



TAP ROOM 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 trendy, modern space.

- BEER -

Franks Red Ale 6
Stadium Blonde 6
Leonard Day IPA 7
Citra Pale Ale 6
Rotating Seasonal 6-7

- WINE -

Pavao Vinho Verde 7
Canoe Ridge Pinot Grigio 8
Alexander Valley Chardonnay 9
Wither Hills Sauvignon Blanc 9
Villa Pozzi Nero D'Avola 7
McNab Cabernet 12
Tomero Malbec 11
Chic Cava Brut 7
Enza Prosecco 9
Canoe Ridge Rose 10
Bottled Cider 7-8

- SPIRITS -

Northshore 8 & Midwest Vodka 7
Northshore 8 & Midwest Gin 7
Bulleit Rye Whiskey 8
4 Roses Bourbon Whiskey 7
The Glenlivet Scotch Whisky 11
Jameson Irish Whiskey 7
Old Grand Dad Bourbon Whiskey 7
Goslings Black Rum 8
Angostura White Rum 7
Shipwreck Spiced Rum 7
El Nivel Tequila 9
El Jimador Silver Tequila 7
Copper & Kings Brandy 8
Cedar Ridge Brandy 11
Brady's Irish Cream 7
Luxardo 7
Orange Liqueur 7

- BEVERAGE OPTIONS -

HOSTED BAR

Bartenders ring in each drink ordered onto one hosted tab. The hosted tab will need to be closed out by the client at the end of the event.

CASH BAR

Guests pay for their own drinks.

DRINK TICKETS

Pre-paid Drink Tickets are priced at 7.00 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. Drink tickets are non-refundable. There is a **50 drink ticket minimum** for all events.

GROWLERS & CANS OF OUR BEER

Available for purchase! Please plan to order at least 10 days prior to your event. Growlers & Cans are the only Day Block beverages that may be served without a Day Block Bartender pouring.
15.00 to fill + 5.00 deposit for growler

Please direct any inquiries about food and beverage to Brittany
bwehrli@dayblock.com • 612-617-7793 x2



FOOD

Day Block Catering serves parties of 25-100 in our Tap Room. Whether a corporate function, wedding rehearsal, or family celebration, our catering services can help make your event a truly unique and quality celebration.

SNACKS & PLATTERS

Priced per serving

BUILD-YOUR-OWN SLIDERS – BBQ Pork or Chicken, Korean Beef, Mexican Pork – 5.50

SPICY BACON NUTZ – (gf) candied bacon, spiced roasted peanuts – 5.00

GARLIC KNOTS WITH MARINARA – house-made dough in garlic butter – 1.25

HAND TIED PUB PRETZELS – with beer mustard & beer cheese – 3.50

PICKLE FLIGHT – three varieties of pickled vegetables – 1.75

BACON FLIGHT – three varieties of bacon and sauces – 3.75

BRUSCHETTA – burrata cheese, roasted cherry tomato, basil, balsamic reduction, served on halved crostini bread – 2.35

ROASTED VEGETABLE PLATTER – carrots, asparagus, red bell pepper, zucchini, yellow squash, with aioli – 4.50

LOCAL GOURMET CHEESE PLATTER – five varieties of cheeses – 6.50

FRESH FRUIT PLATTER – with seasonal berries and sliced fruit – 4.50

SAUSAGE PLATTER – hot links and cheddar links with onions and peppers, served with beer mustard & beer cheese – 4.25

CHICKEN SATAY – seasoned and soy marinated chicken breast skewers served with peanut dipping sauce – 3.00

MARINATED TOFU SKEWERS – BBQ, jerk, or chimi, with peppers – 3.50

DEVILS ON HORSEBACK – dates, goat cheese, bacon, sriracha french toast syrup – 1.85

MIXED GREEN SALAD – mixed greens, house made beer vinaigrette, apple, walnut & goat cheese – 3.50

CLASSIC CESAR SALAD – anchovy-egg yolk dressing, parmesan, crouton – 2.50

STUFFED MUSHROOMS – garlic, shallots, roasted red peppers, spinach, lemon zest & juice, roasted crushed walnuts, balsamic reduction | vegan & gluten free – 3.50

GRILLED ASPARAGUS – marinated in olive oil, shallots, garlic, lemon zest & juice | vegan & gf – 3.50

WARM PITA & HUMMUS – sliced pita bread served with a classic tahini blend hummus – 4

VEGGIE CRUDITÉ – assorted raw seasonal veggies served with ranch & hummus | gluten free – 4.50

CRAFT PIZZAS MAXIMUM 30 PIZZAS PER EVENT – MAXIMUM 12 PIZZAS PER HOUR

SPECIALTY

8 hearty slices, serves 2-4 guests – 23.00 each

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

TACO TRUCK – carnitas, cilantro, fresh jalapeno, onion, cotija cheese, salsa verde

CAROLINA BBQ – Carolina style BBQ sauce, chicken, bacon, cheddar, coleslaw

LEVIATHAN – harissa, pulverized ghost pepper, jalapeno, jerk chicken, onion, pepper jack, Sriracha mayo (SPICY!!)

GREEK GODDESS – marinara, feta, spinach, garlic, green olives, kalamata olives, artichoke hearts, balsamic reduction

ARGENTINIAN VEGETARIAN – blend of portabella, hen-of-the-woods, enoki & oyster mushrooms, chimichurri, feta, balsamic reduction (add chorizo for 3.00)

CHICKEN BACON ARTICHOKE – jalapeno artichoke spread, grilled chicken, bacon, 5-cheese blend, parmesan, scallions

ITALIAN QUEEN – marinara, garlic sea salt, fresh basil, roasted cherry tomatoes, burrata cheese & balsamic reduction

K-POP – k-pop sauce, Korean beef brisket, kimchi, peanut sauce, cilantro, scallion

BUILD YOUR OWN

Small – 9, each topping 2.00

Large – 14, each topping 3.00

Pepperoni, sausage, ham, chicken, bacon, caramelized onion, spinach mushroom, green pepper, garlic, black olives, green olives, jalapeno red onion, pineapple, goat cheese, parmesan, cheddar, feta, artichoke hearts



**OUR PHILOSOPHY IS SIMPLE –
SUPPORT LOCAL, TRANSFORM INGREDIENTS & INVEST IN GOOD TIMES!**

GENERAL POLICIES

CONTRACT It is the client's responsibility to ensure all details of the event are included on the Event Order. The Event Order will include a quoted dollar amount of catering and beverage services. The deposit and signed contract must be taken care of **no later than 10 days before the event date**. The Event Order will detail the start and end times, menu items, staffing requests and additional details.

PAYMENTS AND DEPOSIT to begin the deposit process, Day Block Brewing Company will require a proposal of services providing a total dollar amount of estimated service. Payments and deposits for all events must be made in accordance with the catering policies.

Payments should be made to:

Day Block Brewing Company – Attention: Catering & Beverage Services

1105 South Washington Ave – Minneapolis – MN – 55415

TAX All catered events are subjected to applicable sales tax of 11.025% & liquor tax of 13.525%.

CANCELLATION Cancellations made prior to 45 days in advance of an event date will result in a full refund of payment with the exception of any room rental fees. Cancellations made 45-30 days prior to the event will result in 25% of the paid balance being forfeited by the customer as provision for liquidated damages. Cancellations made less than 30 days prior to the event will result in 50% of the paid balance forfeited by the customer as provision for liquidated damages. Cancellations made less than 14 days prior to the event will result in 100% of the paid balance forfeited by the customer as provision for liquidated damages.

SERVICE CHARGE A Service Charge will be added to all catered events. A 22% service charge will be included in the final payment amount. Service charges will be added to cash bars where the minimum is not met. Sales tax is applicable to Service Charges. Service Charges are the sole property of Day Block Brewing Company, who holds all right to their use and distribution.

CONTRACTUAL AGREEMENT Once the contract has been signed, it is official as stated. Any changes must be in writing and will constitute signing of new contract. The old contract is void.

CLEAN-UP AND SET-UP Day Block Brewing Company will begin the general set-up of tables, chairs and bar areas no earlier than 3 hours prior to the start of an event. Our service includes set-up and clean-up of the buffet food tables and removal of trash from the guest tables.

MENU CHANGES/MODIFICATIONS: Any menu changes or modifications must be in writing and may be subject to a modification fee depending on the time the change or modification was received. No verbal, voice mail or email changes or modifications will be accepted. Any self-alterations made to the contract will void the contract and not be accepted.

LEFTOVERS The Minnesota Department of Health and our general policies do not permit clients or guests to take any food from the building after service. Day Block Brewing Company will not serve food which has been displayed on buffets for over 2 (two) hours' time. Any leftover food will be discarded immediately upon the conclusion of the event.

PLEASE NOTE: ALL PRICES ARE SUBJECT TO CHANGE DUE TO FLUCTUATING MARKET PRICES.

Catered pricing is guaranteed within 90 days of an event with an event deposit.