

# 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 7-9

## 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.*



# 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 (on the side)

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 per serving)

**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

PLEASE NOTE: WE CAN ONLY PRODUCE A MAXIMUM OF 20 PIZZAS PER EVENT!

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**

## 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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