

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, organic)
The Pinot Project, Pinot Grigio, CA
Rileys Lookout Sauv Blanc New Zealand
Foxglove Chardonnay, CA

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

ENTRÉE SELECTIONS

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 – 24.95 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 15.95 | 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

