



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

2026

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 || events@brewcatering.com

1213 NORTHERN PACIFIC AVENUE SUITE 101
FARGO, ND 58102

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

BREAKFAST

handhelds priced per person

BREAKFAST BREW-ITO

scrambled eggs, ground sausage, tater tots, cheddar cheese, chipotle aioli, peppers & onions in a flour tortilla - 13

SAUSAGE EGG & CHEESE CROISSANT

custard egg square, savory sausage patty, seasonal pesto & provolone cheese on a flaky croissant - 8

BACON EGG & CHEESE CROISSANT

custard egg square, crisp bacon, chipotle aioli & smoked cheddar on a flaky croissant - 8

YOGURT PARFAITS

vanilla honey greek yogurt layered with fruit compote & crunchy granola
8 - assembled | 7 - build your own buffet style - v

pastries per dozen

MINI CARAMEL ROLLS

caramel rolls finished with a toasted nut medley
- 38 | v | n*

MINI CINNAMON ROLLS

soft rolls with cinnamon sugar and cream cheese icing - 38 | v

ASSORTED PASTRIES

a rotating mix of breakfast pastries & muffins (selection varies seasonally) - 30 | v

BREAKFAST

buffets priced per person

BASIC B

a simple, satisfying classic - perfect for meetings & early mornings - 15

- scrambled eggs - gf | v
- cheesy hashbrown bake - gf | v
- sausage patties - gf | df
- fresh seasonal fruit - gf | df | v+

substitute sausage patties for bacon - 1
choice of bacon or sausages - 2

BREAKFAST TATER TOT HOTDISH

a twist on the midwest classic - 14

- creamy egg & cheese base with maple bourbon sausage and golden tater tots baked until crisp
- chipotle aioli
- fresh seasonal fruit gf | df | v

MINI EGG FRITTATAS

individually portioned frittatas - warm, filling, & very midwest, comes with fresh seasonal fruit - 16

Choose from:

Midwest - sausage, potatoes, onions, spinach, herbs, & provolone in a rich egg custard

Ham & Cheese - black forest ham, smoked cheddar, in a rich egg custard

Veggie - spinach, potatoes, carrots, onions, provolone & herb in a rich egg custard - v

LINCOLN CONTINENTAL BREAKFAST

A light and satisfying morning spread - 13
choose from:

- yogurt parfait - v
- assorted pastries & muffins v | may contain nuts
- fresh seasonal fruit - gf | df | v+

BREAKFAST BOWLS

build-your-own breakfast bowls with hearty toppings and scratch-made sauces - 16

- scrambled eggs - gf | v
- breakfast hash (potatoes, sausage, bacon bits, onions, peppers) - gf | df
- house-made sage country gravy - gf
- shredded cheddar cheese - gf | v
- salsa - gf | df | v+

HORS D'OEUVRES

hot bites per dozen - 2 dozen minimum

MINI CRAB CAKES

golden pan seared crab cakes packed with sweet crab meat, subtle herbs, rice panko & citrus. Served with a tangy remoulade - 72 | gf

LOADED BAKE POTATO

crispy potato bites filled with cheddar cheese, smoked gouda, and chives. Garnished with crispy bacon & seasoned sour cream - 36 | gf

PORK BELLY BURNT ENDS

slow-roasted pork belly glazed with Demon Pig Original BBQ Sauce from Devil's Lake, ND & topped with chives - 54 gf | df

SPINACH & ARTICHOKE BITES

creamy spinach & artichoke filling baked until golden in a crisp phyllo shell - 34 | v

SPANAKOPITA BITES

a savory blend of spinach, feta, garlic, and fresh herbs, baked crisp & golden in a crisp phyllo shell for the perfect two-bite greek classic - 34 | v

BAKED BRIE BITES

warm brie topped with seasonal compote & toasted nuts in a crisp phyllo shell 34 | v | n*

FRENCH ONION BACON BITES

savory caramelized onions with smoky bacon & mushrooms in a crisp phyllo shell - 36

MINI BACON CHEESEBURGER

juicy beef patties topped with bacon, smoked cheddar cheese, house pickle & house burger sauce on a soft slider bun - 75

MINI CHUTNEY BURGER

bacon & peach chutney, arugula, stout aioli, provolone cheese, housemade pickles, on a soft slider bun - 75

THE OG MEATBALLS

housemade meatballs glazed in Demon Pig Original BBQ from Devil's Lake, ND! - 28 | gf

THE SWED MEATBALLS

swedish meatballs seasoned with warm spices tossed in a beef mushroom gravy, topped with lingonberries & microgreens - 28 | gf

SWEET & SPICY GRAPE MEATBALLS

house meatballs glazed with a balanced kick - 28 | gf

CAROLINA GOLD MEATBALLS

house meatballs glazed in Demon Pig Carolina Chaos Mustard Sauce from Devil's Lake, ND! - 28 | gf

HORS D'OEUVRES

chilled bites per dozen - 2 dozen minimum

WHIPPED RICCOTA SMOKED SALMON CROSTINI

creamy ricotta with chili oil, smoked salmon, & cucumber - 42

HUMMUS & ROASTED VEGETABLE CROSTINI

creamy hummus topped with seasonal roasted vegetables, olive oil & za tar - 30 | v+

BRUSCHETTA CROSTINI

seasoned tomatoes, basil, olive oil & balsamic - 34 | df | v+

AVOCACADO & WATERMELON RADISH CROSTINI

fresh avocado puree with crisp watermelon radish, microgreens & chunky kosher salt - 32 | v+

CAPRESE BITE

grape tomato, fresh basil, mozzarella, topped with balsamic reduction - 27 | gf | v

STEAKHOUSE PINWHEELS

roast beef, creamy horseradish, caramelized onions, arugula wrapped in a flour tortilla - 34

MEDITERRANEAN PINWHEELS

hummus, spinach, cherry tomatoes, cucumber, olive oil & oregano wrapped in a spinach tortilla - 27 | v

ANTIPASTO SKEWERS

a colorful, hand-held bite of classic Italian flavors. mozzarella, savory salami, briny olives & cherry tomatoes, finished with oregano and a light balsamic drizzle - 30

DEVEILED EGGS

classic - classic creamy yolk filling topped with paprika & chive - 30 | gf | v

beet brined - bright & colorful! topped with capers and fresh dill - 32 | gf | v

dirty martini - olive forward filling with briny notes & topped with olive and paprika - 32 | gf | v

mexican - tajin crusted deviled egg, topped with cotija cheese & fresh jalapeño 32 | gf | v

HORS D'OEUVRES

platters serves approximately 24

VEGETABLE PLATTER

fresh cut crudites served with roasted red pepper hummus & gorgonzola dill dip - 95 | gf | v

CHARCUTERIE BOARD

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

SHRIMP COCKTAIL PLATTER

chilled poached shrimp served with cocktail sauce & fresh lemon wedges - 160 | gf | df

LUNCHABLE PLATTER

a nostalgic favorite elevated, shaved black forest ham, roast beef & smoked turkey with smoked cheddar, provolone & colby jack cheese with assorted crackers - 120

dips serves approximately 24

QUESO DIP

creamy cheese dip served warm with tortilla chips - 75 | gf | v

CRAB RANGOON DIP

creamy whipped cream cheese blended with savory crab meat, finished with a drizzle of sweet-and-sour sauce and fresh green onions. Served warm with crispy wonton chips for dipping - 128

SPINACH & ARTICHOKE DIP

rich, creamy & irresistibly cheesy. Tender spinach and savory artichoke hearts folded into a warm blend of melted cheeses, garlic & herbs, baked until golden & bubbly. Served with toasted baguette dippers. - 80 | v

FRENCH ONION BACON DIP

savory onion, mushroom, and bacon dip serve with toasted baguette dippers - 85

MEXICAN ELOTE DIP

street-corn inspired dip with corn, queso fresco, lime & spice. Served with corn tortilla chips - 85 | gf | v

BUFFALO CHICKEN DIP

creamy, tangy buffalo dip served warm with corn tortilla chips - 85 | gf

HUMMUS DUO

traditional & red pepper hummus served with soft naan bites - 95 | gf | v

GUACAMOLE

freshly prepared and served with corn tortilla chips - 99 | gf | df | v+

SALSA

freshly prepared & served with corn tortilla chips - 49 | gf | df | v+

BOXED LUNCH

comes with fruit, chips, and sweet treat

maximum of 3 choices per event - priced per person

SPICY ITALIAN

salami, pepperoni, capicola, provolone, house aioli, lettuce, tomato, onion, & banana peppers on a hoagie roll - 18

CALIFORNIA CLUB

ham and turkey layered with bacon, avocado aioli, butter lettuce, tomato & shaved red onion on soft potato bread - 18

GARDEN TURKEY

shaved smoked turkey & provolone with microgreens, shaved red onion & red pepper aioli on a buttery croissant square - 18

ONCE AROUND THE BARN

a stacked deli-style sandwich with shaved turkey, roast beef, & chicken, plus bacon, provolone, butter lettuce & house aioli on soft potato bread - 19

HAM & CHEESE

black forest ham with havarti cheese, pickles, house aioli, & dijon mustard on soft potato bread - 17

ULTIMATE TUNA SANDWICH

tuna salad loaded with pickles, banana peppers, red onion, mixed greens, and provolone on a hoagie roll - 18

CHICKEN BACON RANCH WRAP

grilled chicken, bacon bits, romaine, swiss cheese, and ranch in a spinach tortilla - 18

MEDITERRANEAN WRAP

red pepper hummus, avocado aioli & bright chickpea salad with cucumber, tomato, oregano, lemon, feta & butter lettuce in a spinach tortilla - 18 | v

GARDEN LOVER

a fresh veggie-forward croissant square with alfalfa sprouts, tomato, butter lettuce, shaved cucumber, shaved red onion, "Mike's Way" (Italian seasoning, oil & vinegar) & avocado aioli - 18 | v

boxed salads

Add | grilled chicken - 4 | salmon - 9 | steak - 12 |

priced per person

HOUSE SALAD

spring mix with cherry tomatoes, cucumber, shredded carrot, & red onion served with dijon vinaigrette - 13 | gf | df | v+

CAESAR SALAD

romaine, caesar dressing, croutons, parmesan & confit cherry tomatoes - 13 | v

STRAWBERRY WALNUT SALAD

spinach and mixed greens with seasoned walnuts, strawberries, feta, red onion, & a balsamic vinaigrette - 14 | gf | v

SANTA FE SALAD

romaine topped with corn & black bean salsa, pickled red onions, queso fresco, crispy tortilla strips chipotle ranch - 14 | gf | v

BUFFETS

per person

TACO or BURRITO BOWL BUFFET

a build your own experience featuring slow cooked proteins, fresh toppings, and bold flavors with corn flour blend tortillas - 18

Choose 2 Proteins:

Smoked Birria - gf | df - slow-smoked beef with warm spices and rich braising juice

Cilantro Lime Chicken - gf | df - tender, coriander and lime forward, herbaceous

Citrus Carnitas - gf | df - slow braised pork with orange and lemons

Cerveza Mushrooms - df | v - beer-braised mushrooms with smokey depth

Choose 1 Rice:

Creamy Cilantro Lime - gf | df | v+ - fresh lime, lime zest & coconut milk

Spanish Rice - gf | df - savory tomato based rice

The Fixings Include:

cerveza black beans - df | v+

crumbled queso fresco - gf | v

salsa - gf | df | v+

pico de gallo - gf | df | v+

mexican crema - gf | v

shredded romaine - gf | df | v+

hot sauce

great dip additions! - chips and salsa, guacamole or queso!

MEDITERRANEAN POWER BOWL BUFFET

fresh, vibrant mediterranean flavors built for balance and nutrition. - 21

- marinated grilled chicken thighs - gf | df

- lemon & herb rice - gf | df | v+

- mediterranean salad - chickpea, cucumber, tomato & red onion gf | df | v+

- tzatziki sauce - gf | v

- feta cheese - gf | v

- seasonal hummus - gf | df | v+

- soft naan bites - v

MAC & CHEESE BUFFET

comfort food done right - rich, creamy, and endlessly customizable. - 19

- classic mac & cheese topped with green onions - v

- pulled pork - gf | df | nf

- marinated grilled chicken thighs - gf | df

- buffalo sauce - gf | v

- demon pig original BBQ sauce - Devil's Lake, ND - gf | v

- crispy onion - df | v

- house salad- Spring mix with cherry tomatoes, cucumbers, red onion, shredded carrot - gf | v+

- ranch dressing - gf | v

BUFFETS

per person

PROTEIN BOWL BUFFET

hearty, protein-forward bowls with bold sauces and roasted vegetables. - 19

- teriyaki grilled chicken thighs - gf | df
- pulled pork - gf | df
- creamy cilantro lime rice - gf | df | v+
- roasted broccoli & cauliflower - gf | v+
- chili-roasted sweet potatoes - gf | v
- creamy sesame ginger sauce - gf | v

BACKYARD BBQ BUFFET

classic midwest cookout flavors - perfect for relaxed gatherings. - 20

- martin potato rolls - v
- pulled pork - gf | df
- marinated grilled chicken thighs - gf | df
- demon pig carolina chaos mustard sauce from Devils Lake, ND
- demon pig original BBQ from Devil's Lake, ND
- housemade horseradish pickles - gf | df | v+
- jalapeño popper corn - gf | v
- potato salad (GF, V)

CHINESE TAKE-OUT BUFFET

familiar favorites with scratch-made flair. - 19

- ginger white rice - gf | df | v+
- general tso's chicken - df
- beef & broccoli - gf | df
- stir-fried vegetables - gf | df | v+
- sweet & sour sauce - gf | df | v+
- asian cucumber salad - gf | df | v+
- fortune cookies

SCANDINAVIAN BUFFET

a midwest-nostalgic spread - 23

- housemade swedish meatballs - gf
- spaetzle - in a smoked cheddar cheese sauce - v
- spice braised red cabbage - gf | v
- housemade horseradish pickles - gf | df | v+
- house salad - spring mix with cherry tomatoes, cucumbers, red onion, shredded carrot - gf | df | v+
- ranch Dressing
- rolled potato lefse with whipped butter - v
- cinnamon and sugar to sprinkle

BUFFETS

per person

PASTA BUFFET

choose two pastas, served with: - 19

choose 2 pastas:

Alfredo Pasta - house alfredo sauce with penne noodles - v

Mac & Cheese - classic mac & cheese topped with green onions - v

Penne a la Vodka - penne pasta covered in a tomato vodka sauce. topped with mozzarella and fresh herbs - v

Foragers Pasta - Trumpet pasta covered in a creamy sage, thyme and parmesan sauce, sauteed wild mushroom blend and peppered ricotta - v

Creamy Pesto Pasta - Penne pasta covered in a pesto bechamel sauce with confit cherry tomatoes and asiago cheese - v | n*

Pesto Pasta - Penne pasta covered in a dairy free pesto with confit cherry tomatoes - df | v+ | n*

served with:

- seasonal roasted vegetable blend - gf | v
- garlic breadsticks - v
- caesar salad - crisp romaine with Caesar dressing, parmesan, and confit cherry tomatoes, with croutons on the side - gf | v

add marinated grilled chicken thighs - 3

add sweet italian pork sausage - 3

add both - 5

STEAKHOUSE BUFFET

A classic steakhouse spread done right - 34

- smoked tri tip - gf | df
- grilled herb roasted chicken - gf
- gouda mashed potatoes - gf | v
- charred broccolini - gf | df | v+
- chimichurri - gf | df | v+
- horseradish cream - gf | v
- dinner rolls - v
- whipped butter - gf | v

DINNER

entrées

Priced per person for single entrée selection. Two entrée choices are an additional charge. Vegetarian and kid's selections do not count as additional choices.

All dinners are served with one starch option, one vegetable side option, garden salad served with french & ranch dressing and dinner rolls with whipped butter

| | | BUFFET | PLATED |
|--|---|--------|--------|
| HERB ROASTED CHICKEN | tender grilled chicken breast finished with herbaceous white wine sauce. classic seasoning profile - gf | 19 | 26 |
| ROMESCO CHICKEN | seared chicken with a smoky roasted red pepper romesco sauce topped with parmesan mozzarella blend and rice panko - gf | 19 | 26 |
| TUSCAN CHICKEN | creamy tuscan-style sauce with basil, oregano, garlic, and sun-dried tomato flavor - gf | 19 | 26 |
| PESTO PARMESAN CHICKEN | basil pesto, parmesan mozzarella blend and pairs beautifully with potatoes or risotto - gf n* | 20 | 27 |
| LEMON GARLIC CHICKEN | grilled lemon marinated chicken with a lemon garlic cream sauce - gf | 19 | 26 |
| GRILLED PORK RIBEYE | Tender pork ribeye marinated in a honey dijon glaze with apple chutney | 23 | 29 |
| GRILLED MAPLE BOURBON PORK RIBEYE | tender pork ribeye with maple-bourbon glaze, stewed apple & onion compote, and toasted pecans - gf n* | 25 | 32 |
| SMOKED TRI TIP WITH CHIMICHURRI | smoked tri tip sliced to order and served with bright chimichurri for a bold, modern finish - gf | 29 | 36 |
| SWEDISH MEATBALLS | house-made meatballs in rich swedish-style gravy - gf | 20 | 27 |
| PRIME RIB | chef carved, slow-roasted mustard crusted prime rib served with au jus and horseradish cream - gf | 42 | 49 |
| SHORT RIBS | boneless short ribs slow-braised in select herbs and red wine until fork tender and succulent. Covered in a rich beef gravy -gf | 28 | 35 |
| BRAISED BEEF WITH CREAMY MUSHROOM GRAVY | slow-braised beef finished in a creamy velvety mushroom sauce - gf | 28 | 35 |
| HONEY SOY SALMON | seared salmon finished with a sweet-savory honey soy garlic sauce - gf df | 34 | 41 |

DINNER

entrées - vegetarian

**STUFFED PORTOBELLO
MUSHROOM**

RATATOUILLE

BUTTERNUT SQUASH RAVIOLI

STARCHES

- GOUDA MASHED POTATOES** - gf | v
- LEMON & HERB RICE** - gf | df | v+
- WILD RICE PILAF** - gf | df | v
- HERB ROASTED RED POTATOES** - gf | v
- PARMESAN RISOTTO** - gf | v
- RED PEPPER RISOTTO** - gf | v
- MUSHROOM RISOTTO** - gf | v
- CHEESY POTATO BAKE** - gf | v
- CHILI ROASTED SWEET
POTATOES** - gf | v

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| | BUFFET | PLATED |
|---|---------------|---------------|
| roasted portobello stuffed with savory tofu scramble and leek filling, seasoned toasted rice panko - gf df v+ | - | 2 3 |
| slow-baked vegetables with cashew "cheese" and basil oil for a bright, chef-driven finish - gf df v+ | - | 2 3 |
| butternut squash ravioli with brown butter cream sauce & toasted rice panko - v | - | 2 3 |

VEGETABLES

- SEASONAL ROASTED
VEGETABLES** - gf | df | v
- LEMON GARLIC GREEN BEANS** - gf | df | v
- GREEN BEANS WITH BUTTER
ROASTED ALMONDS** - gf | v | n*
- ROASTED BROCCOLI AND
CAULIFLOWER** - gf | df | v+
- ROASTED GARLIC ASPARGUS** - gf | df | v+
- JALAPENO POPPER CORN** - gf | v
- MAPLE GLAZED CARROTS** - gf | df | v

HOUSEMADE SWEETS

per dozen

ASSORTED MINI DESSERTS

a rotating assortment of bite-sized desserts
- 36 v | may contain nuts*

GLUTEN FREE ASSORTED DESSERTS

a rotating assortment of bite-sized desserts
- 42 gf | v | may contain nuts*

CHOCOLATE COVERED STRAWBERRIES

fresh strawberries dipped in rich chocolate and
finished with elegant garnishes
(seasonal décor may vary) - 30 gf | v

DESSERT SHOOTER DISPLAY

Perfect for weddings and large events - clean
presentation, easy service, and big flavor in a small
glass - 48 shooters - 250

banana cream - classic banana pudding flavor
with whipped topping and cookie crumble - v

oreo cheesecake - creamy cheesecake mouse
with oreo cookie layers - v

chef's choice - a rotating seasonal shooter select
by our chef team

ADDITIONAL DETAILS

INCLUDED IN ALL CATERERS

Disposable plates, cutlery, and napkins.

AVAILABLE TO RENT

Plateware, 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
(701) 369-0333

