

**H Holiday Inn**  
AN IHG® HOTEL  
*Fargo*



3803 13th Avenue South  
Fargo, ND 58103



701-277-7306



fargohi.com  
sales@fargohi.com

**CATERING FOR EVERY OCCASION**

***MENU***

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## MEAL COUNTS AND GUARANTEES

We request 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 5 business 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. 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 guarantee to include split meal orders.

## DESCRIPTION OF SERVICE CHARGE

A charge of 22% of the food and beverage total will be added to your bill of which 15% will be fully distributed to hotel staff and 7% 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.

## BREAKS & SNACKS

### REFRESHMENTS

- Gourmet Premium Coffee | \$35/gallon
- Fruit Punch, Lemonade, or Iced Tea | \$30/gallon
- Raspberry Sparkling Punch | \$34/gallon
- Assorted Coca Cola Soft Drinks | \$3/each
- Bottled Water or Sparkling Water | \$3/each
- Assorted Bottled Juices | \$3/each
- Gatorade (Assorted Flavors) | \$3/each

**All-Inclusive Beverage Package** | \$8/person half-day | \$13/person full-day  
*Sodas, Bottled Water, Coffee and Juice (am)/Sparkling Water (pm)*

### BEVERAGE STATIONS

#### Hot Chocolate Bar | \$5/person

*Chocolate syrup, caramel syrup, marshmallows, Andes® Mints, Pirouette cookies, shaved white and dark chocolate, toffee, and whipped topping*

#### Lemonade Bar | \$6/person

*Flavorings: Lavender, blueberry, cherry, spicy mango with lemon, lime, berries, orange, honey, and boba*

### BAKED GOODS

- Assorted Muffins | \$30/dozen
- Sliced Breakfast Breads | \$22/dozen
- Cinnamon and/or Caramel Rolls | \$34/dozen

**Chef Assortment of Baked Goods** | \$32/dozen  
*Muffins, Cinnamon / Caramel Rolls, and Sliced Breakfast Breads*

#### Sandy's Donuts | \$40/dozen

*Choose from a variety of assortments from Sandy's delicious donuts!*



### SNACKS & MUNCHIES

- Assorted Granola Bars | \$3/each
- Assorted Individual Size Chips | \$3/each
- Chef's Assortment of Cookies, Brownies, and Bars | \$28/dozen
- Soft Pretzels with Beer Cheese Fondue | \$75/platter for 25
- Tortilla Chips with Salsa, Queso Blanco, and Guacamole | \$65/platter for 25
- Fresh Vegetable Tray with Ranch | \$70/platter for 25
- House Seasoned Mixed Nuts | \$3/person
- Chex Mix and/or Pretzels | \$2/person
- Individual Popcorn Bags (Cheese, Caramel, and Kettle Corn) | \$3/person
- House Blend Trail Mix | \$4/person
- Assorted Snack Size Candy Bars | \$2/person
- Seasonal Fresh Fruit Tray | \$5/person
- Individual Yogurt Parfait with Assorted Berries | \$4/person

**Chef-Crafted Hummus Cup served with Naan and Vegetables** | \$3/person  
*Choice of Hummus: Traditional, Red Pepper, or Pesto*

# BREAKFAST

## PLATED BREAKFAST

Served with gourmet premium coffee

### Classic Breakfast | \$17

Your choice of one meat and two sides with fresh fruit

*Meat:* Applewood Ham Steak • Double Smoked Bacon • Breakfast Sausage • Turkey Sausage Links

*Sides:* Cheesy Scrambled Eggs • Skillet Potatoes • Biscuits and Gravy • Cheesy Hash Browns • Belgian Waffles

### Executive Breakfast | \$18

Your choice of one meat and two sides with fresh fruit

*Meat:* 6oz Top Sirloin • Applewood Ham Steak • Double Smoked Bacon • County Sliced Sausage

*Sides:* Cheesy Scrambled Eggs • Creamy Parmesan Hash Browns • Crème Brulée French Toast • Biscuits and Gravy • Country Potato Hash

## BREAKFAST BUFFETS

Served with hot tea, fruit juice, and gourmet premium coffee.

### Continental Breakfast | \$14

(gf blueberry muffins available upon request) House-made assorted pastries including cinnamon and caramel rolls

### Executive Continental Breakfast | \$16

(gf blueberry muffins available upon request) House-made cinnamon and caramels rolls, assorted pastries, fresh fruit, Individual yogurt parfaits, and Quiche Lorraine

### Breakfast Sandwich Platter | \$13

Scrambled egg, American or Swiss cheese on a toasted English muffin or bagel, and your choice of two meats, served with fresh fruit

*Meat:* Applewood Ham • Double Smoked Bacon • Breakfast Sausage  
**Add Breakfast Burrito | \$2**

### The Holiday Inn Buffet | \$19

Cheesy scrambled eggs, double smoked bacon, breakfast sausage, country potato hash, biscuits and gravy, fresh fruit, assorted muffins, and sliced breakfast breads

### Breakfast Tacos | \$18

Scrambled eggs, chorizo sausage, chicken tinga with flour tortillas and guacamole, cheddar-jack cheese, salsa, sour cream, tomato, served with crispy skillet potatoes and fresh fruit

### Belgian Waffle Bar | \$15

Whipped butter, maple syrup, mixed berries, chocolate syrup, caramel syrup, peanut butter, cinnamon, sugar, shaved chocolate, powdered sugar, and whipped topping

## BUFFET ENHANCEMENTS

\$2 Upgrade | \$5 Add

### Quiche

Choose from one of the options below

*Lorraine:* bacon, onion, and cheddar cheese

*Garden:* broccoli, cauliflower, carrot, onion, cheddar cheese

*All Meat:* bacon, andouille sausage, ham, and cheddar cheese

### Oatmeal

House-made oatmeal

#### Topping options:

Cinnamon, maple syrup, dried fruit, nuts, raisins, butter, milk

## MID-DAY MEALS

### BRUNCH BUFFET

*Served with hot tea, fruit juice, and gourmet premium coffee*

#### **Chef-Crafted Brunch** | \$22

Cheesy scrambled eggs, double smoked bacon, applewood ham, creamy parmesan hash browns, crème brûlée French toast, fried chicken, mac and cheese, fresh fruit, assorted pastries, and house-made cinnamon and caramel rolls

### EXPRESS LUNCHEONS

*Available 10am-3pm, served with lemonade and gourmet premium coffee*

#### **Chef-Crafted Sandwiches and Wraps** | \$18

*(gf available)* Choose one chef-crafted handheld, served with a pickle, kettle chips, and tossed salad

- **Spicy Turkey Sandwich** - turkey, red onion, pepper jack, lettuce, alfalfa sprouts, and spicy Dijon on a hoagie bun
- **Deli Stack Sandwich** - turkey, ham, Swiss, greens, tomato, and garlic Aioli on cranberry wild rice bread
- **Roast Beef Hoagie** - roast beef, provolone, creamy horseradish, tomato, and arugula on a hoagie bun
- **Italian Sandwich** - ham, salami, pepperoni, provolone, red onion, banana peppers, lettuce, tomato, and Italian aioli on a hoagie bun
- **Turkey Avocado Wrap** - turkey, bacon, avocado, Swiss, greens, and avocado ranch in a spinach tortilla
- **Chicken Cordon Bleu Wrap** - grilled chicken, ham, Swiss, romaine, and Dijon aioli in a tortilla wrap
- **Greek Wrap** (vegetarian) - olive, feta, cucumber, red onion, tomato, red pepper, hummus, romaine, and Italian aioli in a tortilla wrap

#### **Grain Bowls** | \$18

Choose one chef-crafted Bowl

- **Greek** (vegetarian) - brown rice, olive, feta, cucumber, red onion, tomato, red pepper, hummus, romaine, topped with tzatziki
- **Sante Fe** - brown rice, shredded beef, black beans, pico de gallo, corn, shredded cheese, romaine, avocado lime wedge, topped with tortilla chips and poblano ranch
- **Mandarin Orange** - brown rice, mandarin orange, shredded chicken, romaine, cranberry, onion, almonds, and scallions, topped with sesame vinaigrette and wonton chips

#### **Boxed Lunches** | \$16

Smoked turkey, honey ham, or roast beef with cheese, lettuce, and tomato on an Artisan hoagie with pickle, kettle chips, whole fruit, and cookie

## MID-DAY MEALS

### PLATED AND BUFFET OPTIONS

Available 10am-3pm, served with lemonade and gourmet premium coffee

All plates include chef recommended side pairings; options are interchangeable per request (page 11)

All buffets include tossed salad and choice of two chef-crafted sides (page 11)

#### **Chicken Saltimbocca** | \$20/Plate | \$23/Buffer

Lightly dusted chicken breast in a sage and prosciutto sauce with lemon pancetta mashed potatoes and asparagus

#### **Brandy Dijon Chicken** | \$19/Plate | \$22/Buffer

Brandy Dijon breast of chicken in a mild Dijon cream sauce with a blend wild rice pilaf and haricot verts

#### **Stuffed Chicken Breast** | \$21/Plate | \$24/Buffer

Oven roasted chicken breast rolled with prosciutto, spinach, and provolone with an alloutte cheese sauce, blended wild rice, and asparagus

#### **Lasagna** | \$19/Plate | \$22/Buffer

House-made meat lasagna with Caesar salad and garlic-buttered breadstick

#### **Salmon Your Way** | \$22/Plate | \$25/Buffer

Roasted Atlantic filet with shallot beurre blanc sauce or blackened with pineapple salsa

#### **Walleye Your Way** | \$22/Plate

Broiled or parmesan crusted freshwater walleye filet with twice baked potato and coleslaw

#### **Turkey Dinner** | \$19/Plate | \$22/Buffer

Traditional oven roasted turkey breast with sage stuffing, mashed potatoes and gravy, cranberry sauce, glazed baby carrots, rolled lefse

#### **BBQ Pulled Pork** | \$18/Plate | \$21/Buffer

Slow braised pulled pork in BBQ with artisan roll, chipotle mashed potatoes and corn casserole

#### **Braised Short Ribs** | \$20/Plate | \$23/Buffer

Burgundy braised boneless short rib in mushroom demi-glaze with parmesan truffle mashed potatoes and full roasted carrots

#### **Sliced Tri-Tips** | \$22/Plate | \$25/Buffer

Grilled, seasoned, tender tri-tips sliced and topped with onion, mushroom, and pepper served with creamy horseradish or house-made chimichurri

#### **Pork Loin** | \$20/Plate | \$23/Buffer

Chef-carved rosemary crusted with brandy Dijon cream sauce, served atop vegetable blended couscous

### LUNCH ENHANCEMENTS

Add a second entrée to your lunch | \$5

#### **Tossed Salad Starter** | \$5

Lettuce blend, carrot, cucumber, tomato, red onion, choice of dressing

#### **Rolls and Butter** | \$3

Artisan rolls and whipped butter

#### **Sweet Finish** | \$4

Chef's assortment of cookies, brownies, and bars

## MID-DAY MEALS

### THEMED LUNCH BUFFETS

Available 10am-3pm, served with lemonade and gourmet premium coffee

#### Deli-Style | \$20

Your choice of two sides and one soup with an array of deli meat, cheese, bread, lettuce, tomato, onion, and pickles

*Sides: Coleslaw • Kettle Chips • Tossed Salad • Caesar Salad • Spring Pasta Salad • Spicy Bean Salad • Cucumber Grape Salad • Watermelon Strawberry Salad*

*Soup: Creamy Tomato Basil • Homestyle Chicken Wild Rice • Chicken and Dumpling • Beef and Barley*

#### Backyard BBQ | \$22

Your choice of two meats and two sides with corn bread muffins

*Meats: Fire Braised Ribs • Fried Chicken • BBQ Pulled Pork with Artisan Roll • Chef-carved Ham • BBQ Chicken*

*Sides: Tossed Salad • Corn Casserole • Coleslaw, Rosemary Baby Reds • Baked Mac n' Cheese • Calico Bean Hotdish*

#### Macaroni and Cheese | \$20

Pasta in a rich and creamy cheese sauce with garlic bread, tossed salad, and an array of toppings including bacon breadcrumbs, buffalo chicken, BBQ pulled pork, green onion, jalapeño, and cheddar-jack cheese

#### Mexican | \$21

Your choice of two meats and two sides with soft flour and crispy corn tortillas, lettuce, cheddar-jack cheese, tomato, onion, jalapeño, sour cream, and tortilla chips with salsa, queso blanco, and guacamole

*Meats: Ground Beef • Chicken Tinga • Pork Carnitas • Beef Barbacoa • Blackened Mahi Mahi*

*Sides: Refried Pinto Beans • Cilantro Lime Rice • Spanish Rice • Chipotle Black Beans • Mexican Street Corn*

#### Italian | \$21

Your choice of two entrées and two sides with garlic buttered breadsticks

*Entrées: House-made Lasagna (available vegetarian) • Chicken Saltimbocca • Meatball Marinara • Chicken Parmesan • Penne Alfredo with Chicken • Ricotta Romano Tortellini with Marinara*

*Sides: Italian Chopped Salad • Caesar Salad • Penne Alfredo or Marinara • Haricot Verts • Rosemary Baby Red Potatoes • Parmesan Vegetable Risotto • Roasted Italian Vegetables*

#### Build your Own Burger Bar | \$21

(vegan available) 8oz. charbroiled ground beef patties with your choice of two sides, an variety of cheese, double smoked bacon, and buns with lettuce, tomato, onion, and pickles

*Sides: Roasted Baby Red Potato Salad • Kettle Chips • Tossed Salad • Caesar Salad • Watermelon Strawberry Salad • Cucumber Grape Salad • Spring Pasta Salad • Chef's Specialty Broccoli Salad • Jo-Jos • Bacon Brown Sugar Beans*

#### Endless Soup and Salad | \$20

Blended baby lettuce, spinach, chopped romaine with a selection of toppings including grilled chicken, honey ham, smoked turkey, bacon, parmesan cheese, cheddar cheese, feta crumbles, carrots, eggs, tomato, red onion, cucumber, broccoli, croutons, choice of three dressings, and one house-made soup

*Soup: Creamy Tomato Basil • Homestyle Chicken Wild Rice • Chicken and Dumpling • Beef and Barley*

# HORS D'OEUVRES & RECEPTION

## COLD HORS D'OEUVRES

**Shrimp Cocktail** | \$175/50 Pieces  
Brined and chilled shrimp with cocktail sauce and lemon

**Deviled Eggs** | \$100/50 Pieces  
Your choice of: *Traditional* • *Bacon and Bleu* • *Cheddar and Chive*

**Poke Tuna Tostada** | \$150/50 Pieces  
Ahi tuna, sesame, soy, and spicy mayo served with crispy wonton chips

**Charcuterie Board** | \$185/Platter for 50  
Chef's assortment of meats, cheeses, and antipasto with crostini and artisan crackers

**Berry Feta Dip** | \$120/Platter for 50  
Creamy feta puree topped with macerated berries and hot honey served with crostini

**Bite Sized Desserts** | \$140/50 Pieces  
Assortment of miniature pastries, sweets, and chocolate truffles

**Firecracker Shrimp** | \$175/50 Pieces  
Shrimp sautéed in a sweet chili sauce with cilantro

**Buffalo Chickpea Dip** | \$120/50 Pieces  
(vegan) Rustic mashed chickpeas served buffalo style with pita chips

**Fresh Fruit** | \$125/Platter for 50  
House selection of fresh seasonal fruits with fruit dip

**Hummus** | \$125/Platter for 50  
Your choice of: *Red pepper* or *pesto hummus* with fresh vegetables • *Grilled naan bread*

**Savory Lefse Roulade** | \$115/50 Pieces  
Your choice of: *Hot honey* with prosciutto • *Smoked salmon* with cream cheese and lemon

**Fresh Vegetables and Dip** | \$125/Platter for 50  
House selection of fresh vegetables with ranch dressing and spinach and artichoke dip

**Cheese and Crackers** | \$115/Platter for 50  
Varietal cheese with crackers

**Crafted Cheese Bites** | \$115/Platter for 50  
Sweet and savory individual soft cheese bites served at the end of a pretzel rod.

Your choice of: *Fresh Herbed* • *Cranberry Pistachio* • *Jalapeno Popper* • *Chef Seasonal*

**Chef Specialty Crostini** | \$110/50 Pieces  
Your choice of: *Blackberry, Ricotta, Mint* • *Caramelized Onion, Apple, Gorgonzola* • *Apricot, Walnut, Brie* • *Strawberry, Balsamic, Basil* • *Bruschetta* • *Smoked Salmon, Goat Cheese, Capers* • *Shaved Prime Rib, Horseradish*



# HORS D'OEUVRES & RECEPTION

## HOT HORS D'OEUVRES

### Chicken Satay | \$140/50 Pieces

Charbroiled marinated chicken tenderloin with spicy Szechuan peanut sauce and green onion

### Beef Bulgogi Skewers | \$140/50 Pieces

Charbroiled marinated beef skewers with teriyaki glaze and cilantro

### Old Bay Crab Cakes | \$170/50 Pieces

House-made jumbo crab cakes with Cajun remoulade

### Burnt Ends | \$175/Platter for 50

Burnt brisket ends and pieces served with Carolina Golden BBQ or house chimichurri

### Spinach & Artichoke | \$150/Platter for 50

Creamy cheese dip with spinach and artichoke and naan served fondue-style

### Pork Gyoza | \$115/50 Pieces

Pork dumplings with ginger soy, sweet chili aioli, and green onion

### Stuffed Mushrooms | \$95/50 Pieces

Your choice of mushrooms stuffed and baked with herbed Boursin cheese or roasted red pepper garlic hummus

### Louisiana Sausage | \$125/Platter for 50

Grilled and sliced served with House BBQ and Old Brooklyn Bohemian Mustard

### Chicken Wings | \$115/50 Pieces

Traditional bone-in or breaded boneless wings served with celery, bleu cheese, and ranch

Choice of sauce: *Buffalo • Korean BBQ • Lemon pepper • Sweet Chili • Dry rub*

### Meatballs | \$85/50 Pieces

*(available vegan)* All beef meatballs

Choice of sauce: *Swedish • BBQ • Korean BBQ*

### Million Dollar Bacon | \$95/50 Pieces

Sweet and spicy caramelized bacon

### Braised Short Rib Sliders | \$200/50 Pieces

Braised beef drizzled with house BBQ and topped with coleslaw and dill pickles on slider buns

### Bison Sliders | \$200/50 Pieces

ND bison slider patties, bacon onion marmalade, arugula, and dill pickles on slider buns

### Duck Wontons | \$125/50 Pieces

Savory blend of duck bacon, charred sweet corn, and cream cheese stuffed and folded in a crescent wonton with teriyaki glaze

### Parmesan Bread Bites | \$100/50 Pieces

Baked and brushed with garlic butter and hot honey, served with marinara

### Firecracker Chicken Sliders | \$200/50 Pieces

Crispy fried chicken tossed in sweet chili topped with crumbled blue cheese, cabbage, and dill pickles on slider buns

### Do-It-Yourself Nachos | \$13/Person

Choice of two meats and warm tortilla chips with an array of toppings including queso blanco, fresh guacamole, salsa, pico de gallo, Mexican street corn, tomato, onion, olives, and sour cream

*Meats: Ground Beef • Chicken Tinga • Beef Barbacoa*

# THE MAIN COURSE

## PLATED AND BUFFET DINNER OPTIONS

*Served with gourmet premium coffee*

*All plated dinners include choice of one starter salad, warm artisan rolls with whipped butter, and chef recommended side pairings. Options are interchangeable per request (page 11)*

*All buffets include warm artisan rolls with whipped butter, choice of two starter salads, and two chef-crafted sides (page 11)*

### **Herb Roasted Prime Rib** | MP

12oz cut of tender prime rib with creamy parmesan hash browns and glazed baby carrots

### **Filet Mignon** | MP

8oz center cut of tender filet, seasoned, and charbroiled with baked potato and asparagus

### **Top Sirloin Steak** | \$30/Plate

Center cut top sirloin, seasoned, and charbroiled with twice baked potato and haricot verts

### **Braised Short Ribs** | \$29/Plate | \$32/Buffer

Burgundy braised boneless short rib in mushroom demi-glaze with parmesan truffle mashed potatoes and full roasted carrots

### **Chicken Saltimbocca** | \$28/Plate | \$31/Buffer

Lightly dusted chicken breast in a sage and prosciutto sauce with lemon pancetta mashed potatoes and asparagus

### **Stuffed Chicken** | \$29/Plate | \$32/Buffer

Oven roasted stuffed chicken breast rolled with prosciutto, spinach, and provolone with an alloutte cheese sauce, blended wild rice, and asparagus

### **Roasted Chicken** | \$29/Plate | \$32/Buffer

French oven roasted chicken breast in a white wine butter sauce with garlic mashed potatoes and haricot verts

### **Lemon Chicken Piccata** | \$28/Plate | \$31/Buffer

Lightly dusted chicken breast in a lemon caper butter sauce with garlic mashed potatoes and haricot verts

### **Shrimp Scampi** | \$34/Plate | \$39/Buffer

Jumbo shrimp in a garlic butter sauce with wild rice pilaf and asparagus

### **Walleye Your Way** | \$30/Plate

Broiled or parmesan crusted freshwater walleye filet with twice baked potato and coleslaw

### **Salmon Your Way** | \$28/Plate | \$32/Buffer

Roasted Atlantic filet with shallot beurre blanc sauce or blackened with pineapple salsa, quinoa pilaf and asparagus

### **Peppercorn Crusted Porkchop** | \$29/Plate

Grilled porterhouse center-cut porkchop served with Smoked red onion sauce

### **Pork Loin** | \$27/Plate | \$30/Buffer

Chef-carved rosemary crusted with brandy Dijon cream sauce, served atop vegetable blended couscous

### **Deconstructed Beef Wellington** | \$35/Plate

8oz center cut tender filet with a mushroom, onion, and garlic duxelles topped with a puff pastry, lemon pancetta mashed potatoes, and asparagus

## THE MAIN COURSE

### THEMED DINNER BUFFETS

All buffets are served with warm artisan rolls with whipped butter and gourmet premium coffee

#### Italian Family Dinner Buffet | \$29

Your choice of two entrées and three sides with garlic-buttered breadsticks

**Entrées:** *House-made Lasagna • Meatball Marinara • Chicken Saltimbocca • Chicken Florentine • Lemon Seafood Pasta • Penne Alfredo with Chicken*

**Sides:** *Italian Chopped Salad • Caesar Salad • Haricot Verts • Penne Alfredo or Marinara • Rosemary Red Potatoes • Parmesan Vegetable Risotto • Roasted Italian Vegetables*

#### Backyard BBQ Dinner Buffet | \$31

Your choice of two meats and three sides with corn bread muffins

**Meats:** *Fire Braised Ribs • Fried Chicken • House-smoked Brisket • Chef-carved Ham • Seared Tri-tips*

**Sides:** *Tossed Salad • Corn Casserole • Coleslaw, Rosemary Baby Reds • Calico Bean Hotdish • Baked Mac n' Cheese*

#### Las Vegas Buffet | MP

Your choice of two starters, one chef-carved meat, two entrées, and two sides with artisan rolls followed by bananas flambé

**Starters:** *Deluxe Charcuterie Tray • Smoked Salmon Tray • Caesar Salad • Shrimp Cocktail • Spinach and Artichoke Fondue*

**Meats:** *Herb Roasted Prime Rib • House-smoked Brisket • Rosemary Pork Loin*

**Entrées:** *Salmon with Pineapple Salsa • Burgundy Braised Short Ribs • Shrimp Scampi • French Roasted Chicken • Burnt Ends*

**Sides:** *Parmesan Truffle Mash • Seasonal Roasted Vegetables • Creamy Parmesan Hashbrowns • Asparagus • Rosemary Baby Potatoes • Full Roasted Carrots*

### DINNER ENHANCEMENTS

#### Additional Entrée | \$7

Add a second entrée to create a combination plate or a two entrée buffet

#### Make it Surf and Turf | \$6

Add 3 jumbo shrimp with drawn butter to your protein choice

#### Make it Oscar | \$7

Add lump crab, asparagus, and hollandaise to your protein choice

## CHEF-CRAFTED SIDES & SPECIALTY MEALS

### CHEF-CRAFTED SIDES

Garlic Mashed Potatoes  
Lemon Pancetta Mashed Potatoes  
Rosemary Baby Red Potatoes  
Parmesan Truffle Mashed Potatoes  
Creamy Parmesan Hash Browns  
Twice Baked Potato  
Baked Potato  
Vegetable Pearled Couscous  
Blended Wild Rice

Glazed Baby Carrots  
Roasted Italian Vegetables  
Full Roasted Carrots  
Bacon Braised Brussel Sprouts  
Seasoned Fresh Steamed Broccoli  
Asparagus  
Haricot Verts  
Blended Sweet Potatoes and Beets  
Jalapeno Corn Casserole  
Candied Butternut Squash (seasonal)

### STARTER SALADS

#### Tossed Salad

Romaine blend, carrot, cucumber, tomato, and red onion with assorted dressing

#### Caesar Salad

Romaine, fresh parmesan, and house-made croutons tossed in Caesar dressing

#### Caprese Salad

Arugula blend, tomato, mozzarella, and basil, drizzled with a balsamic glaze

#### Prairie Harvest Salad

Spinach blend, red onion, walnut, pickled beets, seasonal apples, and feta crumbles with roasted garlic balsamic vinaigrette

#### Berry Salad

Spinach blend, assorted berries, cucumber, almonds, and feta crumbles tossed in raspberry vinaigrette

### SPECIALTY MEALS

#### Wild Mushroom Ravioli

*(vegetarian)* Stuffed ravioli with alfredo, asparagus, and grape tomatoes served with a garlic-buttered breadstick

#### Korean BBQ

*(vegetarian)* BBQ jackfruit atop vegetable blended couscous

#### Tuscan Spaghetti Squash

*(vegan/gf)* Baked squash with rustic marinara and topped with vegan parmesan cheese

#### Mediterranean Stuffed Sweet Potato

*(vegetarian - available gf/vegan)* Roasted sweet potato with a quinoa vegetable blend drizzled with a creamy smoked gouda sauce

#### Southwest Burrito Bowl

*(vegetarian/gf - available vegan)* Spanish rice, black beans, and pinto beans topped with shredded romaine, pico de gallo, guacamole, sour cream, and shredded cheese

## SWEET FINISHES

### New York Cheesecake | \$6

Your choice of New York style with berry topping, turtle, or white chocolate raspberry

### Layer Cake | \$6

Your choice of chocolate, lemon, or strawberry

### Dream Cake | \$6

Almond cream cake with lady fingers and vanilla cream, topped with toasted almonds

### Citrus Olive Oil Cake | \$6

Light vanilla cake with citrus topped with your choice of macerated berries or caramelized peaches

### Carrot Cake | \$6

Carrot cake topped with cream cheese icing

### Pastry Chef's Specialty Bread Pudding | \$6

Multiple flavor profiles available

### Pastry Chef's Specialty Crème Brûlée | \$7

Rich custard dessert with cracked sugar topping: Flavor profile based on meal choice and season

### Lemon Bars | \$4

Gluten free crust with a lemon filling

### Create Your Own | MP

Work with our Pastry Chef to create the perfect dessert for your function

### Lundy's Ice Cream | \$220/container

Your choice of the following Chocolate Shoppe Ice Cream flavors, 3-gallon containers served with sugar and waffle cones, bowls and a serviced station.



Chocolate Chip Oatmeal (Dairy Free) •  
Blueberry Cheesecake • Munchie Madness  
Vanilla Bean • Kitty Kitty Bang Bang •  
Zanzibar Chocolate

\*Two week minimum pre-order required

## SPIRITS, WINE, & BEER

*Each bar at the event has a \$400 minimum required for each. If the bar minimum is not met, a \$200 fee per bartender will be applied. Cash bar and Host bar prices are subject to prevailing sales tax. Host bar prices are subject to service charge.*

### CASH BAR

House Spirits | \$5.25 - \$6  
Premium Spirits | \$7.00 - \$10.00  
Domestic Beers | \$5.00  
Craft/Import Beers | \$6.00 - \$8.00  
Varietals Wines | \$8.00 - \$10.00  
Soft Drinks and Juices | \$3.00

### HOST BAR

House Brands | \$4.75 - \$5.50  
Premium Brands | \$6.50 - \$9.50  
Domestic Beers | \$4.50  
Craft/Import Beers | \$5.50 - \$7.50  
Varietals Wines | \$7.50 - \$9.50  
Soft Drinks and Juices | \$3.00

### DOMESTIC & PREMIUM KEG BEER

8-Gallon Keg | \$190 and up  
16-Gallon Keg | \$330 and up  
1919 NA Root Beer Keg | \$200

### PREMIUM TICKET BAR

Tickets may be purchased for \$8 and are redeemable for premium and house spirits, domestic and specialty beers, and select wine varietals

### CRAFT BEER TOUR

Experience the craft beer scene with a selection of fun and standard styles. We will work with you to find seasonal, unique, and local favorites from regional breweries to fit your event.