



# *Full-Service Daytime Menu*

delicious, stylish cuisine for business and social events



## SURDYK'S

CATERING

*Because catering should be approachable and delicious.*



It's pretty simple. Great food and great service are the ingredients for a successful catering experience.

Surdyk's Catering provides delicious, seasonal, globally-inspired food for life's everyday occasions. We've been serving breakfast and lunch in our NE Minneapolis neighborhood since 1979, and if the line out the door each day is any indication, we might be onto something good.

Whether you're in need of catering for a long day of meetings, a conference, or a formal luncheon for the most distinguished guests, Surdyk's Catering has the flair and know-how to make it memorable, effortless, and delicious.

## **THE FOOD**

Our menu items are made from scratch in our Minneapolis kitchen. Inspired by our love of travel, the ever changing seasons, and the relentless pursuit of the perfect sandwich, our Culinary Team never settles on a fixed menu of offerings. Each month our team takes note of the local, seasonal bounty, factors in the weather, and puts together an of-the-moment menu of special offerings. Ask us what's available now.

## **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**

Customer service has always been a cornerstone of the Surdyk's experience. From menu-planning to the final clean up, our Catering Team and is here for you every step of the way, bringing 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 get down to business.

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.

# Breakfast Buffets

Kick off the day with something for everyone.

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

## Continental Breakfast 10. ●

Assorted fresh-baked pastries, fresh fruit platter, and organic yogurts.

## Deluxe Continental Breakfast 15. ●

Assorted fresh-baked pastries, hardboiled eggs, yogurt & granola parfaits, and fresh fruit platter.

## Classic Breakfast 16.

Scrambled eggs, applewood bacon, sausage, roasted baby red potatoes, fresh fruit platter, brioche, and croissants.

## Deluxe Bagel Spread 18.

Assorted bagels served with smoked salmon with cucumber, tomato, lettuce, red onion, chopped egg, and capers. Sweet and savory cream cheese spreads, almond butter, jam, and fresh fruit platter included.

## Frittatas 18.

Assortment of individual frittatas with chef's choice seasonal ingredients. Vegetarian and meat options included. Served with roasted baby red potatoes, fresh fruit platter, brioche, and croissants.

## Quiche 20.

Assortment of individual quiche with chef's choice seasonal ingredients. Vegetarian and meat options included. Served with roasted baby red potatoes, fresh fruit platter, brioche, and croissants.

## Huevos Wraps 20.

Surdyk's famous breakfast wrap with scrambled organic eggs, cheddar cheese, housemade salsa, sour cream, and smoky ham or black beans. Served with roasted baby red potatoes, fresh fruit platter, brioche, and croissants.



# Breakfast à la Carte

Minimum order of 12 each.

Organic Yogurts 4. \*●

Fresh, Whole Fruit 2. \*◆●

Housemade Granola Bars with Nuts & Fruit 3. ◆●

Fresh Fruit Salad 6. \*◆●

Granola, Fruit, and Yogurt Parfaits 8. ●

Housemade Granola, Organic Greek Yogurt, Seasonal Fruits

Overnight Oats 8. ●

Oats, Seasonal Fruits, Organic Greek Yogurt, Raw Honey

Please see last page for coffee, tea, juices, and more.

\* gluten-free ◆ dairy-free ● vegetarian

# Boxed Lunches

napkins & utensils included  
minimum order of 6 boxes

## Sandwich Boxes 12.

Hennepin Ave Box Signature Sandwich, Green Salad, Big Cookie

Nord'East Box Signature Sandwich, Cornichons, Kettle Chips, Big Cookie

## Grain Bowls 12.

Seasonal Reset Bowl ● Grains, Greens, Vegetables, Legumes, with Dark Chocolate  
add Grilled Chicken 3. inquire for our current Seasonal Special!

## Entree Salads 12.

West Bank ● Greens, Vegetables, Feta, Lentils, Lemon Vinaigrette, Big Cookie

Mill City Greens, Tomatoes, Grilled Chicken Breast, Radish, Olives, Chevre, Balsamic Vinaigrette,  
Big Cookie

Nicollet Island Greens, Albacore Tuna Salad, Tomatoes, Hardboiled Egg, Olives, New Potatoes,  
Haricots Verts, Balsamic Vinaigrette, Big Cookie

## Picnic Boxes 12.

Mississippi ● Three Cheeses, Nuts, Fruits, Crackers, Dark Chocolate

Oak Street Trio Chicken Salad, Kale Salad with Feta, Greek Orzo Salad, Big Cookie

Vegan and Gluten-Free Boxes available on request; 1.50 additional

# Signature Sandwiches

## TURKEY & CHICKEN

Il Tacchino turkey, asiago, marinated tomato, basil aioli  
Surdyk's Classic turkey, brie, apples, lingonberry  
Tangletown Turkey scallion cream cheese, peppers, cucumber  
Santa Monica chicken, avocado, tomato, garlic aioli ♦  
Chicken Banh Mi daikon, carrot, cucumber, jalapeño, herbs ♦

## HAM & SALUMI

Croque Monsieur ham, gruyere, dijon, cornichons  
Ficelle prosciutto, arugula, butter, red onion  
Fresh Italian salami, fresh mozz, roasted peppers, basil aioli

## BEEF

House Special roast beef, white cheddar, tomato, horseradish  
The Delicatessen pastrami, swiss, crunchy slaw, grained mustard

## SEAFOOD & VEGETARIAN

Tunisian Tuna kalamata olives, peppers, cucumber, harissa aioli ♦  
Ratatouille grilled vegetables, chevre, balsamic aioli ●

Inquire for our current Seasonal Signature Sandwiches!



\* gluten-free ♦ dairy-free ● vegetarian

# Lunch Buffets

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

## Signature Sandwich Buffet 16.

Select five signature sandwiches or let our chefs choose their favorites. Served with a choice of two signature sides and a platter of bite-sized sweets.

## Signature Salad Buffet 16.

Choose one entree salad with protein and two signature sides. Served with rustic breads with butter and a platter of bite-sized sweets.

## Signature Soup, Sandwich, and Salad Buffet 18.

Choose one signature soup and one signature side. Served with assorted half sandwiches, rustic breads and butter, and a platter of bite-sized sweets.

Add an additional side for 3. per guest. | Add kettle chips for 2. per guest  
Gluten-free sandwiches are an additional 1.5 per guest and will be served separately.



## SIGNATURE SOUPS

served with garnishes

### VEGETARIAN

- Gingered Coconut Carrot \*◆●
- Creamy Tomato Basil \*●
- Butternut Squash with Chipotle \*◆●
- Cream of Potato \*●

### MEAT

- Classic Chicken Noodle ◆
- Spicy Chicken Tortilla \*◆
- Split Pea with Ham \*◆

## ENTREE SALADS

Choose one protein:  
Grilled Chicken, Tofu, or Crispy Falafel  
Grilled Steak or Salmon | additional 3. per guest

**Madrid Salad \***  
Manchego, roasted red pepper, roasted almonds, and sherry vinaigrette

**Waldorf Salad \***  
Apples, dried cherries, celery, spiced walnuts, and buttermilk-herb dressing

**Nord'East Salad \***  
Watermelon radish, tomatoes, feta, kalamata olives, and lemon-dijon vinaigrette

**Crunchy Thai Salad \*◆**  
Napa cabbage, bell peppers, carrots, cashews, and chili-ginger dressing

## SIGNATURE SIDES

Seasonal Green Salad with Vinaigrette \*●

Classic Potato Salad \*◆●

French Potato Salad \*◆●  
with vinaigrette and capers

Cherry Tomato & Fresh Mozzarella with Basil \*●

Seasonal Kale Salad \*●

Citrus Beet & Fennel Salad \*◆●

Greek Orzo Salad ●

Mediterranean Quinoa \*●

Beluga Lentil Salad \*◆●

Fresh Fruit Salad \*◆●

\* gluten-free ◆ dairy-free ● vegetarian

# Hot Lunch Buffets

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

## Essential Lunch Buffet 22.

Choose two mains and two sides.

Served with a seasonal green salad, rustic breads with butter, and a platter of bite-sized sweets.

## Signature Lunch Buffet 26.

Choose two mains and three sides.

Served with a seasonal green salad, rustic breads with butter, and a platter of bite-sized sweets.

## Deluxe Lunch Buffet 30.

Choose two meat or fish mains, one vegetarian main, and three sides.

Served with a seasonal green salad, rustic breads with butter, and a platter of bite-sized sweets.



## MAINS

### CHICKEN

Moroccan Chicken Tagine \*◆

Achiote-Lime Chicken Enchiladas

Tarragon Chicken with Wild Mushrooms \*

Grilled Chicken with Garlic & Thyme \*◆

### BEEF

Red Wine Braised Beef Short Ribs \*◆ add 2.

Sicilian Beef Meatballs with Tomato-Basil Sauce

Medium-Rare Beef Tenderloin \* add 5.  
Served room temperature with Horseradish Cream, Peppers, Watercress

### FISH

Grilled Salmon Fillets with Lemon-Dill Sauce \* add 2.

Poached Side of Salmon \* add 2.  
Served chilled with Aquavit-Fennel Crème Fraîche

Herb-Crusted Cod with Preserved Lemon Remoulade ◆

### PORK

Rosemary-Garlic Roasted Pork Loin \*◆ add 2.

Slow-Roasted BBQ Pork Shoulder \*◆

### VEGETARIAN

Surdyk's Mac & Cheese ●

Stuffed Portabello Mushrooms \*●

## SIDES

Herb Roasted Baby Potatoes \*◆●

Mashed Yukon Golds \*●

Basmati Rice, Quinoa, or Couscous \*●

Broccolini, Asparagus,  
or Haricots Verts \*◆●

Roasted Sweet Potatoes or Carrots \*◆●

Farmer's Market  
Vegetable Medley \*◆●

Citrus Beet & Fennel Salad \*◆●

Greek Orzo Salad ●

Mediterranean Quinoa \*●

Beluga Lentil Salad \*◆●

Classic Potato Salad \*◆●

French Potato Salad \*◆●  
with vinaigrette and capers

Tomato & Mozzarella Salad \*●

Seasonal Kale Salad \*●

Fresh Fruit Salad \*◆●

\* gluten-free ◆ dairy-free ● vegetarian

# Plated Lunches

Plated meals are priced per person.



## STARTERS

Soup du Jour 5.

Gingered Coconut Carrot \*◆●  
or Creamy Tomato Basil \*●

Chef's Seasonal Green Salad  
with Vinaigrette 6. \*●

Caesar Salad with Parmigiano  
Reggiano and Housemade Croutons 6.

Salumi Plate 8. ◆  
Prosciutto di Parma, Local Salami,  
Cornichons, Olives, Dijon, Baguette

## MAINS

Served with rustic breads and butter.

Tortilla Española 14. \*●  
Spanish Potato and Egg Omelet served with Seasonal Green Salad

Grilled Chicken Skewers and Salad 15. \*  
Organic Mixed Greens, Cherry Tomato, Feta, Olives, Cucumber, and Citrus Vinaigrette

Grilled Flank Steak Skewers and Salad 17. \*  
Arugula, Local Blue Cheese, Cherry Tomato, Radish, and Balsamic Vinaigrette

Roasted Salmon Niçoise 18. \*◆  
Organic Mixed Greens, New Potatoes, Olives, Haricots Verts, Egg, Tomato, and Champagne Vinaigrette

Sandwich and Salad 14.  
Signature Sandwich, Seasonal Green Salad, and choice of Kettle Chips or French Potato Salad

Panko-Crusted Minnesota Walleye 20.  
Oven Potato Crisps, Green Beans, and Meyer Lemon-Caper Sauce

Roasted Lemon-Thyme Chicken 18. \*  
Farmer's Market Vegetable Medley and Mashed Yukon Golds

Vegetable Gnocchi 16. ●  
Sautéed Greens, Seasonal Vegetables and Herbs, and Parmigiano Reggiano

## DESSERTS ●

Family-Style Sweets for the Table 4.  
Housemade Cookies and Bars

Dark Chocolate Flourless Torte 6. \*

Chocolate-Covered  
Strawberry Trio 6. \*◆

Salted Butterscotch Pudding 6. \*

Strawberry Shortcake 6.  
with Whipped Cream

Coffee Service 2.5

\* gluten-free ◆ dairy-free ● vegetarian

# Snack Trays

Trays serve 30 guests comfortably.

## 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 Spanish corn nuts.

## 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.

## Fresh Fruit Platter 120. \*◆●

Fresh, sweet, seasonal fruits.

## Grilled Vegetable Platter 120. \*◆●

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

## Deviled Egg Trio 120. \*◆

Classic, Crispy Bacon & Chive, Seasonal Special

## 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!



# Snacks à la carte

Priced per person, minimum 12 per variety. Served as individual portions.

## Housemade Granola Bars 3. ◆●

Cheese, Salami, and Cracker Snack Box 10.

## Crudités Cups with Red Pepper Hummus 6. \*◆●

## Whole Fruits 2. \*◆●

## Kettle Chips 2. \*◆●

## Pretzels 2. ◆●

## Classic Chex Mix 2. ◆●

## Organic Yogurts 4. \*●

## Roasted Almonds 5. \*◆●

## Sweet & Spicy Walnuts 5. \*◆●

## Trail Mix 5. \*●

## Big Housemade Cookies 3. ●

\* gluten-free ◆ dairy-free ● vegetarian



# Sweets

Priced per person; minimum 12 guests per variety.

## Sweets Platter 3.5 ●

A bite-sized assortment of our favorite house-made cookies, bars, and brownies. (2 per person)

## Cupcakes 4. ●

Available as mini cupcakes (2 per person) or full-sized.

## Fresh Fruit Skewers 2.5 \*◆●

## Mason Jars 6. ●

Salted Butterscotch Pudding \*, Chocolate Pot-de-Crème \*, Coconut Panna Cotta with Raspberry \*, or Tiramisu.

# Refreshments

## HOT BEVERAGES

small serves 12-16 | medium serves 30-40 | large serves 60-75

### B+W Coffee 30. | 70. | 120.

Estate Blend or Decaf, served with half and half, almond milk, and sweeteners

### Mighty Leaf Hot Tea 30. | 70. | 120.

An assortment of green, black, and herbal teas, served with sweeteners and lemon

### Hot Chocolate 48. | 120. | 220.

Made with organic milk and dark chocolate, served with tiny marshmallows

## COOL BEVERAGES

small serves 30-40 | large serves 60-75

### House-Brewed Iced Tea with Lemon 50. | 80.

Choose black or hibiscus; served with sweeteners

### Organic Lemonade 80. | 140.

### Fresh Squeezed Orange Juice 120. | 220.

### Infused Ice Water 20. | 30.

Choose watermelon & cucumber, citrus, or lemon-basil-mint

## BOTTLED BEVERAGES

### Spring Water 2.5

### San Pellegrino 3.

### Coca Cola Products 2.

### San Pellegrino Sodas 2.5 orange, lemon, grapefruit, blood orange

### Iced Green Tea with Lemon and Honey 2.5

## REFRESHMENT PACKAGES

Priced per person; Half Day up to 4 hours | Full Day up to 8 Hours

Surdyk's staff will keep your beverage station fresh and plentifully stocked throughout your event.

### Essential Refreshments 6. | 10.

B+W Coffee, Mighty Leaf Hot Tea, Infused Ice Water

### Signature Refreshments 10. | 18.

B+W Coffee, Mighty Leaf Hot Tea, Infused Ice Water, Assorted Bottled Beverages