

PRIVATE EVENT CATERING MENU



Day Block Brewing Company is a scratch restaurant sourcing local, organic, and fresh ingredients. Your guests will enjoy the quality and craftsmanship of our food and beverage services in a simple, yet elegant setting.



BEER

Rotating selection of beers 7-8

WINE

White

Torrontés, Anko, Argentina (house)
Pinot Grigio, Daisy, Washington
Sauv Blanc, The Seeker, Marlborough

Red

Syrah, Esteban Martin, Spain (house)
Pinot Noir, Golden, Monterey
Cabernet, Bouchard, CA

*more options available than listed

SPIRITS

We carry a variety of all spirits from our high end rails & top shelf liquor to craft made mocktails. If you have a specific spirit you would like we most likely have it in stock or can bring it in for your event.

BEVERAGE SERVICE

HOST & CASH BAR

HOST BAR – you decide what dollar amount you would like to host, our bartenders ring in all hosted beverages up to the decided amount

CASH BAR – guests pay for each drink they order

DRINK TICKETS

Pre-paid drink tickets are priced at 9 each, plus tax and service charge. They must be paid in full prior to the event and will include beer, house wine, and call spirits.

There is a 50 drink ticket minimum for all events.

ALL YOU CAN ENJOY

Priced per adult guest, 21 and over. Add a Specialty Cocktail to any package for 5 per guest.

PREMIUM – 25/one hour – 35/two hours – 10/each additional hour

CALL – 21/one hour – 30/two hours – 5/each additional hour

ONLY BEER, WINE, & SODA – 18/one hour – 24/two hours – 5/each additional hour

Bar Packages are available for 25-250 guests, from 1 to 6 hours. There is a \$1000 minimum for all bar services. Packages are for events held at the Day Block Event Center.



FOOD

Day Block Catering serves parties of 25-250. Whether a corporate function, wedding reception, or family celebration, our catering services can help make your event a truly unique and quality celebration.

ENTRÉES

Served with buns, sauces, toppings, and 2 side choices.

1 ENTRÉE – 34 per guest

2 ENTRÉES – 40 per guest

3 ENTRÉES – 46 per guest

Buffet style service

SIDE CHOICES

Coleslaw, Garlic Mashed Potatoes, Fresh Fruit, Garlic Knots, Pub Pretzels, Mixed Greens Salad, House Caesar Salad, Chips

Additional side add on - 4

MAIN DISHES

Chimi Chicken – grilled chicken breast or thigh with fresh chimichurri

Beef Brisket – braised beef with BBQ and chimichurri sauces

Grilled Sausage Tortellini and Cheese – grilled sausage links with tortellini noodles topped w/ a house made mornay sauce, bread crumbs and a fresh herb mixture

Bacon Wrapped Pork Tenderloin with Sweet Soy Sauce

Grilled Chicken with Peach Cucumber Salsa

Vegan and Vegetarian options available upon request

SNACKS & PLATTERS

Priced per guest (min. order of 6 per item)

BUILD YOUR OWN SLIDER SANDWICHES – 8 (2 per order)

Carolina BBQ Pulled Pork – braised pork with Carolina BBQ sauce and coleslaw (may substitute chicken)

Chimi Chicken – grilled chicken, avocado, chimichurri sauce, provolone, spinach, brioche bun

Mexican Pulled Pork – braised pork, red onion, avocado, cilantro, jalapeno and pepper jack cheese

PUB PRETZELS – with beer mustard & beer cheese – 7 (1 pretzel, cut into smaller pieces for easy serving)

PICKLE FLIGHT – 4 varieties of assorted pickled vegetables – 4 (1 of each)

WARM PITA & HUMMUS – sliced pita bread served with a classic tahini blend hummus – 4 (2 pieces of pita bread)

BRUSCHETTA – burrata cheese, roasted heirloom tomato, basil, balsamic reduction, served on halved crostini bread – 6 (4 pieces)

VEGGIE CRUDITÉ – assorted raw seasonal veggies served with ranch & hummus | gluten free – 6 (6 oz)

LOCAL GOURMET CHEESE PLATTER – five varieties of cheeses – 6 (4 oz)

FRESH FRUIT PLATTER – with seasonal berries and sliced fruit – 6 (6 oz)

DEVILS ON HORSEBACK – dates, goat cheese, bacon, sriracha syrup – 6 (4 pieces)

MIXED GREEN SALAD – mixed greens, house made beer vinaigrette, apple, walnut & goat cheese – 5 (single serving)

CLASSIC CAESAR SALAD – anchovy-egg yolk dressing, parmesan, crouton – 5 (single serving)

GRILLED ASPARAGUS – sautéed with fresh garlic and brown butter, served with lemon wedges – 8 (5 pieces)

ROASTED BRUSSEL SPROUTS – olive oil sautéed with fresh pepper – 8 (5 pieces)

MEATBALL SKEWERS – slow roasted in apricot infused bbq sauce and served with green and red peppers – 8 (1 skewer, 6 meatballs)

PARMESAN GREEN BEANS – roasted and served with fresh parmesan and thyme – 6 (1 cup)

LOADED MASH POTATOES – garlic mashed potatoes with bacon, cheddar cheese, tangy sour cream and fresh chives – 5 (4 oz)

CRAFT SPECIALTY PIZZAS

8 hearty slices, serves 2-4 guests – 23 each

ELOTE - fire roasted spiced corn, cumin-chili aioli, jalapeno, onion, queso fresco, cilantro, scallion, lime crema | add carnitas: small 2 | large 3

POLLO DIABLO - salsa verde spiced w/ habanero & garlic, chicken, red onions, fresh jalapeño, pepper jack, ghost pepper spice, Sriracha mayo (very spicy!)

NACHO DONKEY - cheddar, fresh jalapeño, onions, black beans, avocado, donkey chips, cilantro, sour cream drizzle

BUFFALO CHICKEN - Carolina reaper sauce, chicken, cheddar, mozzarella, blue cheese crumbles, fresh celery

TACO TRUCK - carnitas, cilantro, fresh jalapeño, onion, queso fresco, salsa verde, lime

CAROLINA BBQ - Sweet Baby Ray's BBQ, roasted chicken, white onion, mozzarella, cheddar, ranch drizzle

TUSCAN - cream sauce, garlic, mozzarella, parmesan, fresh basil, honey

GREEK GODDESS - marinara, feta, spinach, garlic, green olives, black olives, artichoke hearts, balsamic reduction

CRAB RANGOON PIZZA - cream cheese, crab meat, scallion, fried wontons, gochujang sweet chili sauce

BANH MIZZA - gochujang mayo, Vietnamese pork, scallion, pickled slaw, cilantro & maple-soy glaze

ITALIAN QUEEN - marinara, garlic sea salt, basil, heirloom tomatoes, burrata cheese & balsamic reduction

BACON CHEESEBURGER - tomato aioli, bacon, ground beef, aged cheddar, lettuce, heirloom tomatoes, house-made pickles

BUILD YOUR OWN

Customize it! – base 14 | each topping 3

PEPPERONI, SAUSAGE, HAM, CHICKEN, BACON, CARAMELIZED ONION, SPINACH, MUSHROOM, GREEN PEPPER, GARLIC, BLACK OLIVES, GREEN OLIVES, JALAPENO, RED ONION, ARTICHOKE HEARTS, PINEAPPLE, GOAT CHEESE, PARMESAN, CHEDDAR, FETA

*DAY BLOCK MAY ENFORCE A LIMIT ON PIZZA ORDERS DEPENDING ON TIME OF DAY AND TYPE OF PIZZA

ADDITIONAL SERVICES & FEES

COFFEE STATION - includes, cream, and sweetener - \$150 (1 gallon, additional gallons \$100)

ROOM FLIP - removing seating after ceremony and setting up tables and chairs for reception - 350

SERVICE CHARGE - 22% service charge (taxable) or 30% service charge for all glassware service (except water glasses, reusable plastic)

TAXES - Minnesota / Minneapolis taxes are approximately 11.5% food, 13.5% for liquor

WE'RE HERE TO HELP! PLEASE CONTACT US BELOW

Please call or email for a quote!

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