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Thank you for your interest in 32 Grill & Lounge Events!

We are happy to have the opportunity to host your event! Our Sales and Catering team look forward to assisting you with event planning, selecting food and beverage, and ensuring that all the details of your event are orchestrated flawlessly to create a memorable experience for your guests.

Please look through our menu, and let our Sales and Catering team know if you have any questions.



BREAKFAST MENU

Breakfast Buffets

Prices listed are per person. 15 person minimum.

32 Buffet 7.00

Fresh-Cut Fruit Platter
Bakery Basket
Creamy Yogurt with Crunch Granola

ND Morning 7.00

Fresh-Cut Fruit Platter Bakery Basket Toasting Stations

Ham + Eggs 14.00

Fresh-Cut Fruit Platter
Freshly Scrambled Eggs
Thick Sliced Smoked Ham
Fresh Fried Breakfast Potato

Country Buffet 16.00

Fresh-Cut Fruit Platter
Freshly Scrambled Eggs
Choice of Hot Meat [choose 2]

Crispy Bacon, Thick Sliced Ham, Sausage Links
Biscuits and Sausage Gravy

Simple Start 18.00

Start Fresh Wraps Fresh-Cut Fruit Platter Creamy Yogurt with Crunch Granola Bakery Basket Potato Sides [choose 1]

> Crispy Hash Browns, Breakfast Potato, Creamy Pepper Jack Scalloped Potato



BREAKFAST MENU

Breakfast Buffets, continued

Prices listed are per person. 15 person minimum.

Bismarck Brunch

19.00

Missouri Valley Buffet 26.00

Breakfast Enhancements

Prices listed are per person. Add-on only, cannot be purchased separate from Breakfast Buffet.

Bagel Bar Assorted Bagels, Cream Cheese, Fr	7.00 ruit Preserves
Yogurt + Granola	2.00
Additional Meat	3.00
Assorted Cereal Bar	3.00
Biscuits + Gravy	4.00
Cinnamon Rolls	15.00/dozen



SPECIALTY BREAKS

Prices listed are per person. 10 person minimum.

Home Run 10.00
Pretzel Bites with Cheese Sauce
Corn Dogs
Roasted Nut Mix
Freshly Popped Popcorn

Health Craze 9.00
Assorted Granola Bars
Seasonal Sliced Fruit
Assorted Yogurt Cups
Fresh Veggies + Hummus

Pretzel Bar 8.00
Freshly Baked Pretzels
Warm Cheese Dip
Dijon Mustard Dip

Dippin' Time 8.00
Tortilla and Potato Chips
Assorted Dips

French Onion, Queso, Hummus, Salsa, Guacamole

School's Out 10.00 Freshly Baked Cookies with Milk Rich Blondies and Chocolate Brownies Crispy Rice Treats

Happy Hour 10.00
Chicken Wings [choose 1]
BBQ, Sweet Chili, Buffalo
Warm Pretzels with Cheese or Mustard Sauce

Specialty Break Enhancements

Muffins 30.00/dozen Danishes 30.00/dozen Croissants + Preserves 20.00/dozen Bagels + Cream Cheese 30.00 dozen Cookies 22.00/dozen **Brownies** 25.00/dozen Cinnamon Rolls 30.00/dozen Whole Fruit 20.00/dozen **Yogurt Cups** 24.00/dozen



LUNCH MENU

Lunch Buffets

Prices listed are per person. 15 person minimum. Lemonade or Iced Tea included with meal.

The Cold Cut
Ciabatta buns
Ham or Turkey
Potato Salad
Kettle Chips

Brownies or Cookies

The Fiesta 10.50
Ground Beef Tacos or Chicken Tacos
Spanish Rice, Refried Beans, or Tortilla Soup
Tortilla Chips
Brownies or Cookies

The Club 15.00
Ham, Turkey, Bacon, American, and Swiss
Cheese on a ciabatta Bun
Soup of Choice
Pub Chips
Potato Salad
Brownies or Cookies

Alfredo 16.00 Sliced Chicken in Creamy Alfredo Sauce Caesar or House Salad with Dressing Garlic Toast Medallions Brownies or Cookies Baked Potato Bar 16.00
Freshly Baked Potatoes
Shredded Cheese, Sour Cream, Broccoli, Bacon,
Jalapenos, Red Onion Toppings
House-made Chili and Salad with Dressing
Brownies or Cookies

The Executive 17.00
Ciabatta Buns
Ham, Turkey, and Roast Beef
Pasta Salad or Potato Salad
Soup of Choice
Kettle Chips
Brownies or Cookies

The Southerner 17.00
Fried Chicken Pieces
Buttermilk Biscuits
Mashed Potato + Brown Gravy
Country-Style Green Beans
Ripe Sliced Watermelon
Brownies or Cookies
**All-white meat +\$2.00 per person



LUNCH MENU, continued

Lunch Buffets, continued

Prices listed are per person. 15 person minimum.

Meatball Marinara 16.00
Linguini and Meatballs topped with a Sweet Tomato
Sauce
Caesar or House Salad with Dressings
Garlic Toast Medallions
Tiramisu, Brownies, or Lemon Bars

Backyard Cookout 17.00
Half-pound Burgers + Bratwurst
Pasta Salad or Potato Salad
Fresh Baked Beans
Potato Chips
Ripe Sliced Watermelon
**Add pickled relish + sauerkraut for \$1.00 per person

South of the Border
Chicken and Ground Beef
Warm Tortillas
Chicken Tortilla Soup
Refried Beans or Spanish Rice
(both for +2.00 per person)

Stuffed Peppers 17.00
Beef and Pork Stuffed Bell Peppers with
Sweet Tomato Glaze
Chicken Tortilla Soup
House Salad with Dressings
Brownies, Lemon Bars, or Cookies

Little Italy 19.00
Beef Lasagna
Caesar or House Salad with Dressings
Garlic Toast Medallions
Tiramisu, Brownies, or Lemon Bars

32 Meatloaf 20.00
Cheddar-Stuffed House Meatloaf
Lettuce Salad
Mashed Potato + Brown Gravy
Choice of Vegetable
Green Beans, Corn, Broccoli, Normandy
Blend, Glazed Carrots
Tiramisu, Brownies, or Lemon Bars



DINNER MENU

All dinners include choice of house or Caesar salad, dinner roll or garlic toast medallions, one side, two vegetables, and dessert

Dinner Buffets

Prices listed are per person. 15 person minimum.

Chicken or Shrimp Alfredo 17.00 House-made rich and creamy alfredo sauce **Gluten-free available

Chicken Marsala 17.00 Topped with wine mushroom cream sauce

Chicken Cordon Bleu 24.00
Breaded chicken breasts stuffed with ham and
Swiss cheese, topped with a creamy Swiss cheese
sauce

Herb-Crusted Roast Beef 24.00 Mashed potatoes with mushroom beef gravy

32 Meatloaf 26.00 Cheddar-stuffed meatloaf topped with a sweet tomato glaze

Pacific Pork Loin 26.00 Roasted pork loin topped with a sweet + spicy Hawaiian glaze

Italian Eatery 29.00 Beef or chicken lasagna, linguini topped with meatball tomato sauce



DINNER MENU, Continued

All dinners include choice of house or Caesar salad, dinner roll or garlic toast medallions, one side, two vegetables, and dessert

Plated Dinner

Prices listed are per person. 15 person minimum.

Meatball Mania 17.00

3 house-made beef and pork meatballs

Smokey Sirloin Steak 26.00

Sirloin-cap steak marinated in a blend of tasteful herbs

Maple-Glazed Salmon 33.00

Topped with a house-made flavorful maple bar-bque sauce

Salmon Kiev 33.00

Fresh salmon stuffed with citrus butter and topped with a zesty lemon butter sauce

Side Choices

Mashed Potatoes + Gravy

Roasted Red Potatoes

Creamy Pepper Jack Scalloped Potatoes

Rice Pilaf

Vegetable Choices

Seasoned Green Beans

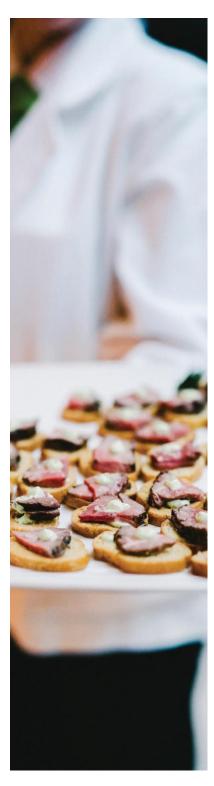
Sweet Butter Corn

Fresh-Cut Broccoli

Glazed Carrots

Normandy Blend

**Add cheese sauce for \$2.00 per person



HORS D'OEUVRES

Prices listed per 100 pieces/25 person.

Potato Salad	75.00
Pasta Salad	75.00
Chicken Empanadas	100.00
BBQ Meatballs	125.00
Cordon Bleu Bites	150.00
Bavarian Pretzels with Cheese Dip	175.00
Korean BBQ Spring Rolls	175.00
Liver Plate	175.00
Pinwheels	200.00
Crab Empanadas	450.00



PLATTERS

Prices per 25 people.

Vegetable Platter 100.00

Spinach & Artichoke 100.00

Chips & Salsa 100.00

Fresh Seasonal Fruit 150.00

Deli Platter 150.00

Bruschetta 150.00

Jumbo Cocktail Shrimp Market Price



DESSERTS

Prices are per piece unless otherwise noted.

Dessert Bites

Two dozen minimum order per item.

Double Chocolate Brownies	2.50
Carrot Cake	2.50
Rice Crispy Treats	2.00
Lemon Raspberry Squares	3.00
Chocolate Covered Strawberry	4.00

Full-Size Desserts

Two dozen minimum order per item.

Key Lime Cake w Graham	7.00
Red Velvet Cake	7.00
Lemon Mousse Cake	7.00
Iced Tiramisu	7.00
White Chocolate Raspberry Cake	7.00
Tiger Cake	7.00



BEVERAGES

Coffee	30/gallon
Tea	50/gallon
Lemonade/Iced Tea	30/gallon
Orange, Apple, or Cranberry Juice	30/gallon
Fruit Punch	30/gallon
Hot Apple Cider	30/gallon
Hot Chocolate	30/gallon
Assorted Soda	2.50/each
Bottled Water	3.00/each



HOTEL POLICIES

Catering

With the exception of cake and cupcakes, we do not allow outside food or beverage. Any unconsumed items may not be removed from hotel property unless prior approved.

Alcohol

32 Grill and Lounge is the only licensed authority to sell and serve alcohol on the premises. Therefore, by law, outside vendors and individuals are not permitted to bring alcohol into the hotel. The hotel reserves the right to refuse service to any guest who appears to be underage, without legal ID, or appears to be intoxicated.

Setup and Decorating

The hotel must be made aware of any outside vendors (i.e. entertainment, florists, etc) that require access to any banquet space prior to the start of your event. Additional setup time may be arranged through the Sales department. The hotel does not allow tacks, nails, confetti or loose glitter to be used for decoration. Holiday Inn Bismarck prohibits the use of open flame candles.

Taxes and Fees

Room rental and A/V equipment rental: 7.0% tax Food and non-alcoholic beverages: 8.0% tax

Alcoholic beverages: 10.0% tax

Shipping Procedures

- + Meeting materials may be delivered no more than (7) days prior to the function
- + All deliveries must list the name and date of the function
- + Any pallets or deliveries over 200 pounds must be coordinated through the Sales and Catering office to ensure the acceptance of these deliveries

Guest Guarantee

+ A guarantee is required (3) business days prior to any corporate event. After this time, the guaranteed number cannot be reduced. Any increases to the guest count within 72 hours of your event cannot be guaranteed.