



Full-Service Evening Menu

delicious, stylish cuisine for life's most important gatherings



SURDYK'S

CATERING

*Because entertaining
should be easy.*



It's pretty simple. Great food, great drink, and great service are the ingredients for a perfect event.

Surdyk's Catering provides delicious, 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 great parties.

No matter the occasion, Surdyk's Catering has the flair and know-how to make it memorable.

THE FOOD & DRINK

All menu items are made from scratch in our Minneapolis kitchen. Our cuisine is modern, fresh, stylish, and, of course, delicious. Inspired by our travels and the ever-changing seasons, our Culinary Team never settles on a fixed menu of offerings. We suggest you use this menu as a preview, an amuse-bouche of sorts, of our capabilities.

Surdyk's has been in the liquor business since the repeal of Prohibition, so it should come as no surprise that we've got bar service covered. Surdyk's Catering partners with Surdyk's Liquor to provide bartending services featuring custom beverage menus at retail pricing.

THE INGREDIENTS

We are proud to support local and Midwestern purveyors, featuring organic, fair trade, and sustainably produced artisan ingredients in all of our menus. We believe that quality starts with ingredients, and we take no shortcuts here.

THE SERVICE

Our staff delights in partnering with you to bring your event to life. From menu-planning to event service to the final clean up, our Catering Team is here for you every step of the way. We bring our expertise, passion, and professionalism to your table. Our staff is experienced, certified, and trained to make the logistics of your event run seamlessly.

Our goal is to take care of the details so you can enjoy the company of your guests.

Please note that this menu is designed for Full-Service catering. If you're looking for a delivery order, please refer to our Drop-Off Events Menu. Menu pricing does not include tax, service charge, staffing, rentals, or other miscellaneous fees. Prices and ingredients are subject to change.

* gluten-free ♦ dairy-free ● vegetarian

2117 West River Road North, Minneapolis, MN 55411 | SURDYKSCATERING.COM | 612.331.3938

Party Platters

Each platter will serve 30 guests comfortably.
Our team will make suggestions to ensure the perfect amount of food for your group.

Surdyk's Cheese Tray 175. ●

We select your cheeses at their peak of ripeness and flavor, combining textures, milk types, colors, and shapes. Accompaniments include nuts, crackers, fruits, and sliced baguette. Gluten-free crackers are available on request.

Salumi Tray 175. ◆

Artisan salami, Prosciutto di Parma, and local charcuterie sliced thin and artfully arranged. Served with olives, tangy cornichons, pickled peppers, and sliced baguette.

Spanish Tapas Platter 175. *

Sherry-garlic shrimp & chorizo skewers, bite-sized tortilla española, olives, quince membrillo, Manchego triangles, Serrano ham, piparras peppers, and quicos corn nuts.

Graze Board 185.

The ultimate party platter. Chef's choice of cheeses and charcuterie served with fresh fruits, dried fruits, pickles, crudités, olives, nuts, breads, crackers, and chutney.

Mediterranean Mezze Platter 165. ●

Grilled pita triangles served with Classic Hummus, Smoky Red Pepper Babaganoush, and Spinach-Artichoke Dip, garnished with olives, feta, and tangy pickled peppers.

Chilled Cocktail Shrimp 195. *◆

Sustainably-raised and ethically-harvested shrimp served with Classic Cocktail Sauce and Saffron Aioli.

Antipasti Platter 175.

Salumi, rustic cheeses, marinated vegetables, olives, peppers, and sliced baguette.

Crudités Platter 120. *●

A fresh, crunchy assortment of the season's best vegetables paired with Green Goddess Dip or Red Pepper Hummus.

Grilled Vegetable Platter 120. *◆●

Marinated and grilled sun-ripened vegetables tossed with fresh herbs, garlic, extra-virgin olive oil, and aged balsamic vinegar.

Fresh Fruit Platter 120. *◆●

Fresh, sweet, seasonal fruits.



Chips & Dip 120. *●

Housemade potato chips with choice of Caramelized Onion Dip or Creamy Blue Cheese Dip.

Chips & Salsa 120. *◆●

Housemade tortilla chips with trio of chef's salsas.

Deviled Egg Trio 120. *◆

Classic, Crispy Bacon & Chive, Seasonal Special

Surdyk's Smörgåsbord 175.

Crisp crackers and rye toasts served with smoked salmon, local ham, egg, cheeses, fruits, vegetables, and spreads.

Seasonal Dip Trio 120. ●

Chef's selection of fresh, seasonal dips, served with grilled baguette, pita, and crunchy crudités. Please inquire for this season's selections!

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Small Bites [warm]

Hors d'oeuvres for passing or buffets. Priced per guest, minimum 24 bites per variety.

Sesame Crab Cakes with Wasabi Mayo and Pickled Ginger 3. ♦

Lemon-Parmigiano Crab Risotto Cakes with Garlic Aioli 3.

Taleggio Risotto Cakes with Truffled Aioli 2.5 ●

Meyer Lemon, Pea, and Chevre Risotto Cakes with Basil Aioli 2.5 ●

Ginger Beef Meatballs with Lingonberry BBQ Sauce 2.5

Moroccan-Spiced Lamb Meatballs with Tahini Yogurt 3.

Spinach & Feta Phyllo Tarts 2.5 ●

Leek, Parmesan, and Bacon Phyllo Tarts 2.5

Blistered Cherry Tomato, Chevre, and Basil Phyllo Tarts 2.5 ●

Indian-Spiced Vegetable Samosas with Mint Raita 2.5 ●

Poblano Chicken Empanadas with Lime Crema 3.

Crispy Falafel Bites with Tahini Yogurt 2.5 *●

Chorizo & Sherry-Garlic Shrimp Skewers 3.5 *♦

Moroccan Charmoula Shrimp Skewers 3.5 *♦

Chimichurri Grilled Steak Skewers 3.5 *♦

Honey-Garlic Grilled Chicken Skewers with Sesame and Scallion 3. *♦

Crispy Fried Chicken Skewers with Honey Mustard 3. ♦

Lime-Cilantro Peanut Grilled Chicken Skewers 3. *♦

Bacon-Honey Mustard Grilled Chicken Skewers 3.5 *♦

Chicken, Prosciutto, and Chevre Pinwheels with Pesto 4. *

Lamb Kofta Kabob with Tzatziki 3.5

Mini Grilled Cheese with Cheddar and Gruyere 2.5 ●

Mini Spanish Grilled Cheese with Chorizo, Quince Membrillo, and Pickled Peppers 3.

Mini Minneapolis Panini with Turkey, Brie, Lingonberry, and Apple 3.

Polenta Spoons with Wild Mushrooms, Tomato, Basil, and Parmigiano Reggiano 3. *●



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Small Bites [cool]

Hors d'oeuvres for passing or buffets. Priced per guest, minimum 24 bites per variety.

Ricotta Bruschetta 2.5

with Chef's Seasonal Accompaniments

Smoked Salmon Tartines with Pickled Red Onion
& Aquavit Fennel 3.

Avocado Toast with Lightly Pickled Vegetables 2.5 ♦●

Open-Faced Ficelle Bites with Salumi, Sweet Butter,
Arugula, and Red Onion 3.

Tortilla Española with Romesco Sauce
and Pickled Peppers 2.5 *♦●

Marinated Chevre on Cucumber 2.5 *●

Watermelon Radish Finger Sandwich with
Scallion Cream Cheese 2.5 ●

Smoky Ham Finger Sandwich with White Cheddar
and Honey Butter 2.5

Medium-Rare Beef Tenderloin Bites with
Horseradish Cream 4. *

Prosciutto & Two Melon Skewers with Mint 2.5 *♦

Grilled Vegetable Skewers with Salsa Verde 2.5 *♦●

Antipasti Skewers with Salumi, Vegetables,
and Rustic Cheeses 2.5 *

Tomato & Mozzarella Skewers with Basil 2.5 *●

Tuna Poke with Nori & Sesame on Cucumber 4. *♦

Carrot Two Ways 3.5 *♦●

Heirloom Carrot with Miso-Carrot Mousse,
Cilantro, and Black Sesame

Cucumber, Kalamata, and Sesame-Fennel
Feta Skewers with Mint 3. *●

Smoked Salmon Mousse Garden Canapes 3. *
Served on Cucumber, Endive, Radish, Beets, and more.

Black and Blue on Brioche 3.5
Charred Medium Rare Steak with tomato confit and
local blue cheese

Black Pepper & Cheddar Biscuits with Smoky
Ham and Peach Pepper Jelly 3.



Savory Parmigiano Shortbreads
with Beet Pesto 2.5 ●

Prosciutto-Wrapped Dates with Blue Cheese 3. *

Whipped Taleggio Toasts with Roasted Grapes
and Thyme 3. ●

Banh Mi Tartines 3.
Chicken Liver Mousse, Pickled Carrots and Daikon,
Cucumber, Jalapeno, Mint, Basil, and Cilantro

Tiny Ceviche Tacos 3.5 *♦
Shrimp or Mahi Mahi, served on a Lime Wedge

Housemade Potato Chips with Crème Fraîche,
Chive, Caviar, and Salmon Roe 3.5 *

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Displays & Stations

Choose a station (or several!) as the centerpiece of your 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.

Dips and Dippers 14.

Crostini, grilled baguette, rice crackers, pita chips, soft pretzel sticks, and crunchy crudité's served with beer cheese dip, creamy spinach artichoke, Tuscan white bean dip, beet pesto, smashed edamame hummus, olive tapenade, smoked salmon mousse, caramelized onion dip, roasted garlic spread, and red pepper babaganoush.

Antipasti Station 16

The ultimate appetizer spread! Thinly-sliced Salami, Prosciutto di Parma, Coppa, rustic cheeses like Taleggio and Gorgonzola, crudité's with dips, seasonal skewers, bruschetta, olives, pickled peppers, nuts, grissini, crackers, breads, and more.

Grand Cheese 18 ●

A Cheese Lover's dream! We custom 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, and proper cheese accompaniments like quince membrillo, fig compote, and aged balsamic vinegar.

Le Grand Aioli Seafood Station mkt price

Celebrate in style as the French do. Jumbo shrimp, mussels, clams, and other market seafood selections served with colorful crudité's like new potatoes, pickled haricots verts, radishes, carrots, and asparagus. Accompaniments include crusty baguette and generous bowls of saffron aioli, green goddess, harissa, and bloody mary cocktail sauce.



Displays & Stations, continued...



Custom Raw Bar mkt price *

We partner with Minnesota Ice to create the most stunning raw bars. Custom ice sculpture loaded with seafood of your choice, inspired sauces, and fresh citrus and seaweed garnish. Favorites include jumbo shrimp, lobster, crab, mussels, and, of course, live oyster shucking.

Mediterranean Mezze 16.

Grilled pita, roasted red pepper babaganoush, spiced cashew carrot spread, beet hummus, tzatziki, dolmas, lamb kofte kabobs, falafel bites, spanakopita, tabbouleh cups, feta, marinated white beans, grilled vegetables, cucumber, olives, artichokes and more.

Salumi Cones 14.

Prosciutto di Parma, Salami, Bresaola, Mortadella, and more sliced to order on an old-fashioned, hand-cranked Berkel slicer. Served in bamboo cones with olives, cornichons, chutney, crispy flatbreads, and more. Pricing includes Berkel slicer rental.

Mac & Cheese 14.

Cavatappi "Mac & Cheese" made with Widmer's Aged Cheddar, Gruyere, and Parmigiano Reggiano. Guests select their own toppings, including applewood smoked bacon, heirloom cherry tomatoes, asparagus, mushrooms, kale, crumbled Gorgonzola, Parmigiano Reggiano, breadcrumbs, hot sauces, and fresh herbs.

Street Tacos 14.

Locally-produced flour and corn tortillas with your choice of two proteins: achiote pulled pork, pollo verde, spicy beef barbacoa, or charred corn with mushrooms & black beans. Guests select their own toppings, including crunchy cabbage slaw, queso fresco, pico de gallo, pepita salsa, lime crema, and more. Served with lime wedges in bamboo boats. Hot sauce bar included.

Dinner Buffets

Buffet packages are priced per person, minimum of 20 guests.

Upgraded mains and sides are available at an additional cost to the base package.

Please inquire for custom buffet packages!



BUFFET PACKAGES

All Buffets include Seasonal Green Salad with Vinaigrette and Rustic Breads with Local Butter.

Essential

Two Mains
Two Sides
26. per guest

Signature

Two Mains
Three Sides
30. per guest

Deluxe

Two Meat or Fish Mains
One Vegetarian Main
Three Sides
34. per guest

SIDES

Potatoes

Yukon Gold Mashed Potatoes - Roasted New Potatoes - Roasted Sweet Potatoes - French Potato Salad

Chef's preparation to pair with your menu and the season, please inquire for dietary information

Grains and Pastas

Basmati Rice - Quinoa - Pearl Cous Cous - Pasta

Chef's preparation to pair with your menu and the season, please inquire for dietary information

Deluxe Sides

Aged Gruyere Potato Gratin - Surdyk's Mac & Cheese - Creamy Parmesan Polenta - Cherry Tomato Caprese

Available for additional 1. per guest

Vegetables

Broccolini - Haricots Verts - Asparagus - Brussels Sprouts - Carrots - Snap Peas

Pick your favorite vegetable or have it all with the Farmer's Market Vegetable Medley

Chef's preparation to pair with your menu and the season, please inquire for dietary information

Upgrade your Rustic Breads to Buttermilk Biscuits or Brioche Rolls for additional 1. per guest

Dinner Buffets, continued...

MAINS

CHICKEN

Creamy Tarragon Chicken with Wild Mushrooms *

Grilled Chicken with Lemon, Thyme, and Garlic *♦

Sticky Vietnamese Lemongrass Chicken *♦
with crunchy slaw

Coq au Vin
Chicken with red wine, brandy, mushrooms,
bacon, and pearl onions

Southern Fried Chicken with Tabasco Honey

BEEF

Fontina-Stuffed Sicilian Beef Meatballs
with tomato-basil sauce

Braised Beef Short Ribs add 3. *♦
with rosemary and red wine

Spicy-Sweet Korean BBQ Short Ribs add 3. *♦
with crunchy kimchi slaw

Herb Roasted Beef Tenderloin add 5. *
roasted medium-rare, served room temperature
with horseradish cream & watercress

PORK

Bourbon-Apple Cider Fork-Tender Pork Shoulder ♦
with assorted rolls, pickles, and condiments

LAMB

Moroccan Lamb Tagine add 3. *♦
with tomato, preserved lemon, and olives

SEAFOOD

Crispy Red Lake Walleye add 3. ♦
with preserved lemon-cornichon remoulade

Miso-Orange Glazed Salmon Fillets add 3. *♦

Grilled Salmon with Lemon-Dill Sauce add 3. *

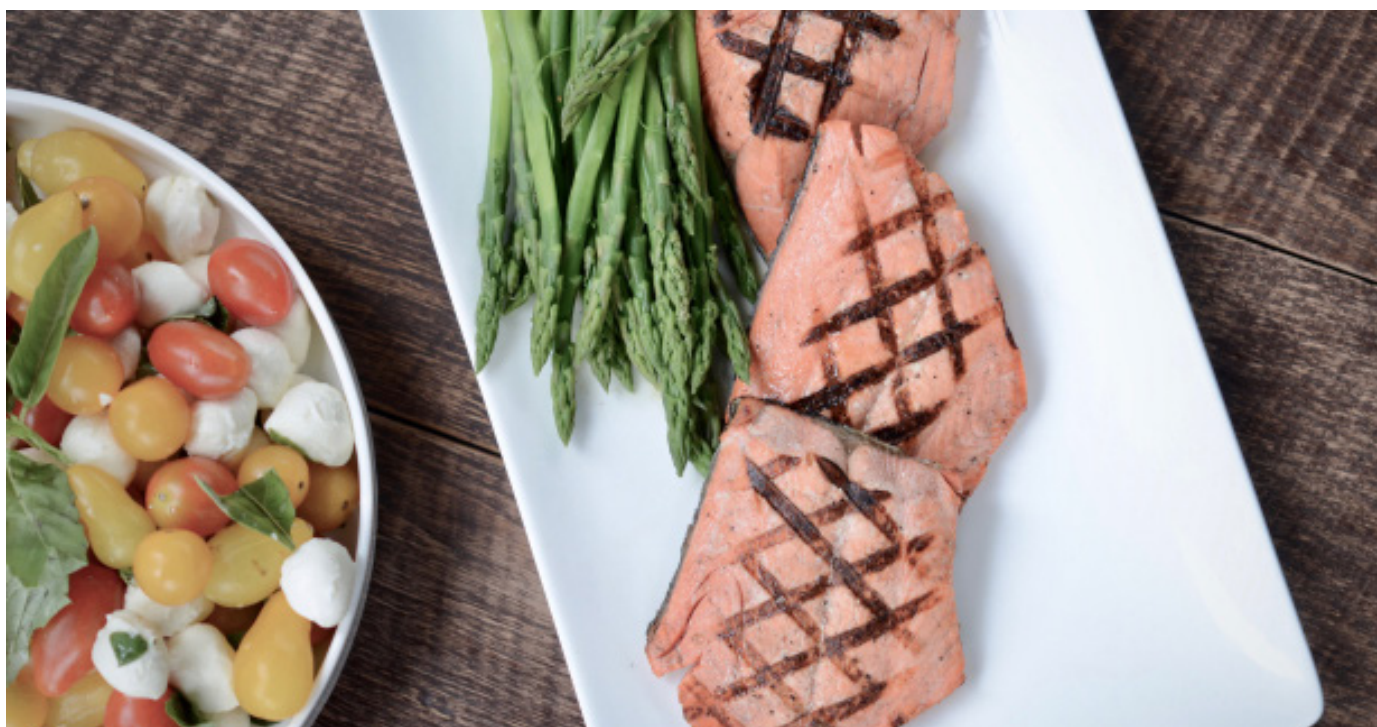
Seafood Paella add 3. *♦
with mussels, clams, and shrimp

VEGETARIAN*

Stuffed Portabella Mushrooms *●
with seasonal vegetables and quinoa

Ratatouille with Polenta *●

Gnocchi with Mushrooms, Seasonal ●
Vegetables, and Parmigiano Reggiano



*All Vegetarian Entrées can be made vegan on request

* gluten-free ♦ dairy-free ● vegetarian

Plated Dinners

Priced per guest. All plated meals include rustic breads and local butter.

STARTERS

Wild Arugula Salad with Orange, Fennel, Black Olives, Spiced Walnuts, and Shaved Pecorino 7. *●

Radicchio & Arugula Salad with Beets, Gorgonzola, Toasted Hazelnuts, and Saba 7. *●

Kale Caesar with Lemon-Garlic Croutons and Parmigiano Reggiano 7.

Arugula with Shaved Fennel, Prosciutto di Parma, Chevre Medallion, Fig Vinaigrette 9. *

BLT Wedge Salad with Applewood Smoked Bacon, Cherry Tomato, Crispy Shallots, and Buttermilk Herb Dressing 8. *

Grilled Panzanella Salad with Heirloom Tomato, Cucumber, Roasted Pepper, and Fresh Mozzarella 8. ●

Simple Spring Greens with Cherry Tomato, Shaved Parmigiano, and Lemon Vinaigrette 6. *●

ENTREES

CHICKEN

Grilled Lemon-Thyme Chicken with Parmesan Polenta, Herb Salad, Roasted Red Pepper Relish 22. *

Pan Roasted Chicken with Tomatoes, Picholine Olives, Fennel, Lemon Risotto 22. *

Roasted Chicken with Truffle Butter, Honey Glazed Carrots, Haricots Verts, Red Potato Mash 22. *

Roasted Chicken with Butternut Squash Sauce, Sautéed Spinach, Parmigiano Risotto 22. *

PORK

Cuban Pork Shoulder with Chili-Lime Sweet Potato Mash, Cilantro-Red Cabbage Slaw, Aioli Verde 24. *

Lemon-Fennel Spiced Porchetta with Roasted New Potatoes, Creamed Swiss Chard 26. *

LAMB

Rosemary-Skewered Lamb Kofta with Cous Cous, Cumin Carrots, Pomegranate Seeds, Cucumber Yogurt 28.

Red Wine-Braised Lamb Pasta with Rosemary, Mint, Ricotta 26.



Plated Dinners, continued...

ENTREES

BEEF

Red Wine-Braised Beef Short Rib with Parmesan Mashed Yukon Golds, Roasted Tomato, Broccolini 34. *

Filet Mignon with Pommes Purées, Haricots Verts, Peppercorn Sauce 40. *

Fontina-Stuffed Sicilian Meatballs with Polenta, Kale, Tomato-Basil Sauce 26.

Slow Roasted Beef Brisket with Gnocchi, Swiss Chard, Horseradish Cream 32.

Braised Beef Short Rib with Gingered Carrot-Potato Mash, Snap Peas, Pearl Onions, Five-Spice Red Wine Demi 34. *

DUCK

Banyuls-Glazed Duck Breast with Celery Root Purée, Orange-Honey Roasted Carrots 36. *

SEAFOOD

Roasted Salmon with Crispy Potato Pancake, Asparagus, Dill Crème Fraiche, Pickled Mustard Seeds 30. *

Alaskan Cod with Chorizo Vinaigrette, Manchego Mashed Potatoes, Buttered Snap Peas 28. *

Miso-Orange Glazed Salmon with Wasabi Whipped Potatoes, Gingered Haricots Verts 28. *

Lump Crab Cakes with Creole Remoulade, Spring Green Vegetable Medley 28.

Pan-Roasted Halibut with Smoked Salmon Butter, Saffron Risotto, Spring Peas 40. *

Panko-Crusted Local Walleye with Roasted Baby Red Potatoes, Haricots Verts, Malt Vinegar Aioli 28.

VEGETARIAN*

Gnocchi with Market Vegetables, Sautéed Greens, Pecorino, Crispy Breadcrumbs 22. ●

Tomato, Chevre, and Pistou Galette with Arugula-Herb Salad 22. ●

Lemon Risotto with Seasonal Vegetables, Pine Nuts, Feta Chimichurri 22. *●

Ratatouille with White Beans and Toasted Baguette 22. ●

PLATED DESSERTS

Coffee Service is complimentary with all plated desserts.

Black Forest Mousse Cake 8. ●

Bananas Foster Torte 8. ●

Coconut Passionfruit Entremet 8. ●

Blueberry Crumb Cheesecake 8. ●

Seasonal Fruit Tart 8. ●

English Toffee Cheesecake 8. ●

Surdyk's Cognac Brownie à la Mode 8. ●

Bite-Sized Sweets for the Table 4. ●

*All Vegetarian Entrées can be made vegan on request

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Sweets Displays

The icing on the cake. Sweets Displays make a beautiful addition to any party, offering a little bit of something for everyone. 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.

Priced per person, minimum 75 guests.

Essential

Assorted Housemade Cookies & Bars
4. per guest

Signature

Assorted Housemade Cookies, Bars,
Nikkolette's Macarons *, Cupcakes
6. per guest

Deluxe

Assorted Housemade Cookies, Bars,
Nikkolette's Macarons *, Cupcakes,
Tartlets, Dessert Shooters
10. per guest



Sweets Platters are available for smaller guest counts - please inquire for pricing.

Late-Night Snacks

For when that craving hits...

Priced per person. Minimum 24 pieces per order.

Mini Breakfast Sandwiches with Organic Eggs, Cheese, and Bacon 3.

Classic Sliders with American Cheese, Pickles, and Special Sauce 4.

Fancy Sliders with Brie and Caramelized Onions 4.

Buffalo Chicken Wings with Northern Lights Blue Cheese Dip 3.

Tot Cones with Seasoned Sour Cream, Bacon Bits, and Chives 3.5 *

Housemade Pizza Rolls with Tomato-Basil Dipping Sauce 3.

Mac & Cheese Croquette Lollipops with Spicy Honey 2.5 ●

* gluten-free ♦ dairy-free ● vegetarian

Surdyk's Craft Bartending



We are thrilled to announce that Surdyk's Catering has partnered with Surdyk's Liquor to provide craft bartending services exclusively for our catering clients.

Unlike traditional catering models, Surdyk's Catering clients now have access to the full range of products at Surdyk's Liquor at retail pricing. Surdyk's Catering will work with you and the expert staff at Surdyk's Liquor to arrange a custom order tailored to the specifics of your event. Your order will be picked up and delivered by our events team along with your catering order, and our servers and bartenders will set up and serve everything for you. We'll even help you return any unopened product at the end of the event.

What does this mean for you?

We do the work from start to finish! You'll have access to our expert recommendations and big savings on the best products, all served by our polished, professional, cohesive team of bartenders and service staff. It doesn't get much better (or easier) than this.

A SPECIAL THANKS TO OUR AMAZING PHOTOGRAPHER FRIENDS:

Nylon Saddle Photography: Cover, Page 1, Page 4, Page 6 | Lauren B. Photography: Page 3, Page 11
Cadence & Eli Photography: Page 5 | Snapshot Wanderlust Photography: Page 7
Kyle Kerhwal: Page 12 | Stephanie A. Meyer: Page 8, Page 9