



H Holiday Inn

BANQUET MENUS

HOLIDAY INN FARGO HOTEL & CONVENTION CENTER | 3803 13th Avenue South • Fargo, ND 58103 • Tel: 701 277 7304 • Web: fargohi.com

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Refreshments, Munchies and Snacks

Refreshments

European gourmet premium coffee: \$32/Gallon

 Assorted Coca Cola soft drinks: \$2.50

 Bottled water: \$2.50

Fruit punch or lemonade (Per gallon): \$28

Raspberry sherbet punch (Per gallon): \$32

Hot cider with cinnamon sticks (Per gallon): \$32

Assorted bottled juices (Orange, Cranberry, Apple): \$2.75

½ Day Beverage Package (Sodas, Bottled Water, Coffee & Bottled Juice) \$7/pp | Full Day \$12/pp

Assorted Breakfast Pastries

Coffee cake and assorted fruit strudel: \$32/dozen

Assorted breakfast muffins: \$32/dozen

Sliced specialty breads: \$16/dozen

Cinnamon or caramel rolls: \$32/dozen

Assorted breakfast pastries: \$30/dozen

Assorted fruit Danish: \$30/dozen

Assorted donuts: \$26/dozen

Bagels with Crème Cheese: \$26/dozen

Munchies & Snacks

Holiday Inn specialty cookies, bars, and brownies: \$25/dozen

Popcorn machine (\$4/person) ~ Limited availability

Kettle chips with French onion dip: \$37 (Serves 25)

Pretzels with ranch or honey mustard: \$29 (Serves 25)

House-seasoned mixed nuts. (1lb.): \$24

Chex Mix (1lb.), Popcorn (1lb.) or Pretzels (1lb.): \$18

Fiesta tortilla chips with tangy salsa: \$45 (Serves 25)

Fiesta tortilla chips with chili con carne dip: \$49 (Serves 25)

Crackers with Asiago Dip: \$47 (Serves 25)

Jumbo Soft Pretzels with hot cheese dip.: \$49 (Serves 25)

Deluxe Snacks & Breaks

Build Your Own Sundae \$6.50

Creamy vanilla ice cream with whipped cream, nuts, cherries, and your choice of chocolate, hot fudge, caramel, or strawberry topping.

Fresh & Fabulous Break \$7.50

Fresh cut seasonal fruit with a sweet fruit dip, individual cups of yogurt with an assortment of toppings.

Breakfast Options

Breakfast includes chilled fruit juice, coffee, hot tea, or milk.

BUILD YOUR OWN PLATED MEAL: (\$12.00) or BUFFET (\$14.00)

Choose one egg option (Quiche, Scrambled Eggs w/cheese, or Egg Bake)

Choose one meat option (Sausage Links, Ham, or Bacon)

Choose one potato option (Skillet Browns, Cheese Hash Browns, or Country Potatoes)

**Buffet meals have a fruit platter available and plated meals will have a fruit garnish.*

All accompanied with choice of biscuits, muffins or corn bread.

**Buffet meal includes sausage gravy if customer chooses.*

Plated Breakfast Meal

Classic Breakfast \$12

Fluffy scrambled eggs, country -style potatoes or cheesy hash browns, bakery muffin or sweet roll and bacon, sausage link, grilled ham or Canadian bacon.

Country Breakfast \$13

Cheese scrambled eggs and flaky biscuits smothered in an amazing gravy, with ground breakfast sausage. Served with country-style potatoes or cheesy hash browns and bacon.

Buffet Breakfasts Meal

The Holiday Buffet \$14

Buffet includes fluffy scrambled eggs with cheese, country-style potatoes or cheesy hash browns, assorted pastries and a choice of two of the following: bacon, sausage link, or ham.

The Dakota Buffet \$14

Buffet includes your choice of fluffy scrambled eggs or egg bake; accompanied with ham, bacon and sausage links, pancakes with maple syrup; cheesy style hash browns and assorted pastries.

Continental Breakfast

Sweet rolls, specialty breads, Danish and bagels, jams, jellies, cream cheese, and butter. \$11

Add hot breakfast sandwiches to the Continental Breakfast and choose between bacon, egg, and cheese, or Canadian bacon, egg, and cheese on an English muffin that are individually wrapped.

\$4 / sandwich.

Add yogurt and granola to this buffet for an additional:

\$2.25 / pp.

Add oatmeal with assorted toppings for only:

\$2.25 / pp.





\$14.00 - Served on One Plate

Asian Inspired General Tso's Chicken on fried rice, Asian noodles, and a vegetarian egg roll. (served with Chopsticks)

Fajita Chicken or Fajita Beef Burrito Plate, fajita veggies, cheese, guacamole, and sour cream, on a bed of cilantro-lime rice. Grill marked soft-shell tortillas on side.

Grilled Chicken Topped Rigatoni Pasta with a rose sauce, side Italian salad, and breadstick.

Jack Daniels Pulled Pork, southern mash potatoes, baked beans, and cornbread biscuit with honey.

Cheesy Chicken Enchiladas with mexi-rice, re-fried beans, and a churro.

Chicken & Gnocchi with roasted tomatoes and spinach in a cream sauce and breadstick.

Deli-style Luncheons

Luncheons are served with your choice of coffee, tea, iced tea, or milk.

Specialty Wrap & Soup or Salad \$15

Choice of our Turkey, Bacon, & Avocado Wrap or a Buffalo Chicken Wrap and served with Kettle chips or cottage cheese and a kosher pickle. This meal is accompanied by the chef's selection of soup or a tossed salad.

Sandwich & Soup or Salad \$15

Your choice of either a Triple-decker Sandwich of smoked turkey and honey ham, tomatoes, lettuce and our chef's special sauce, or a choice of pastrami, honey ham, roast beef or smoked turkey and topped with Swiss cheese on specialty bun or a croissant served with Kettle chips or cottage cheese and a kosher pickle. This meal is accompanied by the chef's selection of soup or a tossed salad.

Bread Bowl \$14

A bread bowl filled with your choice of beef stew, chili, or cream of turkey wild rice soup. Garnished with fresh seasonal fruit.

Boxed Lunches \$12 | *Boxed lunches do not include a beverage.*

Choice of smoked turkey, honey ham, roast beef or pastrami on a hoagie bun with a bag of chips, whole fruit and cookies.



A platinum meal is accompanied by a salad of choice, and is a larger portion that is most suitable for an evening meal. The gold selection is a smaller lunch size meal and is not accompanied by a salad choice.

All entrées are served with rolls and your choice of coffee, tea, iced tea, or milk. Each entrée includes a choice of side starch and side vegetable other than those signified with an (*). (As seen on page 12)

Make your meal a combo!

Please note: The base cost for a combo meal will be the price of the highest item price chosen plus an additional \$8.

Great Combo Meals

Top Sirloin & Chicken Piccata	Platinum \$34 Gold \$27
Filet Mignon & Broiled Shrimp	Platinum \$37 Gold \$32
Ribeye & Parmesan Crusted Walleye	Platinum \$37 Gold \$32

Vegetarian Entrees

Wild Mushroom Ravioli	\$16 Vegetarian Puff Pastry \$17
Tri-colored Tortellini	\$16 Chipotle Quinoa w/Roasted Vegetables \$16

Banquet Entrées

Citrus Salmon	Platinum \$26 Gold \$19
Walleye Your Way	Platinum \$26 Gold \$19
Breaded or Broiled Shrimp	Platinum \$29 Gold \$24
Chicken Chardonnay	Platinum \$24 Gold \$17
Chicken Piccata	Platinum \$24 Gold \$17
Chicken Veronique	Platinum \$24 Gold \$17
Chicken Oscar	Platinum \$26 Gold \$19
Stuffed Wild Rice Chicken	Platinum \$26 Gold \$19
Shaved Prime Rib	Platinum \$26 Gold \$19
Top Sirloin	Platinum \$26 Gold \$19
Prime Rib	Platinum \$29 Gold \$24
Filet Mignon	Platinum \$29 Gold \$24
Steak Oscar	Platinum \$29 Gold \$24
Ribeye	Platinum \$29 Gold \$24
*Roast Turkey Dinner	Platinum \$24 Gold \$17
*Lasagna	Platinum \$24 Gold \$17

Build Your Own Buffet

All Buffets come with two buffet sides, **chef's choice of three salads. buffets receive an assortment of baker prepared desserts and sweets. All buffets come with choice of coffee, tea, iced tea, or milk.*

Buffet Options

BBO Chicken	Lunch \$18 Dinner \$24
Fried Chicken	Lunch \$18 Dinner \$24
Chicken Chardonnay	Lunch \$18 Dinner \$24
Chicken Piccata	Lunch \$18 Dinner \$24
Roast Pork Loin	Lunch \$18 Dinner \$24
Baked Ham	Lunch \$18 Dinner \$24
Roast Round of Beef	Lunch \$18 Dinner \$24
Meatballs & Gravy	Lunch \$18 Dinner \$24
Prime Rib	Lunch \$22 Dinner \$28
NY Strip Loin	Lunch \$22 Dinner \$28
Baked Cod	Lunch \$18 Dinner \$24
Breaded Shrimp	Lunch \$22 Dinner \$28
Citrus Salmon	Lunch \$22 Dinner \$28

Two Entrée Buffet

**Make your buffet a two entrée buffet. The base cost of the buffet will be the price of the highest priced item chosen, plus an additional \$3 for a lunch buffet and \$5 for an evening buffet.*

Please Note: All buffets require a minimum of 50 guests or an additional fee of \$50 will be added.

Specialty Buffets

Specialty buffets come with an assortment of cookies, bars, & brownies and coffee, tea, iced tea, & milk.

Dakota Buffet (Lunch \$17 | Dinner \$23)

Your choice of one of the following: baked sugar cured ham, pulled pork, roast Baron of beef, or roast turkey breast. Served with baked beans, potato salad, kettle chips, condiments, and kosher dills.

Deli-style Buffet (Lunch \$16 | Dinner \$20)

An array of honey ham, roast beef, smoked turkey, assorted cheese, and a variety of bread. Served with home-style soup of the day, kosher dills, condiments, and choice of kettle chips, coleslaw, or potato salad.

Soup & Salad Bar (Lunch \$16 | Dinner \$20)

Tossed garden greens served with a selection of toppings including grilled chicken, diced honey ham, diced smoked turkey, shredded cheddar cheese, chopped eggs, diced tomatoes, red onion, cucumbers, broccoli, blue cheese crumbles, sunflower seeds, croutons, choice of three dressings, and our home-style soup.

Build Your Own Burger and Chicken Buffet (Lunch \$17 | Dinner \$21)

Hamburger patty and grilled chicken on buns with available toppings of bacon, onion and an assortment of cheeses and condiments. Potato salad, baked beans, coleslaw and kettle chips accompany this buffet.

Theme Buffets

Las Vegas Buffet (Lunch \$28 | Dinner \$35)

Tender roasted prime rib, chicken piccata, and smoked salmon accompanied by horseradish whipped potatoes, fresh seasonal vegetables, three chef selected salads, dinner rolls, and banana flambé over vanilla ice cream.

Mia Amore Pasta Buffet (Lunch \$16 | Dinner \$20)

Spaghetti and penne pastas accompanied by Italian meatball marinara and chicken alfredo sauces. Build your pasta meal to taste and enjoy with bread sticks, Italian lettuce salad and Tiramisu for dessert.

Western Buffet (Lunch \$19 | Dinner \$25)

Choice of fried chicken or BBQ chicken, and BBQ loin back ribs accompanied by oven-browned potatoes, baked beans, cheesy corn, corn muffins, three Western-style salads, and your choice of apple or cherry crisp.

La-Vida Loca Buffet (Lunch \$16 | Dinner \$20)

Savory and authentically seasoned ground beef and chicken served with soft & hard shell tacos, refried beans, Mexican corn, and Spanish rice. *This meal is accompanied with cinnamon coated Churro's for dessert.

Thanksgiving Style Buffet (Lunch \$18 | Dinner \$25)

Roasted turkey, mashed potatoes & gravy, home-style stuffing, cranberry sauce, glazed carrots and baker prepared desserts and sweets.

Twilight Buffet Packages

(Available after 8 pm)

If you are having a late-night event and want to end the evening with a great additional late night meal, this is a perfect option for you!

Breakfast Burrito Bar

Build your own breakfast burrito with scrambled eggs, Chorizo sausage, breakfast potatoes, shredded cheese, salsa, jalapeños, sour cream, salsa, and soft-shell tortillas.

\$13

Taco in a Bag Bar

Load individual size Dorito's bags with taco meat, cheese, lettuce, black olives, tomatoes, sour cream, and salsa.

\$13

Social Edibles

Hors d'oeuvres are priced at a cost per fifty (50) pieces unless otherwise noted.

Chilled Cocktail Shrimp Served with tangy cocktail sauce. \$116

Cocktail Sandwiches An assortment mini-sandwiches including: honey ham with Dijon mustard, pastrami with chipotle mayonnaise, and smoked turkey with BBQ sauce, served on silver dollar buns. (Sauces served on the side) \$99

Fancy Rollups Individual tortilla rollups containing deli meats and flavored cream cheese. \$85

Bruschetta Traditional garlic toast served with our traditional Italian Bruschetta. \$55

Deviled Eggs Traditional stuffed Deviled eggs. \$90

Sweet Bacon Sweet and salty combination of bacon in a caramelized coating. \$80

Stuffed "Baby Bella" Mushrooms Stuffed with your choice of seafood or Boursin® cheese. \$85

Egg Rolls (Vegetarian) Golden fried vegetarian egg rolls with sweet and sour sauce. \$75

Plump Breaded Chicken Wings or Boneless Breaded Wings Served with your choice of sauce: BBQ, buffalo, sweet chili, or teriyaki. \$85

Crab & Artichoke Dip Creamy crab and artichoke dip with a hint of spicy cayenne pepper, served with garlic crostini. \$82

Miniature Meatballs Homemade meatballs with your choice of BBQ sauce, Swedish sauce, or Italian style. \$85

Bacon Wrapped Delights Choose from bacon wrapped scallops, BBQ shrimps, or tenderloins. \$95

Mini Cheesecake Bites Individual cheesecake bites in assorted flavors. \$75

Assorted Mini Pastries Tasty pastry mini creations \$85

Chicken Skewers With your choice of teriyaki, spicy buffalo, or BBQ sauce. \$85

Gyoza (Asian Pot Stickers) Asian dumplings filled with oriental seasoned ground pork. Served with ginger-soy dipping sauce. \$78

BBQ Smokies Tossed in tangy BBQ sauce. One hundred (100) pieces. \$60

Firecracker Shrimp Covered in a red chili Asian sauce. \$85

Hors d'oeuvres Plates

Platters are designed for 40-50 guests unless otherwise noted.

Deli Meat, Cheeses, & Crackers A combination of deli-meats including: honey ham, roast beef, smoked turkey, gourmet sliced and wedged cheeses, and flavored crackers. \$135
½ Order - \$85

Imported & Domestic Cheese with Artisan Crackers \$105 ½ Order - \$60

Seasonal Fresh Fruit Tray An arrangement of the **season's** best fruit. \$110

Dip Sensations Your choice of a layered taco, buffalo chicken, or crab dip tray. All are layered with cream cheese, shredded cheese, lettuce and accompanying sauce. The taco dip and buffalo chicken are served with tortilla chips, and the crab dip is served with flavored crackers. \$93

Fresh Vegetables & Dip Choose either seasonal fresh or grilled vegetables served with ranch and bleu cheese dressings. \$90 ½ Order - \$55

Smoked Salmon Serves approximately 100 people. \$190

Plated Entrée Sides

Starches

Garlic mashed potatoes
Whipped potatoes & gravy
Twice-baked potatoes
Horseradish twice-baked potatoes
Baked potatoes with sour cream & butter
Parmesan horseradish potatoes
Rice pilaf
Blended rice
Baked sweet potato

Vegetables

Roasted seasonal vegetables
Glazed carrots
Green bean almandine
Broccoli florets
Asparagus
Sugar-snap peas
Broccoli and cauliflower beurre

Buffet Sides

Starches

Parmesan horseradish potatoes
Garlic mashed potatoes
Whipped potatoes and gravy
Baked potatoes
Whipped sweet potatoes w/brown sugar
Chipotle sweet potatoes
Au-Gratin potatoes
Baked duchess

Vegetables

Oven-roasted seasonal vegetables
Glazed carrots
Tarragon creamed corn
Broccoli and cauliflower beurre
Green beans almandine

Salads

Spinach Strawberry

Spinach and strawberries tossed in a sweet poppy seed dressing.

Tossed Garden Greens

Crisp garden greens with seasonal toppings served with choice of two dressings.

Caesar

Romaine lettuce, parmesan cheese, garlic croutons and a rich Caesar dressing.

Mandarin Orange

Crisp greens, Mandarin oranges, green onions, celery, parsley, and caramelized almonds are finished with a sweet and tangy dressing.

Traditional Favorite Desserts

Add any of the below "Traditional Favorites" to your meal for only \$5/person.

New York Cheesecake with Flavored Coulis

New York style cheesecake with your choice of strawberry, raspberry, caramel, or chocolate coulis.

Chocolate or Lemon-Raspberry Bundt Cake

Moist dark chocolate cake with whipped topping, caramel, chocolate, and Heath toppings or lemon-raspberry cake topped with whipped topping and raspberry coulis.

Bananas Flambé or Cherries Jubilee

These desserts are served flamed in the room on creamy vanilla ice cream.

Triple Layer Cake

Your choice of lemon, triple-chocolate, or white chocolate raspberry triple-layer cake.

Old Fashioned Crisp

Your choice of apple, cherry, or blueberry crisp, topped with whipped cream.

Flavored Mousse

Choose from a selection of light and airy mousse: dark chocolate, raspberry or mocha.

Tiramisu

Rich Italian custard layered with cake soaked in liquor infused coffee and topped with cocoa powder.

Specialty Dessert

Crème Brûlée

Rich custard dessert is available in vanilla bean, chocolate or coffee flavor.
\$6/person

Ice Cream, Sherbet & Sundaes

Ice cream or sherbet \$3.50 | Sundae \$4 | Deluxe Sundae \$5
Your choice of creamy vanilla, mint chocolate chip or sherbet.



Beverage Service

We offer a wide range of beverage services to best fit your needs. As with any location in North Dakota, the legal age to purchase or consume alcohol is twenty-one years of age or older. Please use our services safely and in moderation.

The Holiday Inn of Fargo does not allow any liquor, including beer or wine, to be brought into the hotel and served for any banquet function. The Holiday Inn of Fargo is the only licensee authorized to sell and serve liquor, including beer or wine, on these premises.

All bars have a \$300 minimum required for each bar at the event. If the minimum is not met, a \$100 per bartender fee will be applied. For parties under 30 guests, a waitress carry is suggested.

Cash Bar

Receive premium and friendly bar service that features a great selection of spirits, wines, cold beer and non-alcoholic beverages.

*Cash Bar Prices are the same regular pricing as in our lounge and include tax.

Host Bar

Treat your guests to a premium selections of spirits, wines, cold beer and non-alcoholic beverages. To help you choose to take advantage of this service, you will receive all of these drinks at 50 cents less than our regular bar pricing. Host bar prices are subject to prevailing service charge and sales tax.

Premium Ticket Bar

Tickets may be redeemed for premium brands. \$5.50 inclusive of sales tax

Treat your guests to a premium selection of spirits, wines, cold beer and non-alcoholic beverages. Please note that only redeemed tickets will be charged.

Domestic Keg Beer *(Several Brands Available)*

8 gallon keg: \$160 and Up | 16 gallon keg: \$300 and Up

Don't forget the kids at your event. 1919 Root beer is available in 8 gallon and 16 gallon kegs.

**Please note: To safeguard against over-consumption, we suggest no more than 1-16 gallon keg for every 100 people. In many of the brands, we have 8 gallon kegs available to order as well.*

Cocktail Punch

Champagne Punch: \$43/gallon

Meal Counts and Guarantees

We urge each group to give a realistic, tentative figure of attendance when booking a function. We reserve the right to change originally scheduled function rooms if the tentative figure varies 10% or more from the figure given in the original booking.

Menu selections should be submitted to the Catering Department two weeks prior to your function. A guaranteed number of guests must be received three days prior to your function. Guarantees are per item on split menus. You may call this information in between 8:00 a.m. and 5:00 p.m., Monday - Friday. Guarantees for Sunday, Monday and Tuesday functions must be received by noon the preceding Friday. If a guaranteed count is not given on time, we must take the highest figure proposed.

All meal counts will be charged as pre-ordered unless the count goes over the count guaranteed to include split meal orders.

Description of Service Charge

A charge of 20% of the food and beverage total will be added to your bill of which 15% will be fully distributed to hotel staff and 5% will be retained by the hotel as an administrative fee. This administrative fee is not a gratuity and is the property of the hotel to cover discretionary costs. This charge is separate of any local or state sales tax incurred.

** This service charge is subject to change.*

