corn husks; served with Lilia's Salsa Verde and Salsa Rojo. *gluten-free*

**Beef Brisket**

Roasted beef brisket served with Horseradish Cream & Au Jus or smoky Texas BBQ-style. *gluten-free*

**Prime Rib**

Roasted beef prime rib, carved to order by our chefs.\* Served with Horseradish Cream & Au Jus. *gluten-free*

**Beef Tenderloin**

Whole roasted medium-rare tenderloin, carved by our chefs\* or served sliced at room-temperature. Served with Horseradish Cream & Au Jus. *gluten-free*

**Filet Mignon**

Center cut filets, served a perfect medium rare with Horseradish Cream & Au Jus. *gluten-free*

**\*Requires additional labor & rentals for carving station**

**Roasted Pork Shoulder**

Roasted local pork shoulder served Porchetta-Spiced, with Lilia's Salsa Verde, Pineapple Salsa, or pulled Texas BBQ-style. *gluten-free; dairy-free*

**Grilled Pork Chops**

Grilled, thick cut pork chops with rosemary and garlic. *gluten-free; dairy-free*

**Roasted Salmon**

Roasted Atlantic salmon fillets served with your choice of Herby Moroccan Chermoula or Lemon-Dill Aioli. *gluten-free; dairy-free*

**Lump Crab Cakes**

Classic lump crab cakes served with Lemon Remoulade.

**Green Chile & Cheese Tamales**

Melty cheese, smoky green chiles, and masa rolled lovingly by hand in corn husks; served with Lilia's Salsa Verde and Salsa Rojo. *gluten-free; vegetarian*

**Red Chile & Pinto Bean Tamales**

Pinto beans and masa rolled lovingly by hand in corn husks; served with Lilia's Salsa Verde and Salsa Rojo. *gluten-free; vegan*

**Spanakopita**

Spinach and Feta layered with buttery, flaky phyllo dough. *vegetarian*

**Vegetable Wellington**

Seasonal vegetables with mushroom duxelles in golden pastry crust, served with Veggie Au Jus *vegetarian; vegan-adaptable*

DINNER SERVICE.

AN ELEVATED BUFFET EXPERIENCE.

**DINNER BUFFET ~ SIDES**

**Mashed Potatoes**

Choose from Classic, Garlic, or Gruyere.  
*gluten-free, vegetarian*

**Roasted Fingerling Potatoes with Herbs**

*gluten-free; vegan*

**Surdyk's Mac & Cheese**

Leave it to a Cheese Shop to make a great Mac & Cheese. Our classic is made with aged Widmer's Cheddar and Cavatappi pasta. Makes a great substitute for a full vegetarian entrée.  
*vegetarian*

**Gnocchi with Garlic Sauce**

*vegetarian*

**Black Beans & Rice**

*gluten-free, vegan*

**Potato Salad**

Choose from Classic Tangy Mustard or French with Vinaigrette.  
*gluten-free ~ Classic Tangy Mustard is vegetarian; French is vegan*

**Grilled Vegetable Platter with Lemon Vinaigrette**

A colorful variety of the season's finest vegetables, lightly dressed with a bright lemon vinaigrette.  
*gluten-free; vegan*

**Seasonal Green Vegetable with Lemon Vinaigrette**

*gluten-free; vegan*

**Cherry Tomato Caprese with Fresh Mozzarella & Basil**

*gluten-free; vegetarian*

**Crunchy Slaw**

A refreshing counterpoint to heavier meats and starches. Choose from Classic Coleslaw, Tangy Vinegar Slaw, or Sesame-Ginger Slaw.  
*gluten-free ~ Classic Coleslaw is vegetarian; Tangy Vinegar & Sesame-Ginger Slaws are vegan*

A SWEET ENDING.

## DESSERT PLATTERS & DISPLAY TABLES.

### DESSERT PLATTERS

*Each serves 30-40 guests.*

#### **Sweets Platter**

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

*vegetarian*

#### **Cookies Platter**

Classic, mini housemade cookies: Chocolate Chip, Monster, Ginger-Molasses, Peanut Butter and more.

*vegetarian*

#### **Bars Platter**

Bite-sized, housemade Dark Chocolate Brownies, Rice Krispy Bars, Lemon Bars, and additional seasonal bar varieties served with fresh berries.

*vegetarian*

### DESSERT TABLES

*Bountiful display tables designed to serve a larger crowd.*

*Priced per guest.*

#### **Surdyk's Signature Sweets Display Table**

The icing on the cake. Sweets Tables make a beautiful addition to any party, offering a little bit of something for everyone: brownies, bars, cookies, mini tarts, cupcakes, and more. Leave it to our pastry team to create a perfect mix of seasonally inspired treats to delight your guests.

Sweets are artfully displayed on a table with varied tiered stands, a bounty of fresh fruits, seasonal greenery, and flickering votives.

*Minimum of 100 guests; vegetarian*

#### **Cakes, Tortes and Pies Display Table**

Whole layer cakes, pies, and tortes displayed on tiered stands. Our favorites include Toasted Vanilla Pie, Red Velvet Cake, Lemon White Chocolate Tart, Swedish Almond Lingonberry Torte, German Chocolate Cake, La Bête Noire Flourless Chocolate Torte (gluten-free), and more.

Inquire for a full list of options; we recommend selecting between 3-5 options.

*Minimum of 75 guests; vegetarian*

#### **Hot Hands Mini Pies Display**

Key Lime, Toasted Vanilla, and Banana Cream, scaled down to a perfect 3" individual serving.

Minis are artfully displayed on a table with varied tiered stands, seasonal greenery, and flickering votives.

*Minimum of 75 guests; vegetarian*

## REFRESHMENTS.

### COFFEE & BAR SERVICE.

#### COFFEE & TEA STATIONS

##### **Coffee Station**

***Each serves 50 guests.***

Surdyk's own B+W House Roast Coffee or Organic Decaf served with half & half, oat milk creamer, sugar, and sweeteners. Compostable paper cups, napkins, and stir sticks included. *Tablesides coffee and/or china service are available for additional charges. Please inquire with your Event Coordinator.*

##### **Steven Smith Hot Tea Station**

***Each serves 50 guests.***

A variety of green, black, and herbal teas made by Steven Smith, served with lemon, sugar, and sweeteners. Compostable paper cups, napkins, and stir sticks included. *Tablesides tea and/or china service are available for additional charges. Please inquire with your Event Coordinator.*

#### BAR SERVICE

***Surdyk's has been keeping the Twin Cities in good spirits since the end of Prohibition, and we are proud to offer bartending services exclusively for our catering clients. Forget everything you know about catered bars – our expert team has selected their tried-and-true favorites to share with you and your guests. Choose from our carefully curated list, and we'll take care of the rest.***

Fully Hosted Wine & Beer packages  
Fully Hosted Full Bar packages  
Cash bar options are available with minimum purchase requirements

##### **Surdyk's Bartending Packages include:**

- Curated product selection
- Delivery and Set Up
- Custom Menu Signs
- Compostable Tumblers // optional Glassware Package upgrades
- Equipment, Ice, Mixers, Garnishes, and more
- Service by our expert team
- Full Clean up

*Please inquire with your Event Coordinator for a full list of our wine, beer, spirits, and Signature Cocktail selections.*