



3903 State Street, Bismarck, ND 58503  
(701) 751-8240



# Catering

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## Memories With You

Holiday Inn Bismarck

3903 State Street

Bismarck, ND 58503

[Holiday Inn Bismarck \(ihg.com\)](https://www.ihg.com/holidayinn/bismarck)



Holiday Inn Bismarck



# CONTINENTAL BREAKFAST

Priced Per Guest. Based on a 90-minute service. Requires no minimum and includes freshly brewed coffee, tea selections, and hot cocoa

## THE CONTINENTAL

\$16.00 Per Guest

Orange and Cranberry Juice

Sliced Seasonal Fruits and Berries

Assorted Muffins and Danish

## THE EXECUTIVE CONTINENTAL

\$18.00 Per Guest

Orange and Cranberry Juice

Sliced Seasonal Fruits and Berries

Assorted Muffins and Danish

### CHOICE OF TWO OF THE FOLLOWING

**An Assortment of Breakfast Cereals** | Bananas, 2% and Skim Milk (*Soy and Almond Milk on Request*)

**Assorted Bagels** | Cream Cheese, Sweet Creamery Butter

**Individual Low-Fat Fruit and Greek Yogurts**

**Fruit Yogurt Parfait** | Housemade Granola and Berries

## CONTINENTAL BREAKFAST ENHANCEMENTS

Fluffy Scrambled Eggs and Choice of Hardwood Smoked Bacon or

Country Sausage Links (GF) | 10

*Egg White Available*

Fruit Yogurt Parfait | 9 Housemade Granola and Berries

Steel-Cut Oatmeal (V) | 6 Brown Sugar, Raisins, Nuts, Milk

Chilled Hard Boiled Eggs | 24/Dozen

Breakfast Sandwiches | 7 per Guest

*Select Any Two | Can Be Purchased by the Dozen (\$78/dozen)*

### Sandwich Selections

Fresh Baked Croissant | Breakfast Ham, Aged White Cheddar, Folded Egg

Buttermilk Biscuit | Scrambled Egg, Sausage Patty, Pepper Jack cheese

Southwestern Breakfast Burrito | Scrambled Egg, Monterey Jack Cheese, Chorizo, Salsa

Vegetarian Burrito | Scrambled Egg Whites, Spinach, Tomato

English Muffin Sandwich | Applewood Smoked Bacon, Scrambled Egg, Cheddar Cheese

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AN IHG® HOTEL

# BREAKFAST TABLE

Priced Per Guest. Based on a 90-minute service. Requires 20 guest minimum and includes freshly brewed coffee, tea selections, and hot cocoa

## CLASSIC BREAKFAST BUFFET

\$22.00 Per Guest

**Orange and Cranberry Juice**

**Seasonal Fruits and Berries**

**Assorted Morning Pastries**

**An Assortment of Breakfast Cereals** | Bananas, Whole, 2% and Skim Milk (*Soy and Almond Milk on Request*)

**Individual Low-Fat Fruit and Greek Yogurts (V)**

**Farm Fresh Scrambled Eggs (GF)**

**CHOICE OF TWO: (GF)**

**Applewood Smoked Bacon**

**Country Style Rope Sausage**

**Country Sausage Links**

**Grilled Smokehouse Ham**

**CHOICE OF ONE: (GF)**

**Country Fried Potatoes**

**Hash Browns**

## BREAKFAST TABLE ENHANCEMENTS

**Farm Fresh Egg Omelet\*\* | 18**

Cheddar and Swiss Cheeses, Diced Smokehouse Ham,  
Sliced Mushrooms, Diced Bell Peppers, Chopped Sweet  
Onions, Spinach Leaves, Bacon, Salsa

**Steel-Cut Oatmeal (V) | 6**

Brown Sugar, Dried Fruits, Raisins, Nuts, Milk

**\*\* Requires an Attendant | 150**

**One Attendant Per 50 Guests**

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## BREAKS & BEVERAGE

Priced Per Guest, Requires No Minimum

**HOT BEVERAGES** | Freshly Brewed Coffee & Tea Selection (*Soy and Almond Milk on Request*)

**CARBONATED BEVERAGES** | Pepsi's Collection of Soft Drinks, Bubly Sparkling Water, and Bottled Water

### BEVERAGE SERVICE

#### 90 Minute Beverage Service

**Hot Beverages** | 13

**Carbonated Beverages** | 4

**Enhanced Beverages** | 6

**Hot and Carbonated Beverages** | 17

**Hot and Enhanced Beverages** | 19

#### Half Day Beverage Service

*Based on Four Hours of Service*

**Hot Beverages** | 20

**Carbonated Beverages** | 6

**Enhanced Beverages** | 9

**Hot and Carbonated Beverages** | 26

**Hot and Enhanced Beverages** | 29

#### All Day Beverage Service

*Refreshed Throughout the Day*

**Hot Beverages** | 33

**Carbonated Beverages** | 10

**Enhanced Beverages** | 15

**Hot and Carbonated Beverages** | 43

**Hot and Enhanced Beverages** | 48

### ENHANCED BEVERAGE SELECTIONS

*Please Select Four*

**Coca Cola Collection of Soft Drinks, Bubly, and**

**Bottled Water**

**Tropicana Fruit Juices**

**Gatorade** | G2

**Starbucks Frappuccino**

**Lipton Pure Leaf Iced Teas**

**Red Bull Regular, Sugar Free and Tropical**

**Naked Brand Fruit Smoothies**

**Coconut Water**

## AM BOOST

*Prices Based on 90 Minutes of Service*

Select up to 3 | 15

Select up to 5 | 18

**Designer Trail Mix Station** | Raisins, Granola, Sunflower Seeds, Almonds, Mixed Dried Fruits, Nuts, Banana Chips

**Assorted Granola and Energy Bars** (V)

**Fruit Yogurt Parfait | Granola and Berries** (V)

**Buttery Crumbly Coffee Cake**

**Assorted Muffins and Danish**

**Season's Picked Fresh Whole Fruit** (VE)

**Seasonal Fruits and Berries** (VE, GF)

**Warm Cinnamon Rolls** | Cream Cheese Frosting (V)

**Scones** | Raspberry Preserves (V)

## PM RECHARGE

*Prices Based on 90 Minutes of Service*

Select up to 3 | 18

Select up to 5 | 21

**Individual Bags of White Cheddar Popcorn** (V)

**Season's Picked Fresh Whole Fruit** (VE, GF)

**Seasonal Fruits and Berries with Marshmallow Cream Dip**

**Toasted Pita Chips** | Hummus Trio (V)

**Fiesta Chips** | Salsa, Guacamole (V, GF) | Warm Con Queso | Add 2

**Warmed Ballpark Pretzels** | Warm Cheddar Dip | Add 2

**Designer Trail Mix Station** | Raisins, Sunflower Seeds,

Mixed Dried Fruits, Mixed Nuts, Pretzels, M&Ms (V)

**Decadent Fudge Brownies and Blondies** (V)

**Theater Style Candy Bars**

**Crudité Display** | Buttermilk Ranch Blue Cheese Dips (V, GF)

**Assorted Bags of Potato Chip, Pretzels, Vegetable Chips**

**Premium Mixed Nuts**

**Assorted Fresh Baked Cookies** (V)

**Assorted Granola and Energy Bars** (V)

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# PLATED LUNCH

Plated Luncheons Require a Minimum of 10 Guests

All Plated Luncheons Include Three Courses, Artisanal Bread and Sweet Butter and Iced Tea

## FIRST COURSE

*Please Select One*

**Crisp Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano,  
Garlic Herb Toast Points, Caesar Dressing

**Garden Salad (V, GF)** | Baby Lettuces and Spinach, Tomato,  
Cucumber, Carrot, Choice off Ranch, Balsamic or Blue Cheese

## MAIN COURSE

*Please Select One Hot or Cold Entrée*

### Chilled Entrées

**Cobb Salad (GF)** | 16

Smoked Turkey, Cured Ham, Chopped Bacon, Tomato, Egg, Blue  
Cheese Crumble, Buttermilk Vinaigrette

**Grilled Chicken Caesar Salad** | 16

Sliced Chicken, Romaine Hearts, Shaved Parmesan-Reggiano, Garlic  
Herb Toast Point, Caesar Dressing

### Hot Entrees

*Includes Chef's Choice of Seasonal Vegetable*

**Oven Roasted Chicken** | 18

Herb Smashed Potatoes, Lemon and Roasted Garlic Sauce

**Southwest Pan Seared Skirt Steak (GF, DF)** | 24

Yukon Gold Garlic Mashed Potato, Grilled Asparagus,  
Chimichurri Sauce

### Vegetarian Entrées

*Please Select One*

**Wild Mushroom and Kale Risotto (VE, GF)** | 16 Sautéed Kale, Brown  
Butter Toasted Pine Nuts, Parmesan

**Roasted Mushroom and Ricotta Baked Manicotti** | 18

## FINAL COURSE

*Please Select One (V)*

**Chocolate Decadence Cake** | Milk Chocolate Buttercream, Caramel  
Sauce

**Red Velvet Cake** | Brown Butter Cream Cheese Frosting

## COLD BUFFET TABLE

Priced Per Guest, Requires a Minimum of 20 Guest, Based on a 60 Minute Continuous Service, and Includes Coffee, Tea.

### ARTISAN SANDWICH BUFFET

\$18.00 Per Guest

**Chef's Seasonally Inspired Soup**

**Mixed Greens (GF)** | Tomato, Carrot, Cucumber, Herb Vinaigrette

**Shaved Prime Roast Beef Sandwich on Kaiser Bun**

**Oven Roasted Turkey Breast and Swiss on Texas Toast** | Spinach and Basil Pesto, Roasted Tomatoes **Desserts (V)**

**Kettle Chips**

**Homemade Brownies**

### FARMERS MARKET STAND

\$22.00 Per Guest

**Chef's Seasonally Inspired Soup**

*Please Select One Salad*

**Fingerling and Sweet Potato Salad (V)** | Fingerling Potatoes, Sweet Potatoes, Red Onion, Celery, Red Bell Pepper, Grain Mustard, Yogurt Dressing

**Vegetable Salad (V)** | Balsamic Roasted Portabella Mushrooms, Grilled Asparagus, Marinated Artichoke Hearts, Fresh Parmesan

**Toppings** | Grape Tomatoes, Red Onion, English Cucumber, Peppers, Pecans, Parmesan, Gorgonzola, Smoked Bacon, Eggs, Herbed Croutons

**Proteins (GF)** | Sliced Deli Tray of Shaved Roast Beef, Oven Roasted Turkey, Smoked Ham

**Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, House Vinaigrette **Dessert**

**Assorted Cookies**

## HOT BUFFET TABLE

Priced Per Guest, Requires a Minimum of 20 Guest, Based on a 60 Minute Continuous Service, and Includes Coffee and Tea.

### TASTE OF ITALY

\$18.00 Per Guest

**Romaine and Frisee Caesar** | Shaved Parmesan, Focaccia Croutons, Caesar Dressing

**Garlic Breadsticks** | Marinara

*Please Select One*

**Linguini with Red Meat Sauce**

**Homemade Lasagna**

**Mushroom Ricotta**

**Baked Rigatoni** | Italian Sausage, Red Pepper, Wild Mushroom Ricotta

**Dessert**

**Assorted Cookies**

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## BACKYARD COOK OUT

\$18.00 Per Guest

*Please Select One Salad*

**Romaine Lettuce Salad** | Grilled Corn, Baby Tomatoes, Pickled Red Onion, Avocado, Jack Cheese, Croutons, Bacon Ranch and House Vinaigrette Dressings

**Garden Salad** | Baby Lettuce and Spinach, Tomato, Cucumber, Carrot, Choice of Ranch, Balsamic or Blue Cheese Dressing

*Please Select Two*

**Grilled Burgers with Condiments**

**Pulled Pork Sliders**

**Sloppy Joes**

**Grilled Hotdogs**

Desserts

Fresh Baked Cookies

## Taste of Mexico

\$18.00 Per Guest

**Hard and Soft Shell Tacos**

**Fresh Chopped Lettuce**

**Homemade Seasoned Taco Meat**

**Diced Onion, Tomatoes, Shredded Cheddar Cheese**

**Taco Sauce and Sour Cream**

**Tortilla Chips and Salsa**

Desserts

Fresh Baked Cookies

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# GRAB AND GO LUNCH

Lunches are served in an Eco-Friendly Box with Condiments.

## BOXED LUNCH TO GO

\$15.00 Per Box

### **All Lunches Include the Following:**

Choice of: Ciabatta, Kaiser, White or Wheat Bread

Shaved Roast Beef, Oven Roasted Turkey, Smoked Ham

Seasonal Whole Fruit

Whole Grain Mustard Potato Salad (GF)

Freshly Baked Chocolate Chip Cookie

Potato Chips

Homemade Coleslaw

## ENHANCED BEVERAGES

*Priced Each*

Assorted Pepsi Products & Bottled Waters | 5.50

Gatorade | G2 | 7

Starbucks Frappuccino | 7

Lipton Pureleaf Iced Teas | 6

Kickstart Energy Drink | 6

Red Bull Regular, Sugar Free and Tropical | 7

Coconut Water | 6

Naked Brand Fruit Smoothies | 7

Coconut Water | 6

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# PLATED DINNER

Priced Per Guest, Requires a Minimum of 10 Guests, and Includes Salad, Main Course Entrée, Starch, Dessert

Artisanal Rolls and Creamery Butter, Coffee & Tea Selections

## FIRST COURSE

*Please Select One*

**Garden Salad**

**Romain Salad**

## MAIN COURSE

*Please Select One*

*Includes Chef's Choice of Seasonal Vegetables*

**Stuffed Chicken Mornay | 22**

*6oz chicken breast stuffed with homemade bread dressing topped with Creamy Mornay sauce*

**Chicken Parmesan | 22**

*6oz chicken breast dredged in Italian bread crumbs topped with marinara sauce and Parmesan cheese Served over a bed of garlic penne and sauteed Tuscany blend vegetables*

**Slow Roasted Prime Rib (GF) | Market Price**

*Roasted shallot red wine sauce*

**Southwest Pan Seared Beef Medallions | 23**

*8 oz beef medallion with a southwest dry rub topped with Chimichurri*

**Pan Seared Salmon (GF) | 32**

*Lemon Butter Cream sauce*

**Potato Encrusted Walleye | Market Price**

**Roasted Pork Loin | 18**

*topped with Blue Cheese cream sauce*

## VEGETARIAN ENTRÉE SELECTION

*Please Select One*

**Wild Mushroom and Kale Risotto (GF) | 18**

**Roasted Mushroom and Ricotta Rigatoni | 17**

## STARCH

*Please Select One*

**Mashed Potato**

**Smoked Gouda Mashed Potato**

**Au Gratin Potato**

**Roasted Baby Red Potatoes**

**Twice Baked Potato (add \$2 per person)**

**Baked Potato**

**Rice Pilaf**

## FINAL COURSE

*Please Select One*

**Chocolate Decadence Cake | Milk Chocolate Buttercream, Caramel**

**Classic Cheesecake | Raspberry Coulis**

**Angel Food Cake | Strawberry topping**

**Carrot Layer Cake**

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# DINNER TABLE

Priced Per Guest, Requires a 20 Guest Minimum, and Includes Brown Palace Coffee & Tea Selections and Fresh Baked Rolls & Creamery Butter.

## TRADITIONAL BUFFET

\$33.00 Per Guest

**Mixed Greens** (V, GF) | Cucumber, Carrot, Almonds, Fresh Berries, Feta Cheese and Herbed Vinaigrette  
**Marinated Grilled Vegetables** (V) | Balsamic Reduction  
**Herb and Dijon Breaded Chicken** | Caramelized Shallot, Marsala  
**Slow Roasted Flank Steak\*\*** | Natural Jus  
**Pan Seared West Coast Salmon** (GF) | Lemon Chive Beurre Blanc  
**Fresh Seasonal Vegetables** (VE, GF)  
**Garlic & Rosemary Roasted Potatoes** (V, GF)

### Desserts

**Vanilla Panna Cotta** | Fresh Berries, Chantilly Cream  
**Layered Chocolate Cake** | Caramel Sauce

## VIVO ITALIANO

\$31.00 Per Guest

**Caesar Salad** | Romaine Hearts, Shaved Parmesan-Reggiano, Herb Garlic Toast Points, Caesar Dressing  
**Parmesan Crusted Boneless Breast of Chicken** | Tomato Sauce  
**Grilled Salmon Puttanesca** (GF) | Chopped Tomatoes, Olives, Capers  
**Baked Rigatoni** | Marinara, Red Pepper, Wild Mushroom, Ricotta  
**Beef Roulade** | Spinach, Roasted Tomato and Mozzarella  
**Herb Roasted Potatoes** (VE, GF)  
**Marinated and Grilled Vegetables** (VE, GF)  
Garlic Knots and Marinara (VE)

### Desserts

**Tiramisu** | Espresso-Soaked Lady Fingers, Cocoa, Mascarpone  
**Lemon Pound Cake** | Sweetened Mascarpone, Macerated Berries

## CHOP HOUSE

\$36.00 Per Guest

**Baby Field Greens Salad** (V, GF) | Grape Tomato, English Cucumber, Julienne Vegetable, Balsamic Vinaigrette  
**BLT Panzanella** | Roast Turkey, Smoked Bacon, Avocado, Cherry Tomatoes, Mixed Greens, Chives, Croutons, Arugula Vinaigrette  
**Herb Crusted Sirloin** | House Steak Sauce  
**Pan-Roasted Atlantic Salmon Fillets** (GF) | Lemon Beurre Blanc  
**Grilled Marinated Bone-In Pork Chop** (GF) | Apple Chutney  
**Baked Potato Bar** (GF) | Sour Cream, Smoked Bacon, Chives, Aged Cheddar, Soft Butter  
**Oven Roasted Steakhouse Asparagus** (VE, GF)

### Desserts

**Vanilla Cheesecake** | Assorted toppings  
**Chocolate Decadence Cake** | Milk Chocolate Buttercream, Caramel

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## DISPLAYS

Requires a 10 Guest Minimum  
Based on Small (40 ppl)/Large (100ppl) Platters

### ARTISANAL CHEESE | 70/120

Variety of Local, Domestic, and International Cheeses, Dried Fruits and Nuts,  
Whole Grain Mustard and Preserves, Baguette and Lavosh  
Assorted Meats (Add \$10/platter)

### SEASONAL FRUIT TRAY | 75/150

Assorted Seasonal Fruit Spread

### BREADS AND SPREADS | 100/180

Warm Artichoke, Spinach and Lobster Dip (GF)  
Herbed Chevre (GF)  
Roasted Red Pepper Dip and Hummus (VE, GF)  
Fresh Flatbread, Lavosh and Crostini

### SLIDER BAR | 240/420

**Beef Slider** | Smoked Cheddar, Peppercorn Bacon, House Sauce  
**Pulled BBQ Chicken** | Pickled Onions, Buttermilk Biscuit  
**Smoked Roasted Shiitake** | Mozzarella, Roasted Red Pepper

### CHILLED SPECIALTIES

Minimum of 25 pieces Per Selected

\$7/piece

**Truffle and Parmesan Deviled Eggs** (V, GF)

**Mini BLT** | Crisp Bacon, Marinated Tomato, Micro Arugula, Citrus Garlic Aioli,  
on Brioche Toast Point

**Whole Grain Mustard Chicken Salad** | Pretzel Cracker, Tart Apple Sweet Chili  
Relish

**Caprese Skewer** | Baby Heirloom Tomato Basil, Mozzarella, Balsamic Glaze (V)

### HOT SPECIALTIES

Minimum of 25 pieces Per Selected

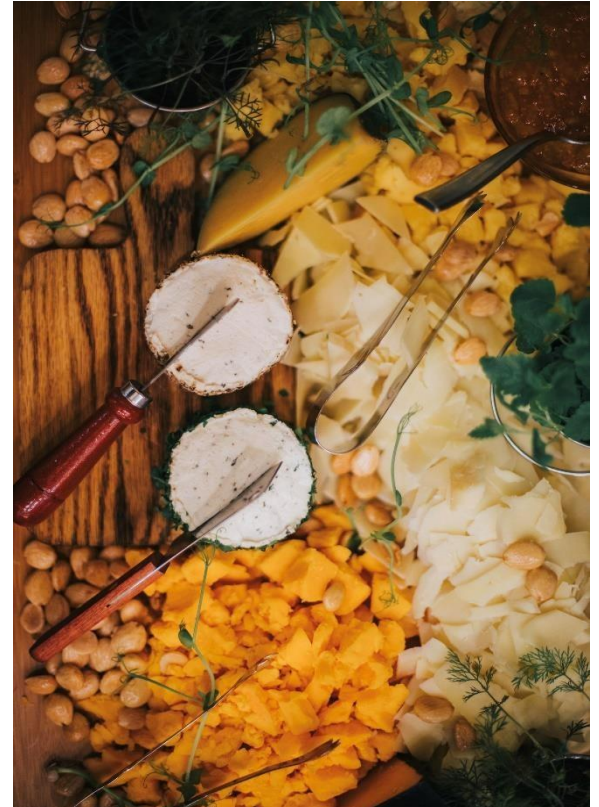
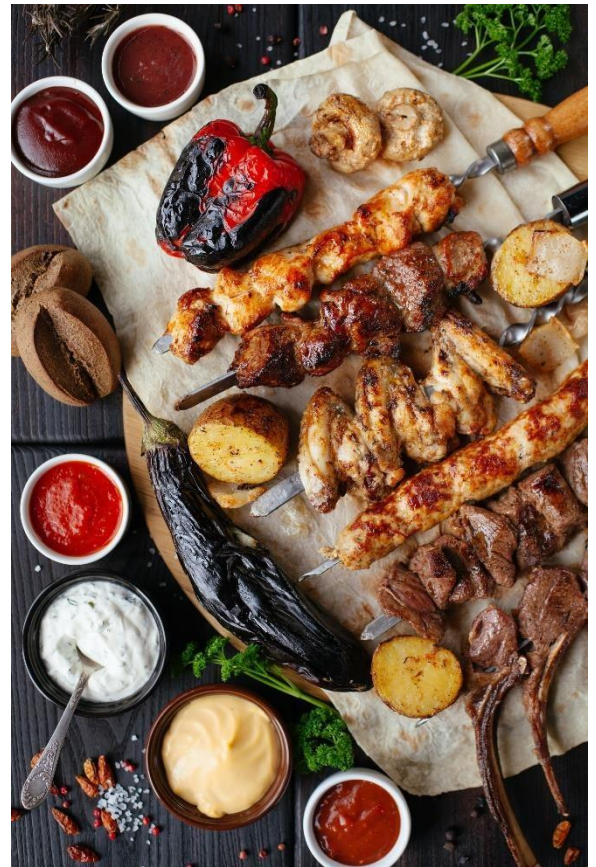
\$7/piece

**Chicken Quesadilla** | Sour Cream

**Chicken and Lemon Grass Potsticker** | Sweet Chili Soy Dipping Sauce

**Asian Pork Steamed Buns** | Braised Pork Belly, Picked Vegetables

**Micro Tostada** | Smoked Chicken, Black Beans and Pico De Gallo





## SIGNATURE BARS

Bartender Fees | \$150 per Bartender For First Three Hours, \$50 Each Additional Hour.  
Staffing | One Bar Required for Every 100 Guests

### TRADITIONAL BRANDS

Spirits | Absolut Vodka, Tanqueray Gin, Bacardi Superior Rum, Jose Cuervo Especial Gold Tequila,  
Jim Beam Bourbon, Jack Daniels Whiskey, Select Cordials, Martini & Rossi Vermouth

Wine | Drumheller Chardonnay and J Lohr 7 Oaks Cabernet Sauvignon,  
J Roget Brut Sparkling

Beer | Coors Light, Bud Light, Michelob Ultra, Heineken, Angry Orchard,  
Devils Vienna Lager, Starr Hill Ramble On IPA, Port City Long Black Veil

### TRADITIONAL BARS

**Package Bar** | priced per hour per person

First Hour | 21

Second Hour | 10

**Hosted Bar** | priced per drink

Mixed Drinks | 10

Imported Beer | 8

Domestic Beer | 7

Wine by the Glass | 10

Cordials | 12

Soft Drinks and Water | 5.50

**Cash Bar** | priced per drink

Mixed Drinks | 13

Imported Beer | 11

Domestic Beer | 9

Wine by the Glass | 13

Cordials | 16

Soft Drinks and Water | 7

### ULTIMATE BLOODY MARY BAR

*Priced Per Person*

*First Hour | 15*

*Additional Hours | 11*

*Minimum Sales | 300*

**Poison** | Absolut, Tito's Handmade, Mutiny Island, Virginia Frost, Select Two Vodka

**Salad** | Lemons, Limes, Celery, Cucumber Slices, Kosher Pickle Spears, Green Olives,  
Pickled Jalapeños, Pepperoncinis, Marinated Artichoke Hearts, Marinated Pearl Onions

**Protein** | Bacon, Oysters, Cooked Shrimp, Beef Jerky

**Seasoning** | Old Bay Seasoning, Garlic Salt, Celery Salt, Smoked Paprika, Lemon Pepper, Freshly Ground Black  
Pepper, Seasoned Salts, Pickle Juice, Olive Brine

**Flavor** | Tabasco Sauce, Louisiana Hot Sauce, Sriracha, Worcestershire Sauce,  
Steak Sauce, BBQ Sauce

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