



# 20 **BREW** 23 **CATERING** **& EVENTS** FARGO, ND 2025

Brew Catering & Events specializes in creating memorable events. We set ourselves apart with ND Nice hospitality & chef-driven menus from a scratch kitchen. Sit back, relax, and enjoy yourself while we take care of you and your guests!

Brew catering & events || 701.369.0333 || [eventsebrewcatering.com](http://eventsebrewcatering.com)

1213 NORTHERN PACIFIC AVENUE SUITE 101  
FARGO, ND 58102

\$350 ORDERING MINIMUM || ALL ITEMS ARE SUBJECT TO SALES TAX & 20% SERVICE CHARGE

# BREAKFAST ALA CARTE

handhelds    priced per person

## **BACON EGG AND CHEESE SANDWICH**

served on a homemade bagel, housemade pickles and sriracha aioli on the side - 13

## **SAUSAGE EGG AND CREAM CHEESE SANDWICH**

served on a focaccia bun with whipped dill cream cheese and housemade pickles on the side - 14

## **BREAKFAST BURRITOS**

Scrambled eggs, sausage, tater tots, cheddar cheese, peppers, onions, black beans, and beer cheese. served with chipotle aioli on the side - 14

egg custards    served with seasonal greens

## **EGG BAKE (GF, V)**

serves 24

assorted roasted vegetables and cheese baked in a savory custard - 100

## **EGG BENEDICT BAKE**

serves 24

english muffin & ham, baked in a savory custard and topped with hollandaise - 140

## **WHOLE QUICHE (V)**

serves 4-6

roasted cherry tomatoes, spring broccoli, green onions, and harissa - 50

GF - Gluten Free  
V - Vegetarian  
V+ - Vegan  
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# BREAKFAST ALA CARTE

## byo breakfast spreads

### **BASIC B (GF)**

scrambled eggs, smashed russets, homemade sausage patties, fresh fruit, seasonal greens - 15 per person

### **BAGELS AND FIXIN'S**

serves 12

homemade everything bagels, hot smoked salmon, gravlax, housemade pickles, shaved onion, tomatoes, capers, whipped dill cream cheese, lingonberry whipped cream cheese - 100

## sides serves approximately 12

### **SEASONAL GREENS (GF, DF, V+)**

served with lemon vinaigrette - 40

### **SMASHED RUSSETS (V)**

served with chimi herb butter - 70

### **MISO & MAPLE BROWN BUTTER SWEET POTATOES (V,N)**

with fried sage and walnuts - 70

### **FRESH FRUIT PLATTER (GF, V)**

seasonal fresh fruit and whipped cheesecake spread - 60

### **BACON (GF)**

black pepper and maple glaze - 30

### **HOUSEMADE SAUSAGE PATTIES (GF)**

smoked and seasoned - 30

### **SMOKED HAM STEAKS (GF)**

cranberry bbq glaze - 25

# BREAKFAST ALA CARTE

fresh baked & sweets priced per dozen

**OVERNIGHT OATS (GF, DF, N, V+)**

almond milk soaked oats with raisins and seasonal fruit, topped with pepitas and maple syrup - 72

**YOGURT PARFAIT (V, N)**

greek yogurt with seasonal fruit, housemade jam, and granola - 80

**CARAMEL PECAN ROLLS (V, N)**

homemade caramel sauce and chopped pecans - 75

**CINNAMON ROLLS (V)**

with cream cheese icing - 55

**ORGANIC BLUEBERRY MUFFINS (V)**

topped with streusel crumble - 60

**LEMON MUFFINS (V)**

filled with lemon curd - 60

**CHOCOLATE HAZELNUT MUFFINS (V, N)**

homemade with toasted hazelnuts - 60

**BAGELS & SPREADS**

served with seasonal spreads - 40

# LUNCH

## taco or burrito bowl buffet priced per person

**ONE PROTEIN - 15**  
**TWO PROTEIN - 18**  
**THREE PROTEIN - 21**

### PROTEIN OPTIONS

**birria** served with sriracha aioli (GF)

**verde chicken** served with chipotle aioli (GF)

**gochujang glazed pulled pork** served with cabbage slaw (GF)

**cilantro lime white fish** served with cilantro peno aioli (GF)

**harissa glazed sweet potato** served with cumin crusted pepitas (GF, DF, V+)

### INCLUDED IN BUFFET

cerveza  
braised pinto beans  
lime cilantro rice  
lime wedges  
pickled jalapeños  
queso fresco  
cilantro onion blend  
house salsa  
lime cumin crema

### CHOOSE ONE

corn tortillas  
flour tortillas  
bowls

### ADD ONS

**serves approximately 25**

housemade chips & salsa (GF, DF, V+) - 40

housemade chips & queso (GF, V) - 60



# LUNCH

## sandwich buffet priced per person

### **SMOKED PULLED PORK OR CHICKEN**

served with house cranberry bbq sauce, housemade pickles, martin potato roll, kettle chips, seasonal macaroni salad - 16

### **SLOPPY JOES**

martin potato roll, homemade pickles, kettle chips, seasonal macaroni salad - 14

### **OPEN-FACED HOT BEEF SANDWICH**

served with house white bread, sweet onion gravy, and whipped mashed potatoes - 16

### **OPEN-FACED HOT TURKEY SANDWICH**

served with house white bread, turkey-herb gravy, and whipped mashed potatoes - 14

## sides

### **KETTLE CHIPS (GF, V)**

per person - 3

### **FRESH FRUIT PLATTER (GF, V)**

serves approximately 24 - 100

### **SEASONAL MAC SALAD**

per gallon - 40

### **HOUSE SALAD (GF, V)**

per person

mixed greens, cherry tomatoes, cucumber, asiago cheese, honey vinaigrette - 4

### **KALE CAESAR**

per person

kale blend, housemade croutons, parmesan, housemade caesar dressing - 4

### **MAC & CHEESE (V)**

per person - 5

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# LUNCH

## pasta buffet priced per person

served with focaccia garlic bread and kale caesar salad

### **BOLOGNESE**

blend of beef & pork with pecorino cheese and rigatoni noodles - 18

### **WHITE CHEDDAR AND SMOKED CHICKEN PASTA**

roasted broccoli, white herb cheddar sauce, rotini noodles - 28

### **SMOKED GOUDA MAC & CHEESE (V)**

toasted rice panko, chives, and rotini noodles - 20

### **SUNDRIED TOMATO PESTO PASTA (V)**

sundried tomatoes, spinach, zucchini, pecorino, and penne noodles - 25

## pre-built buffet priced per person

### **SWEDISH MEATBALL BUFFET (GF)**

served with smoked gouda mashed potatoes and roasted green beans - 23

### **TATER TOT HOTDISH BUFFET (GF)**

includes dinner rolls and house salad with honey vinaigrette - 20

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# LUNCH

## boxed sandwiches priced per person

comes with fruit, chips, and homemade treat  
maximum of 3 choices per event

### ITALIAN HERO

capicola, ham, mortadela, shredded lettuce, tomato, provolone, shaved onion, italian dressing, tapenade, hoagie bun - 19

### SMOKED CHICKEN SALAD (N)

pickled apple, tomato, mixed greens, candied pecans, focaccia bun - 15

### TURKEY CLUB

smoked turkey, bacon, tomato, mixed greens, cranberry aioli, sourdough bread - 16

### SMOKED CARROT (V)

hummus, shaved carrots, pickled slaw, focaccia - 16

### LOX SANDWICH

gravlax, tomato, capers, dill whipped cream cheese, pickled red onion, microgreens, housemade everything bagel - 20

### PASTRAMI

dijonaise, pickled slaw, homemade pickles, rye bread - 21

### SMOKED CHICKEN CAESAR WRAP

kale, caesar dressing, parmesan crisp - 17

### GARDEN WRAP (DF, V+)

seasonal hummus, greens, cucumbers, tomato, bell pepper, spinach wrap - 15

## boxed salads priced per person

comes with homemade treat

### HOUSE SALAD (GF, V)

mixed greens, cherry tomatoes, cucumber, asiago cheese, honey vinaigrette - 14

### KALE CAESAR

kale blend, housemade croutons, parmesan, housemade caesar dressing - 14

### SWEET POTATO & QUINOA SALAD (GF, V)

mixed greens, roasted sweet potatoes, dried cranberries, toasted pecans, feta, honey vinaigrette dressing - 16

### CHEF'S CHOICE GREENS (V)

served with house vinaigrette - 13

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# LUNCH

## sandwich platters per 16 half sandwiches

### ITALIAN HERO

capicola, ham, mortadela, shredded lettuce, tomato, provolone, shaved onion, italian dressing, tapenade, hoagie bun - 80

### SMOKED CHICKEN SALAD (N)

pickled apple, tomato, mixed greens, cranberry wild rice bread - 80

### TURKEY CLUB

smoked turkey, bacon, tomato, mixed greens, cranberry aioli, sourdough bread - 60

### SMOKED CARROT (V)

hummus, shaved carrots, pickled slaw, foccacia - 45

### LOX SANDWICH

gravlax, tomato, capers, dill whipped cream cheese, pickled red onion, microgreen, housemade everything bagel - 90

### PASTRAMI

dijonaise, pickled slaw, homemade pickles, rye bread - 90

### SMOKED CHICKEN CAESAR WRAP

kale, caesar dressing, parmesan crisp - 60

### GARDEN WRAP (DF, V+)

seasonal hummus, greens, cucumbers, tomato, bell pepper, spinach wrap - 50

## salad platters serves approximately 16 people

### HOUSE SALAD (GF, V)

mixed greens, cherry tomatoes, cucumber, asiago cheese, honey vinaigrette - 40

### KALE CAESAR

kale blend, housemade croutons, parmesan, housemade caesar dressing - 50

### SWEET POTATO & QUINOA SALAD (GF, V)

mixed greens, roasted sweet potatoes, dried cranberries, toasted pecans, feta, honey vinaigrette dressing - 80

### CHEF'S CHOICE GREENS (V)

served with house vinaigrette - 40

# HORS D'OEUVRES

## hot bites per dozen

### **JALAPEÑO POPPERS (GF)**

rice panko, blackberry serrano glaze, cream cheese bacon filling, micro cilantro - 40

### **LOADED TATER TOTS (GF, V)**

cheddar and chives, served with mustard creme fraise - 35

### **ARANCINI (V)**

fried risotto stuffed with smoked gouda, served with red pepper coconut curry sauce - 40

### **STUFFED MUSHROOMS (GF)**

stuffed with wild rice and housemade sausage - 35

### **CRAB RANGOON BEIGNETS (GF)**

gochugaru honey chili crunch - 45

### **CHICKEN WINGS (GF)**

minimum of 2 dozen - includes ranch & gorgonzola dip  
braised & grilled with your choice of the following sauces: blackberry serrano, gochujang, cranberry bbq, or buffalo - 35

### **BBQ BRISKET BURNT ENDS (GF, DF)**

minimum of 2 dozen  
glazed in house bbq and dusted in house bbq dry rub - 50

## homemade cocktail meatballs per dozen minimum of 2 dozen per event

### **HOMEMADE MEATBALLS (GF)**

smoked beef & pork blend, wild rice, smoked gouda, tossed in cranberry bbq sauce - 24

### **SWEDISH MEATBALLS (GF)**

mushroom gravy, topped with lingonberries and microgreens - 24

### **TURKEY FLORENTINE (GF)**

spinach, asiago, tossed in preserved lemon cream sauce - 26

### **CHICKPEA "MEATBALLS" (GF, DF, V+)**

coconut curry sauce and topped with green onions - 26

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# HORS D'OEUVRES

chilled bites per dozen

## **BLACK TIGER SHRIMP COCKTAIL SHOOTERS (GF)**

served with horseradish cocktail sauce and lemon wedge, 3 shrimp per shooter - 100

## **POACHED PEAR BURRATA CROSTINI (V)**

poached pear, burrata, chili crisp honey, micro arugula, white peach balsamic - 80

## **FIG & GOAT CHEESE CROSTINI**

fried prosciutto, whipped goat cheese, fig jam, thyme - 80

## **BEET BRINED DEVEILED EGGS (GF, V)**

topped with capers and fresh dill - 30

## **BLOODY MARY DEVEILED EGGS (GF)**

tajin, candied bacon, cornichons, fresh dill - 35

## **PINWHEELS**

choose your filling: turkey cheddar bacon, smoked salmon, cornichon pickle (V) - 35

## **SHRIMP SPRING ROLLS (GF, N)**

carrot, cucumber, mint, basil, poblano, daikon radish, and greens served with house peanut sauce and citrus chimichurri - 30

## **TOFU SPRING ROLLS (GF, DF, V+, N)**

carrot, cucumber, mint, basil, poblano, daikon radish, and greens served with house peanut sauce and citrus chimichurri - 30

# HORS D'OEUVRES

platters serves approximately 24

## **VEGETABLE PLATTER (GF, V)**

fresh cut crudites served with almond romesco and gorgonzola dill dip - 90

## **FRESH FRUIT PLATTER (V)**

seasonal fresh fruit and whipped cream cheese dip - 100

## **CHARCUTERIE BOARD**

5 artisan cheeses and 3 charcuterie meats served with crackers and seasonal accoutrements such as: jam, mustard, dried fruit, olives, and nuts - 175  
add gluten free crackers - 25

between bread per dozen  
minimum of 2 dozen per event

## **MINI BURGERS**

bacon & peach chutney, arugula, stout aioli, housemade pickles, brioche bun, skewered with a homemade pickle - 75

## **COCKTAIL SLIDERS**

variety of ham & cheddar and turkey & swiss on brioche buns, skewered with a housemade pickle and served with mayo & mustard - 35

## **FRIED CHICKEN BAO BUN**

buttermilk fried chicken, kimchi buffalo sauce, and cabbage slaw - 80

## **SMOKED CARROT SLIDER (DF, V+)**

hummus, shaved carrots, pickled slaw on focaccia, skewered with a homemade pickle - 35

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# HORS D'OEUVRES

dips serves approximately 24  
add gluten free crackers - \$25

## **BAKED BRIE (V, N)**

served with seasonal jam, nuts, and toasted baguette - 90

## **SPINACH DIP (V)**

served hot with toasted baguette - 85

## **CARMELIZED BACON & ONION DIP**

served hot with toasted baguette - 100

## **CORNICHON PICKLE DIP (V)**

served chilled with bagel chips - 60

## **SMOKED SALMON DIP**

served chilled with bagel chips - 70

## **PIMENTO CHEESE DIP (V)**

served chilled with bagel chips - 60

## **HOMEMADE CHIPS & QUESO (GF, V)**

tajin & lime seasoned chips - 70

## **HOMEMADE CHIPS & SALSA (GF, DF, V+)**

tajin & lime seasoned chips - 40

# DINNER

all dinners come with fresh rolls, whipped roasted garlic & herb butter, one salad, one starch, and one vegetable. Please choose one from each category.

More than one plated entree is an additional \$2 per person. Vegetarian/vegan options do not count as an additional option.

## entrees

### chicken

#### **ROASTED AIRLINE CHICKEN BREAST (GF, DF)**

chicken jus and lemon gremolata

suggested sides: midwest wild rice pilaf & green beans

buffet - 25 / plated - 30

#### **CHICKEN ROULADE (GF)**

almond romesco in a ragu sauce

suggested sides: smashed rustic potatoes & asparagus

buffet - 22 / plated - 27

### pork

#### **PORK LOIN (GF)**

honey dijon glaze and peach & apple cutney

suggested sides: smoked gouda mashed potatoes & green beans

buffet - 23 / plated - 28

#### **PORK TENDERLOIN MEDALLION (GF, DF)**

smoked cumin crusted topped with salsa verde and marinated cannellini beans

suggested sides: succotash & scalloped potatoes

buffet - 25 / plated - 30



# DINNER

## entrees

### beef

#### **SMOKED MEATLOAF WELLINGTON**

cherry basil demi

suggested sides: smoked gouda mashed potatoes & green beans  
plated - 32

#### **SMOKED MEATLOAF (GF)**

cherry basil demi

suggested sides: smoked gouda mashed potatoes & green beans  
buffet - 21 / plated - 26

#### **BRASIED BEEF (GF, DF)**

sweet onion gravy and crispy leeks

suggested sides: smashed potatoes & maple glazed carrots  
buffet - 27 / plated - 32

### fish

#### **MISO BROWN BUTTER SALMON (GF)**

topped with shredded nori and sesame seeds

suggested sides: succotash & midwest wild rice pilaf  
buffet - 24 / plated - 29

#### **MUSTARD AND PRETZEL CRUSTED WALLEYE**

pickled fennel slaw and mustard creme fraise

suggested sides: miso sweet potatoes & asparagus  
buffet - 23 / plated - 28

### vegetarian / vegan plated only

#### **BRAISED CAULIFLOWER QUARTERS (GF, DF, V+)**

cilantro puree and caramelized turnips - 24

#### **SUNDRIED TOMATO PESTO PASTA (V)**

sun-dried tomatoes, spinach, zucchini, pecorino, penne noodles - 25

#### **WILD RICE STUFFED PEPPER (GF, DF, V+)**

cashew cream sauce and rice panko served with grilled maple glazed carrots - 25

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# DINNER

## salads

### **HOUSE SALAD (GF, V)**

mixed greens, cherry tomatoes, cucumber, asiago cheese  
dressing choices: housemade ranch, white peach balsamic, honey vinaigrette, thousand island

### **KALE CAESAR**

kale blend, housemade croutons, parmesan, housemade caesar dressing

### **SWEET POTATO QUINOA (GF, V)**

mixed greens, roasted sweet potatoes, dried cranberries, toasted pecans, feta cheese, honey vinaigrette

### **CHEF'S CHOICE GREENS**

house vinaigrette

## starch

### **SMOKED GOUDA MASHED POTATOES (GF, V)**

**SMASHED RUSTIC POTATOES (GF, V)** herb chimi butter

**SCALLOPED POTATOES (GF, V)** gruyere bechamel

**MIDWEST WILD RICE PILAF (GF, DF, V+)** criasins, pecans, diced sweet potatoes

**MAPLE MISO BROWN BUTTER SWEET POTATOES (GF, V)** fried sage

## vegetable

**GRILLED MAPLE GLAZED CARROTS (GF, V+)**

**GREEN BEANS (GF, V, N)** amaretto vinaigrette

**SUCCOTASH (GF)** beans, corn, sweet potato, bacon, onion

**ROOT VEGETABLE BLEND (GF, V)** roasted with honey & sumac

**CITRUS ASPARAGUS (GF, DF, V+)** sesame ginger vinaigrette



# HOUSEMADE SWEETS

full size per dozen  
minimum of 3 dozen per item

## **BREAD PUDDING (V)**

served warm with caramel - 25

## **DOUBLE LAYER CHOCOLATE CAKE (GF, DF, V+)**

chocolate ganache - 72

## **DOUBLE LAYER HONEY & CREAM CAKE (V)**

sponge cake, honey mousse, honey comb candy - 72

## assorted dessert shooter display

50 shooters - 250  
includes the following flavors:

### **CARROT CAKE**

cream cheese frosting, candied walnuts

### **BANANA PUDDING**

vanilla wafers, whipped cream, banana pudding

### **GERMAN CHOCOLATE**

chocolate buttercream, toasted coconut custard, brownie

### **CHEF'S CHOICE**

## chef's choice assorted mini desserts

per dozen - 36 / gluten free dozen - 42

examples: oatmeal raisin cookies, sugar cookies, chocolate mocha cookies,  
turtle brownies, season berry streusel bar

# ADDITIONAL DETAILS

## **INCLUDED IN ALL CATERERS**

Disposable plates, cutlery, and napkins. Porcelain dishes, silverware, and linens are available at an extra charge.

## **AVAILABLE TO RENT**

Porcelain dishes, silverware, black or white cloth napkins, black or white table linens. Inquire with our sales manager for cost.

## **SPECIAL REQUESTS**

If you have a favorite menu item from one of our concepts or another idea we are happy to work with you to come up with the perfect menu! We will do everything we can to make it happen!

## **DIETARY MODIFICATIONS**

We are well versed with dietary modifications. If you need any modifications we are happy to work with you! Most of our menu items are able to be prepared alternative ways to accommodate dietary needs.

There is a minimum of \$350 to order from our catering menu. All prices are subject to a 7.75% Fargo, 7.5% ND, 7.875% MN, or 8% Wahpeton sales tax & a 20% service fee. Delivery is \$10 within the Fargo/Moorhead area.

To book an event or for any questions, please reach out at  
[events@brewcatering.com](mailto:events@brewcatering.com)  
(701) 369-0333



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