

# 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

Franks Red Ale 7  
Stadium Blonde 7  
Leonard Day IPA 7  
Citra Pale Ale 7  
Seasonal 6-8  
Assorted Cider 7-8

## WINE

### White

Macabeo, Calabuig, Spain (house) 7  
Pinot Grigio, Daisy, Washington 9  
Chardonnay, Butter, California 10

### Red

Tempranillo, Calabuig, Spain (house) 7  
Pinot Noir, Golden, Monterey 9  
Cabernet, Klinker, Lodi 12

\*more options available than listed

## SPIRITS

We carry a variety of all spirits from our high end rails to our top shelf. 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

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.

### 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** – 20/one hour – 28/two hours – 5/each additional hour

**ONLY BEER, WINE, & SODA** – 16/one hour – 2/two hours – 5/each additional hour

### 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.

### GROWLERS & CANS OF OUR BEER

Available for purchase - please note offsale purchases cannot be used towards minimums at the end of the event, only at pre-order.

Please plan to order at least 10 days prior to your event.



# 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 our house-made pickled veggies

**1 ENTRÉE** – 20 per guest

**2 ENTRÉES** – 34 per guest

**3 ENTRÉES** – 40 per guest

Buffet style service

## BUILD YOUR OWN SANDWICHES

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

## MAIN DISHES

Chimi Chicken – grilled chicken breast or thigh with fresh chimichurri

Beef Brisket – braised beef with BBQ and chimichurri sauces

Grilled Sausages – hot links and cheddar links with peppers and onions, sliced, beer mustard and beer cheese sauces

Chicken Satay – soy marinated chicken breast served with peanut sauce

## SIDES – 4 each

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

## SNACKS & PLATTERS

Priced per serving

**BUILD YOUR OWN SLIDER SANDWICHES** – BBQ Pork or Chicken, Chimi Chicken, Mexican Pork – 8 (2 per order)

**SPICY BACON NUTZ** – candied bacon, spiced roasted peanuts | gluten free – 5

**GARLIC KNOTS WITH MARINARA** – house-made dough in garlic butter – 5

**PUB PRETZELS** – with beer mustard & beer cheese – 3.50

**PICKLE FLIGHT** – assorted pickled vegetables | vegan & gluten free – 2

**BACON FLIGHT** – three varieties of bacon and sauces – 8

**WARM PITA & HUMMUS** – sliced pita bread served with a classic tahini blend hummus – 6

**BRUSCHETTA** – burrata cheese, roasted heirloom tomato, basil, balsamic reduction, served on halved crostini bread – 6

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

**LOCAL GOURMET CHEESE PLATTER** – five varieties of cheeses – 8

**FRESH FRUIT PLATTER** – with seasonal berries and sliced fruit – 6

**SAUSAGE PLATTER** – hot links and cheddar links with onions and peppers, served with beer mustard & beer cheese – 6

**CHICKEN SATAY** – soy marinated chicken breast skewers served with peanut sauce – 5

**DEVILS ON HORSEBACK** – dates, goat cheese, bacon, sriracha syrup – 6

**MIXED GREEN SALAD** – mixed greens, house made beer vinaigrette, apple, walnut & goat cheese – 5

**CLASSIC CESAR SALAD** – anchovy-egg yolk dressing, parmesan, crouton – 5

## 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!)

**CHICKEN BACON ARTICHOKE** - jalapeño artichoke spread, chicken, bacon, mozzarella, parmesan, scallion

**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** - Carolina style bbq sauce, chicken, bacon, cheddar, coleslaw

**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

## 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

## WE'RE HERE TO HELP! PLEASE CONTACT US BELOW

Please call or email for a quote!

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