

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 beer 7-9

WINE

White

Honoro, Spanish (house)
Pinot Grigio, Daisy, Washington
Sauv Blanc, Riley's

Red

Klinker Brick, CA (house)
Pinot Noir, Golden, Monterey
Klinker Cabernet, 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

Bar Packages are available for 25-300 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 25-300. 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 *includes 2 side choices*.

Single entrée per person, choosing multiple entree's provide choice of entrées to guests, not the selection of multiple entrees per guest. Each guest is offered a single entrée.

1 ENTRÉE – 36 per guest

2 ENTRÉES – 42 per guest

3 ENTRÉES – 50 per guest

SIDE CHOICES

(additional side - add 4 per side)

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

MAIN DISHES

Chimi Chicken – grilled chicken breast or thigh with fresh chimichurri

Beef Brisket – braised beef with BBQ and chimichurri sauces

Tortellini and Cheese – tortellini noodles topped w/ a house made mornay sauce, bread crumbs, fresh herbs

Bacon Wrapped Pork Tenderloin with Sweet Soy Sauce

Grilled Chicken with Peach Cucumber Salsa

Vegetarian Lasagne (+2 per guest)

Tortellini with Pesto and Roasted Veggies

SNACKS & PLATTERS

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

BUILD YOUR OWN SANDWICHES – 12

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

MAC 'N CHEESE – 4 cheese blend (minimum 40 servings) – 9

TATER TOT HOT DISH – ground Angus beef, veggies, cheese, and tots (can be made vegetarian - minimum 40 servings) - 9

PUB PRETZELS – with beer mustard & beer cheese – 7 (single pretzel cut into bite size pieces)

PICKLE FLIGHT – 3 varieties of assorted pickled vegetables – 5

WARM PITA & HUMMUS – sliced pita bread served with a classic tahini blend hummus – 5

BRUSCHETTA – burrata cheese, roasted heirloom tomato, basil, balsamic reduction, served on halved crostini bread – 6 (2 pieces)

VEGGIE CRUDITÉ – assorted raw seasonal veggies served with ranch & hummus | gluten free – 6 (4 oz)

GOURMET CHEESE PLATTER – five varieties of cheeses – 7 (4 oz)

FRESH FRUIT PLATTER – with seasonal berries and sliced fruit – 6 (4 oz)

DEVILS ON HORSEBACK – dates, goat cheese, bacon, sriracha syrup – 6 (3 pieces)

MIXED GREEN SALAD – mixed greens, house made beer vinaigrette, apple, walnut & goat cheese – 6

CLASSIC CAESAR SALAD – anchovy-egg yolk dressing, parmesan, crouton – 6

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

ROASTED BRUSSEL SPROUTS – olive oil sautéed with fresh pepper – 8 (4 pieces)

MEATBALLS – slow roasted in apricot infused bbq sauce and served with green and red peppers – 8 (6 oz)

PARMESAN GREEN BEANS – roasted and served with fresh parmesan and thyme – 7 (4 oz)

LOADED MASH POTATOES – garlic mashed potatoes with bacon, cheddar cheese, tangy sour cream and fresh chives – 6 (4 oz)

HAND CRAFTED SPECIALTY PIZZAS

8 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!)

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

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

*a limit of no more than 20 pizzas for an event may be enforced due to capacity and timing issues.

ADDITIONAL SERVICES & FEES

COFFEE STATION - One gallon of organic coffee, cream, and sweetener - \$150 per gallon, Unlimited \$350

ROOM FLIP - removing seating after ceremony and setting up tables and chairs for reception - \$500

SERVICE CHARGES AND TAXES - A 13.5255% Liquor Tax and 11.025% Food and 22% Service Charge Tax will be applied to final check. The 22% Service Charge will be added to your Final Food and Beverage Guarantee and is the sole property of Day Block Brewing Company. A portion of this service charge goes towards staff compensation.

WE'RE HERE TO HELP! PLEASE CONTACT US BELOW

Please call for a quote or visit us at dayblockbrewing.com/contact
612-333-2606

