



Holiday Inn
BY IHG

FARGO

88



3803 13th Avenue South
Fargo, ND 58103



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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.

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BREAKS & SNACKS

REFRESHMENTS

Gourmet Premium Coffee | \$40/gallon
Fruit Punch, Lemonade, or Iced Tea | \$30/gallon
Raspberry Sparkling Punch | \$34/gallon
Assorted Coca Cola Soft Drinks | \$3/each
Bottled Water | \$3/each
Sparkling Water (assorted flavors) | \$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

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

FROM THE BAKERY

Chef Assortment of Baked Goods | \$32/dozen
Muffins, Cinnamon / Caramel Rolls, and Mini Danish

Mini-Croissants | \$36/dozen

Sweetened Cream Cheese or Whipped Berry Topping

Baked Goods

Assorted Muffins (gf option available) | \$30/dozen
Assorted Mini-Danish | \$25/two dozen
Sliced Breakfast Breads | \$22/dozen
Cinnamon and/or Caramel Rolls | \$34/dozen

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
Assorted House-Made Cookies | \$30/dozen
Assorted Bars and Brownies | \$28/dozen
Soft Pretzels with Beer Cheese | \$75/platter for 25
Tortilla Chips with Salsa, Queso Blanco, and Guacamole | \$65/platter for 25
House Seasoned Mixed Nuts | \$3/person
Gardetto's and/or Pretzels | \$2/person
Movie Theater Butter Popcorn | \$3/person
Choice of Two: Kettle, Caramel, Cheddar, White Cheddar, Ranch, and Parmesan Garlic

House Blend Trail Mix | \$4/person

Assorted Snack Size Candy Bars | \$2/person

Seasonal Fresh Fruit Tray with Sweet Fruit Dip | \$5/person

Fresh Vegetable Tray with Naan and Dip | \$75/platter for 25

Choice of Two: Ranch, Traditional Hummus, Red Pepper Hummus, or Pesto Hummus
Individual cups available - \$3/person

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 • Smoked Bacon • Breakfast Sausage • Turkey Sausage Links

Sides: Cheesy Scrambled Eggs • Biscuits and Gravy • Seasoned Breakfast Potatoes • Cheesy Hash Browns • Cinnamon or Carmel Roll

Executive Breakfast | \$18

Your choice of one meat and two sides with fresh fruit

Meat: 6oz Top Sirloin • Applewood Ham Steak • Smoked Bacon • Country Sliced Sausage

Sides: Cheesy Scrambled Eggs • Creamy Parmesan Hash Browns • Biscuits and Gravy • Seasoned Breakfast Potatoes • Liege Belgian Waffles • Mini-Croissants with Sweetened Cream Cheese

BREAKFAST BUFFETS

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

Continental Breakfast | \$15

(gf blueberry muffins available upon request) Assorted mini-danish, muffins, and house-made cinnamon and caramel rolls

Executive Continental Breakfast | \$17

(gf blueberry muffins available upon request) House-made cinnamon and caramels rolls, muffins, mini-croissants with sweetened cream cheese, fresh fruit, individual yogurt parfaits, and ham and Swiss quiche

ACTION STATION

Belgian Waffle Bar | \$15

Choose to build-your-own, or have it chef-prepared in front of you. Served with whipped butter, maple syrup, mixed berries, chocolate syrup, caramel syrup, peanut butter, cinnamon, sugar, shaved chocolate, powdered sugar, and whipped topping

Breakfast Sandwich Platter | \$13

Egg and American cheese on a croissant bun with choice of bacon or sausage, served with fresh fruit

Upgrade to a Breakfast Burrito | \$5

Egg, fried potato, sausage, sautéed vegetables, and cheese

The Holiday Inn Buffet | \$19

Cheesy scrambled eggs, smoked bacon, breakfast sausage, seasoned breakfast potatoes, fresh fruit, assorted muffins, and Liege Belgian waffles with berries, syrup and whipped cream

Breakfast Tacos | \$18

Scrambled eggs, carnitas, chicken tinga with flour tortillas and guacamole, cheddar-jack cheese, salsa, sour cream, tomato, served with seasoned breakfast potatoes and fresh fruit

BREAKFAST ENHANCEMENTS

Individual Quiche

Choose from one of the options below (gf option available)
\$2 Upgrade | \$5 Add

Gyro: lamb, tomato, onion, and served with tzatziki

Ham & Swiss: ham, and Swiss cheese

Denver: ham, cheddar cheese, peppers

Veggie: house vegetarian

Yogurt Parfait

Individual yogurt parfait with assorted berries (vegan/soy option available) | \$4/person

Oatmeal

House-made oatmeal. \$2 Upgrade | \$5 Add

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 | \$25

Cheesy scrambled eggs, smoked bacon, applewood ham steak, creamy Parmesan hash browns, fried chicken, mac and cheese, fresh fruit, house-made cinnamon and caramel rolls, and Liege Belgian waffles with berries, syrup, and whipped cream

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
- **Bacon Lettuce Tomato Sandwich** - Smoked bacon, tomato, romaine lettuce, and Duke's mayo served on a croissant bun
- **Turkey Avocado Wrap** - Turkey, bacon, avocado, Swiss cheese, red onion, English cucumber, greens, and avocado ranch in a spinach tortilla
- **Greek Wrap** (vegetarian) - Olive, feta, English cucumber, red onion, tomato, red pepper, hummus, romaine, and Italian aioli in a tortilla wrap

Chef-Inspired Bowls | \$18

Choose one chef-crafted bowl:

- **Mandarin Orange** - brown rice, mandarin orange, shredded chicken, romaine, cranberry, onion, almonds, and scallions, topped with sesame vinaigrette and wonton chips
- **Poke Bowl** - Poke tuna, edamame, sashimi togarashi, rice, Korean BBQ, topped with Sriracha Mayo
- **Chicken Pot Pie** - Chicken, potatoes, seasonal vegetables, in a rich, creamy chicken stock with puff pastry
- **Southwest Bowl** - Spanish rice, carnitas, and Esquites with shredded greens
- **Bread Bowl** - Sourdough bread bowl with your choice of Chicken Shawarma or Beef Stew

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

All buffets include tossed salad

Additional Entrée - Add a second entrée to create a combo plate or a two entrée buffet | \$5

Chicken Saltimbocca | \$20/Plate | \$23/Buffet

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

Brandy Dijon Chicken | \$19/Plate | \$22/Buffet

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/Buffet

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

Pork Loin | \$20/Plate | \$23/Buffet

Chef-carved herb roasted with brandy Dijon cream sauce, served atop vegetable blended couscous with haricot verts

BBQ Pulled Pork | \$18/Plate | \$21/Buffet

Slow braised pulled pork in BBQ with Artisan roll, chipotle mashed potatoes and Southwest buttered corn

Lasagna | \$19/Plate | \$22/Buffet

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

Salmon Your Way | \$22/Plate | \$25/Buffet

Roasted Atlantic filet with shallot beurre blanc sauce or blackened with pineapple salsa served with vegetable blended couscous and asparagus

Walleye Your Way | \$22/Plate

Broiled or Parmesan crusted freshwater walleye filet with twice baked potato and broccolini

Turkey Dinner | \$19/Plate | \$22/Buffet

Traditional oven roasted turkey breast with sage stuffing, mashed potatoes and gravy, cranberry sauce, glazed baby carrots, Artisan rolls with whipped butter

Red Wine Braised English Roast | \$20/Plate | \$23/Buffet

Burgundy braised boneless short rib in mushroom demi-glace with Parmesan truffle mashed potatoes and roasted carrots

Braised Beef | \$22/Plate | \$25/Buffet

Beef braised in stock with white wine, onions, and honey served with bleu cheese mashed potato, and bacon braised brussel sprouts

SPECIALTY MEALS

Wild Mushroom Tortellini

(vegetarian) 3-Cheese tortellini in a mushroom cream sauce with blistered tomatoes and a toasted crostini

Mediterranean Stuffed Sweet Potato

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

Tuscan Spaghetti Squash

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

Carbonara

(vegetarian) Pasta with plant based chorizo and spinach tossed in a creamy Italian sauce and served with a garlic-buttered breadstick

LUNCH ENHANCEMENTS

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

House-made cookies
Assorted bars and brownies

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 • Traditional Greek Salad • Watermelon Strawberry Salad • Chef's Specialty Broccoli Salad

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

Backyard BBQ | \$23

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
Tri-Tips additional \$3 per person

Sides: Tossed Salad • Southwest Buttered Corn • Coleslaw • Rosemary Baby Reds • Baked Mac n' Cheese • BBQ Whiskey Baked Beans

Macaroni and Cheese | \$20

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

Mexican | \$22

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 • Bam Bam Shrimp

Sides: Refried Pinto Beans • Cilantro Lime Rice • Spanish Rice • Seasoned Black Beans • Esquites

Italian | \$21

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

Entrées: House-made Meat 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 patties available) 8oz. charbroiled ground beef patties with your choice of two sides, an variety of cheese, 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 • Traditional Greek Salad • Spring Pasta Salad • Chef's Specialty Broccoli Salad • Jo-Jos • BBQ Whiskey Baked 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 • Butternut Squash

HORS D'OEUVRES & RECEPTION

COLD HORS D'OEUVRES

Shrimp Cocktail | \$175/50 Pieces

Chilled shrimp with your choice of cocktail sauce and lemon, or mango habanero sauce

Shrimp Ceviche | \$175/Platter for 50

Citrus marinated shrimp with cilantro, peppers, onions, and tomato served with tortilla chips

North Dakota Sushi | \$200/50 Pieces

Grade A wagyu sliced NY strip over a saffron risotto ball with nori and a hoisin demi-glaze

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 in a wonton chip

Charcuterie Board | \$250/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

Fresh Fruit | \$130/Platter for 50

House selection of fresh seasonal fruits with sweet fruit dip

Cheese Board | \$145/Platter for 50

Varietal cheese with crackers

Cherry Habanero Melon Cup | \$125/50 pieces

Watermelon, honeydew, and cantaloupe in a wonton cup topped with cherry habanero gastrique and Cotswold cheese

Fresh Vegetable Tray with Naan and Dip

\$135/Platter for 50

Choice of Two: Ranch, Traditional Hummus, Red Pepper Hummus, or Pesto Hummus

Individual cups available - \$3/person

Chef Specialty Crostini | \$110/50 Pieces

Toasted crostini with your choice of:

- Caramelized Onion, Apple, Gorgonzola
- Strawberry, Balsamic, Basil
- Bruschetta
- Smoked Salmon, Goat Cheese, Capers
- Shaved Prime Rib, Horseradish
- Bourbon Bacon Jam, Brie
- Ricotta, Pesto, Lemon

Crafted Cheese Bites | \$115/Platter for 50

Sweet and savory individual soft cheese bites served with a pretzel.

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

SWEET TREATS

Bite Sized Desserts | \$140/50 Pieces

Assortment of mini pastries, and sweets

Cheesecake Dip | \$125/Platter for 50

Served with berries, chocolate, caramel and crushed graham crackers

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

Burnt Ends | \$175/Platter for 50

Burnt brisket ends and pieces served with Carolina Golden BBQ and Korean BBQ

Beef Bulgogi Skewers | \$140/50 Pieces

Charbroiled marinated beef skewers with teriyaki glaze and cilantro

Spinach & Artichoke | \$150/Platter for 50

Creamy cheese dip with spinach and artichoke served with naan bread

Pork Gyoza | \$115/50 Pieces

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

Million Dollar Bacon | \$95/50 Pieces

Sweet and spicy caramelized bacon

Stuffed Mushrooms | \$95/50 Pieces

Mushrooms stuffed and backed with your choice of: herbed Boursin cheese or roasted red pepper garlic hummus

Rustic Smokies | \$125/Platter for 50

Grilled and sliced sausage 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 • Sweet Chili*

Meatballs | \$85/50 Pieces

(available vegan) All beef meatballs

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

Firecracker Shrimp | \$175/50 Pieces

Breaded shrimp in a sweet chili sauce with cilantro

Duck Wontons | \$125/50 Pieces

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

Mac and Cheese Bites | \$200/50 Pieces

House mac-n-cheese with our chopped Million Dollar Bacon, breaded and fried topped with a Prairie Breeze Fondue

Stuffed Dates | \$125/50 Pieces

Dates with toasted almonds and soy chevré wrapped in bacon

Parmesan Bread Bites | \$200/50 Pieces

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

ACTION STATIONS

Firecracker Chicken Sliders | \$300/50 Pieces

Chef-prepared in front of you. Crispy fried chicken tossed in sweet chili topped with crumbled blue cheese, coleslaw, and dill pickles on slider buns

Braised Beef Sliders | \$300/50 Pieces

Chef-prepared in front of you. Braised beef drizzled with house BBQ and topped with coleslaw 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, Esquites, tomato, onion, olives, and sour cream

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

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)

Additional Entrée - Add a second entrée to create a combo plate or a two entrée buffet | \$7

Make it Surf and Turf - Add 3 jumbo shrimp with drawn butter to your protein choice | \$6

Red Wine Braised English Roast | \$29/Plate | \$32/Buffet

Burgundy braised boneless short rib in mushroom demi-glace with Parmesan truffle mashed potatoes and roasted carrots

Herb Roasted Prime Rib | MP

12oz cut of tender prime rib with garlic mashed potatoes and glazed baby carrots

Deconstructed Beef Wellington | MP

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

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 Beef | \$29/Plate | \$32/Buffet

Beef braised in stock with white wine, onions, and honey served with bleu cheese mashed potato, and bacon braised brussel sprouts.

Walleye Your Way | \$30/Plate

Broiled or Parmesan crusted freshwater walleye filet with twice baked potato and broccolini

Salmon Your Way | \$28/Plate | \$32/Buffet

Roasted Atlantic filet with shallot beurre blanc sauce or blackened with pineapple salsa, vegetable couscous, and asparagus

Grilled Porkchop | \$30/Plate | \$33/Buffet

Grilled center-cut porkchop served with smashed Parmesan potatoes and broccolini

Pork Loin | \$27/Plate | \$30/Buffet

Chef-carved herb crusted with brandy Dijon cream sauce, served atop vegetable blended couscous with haricot verts

Chicken Saltimbocca | \$28/Plate | \$31/Buffet

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

Stuffed Chicken | \$30/Plate | \$33/Buffet

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

Roasted Chicken | \$29/Plate | \$32/Buffet

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

Lemon Chicken Piccata | \$28/Plate | \$31/Buffet

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

THE MAIN COURSE

THEMED DINNER BUFFETS

All buffets are served with gourmet premium coffee

Italian Family Dinner Buffet | \$29

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

Entrées: House-made Meat 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 | \$35

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 • Southwest Buttered Corn • Coleslaw • Rosemary Baby Reds • BBQ Whiskey Baked Beans • 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 dessert

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

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

Entrées: Salmon with Pineapple Salsa • Red Wine Braised English Roast • Shrimp Scampi • French Roasted Chicken • Brisket Burnt Ends

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

Desserts: Bananas Flambé or your choice of sweet finish (page 11)

SPECIALTY MEALS

Wild Mushroom Tortellini

(vegetarian) 3-Cheese tortellini in a mushroom cream sauce with blistered tomatoes and a toasted crostini

Mediterranean Stuffed Sweet Potato

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

Tuscan Spaghetti Squash

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

Carbonara

(vegetarian) Pasta with plant based chorizo and spinach tossed in a creamy Italian sauce and served with a garlic-buttered breadstick

CHEF-CRAFTED SIDES & SPECIALTY MEALS

CHEF-CRAFTED SIDES

STARCH:

Garlic Mashed Potatoes
Lemon Pancetta Mashed Potatoes
Rosemary Baby Red Potatoes
Parmesan Truffle Mashed Potatoes
Smashed Parmesan Potatoes
Twice Baked Potatoes
Baked Potatoes
Vegetable Pearled Couscous
Blended Wild Rice

VEGETABLES:

Glazed Carrots
Roasted Carrots
Bacon Braised Brussel Sprouts
Asparagus
Haricot Verts
Broccolini
Harvest Blended Vegetables

STARTER SALADS

Tossed Salad

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

Caesar Salad

Romaine, fresh Parmesan, and croutons in Caesar dressing

Caprese Salad

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

Strawberry Salad

Strawberries, almonds, cucumber, red onion, and chevré, tossed in raspberry vinaigrette

Rotating Seasonal Salad

Ask your sales representative for more information

SWEET FINISH

New York Cheesecake | \$6

Your choice of New York style with berry topping or turtle

Lemon Drop Cheesecake | \$6

A decadent, velvety cheesecake bursting with fresh lemon flavor

Gluten-Free Flour-less Chocolate Cake | \$6

Rich, moist layers of cake, covered in chocolate frosting and chocolate morsels

Layer Cake | \$6

Your choice of chocolate, lemon, or strawberry

Brown Butter Cake | \$6

Choice of vanilla ice cream and caramel or seasonal macerated berries and whipped topping

Carrot Cake | \$6

Carrot cake topped with cream cheese icing

Tiramisu | \$6

Choice of Classic Tiramisu or Moscato Berry Tiramisu featuring layers of light ladyfingers soaked in sweet Moscato wine, creamy Mascarpone mousse infused with fresh berries

Pride Dairy Ice Cream | \$7

Vanilla Thomas Jefferson
Served with sugar and waffle cones, bowls, chocolate, caramel, strawberry syrup, crushed Oreos, peanuts, cherries, whip

Ask for additional Flavor Options!



SPIRITS, WINE, & BEER

Each bar at the event has a \$400 minimum requirement. 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 | \$5.50 - \$6.25
Premium Spirits | \$7.25 - \$10.25
Domestic Beers | \$5.50
Craft/Import Beers | \$6.25 - \$8.25
Varietal Wines | \$7.25 - \$10.25
Soft Drinks and Juices | \$3.00

HOST BAR

House Brands | \$5.00 - \$6.00
Premium Brands | \$6.75 - \$9.75
Domestic Beers | \$5.00
Craft/Import Beers | \$5.75 - \$7.75
Varietal Wines | \$6.75 - \$9.75
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 \$9 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

CASS COUNTY LIQUOR REGULATIONS:

Per Cass County law, the Holiday Inn Fargo is exempt from accepting liquor donations to be served onsite. A nonprofit or tax-exempt organization may have an auction of alcoholic beverages at fundraising events. Alcoholic beverages raffled or auctioned must be given directly to the organization and sealed in their original packaging. Events where the non-profit organization would like to have the option to sell and serve alcohol donated from outside the Holiday Inn Fargo is not permitted. All alcohol consumed and sold on-premises must come from and be purchased through the Holiday Inn Fargo's Beverage License.