THE BLOCK
FOOD + DRINK

CRAFT & CREW CATERING PRESENTS

Private *Events*

ROGERS, MINNESOTA







TWO SPACES TO GATHER

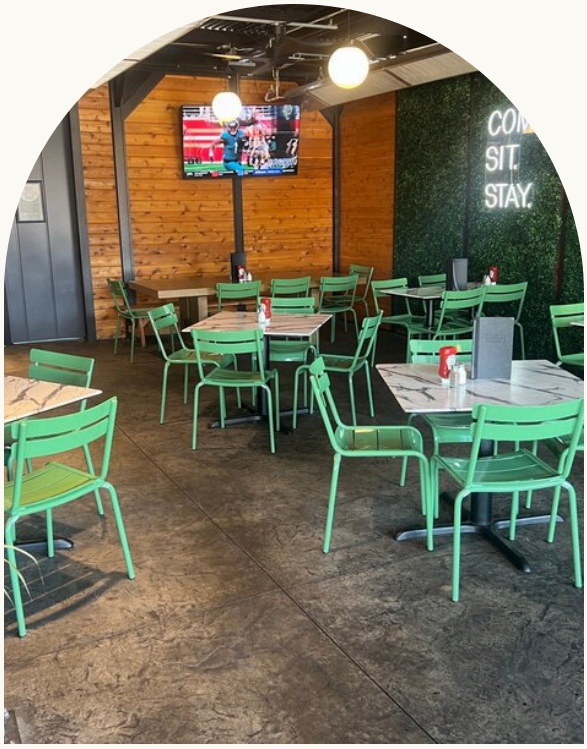
The Pergola & The Dining Room

An open-air Pergola on our dog-friendly Pawtio, and a curtained-off section of our main dining room.

40	50	HDMI	*Year-round*
SEATED PER SPACE	COCKTAIL PER SPACE	+ MUSIC CONTROLS	HEATED PERGOLA

CHOOSE YOUR SETTING

Our *Spaces*



OPEN-AIR · NON-PRIVATE

The *Pergola*

An open-air feel with retractable walls and heating features, suitable for year-round use — located on our dog-friendly Pawtio.

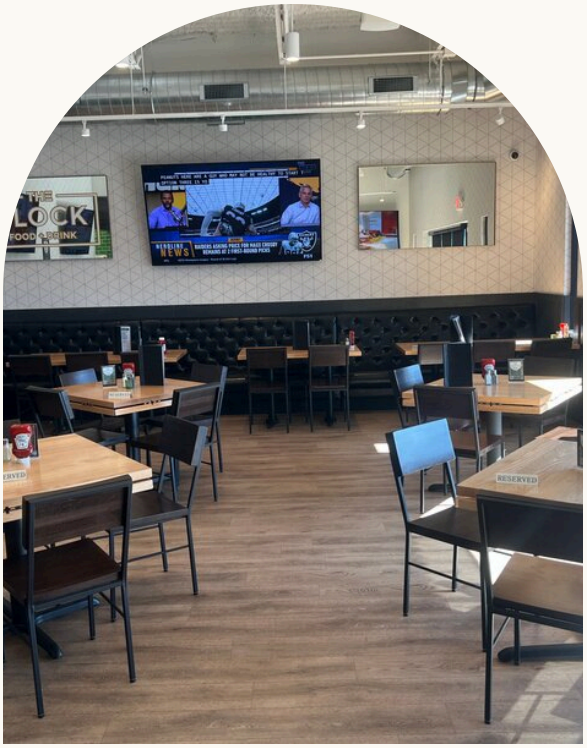
40 Seated	**50** Cocktail
HDMI capabilities	Music & volume controls
Fans & heaters	

INDOORS · NON-PRIVATE

The Dining *Room*

A section divided off from our main dining room with a curtain — easy, comfortable and close to the action.

40 Seated	**50** Cocktail
HDMI capabilities	Music & volume controls



LARGE-PARTY APPETIZERS

Banquet *Menu*

Each platter serves 20–25 guests

Platters & Salads

Vegetable & Hummus Platter (GF) — 75
House-made hummus, assorted vegetables

Fruit Platter (GF) — 85
Assorted seasonal fruit

Meat & Cheese Platter — 75
Assorted deli meats, cheeses and nuts, with crackers

House Salad (GF) — 50
Mixed greens, tomato, cucumber, red onion, choice of dressing

Chips & Queso (GF) — 60
Tortilla chips, jalapeño queso

Cheese Curds — 100
Deep-fried, spicy pepper jam

Mac & Cheese — 100
Cavatappi, cheddar, gouda & Boursin sauce

Brisket Mac — brisket, bacon, jalapeño, crispy onion & BBQ — 190

Wings

Boneless (10 lbs) — 90

Broasted Bone-In (10 lbs) — 140

Two flavors with ranch & bleu cheese — Dry Rub, Buffalo, Sweet Thai Chili, Hot Chic, BBQ, Honey Garlic, Raspberry Inferno

Skewers & Bites

Caprese Skewers (25) (GF) — 55
Mozzarella, cherry tomato, basil, balsamic

Chicken Skewers (25) (GF) — 50
Grilled chicken, sweet Thai chili sauce

Beef Skewers (25) — 85
Teriyaki-marinated beef, sesame seeds

Bruschetta — 50
Marinated tomatoes, garlic, basil, balsamic

Steak & Horseradish Crostini — 70
Sliced prime rib, horseradish cream, green onion

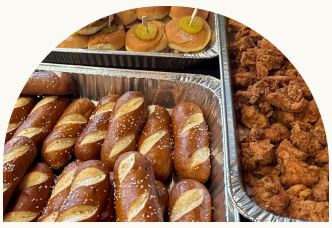
BBQ Meatballs (60) — 100
Beef & pork, house BBQ sauce

Cold Sliders

Turkey Basil Smash Sliders (25) NEW — 85
Served cold — sliced turkey, crisp lettuce, provolone and house basil mayo. Light, fresh and made for sharing.

Honey Ham Sliders (25) NEW — 85
Served cold — sliced ham, sharp cheddar, shredded lettuce and honey mustard. Sweet, tangy and easy to love.






(GF) Gluten friendly · prices in dollars

THEMED SPREADS

The *Buffets*

Priced per guest

20

BREAKFAST

Brunch Buffet

Scrambled eggs, bacon or sausage, bagels, cream cheese, fruit and cheesy hashbrowns

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26

LUNCH & DINNER

Backyard BBQ

PICK 2 Pulled pork, pulled chicken, beef brisket or vegetable kabobs

WITH Slider fixings, cornbread, coleslaw, baked beans, potato salad

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25

LUNCH & DINNER

Italian

PICK 2 Chicken parmesan, grilled chicken, meatballs or grilled portabella

SAUCES · 2 Marinara, alfredo or bolognese

WITH Cavatappi noodles, house or Caesar salad, garlic bread

22

LUNCH & DINNER

Southwest

PICK 2 Pulled chicken, pork carnitas, ground beef, vegan chorizo, fajita peppers or black beans

WITH Corn & flour tortillas, taco fixings, Southwest salad, tortilla chips, guacamole, queso

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Something Sweet

Assorted Dessert Bars 3

Chocolate Chip Cookies 3

Per guest





PRICING & TIMELINE

Plan Your *Event*

1 — **BOOK**
Room fee holds your date

7 — **DAYS OUT**
Guest count & menu final

★ — **PARTY DAY**
20% gratuity added to all event tabs

3% — **SETTLE UP**
Fee on credit cards only

Room Fee

Non-refundable · not applied to the F&B minimum

	MON	TUE	WED	THU	FRI	SAT	SUN
*Lunch**	$100	$100	$100	$100	$200	$300	$300
Dinner	$200	$200	$200	$250	$300	$300	$200

Food & Beverage Minimum

Partial Pergola · 3-hour event

	MON	TUE	WED	THU	FRI	SAT	SUN
*Lunch**	$300	$300	$300	$400	$500	$800	$800
Dinner	$500	$500	$700	$800	$1,200	$1,200	$700

*Lunch = events ending by 4pm. Minimums exclude tax, gratuity and special-request services; the host covers any shortfall. Ask us about pricing for the full Pergola.

Your Menu

Appetizers, themed buffets or a custom menu — group size may shape the options. Finalize 7 days out. No outside food or drink, except dessert from a licensed bakery.

Bar Service

Open bar (host covers all drinks), cash bar (guests pay individually), soft bar (limited options) or a combination.

Guest Count

Your guaranteed count is due 7 days out. Without it, we prepare for the estimate on your initial event order.

Valid ID required to be served alcohol; we may refuse service to anyone showing obvious signs of intoxication. Per Minnesota law, bottled wine purchased on site must be opened, sealed and bagged before leaving.

HOUSE POLICIES

Good to *Know*

Decorations

Encouraged! No glitter or confetti, and nothing on the walls without approval. Low-adhesive tape and 3M products are fine. Host handles decor removal.

Smoking

Not permitted inside or in the Pergola. Designated smoking areas are outside the restaurant.

Processing Fee

3% on credit card payments. Cash, debit card or check avoids it.

Special Arrangements

Valet service, specialty-colored linens or something else? Tell us at least 10 days ahead and we'll accommodate it to the best of our ability.

Getting in Touch

By phone, email or text, please include your event date, time and name so we can respond quickly.

Liability

The Block Rogers isn't responsible for damage to or loss of merchandise, personal items or vehicles before, during or after an event.

THE BLOCK
FOOD + DRINK

Let's raise a *glass*

BROOKE ANDERSSON · EVENT COORDINATOR

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SCAN TO INQUIRE