

CATERING FOR EVERY OCCASION

MENU

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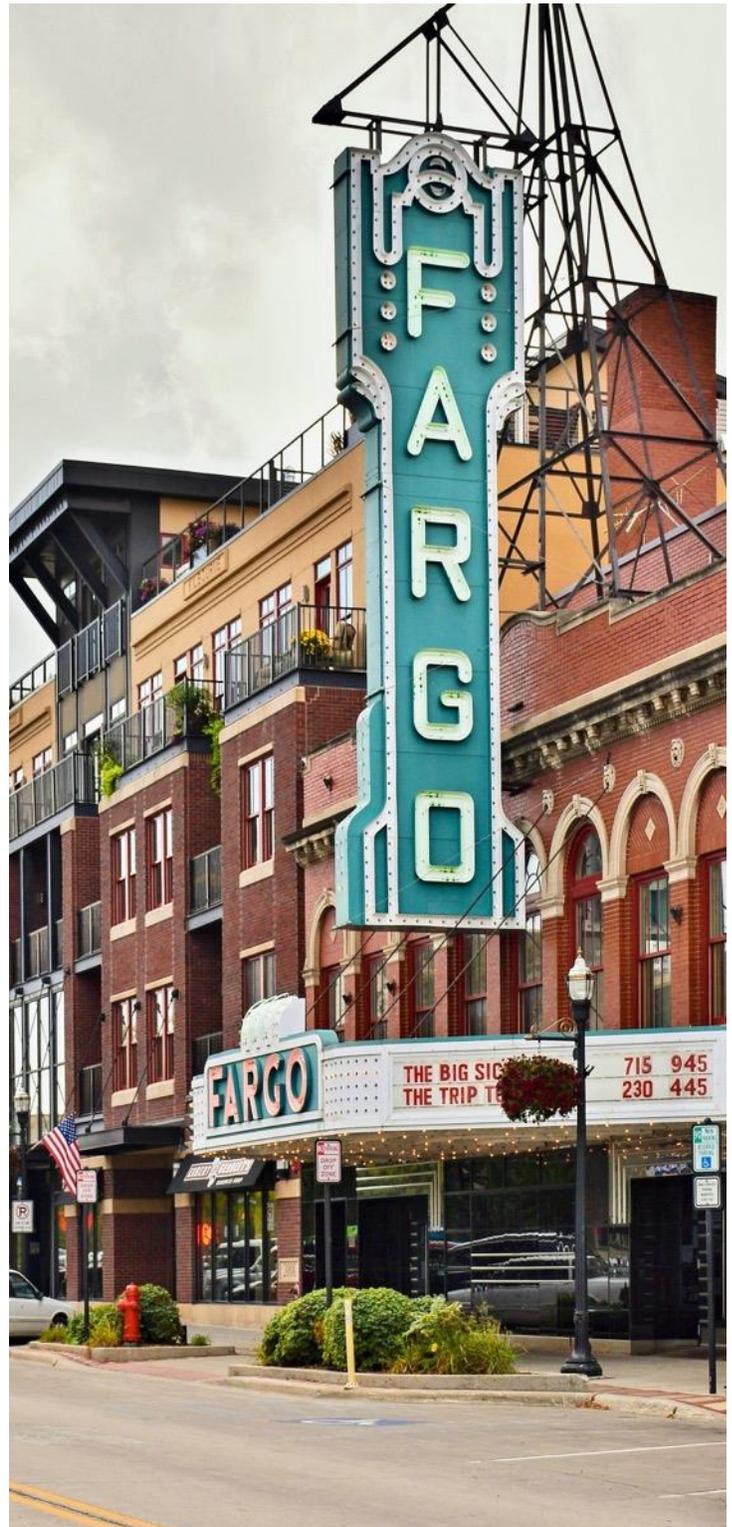
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All food & beverage prices are subject to prevailing service charge and sales tax.

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**Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.*

 **Holiday Inn**
AN IHG® HOTEL

REFRESHMENTS

European Gourmet Premium Coffee	\$ 35 Gallon
Assorted Coca Cola Soft Drinks	\$ 3. ⁰⁰ Each
Bottled Water or Sparkling Water	\$ 3. ⁰⁰ Each
Assorted Bottled Juice (Orange, Cranberry, Apple)	\$ 3. ⁰⁰ Each
Fruit Punch, Lemonade, or Iced Tea	\$ 30 Gallon
Raspberry Sparkling Punch	\$ 34 Gallon
Cinnamon Hot Cider	\$ 34 Gallon
All-Inclusive Beverage Package	\$ 8 Per Person Half Day
Assorted Sodas, Bottled Water, Coffee and Assorted Juice (AM) / Sparkling Water (PM)	\$ 13 Per Person Full Day

BAKED GOODS

Assorted Muffins	\$ 34 Dozen
Sliced Breakfast Breads	\$ 18 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	\$ 43 Dozen

SNACKS & MUNCHIES

Chef's Assortment of Cookies, Brownies, and Bars	\$ 28 Dozen
House Seasoned Mixed Nuts	\$ 25 Pound
Chex Mix and/or Pretzels	\$ 19 Pound
Popcorn (Cheese, Caramel, and/or Kettle Corn)	\$ 3 Per Person
House Blend Trail Mix	\$ 4 Per Person
Assorted Granola Bars	\$ 3 Each
Assorted Individual Size Chips	\$ 3 Each
Assorted Snack Size Candy Bars	\$ 2 Per Person
Roasted Red Pepper Hummus with Vegetables and Naan	\$ 65 Platter for 25
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
Seasonal Fresh Fruit Tray	\$ 4 Per Person

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PLATED BREAKFAST *Served with European gourmet premium coffee*

Classic Breakfast \$ 17 | Per Person
Your choice of one meat and two sides with fresh fruit

Applewood Ham | Double Smoked Bacon | Breakfast Sausage | Turkey Sausage Links
Cheesy Scrambled Eggs | Skillet Potatoes | Biscuits and Gravy | Cheesy Hash Browns | Belgian Waffle

Executive Breakfast \$ 18 | Per Person
Your choice of one meat and two sides with fresh fruit

6oz Top Sirloin | Applewood Ham | Double Smoked Bacon | Chicken Apple Sausage
Cheesy Scrambled Eggs | Creamy Parmesan Hash Browns | Crème Brûlée French Toast | Biscuits and Gravy | Country Potato Hash

Breakfast Tacos \$ 17 | Per Person
Two flour tortillas filled with your choice of chicken tinga or chorizo, cheesy scrambled eggs, arugula, avocado ranch, and salsa served with ancho Chile skillet potatoes and mango fruit salsa

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

Continental Breakfast \$ 14 | Per Person
House-made assorted pastries including cinnamon and caramel rolls

Executive Continental Breakfast \$ 16 | Per Person
House-made cinnamon and caramels rolls, assorted pastries, fresh fruit, Individual yogurt parfaits, and Denver egg bake

Breakfast Sandwich Platter \$ 12 | Per Person
Scrambled egg, American or Swiss cheese on a toasted English muffin or bagel, and your choice of 2 meats, served with fresh fruit

Applewood Ham | Double Smoked Bacon | Breakfast Sausage

Buffet Enhancement
Add Breakfast Burrito \$ 2 | Per Person

The Holiday Inn Buffet \$ 19 | Per Person
Cheesy scrambled eggs, double smoked bacon, breakfast sausage, country potato hash, biscuits and gravy, fresh fruit, and assorted muffins and sliced breakfast breads

Breakfast Tacos \$ 18 | Per Person
Scrambled eggs, chorizo sausage, and chicken tinga with flour tortillas and guacamole, cheddar-jack cheese, salsa, sour cream, and tomato for topping served with crispy skillet potatoes and fresh fruit

Chef-Crafted Brunch \$ 22 | Per Person
Cheesy scrambled eggs, double smoked bacon, applewood ham, creamy parmesan hash browns, crème Brûlé French toast, fried chicken, mac and cheese, fresh fruit, assorted pastries, and house-made cinnamon and caramel rolls

BUFFET ENHANCEMENTS

Egg Bake \$ 2 | Per Person Upgrade \$ 5 | Per Person Add
Your choice of

- All Meat *bacon, andouille sausage, ham, hash browns, and cheddar cheese*
- Denver *ham, onion, green pepper, hash browns, and cheddar cheese*
- Veggie *spinach, tomato, mushrooms, hash browns, and Swiss cheese*

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

Chef-Crafted Sandwiches and Wraps (gf available) \$ 18 | Per Person

Choose one chef-crafted handheld, served with a pickle and choice of sport seasoned kettle chips, tossed salad, or house-made soup

- Classic Ham and Swiss *honey ham, baby Swiss, romaine, tomato, and Dijon aioli on a sourdough roll*
- Deli Stack Sandwich *turkey, honey ham, Swiss, and roasted garlic Aioli on cranberry wild rice bread*
- California Club *turkey, honey ham, bacon, Monterey jack, romaine, tomato, and avocado ranch on rustic sourdough*
- Roast Beef Hoagie *roast beef, provolone, creamy horseradish, tomato, and arugula on a demi-baguette*
- Buffalo Chicken Wrap *grilled chicken, romaine, tomato, red onion, bleu cheese, and ranch dressing in a tortilla wrap*
- Southwest Chicken Wrap *grilled chicken, salsa, cheddar cheese, romaine, black beans, and tomato in a tortilla wrap*
- Turkey Avocado Wrap *turkey, bacon, avocado, green goddess ranch, Swiss, and greens in a spinach tortilla*
- Buffalo Chickpea Wrap (vegetarian) *chickpeas, romaine, celery, bleu cheese, and ranch dressing in a spinach tortilla*

Salad and Soup Combos \$ 18 | Per Person

Choose one chef-crafted salad and one house-made soup

- Southwest Chicken Salad *grilled chicken, chopped romaine tossed in avocado ranch, roasted corn, black beans, cheddar cheese, heirloom tomato, red onion, and tortilla strips*
- Chicken Caesar *lemon herb grilled chicken, romaine, heirloom tomato, with parmesan tossed in Caesar dressing*
- Steak and Gorgonzola *grilled sirloin steak, chopped kale and romaine tossed in vinaigrette with strawberries, candied walnuts, and crumbled gorgonzola cheese*
- Chef Salad *chopped ham and turkey with heirloom tomato, egg, cucumber, carrots, red onion, and cheddar cheese over chopped romaine with choice of dressing*
- Balsamic Grilled Salmon *blended baby lettuce with heirloom tomato, fresh mozzarella, black olive and grilled salmon with balsamic vinaigrette*

House-made Soup

Creamy Tomato Basil | Homestyle Chicken Wild Rice | Chicken and Dumpling
Beef and Barley | Smokehouse Chili | Chicken Tortilla

Boxed Lunch \$ 16 | Per Person

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



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PLATED LUNCH ENTRÉES Available 10am-3pm, served with lemonade and European gourmet premium coffee
All plates include chef recommended side pairings; options are interchangeable per request (page 16)

Chicken Saltimbocca \$ 20 | Per Person

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

Brandy Dijon Chicken \$ 19 | Per Person

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

French Roasted Chicken \$ 20 | Per Person

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

Bruschetta Chicken \$ 19 | Per Person

Charbroiled chicken breast with roasted tomato relish, basil pesto mashed potatoes, and roasted seasonal vegetables

Herb Roasted Turkey \$ 19 | Per Person

Oven roasted turkey breast on prosciutto, spinach, and red pepper rye stuffing with Dijon cream sauce, and blended sweet potatoes and beets

Salmon Your Way \$ 22 | Per Person

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

Walleye Your Way \$ 22 | Per Person

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

Lasagna \$ 19 | Per Person

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

Traditional Turkey Dinner \$ 18 | Per Person

Oven roasted turkey breast with sage stuffing, mashed potatoes and gravy, cranberry sauce, and glazed baby carrots

Stone's Throw BBQ Pulled Pork \$ 18 | Per Person

Slow braised pulled pork in BBQ with Artisan Roll, chipotle mashed potatoes and jalapeno corn casserole

Braised Short Ribs \$ 20 | Per Person

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

Chef-Carved Herbed Roast Beef \$ 22 | Per Person

Chef-carved roasted loin of beef with a cabernet sauce, creamy parmesan hash browns and roasted seasonal vegetables

LUNCH ENHANCEMENTS

Tossed Salad Starter \$ 5 | Per Person

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

Rolls and Butter \$ 3 | Per Person

Artisan rolls and whipped butter

Sweet Finish \$ 4 | Per Person

Chef's assortment of cookies, brownies, and bars

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BUFFET STYLE LUNCH Available 10am-3pm, served with lemonade and European Gourmet premium coffee
All buffets include tossed salad and choice of two chef-crafted sides (page 16)

Brandy Dijon Chicken \$ 22 | Per Person
Brandy Dijon breast of chicken in a mild Dijon cream sauce

Chicken Saltimbocca \$ 23 | Per Person
Lightly dusted chicken breast in a sage and prosciutto sauce

French Roasted Chicken \$ 23 | Per Person
Oven roasted airline chicken breast in a white wine butter sauce

Herb Roasted Turkey \$ 22 | Per Person
Oven roasted turkey breast on prosciutto, spinach, and red pepper rye stuffing with Dijon cream sauce

Stone's Throw BBQ Pulled Pork \$ 21 | Per Person
Slow braised pulled pork in BBQ sauce with Artisan Roll

Roasted Turkey Breast \$ 21 | Per Person
Oven roasted turkey breast with sage stuffing and gravy

Salmon Your Way \$ 24 | Per Person
Roasted Atlantic filet with shallot beurre Blanc sauce or blackened with pineapple salsa

Braised Short Ribs \$ 22 | Per Person
Burgundy Braised boneless short rib in mushroom demi-glaze

Chef-Carved Roasted Pork Loin \$ 22 | Per Person
Chef-carved herb roasted loin of pork with a smoked red onion sauce

Chef-Carved Applewood Ham \$ 22 | Per Person
Chef-carved applewood smoked ham

Chef-Carved Herbed Roast Beef \$ 24 | Per Person
Chef-carved roasted loin of beef with a cabernet sauce

BUFFET ENHANCEMENTS

Additional Entrée \$ 5 | Per Person
Add a second entrée to your lunch buffet

Rolls and Butter \$ 3 | Per Person
Artisan rolls and whipped butter

In-Room Carvery \$100 | Per Hour

Sweet Finish \$ 4 | Per Person
Chef's assortment of cookies, brownies, and bars

THEMED LUNCH BUFFETS Available 10am-3pm, served with lemonade and European gourmet premium coffee**Dakota Buffet** \$ 21 | Per Person

Your choice of two chef-carved meats and two sides with assorted slider buns, pickles, and condiments

Applewood Ham | Maple Pepper Turkey Breast | Herb Roast Beef | Stone's Throw BBQ Pulled Pork
Roasted Baby Red Potato Salad | Coleslaw | Kettle Chips | Tossed Salad | Caesar Salad | Pasta Salad | Chef's Specialty Salad

Deli-Style Buffet \$ 20 | Per Person

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

Roasted Baby Red Potato Salad | Coleslaw | Kettle Chips | Tossed Salad | Caesar Salad | Pasta Salad | Chef's Specialty Salad
Creamy Tomato Basil | Homestyle Chicken Wild Rice | Chicken and Dumpling
Beef and Barley | Smokehouse Chili | Chicken Tortilla

Build your Own Burger Bar *vegan available* \$ 21 | Per Person

Charbroiled ground beef patties with your choice of two sides, an array of cheese, double smoked bacon, and buns with lettuce, tomato, onion, and pickles.

Roasted Baby Red Potato Salad | Coleslaw | Sport Seasoned Kettle Chips | Tossed Salad | Caesar Salad
Pasta Salad | Chef's Specialty Salad

Macaroni and Cheese Lunch \$ 20 | Per Person

Cavatappi Pasta in a rich and creamy cheese sauce with garlic bread, choice of one side, and an array of toppings including bacon breadcrumbs, buffalo chicken, Stone's Throw BBQ pulled pork, andouille sausage, green onion, jalapeño, and cheddar-jack cheese

Tossed Salad | Caesar Salad | Chef Attended Soup Station (\$2 Upcharge)

Mexican Lunch Buffet \$ 21 | Per Person

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

Ground Beef | Chicken Tinga | Pork Carnitas | Beef Barbacoa | Blackened Mahi Mahi
Refried Pinto Beans | Cilantro Lime Rice | Spanish Rice | Chipotle Black Beans | Mexican Street Corn

Italian Family Lunch Buffet \$ 21 | Per Person

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

House-made Lasagna (available vegetarian) | Chicken Saltimbocca | Meatball Marinara | Chicken Parmesan |
Penne Alfredo with Chicken or Shrimp (\$2 Upcharge)
Penne Alfredo or Marinara | Italian Chopped Salad | Caesar Salad | Haricot Verts | Rosemary Baby Red Potatoes

Backyard BBQ Lunch Buffet \$ 22 | Per Person

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

BBQ Ribs | Beer Can Chicken | Stone's Throw BBQ Pulled Pork with Artisan Roll | Chef Carved Ham | BBQ Chicken
Tossed Salad | Jalapeno Popper Corn Casserole | Coleslaw | Rosemary Baby Reds
Roasted Baby Red Potato Salad | Baked Mac n Cheese

Endless Soup and Salad Bar \$ 20 | Per Person

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

Creamy Tomato Basil | Homestyle Chicken Wild Rice | Chicken and Dumpling
Beef and Barley | Smokehouse Chili | Chicken Tortilla

Sweet Finish \$ 6 | Per Person

Custom made dessert that pairs perfectly with your themed buffet

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COLD HORS D'OEUVRES

Selections below may be served buffet or butler style

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

Chef Specialty Deviled Eggs (choose one) \$ 100 | 50 Pieces
 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

Chef Specialty Crostini (choose one) \$ 110 | 50 Pieces
 Blackberry, Ricotta, Mint | Apple, Caramelized Onion, Gorgonzola | Apricot, Walnut, Brie | Strawberry, Balsamic, Basil
 Roasted Mushroom, Goat Cheese | Smoked Salmon, Goat Cheese, Caper
 Grape Tomato, Basil, Balsamic | Shaved Prime Rib, Horseradish

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

Selections below are served buffet style only

Scallion Ginger Crab Shinshi \$ 150 | 50 Pieces
 Lump crab tossed in a sesame, soy, and ginger dressing with fresh scallions, shredded carrots, cabbage, and cucumbers served with wonton chips

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

Fresh Fruit \$ 125 | Platter for 50
 House selection of fresh seasonal fruits

Hummus with Vegetables and Naan \$ 125 | Platter for 50
 Roasted red pepper hummus, fresh vegetables, and grilled naan bread

Smoked Salmon \$ 150 | Platter for 40
 House smoked salmon side with egg, caper, shallot, tomato, and garlic crostini

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

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 accruements with crackers

HOT HORS D'OEUVRES

Selections below may be served buffet or butler style

- Million Dollar Bacon**
Sweet and spicy caramelized bacon

\$ 95 | 50 Pieces
- Firecracker Shrimp**
Shrimp sautéed in a sweet chili sauce with cilantro

\$ 175 | 50 Pieces
- Duck Wontons**
Savory blend of duck bacon, charred sweet corn, and cream cheese stuffed and folded in a crescent wonton

\$ 125 | 50 Pieces

Selections below are served buffet style only

- Braised Short Rib Sliders**
Braised beef drizzled with house BBQ and topped with coleslaw and dill pickles on slider buns

\$200 | 50 Pieces
- Szechuan Peanut Chicken Satay**
Charbroiled marinated chicken tenderloin with spicy Szechuan peanut sauce and green onion

\$ 140 | 50 Pieces
- Beef Bulgogi Skewers**
Charbroiled marinated beef skewers with sweet chili aioli and cilantro

\$ 140 | 50 Pieces
- Old Bay Crab Cakes**
House-made jumbo lump crab cakes with Cajun remoulade

\$ 170 | 50 Pieces
- BBQ Smokies**
Smokies tossed in tangy BBQ sauce

\$ 80 | 100 Pieces
- Spinach and Artichoke Fondue**
Creamy cheese dip with spinach and artichoke and Naan

\$ 150 | Platter for 50
- Pork Gyoza**
Pork dumplings with ginger soy, sweet chili aioli, and green onion

\$ 115 | 50 Pieces
- Stuffed Mushrooms (choose one)**
Mushrooms stuffed and baked with herbed Boursin cheese or roasted red pepper garlic hummus (*vegan*)

\$ 95 | 50 Pieces
- Traditional Bone-In or Breaded Boneless Wings**
Tossed in choice of sauce and served with celery, bleu cheese, and ranch
Buffalo | Asian BBQ | Lemon Pepper | Sweet Chili | Dry Rub

\$ 100 | 50 Pieces
- House-Made Meatballs (available vegan)**
All beef meatballs tossed in your choice of sauce
Tangy BBQ | Swedish | Sweet Chili | Asian BBQ

\$ 85 | 50 Pieces

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CHEF-CRAFTED RECEPTION STATIONS All reception stations require 50 guest minimum

Build your Own Lettuce Wraps \$ 15 | Per Person

Marinated chicken and beef, carrot, daikon, cucumber, jalapeno, green onion, ginger soy, sweet chili aioli, and butter lettuce

- o Upgrade to seared or poke tuna \$ 3 | Per Person

Street Taco Station \$ 15 | Per Person

Choice of two meats with flour, corn, and hard-shell tortillas with an array of toppings including lettuce, cheddar-jack cheese, tomato, onion, jalapeño, sour cream, and tortilla chips with salsa, queso Blanco, and guacamole

Ground Beef | Chicken Tinga | Pork Carnitas | Beef Barbacoa | Blackened Mahi Mahi

Bruschetta Bar \$ 15 | Per Person

House-made bruschetta, mostarda, pesto, olive tapenade, garlic confit, mozzarella, caper, and pickle served with crostini, pita, and garlic naan

Crafted Carvery Sandwiches \$ 18 | Per Person

Choice of two chef-carved meats and assorted slider rolls with an array of toppings including bacon onion marmalade, arugula, roasted garlic mayonnaise, grape tomato, pickled slaw, creamy horseradish, sharp cheddar, provolone, pickle chips, crispy onion, and BBQ sauce

In-Room Carvery \$100 | Per Hour

Herb Roasted Prime Rib | Braised Beef Short Ribs | Maple Bacon Turkey Breast | North Dakota Bison Slider Patties

Do It Yourself Nacho Station \$ 15 | Per 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

Ground Beef | Chicken Tinga | Beef Barbacoa



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PLATED DINNER ENTRÉES All dinners include choice of one starter salad and warm artisan rolls with whipped butter. Served with European gourmet premium coffee. Plates include chef recommended side pairings; options are interchangeable per request (page 16)

Chicken Saltimbocca \$ 28 | Per Person

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

Brandy Dijon Chicken \$ 28 | Per Person

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

Herb Roasted Turkey \$ 27 | Per Person

Oven roasted turkey breast on prosciutto, spinach, and red pepper rye stuffing with Dijon cream sauce, and blended sweet potatoes and beets

French Roasted Chicken \$ 29 | Per Person

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

Bruschetta Chicken \$ 28 | Per Person

Charbroiled chicken breast with roasted tomato relish, basil pesto mashed potatoes and balsamic roasted vegetables

Lemon Chicken Piccata \$ 28 | Per Person

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

Shrimp Scampi \$ 34 | Per Person

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

Salmon Your Way \$ 28 | Per Person

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

Walleye Your Way \$ 30 | Per Person

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

Alaskan Halibut Oscar \$36 | Per Person

Alaskan Halibut with jumbo lump crab meat and béarnaise sauce, wild rice pilaf and asparagus

Pecan Crusted Pork \$ 30 | Per Person

Caramel pecan crusted dry aged pork ribeye with mashed sweet potatoes and asparagus

Braised Short Ribs \$29 | Per Person

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

Chef-Carved Herbed Roast Beef \$ 22 | Per Person

Chef-carved roasted loin of beef with a cabernet sauce, creamy parmesan hash browns and roasted seasonal vegetables

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Herb Roasted Prime Rib MP | Per Person
12oz cut of tender prime rib with creamy parmesan hash browns and glazed baby carrots

Filet Mignon MP | Per Person
8oz center cut of tender filet, seasoned, and charbroiled with baked potato and asparagus

Top Sirloin Steak \$30 | Per Person
Center cut top sirloin, seasoned, and charbroiled with twice baked potato and haricot verts

Bone-In Ribeye MP | Per Person
Marbled and flavorful steak, seasoned and charbroiled with creamy parmesan hash browns and asparagus

DINNER ENHANCEMENTS

Additional Entrée \$ 5 | Per Person
Add a second entrée to create a combination plate

Make it Surf and Turf \$ 6 | Per Person
Add 3 jumbo shrimp with drawn butter to your protien choice

Make it Oscar \$ 7 | Per Person
Add lumb crab, asparagus, and hollandaise to your protien choice



THEMED DINNER BUFFETS All buffets are served with warm artisan rolls with whipped butter and European gourmet premium coffee

Las Vegas Buffet MP | Per Person

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

Starter Deluxe Charcuterie Tray | Smoked Salmon Tray | Caesar Salad | Shrimp Cocktail | Spinach and Artichoke Fondue

Chef-carved Herb Roasted Prime Rib | House-smoked Brisket | Sweet and Spicy Pork Belly | Herb crusted Pork Loin

Entrees Salmon with Pineapple Salsa | Burgundy Braised Short Ribs | Shrimp Scampi | French Roasted Chicken | Alaskan Halibut Oscar

Side pairings Parmesan Truffle Mash | Seasonal Roasted Vegetables | Creamy Parmesan Hashbrowns | Asparagus | Rosemary Baby Potatoes | Full Roasted Carrots

Italian Family Dinner Buffet \$ 29 | Per Person

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

House-made Lasagna | Chicken Saltimbocca | Meatball Marinara | Chicken Parmesan | Penne Alfredo with Chicken or Shrimp (\$2 Upcharge)

Penne Alfredo or Marinara | Italian Chopped Salad | Caesar Salad | Haricot Verts | Rosemary Red Potatoes

Backyard BBQ Dinner Buffet \$ 31 | Per Person

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

BBQ Ribs | Beer Can Chicken | Stone’s Throw BBQ Pulled Pork with Artisan Roll | Chef Carved Ham | BBQ Chicken Tossed Salad | Jalapeno Popper Corn Casserole | Coleslaw | Rosemary Baby Reds | Roasted Baby Red Potato Salad | Baked Mac n Cheese

Sweet Finish \$ 6 | Per Person

Custom made dessert that pairs perfectly with your themed buffet



BUFFET STYLE DINNER *All buffets are served with European gourmet premium coffee*

All buffets include warm artisan rolls with whipped butter and choice of two starter salads and two chef-crafted sides (page 16)

Chicken Saltimbocca \$30 | Per Person
Lightly dusted chicken breast in a sage and prosciutto sauce

Lemon Chicken Piccata \$ 30 | Per Person
Lightly dusted chicken breast in a lemon caper butter sauce

French Roasted Chicken \$ 32 | Per Person
Oven roasted airline chicken breast in a white wine butter sauce

Brandy Dijon Chicken \$ 30 | Per Person
Brandy Dijon breast of chicken in a mild Dijon cream sauce

Herb Roasted Turkey \$ 31 | Per Person
Oven roasted turkey breast on prosciutto, spinach, and red pepper rye stuffing with Dijon cream sauce

Salmon Your Way \$ 32 | Per Person
Roasted Atlantic filet with shallot beurre Blanc sauce or blackened with pineapple salsa

Pecan Crusted Pork \$ 31 | Per Person
Caramel pecan crusted, dry aged pork ribeye

Braised Short Ribs \$ 31 | Per Person
Burgundy braised boneless short rib in mushroom demi-glaze

Chef-Carved Roasted Pork Loin \$ 31 | Per Person
Chef-carved herb roasted loin of pork with a smoked red onion sauce

Chef-Carved Herbed Roast Beef \$ 30 | Per Person
Chef-carved roasted loin of beef with a cabernet sauce

Chef-Carved Applewood Ham \$ 28 | Per Person
Chef-carved applewood smoked ham

Chef-Carved Prime Rib MP | Per Person
Chef-carved herb roasted prime rib

BUFFET ENHANCEMENTS

Additional Entrée \$ 7 | Per Person
Add a second entrée to your dinner buffet

In-Room Carvery \$100 | Per Hour

CHEF-CRAFTED SIDES

Garlic Mashed Potatoes	Glazed Baby Carrots
Rosemary Baby Red Potatoes	Roasted Seasonal Vegetables
Parmesan Truffle Mashed Potatoes	Full Roasted Carrots
Creamy Parmesan Hash Browns	Bacon Braised Brussel Sprouts
Twice Baked Potato	House Seasoned Fresh Steamed Broccoli
Basil Pesto Mashed Potatoes	Asparagus
Baked Potato	Haricot Verts
Blended Rice Pilaf	Blended Sweet Potatoes and Beets
Smoked Gouda Penne Pasta	Jalapeno Corn Casserole
	Candied Butternut squash (<i>seasonal</i>)

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

Prairie Harvest Salad

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

Caprese Salad

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

Berry Salad

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

SPECIALTY MEALS***Wild Mushroom Ravioli* vegetarian**

Stuffed ravioli with alfredo, asparagus, and grape tomatoes served with a garlic-buttered breadstick

***Mushroom Paccita* vegetarian/gf (available vegan)**

Pan seared portabella mushrooms in a butter, white wine, and caper sauce

***Italian Stuffed Pepper* vegan/gf**

Roasted pepper stuffed with a quinoa vegetable blend, Italian breadcrumbs, topped with marinara. Available with a meat alternative.

***Shiitake Fried Rice* vegan/gf**

Sesame fried cauliflower rice with carrot, green onion, egg, and shiitake mushrooms

***Southwest Burrito Bowl* vegetarian/gf (available vegan)**

Spanish rice, black beans, and pinto beans topped with shredded romaine, pico de gallo, guacamole, and cotija cheese served with chips and salsa

All food & beverage prices are subject to prevailing service charge and sales tax.

The Holiday Inn Fargo is the only licensee authorized to sell and serve food products or beverages on these premises.

*Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

New York Cheesecake \$ 6 | Per Person
Your choice of New York style with berry topping, turtle, or white chocolate raspberry

Layer Cake \$ 6 | Per Person
Your choice of chocolate, lemon, or strawberry

Dream Cake \$ 6 | Per Person
Almond cream cake with lady fingers and vanilla cream, topped with toasted almonds

Citrus Olive Oil Cake \$ 6 | Per Person
Light vanilla cake with citrus topped with macerated berries

Carrot Cake \$ 6 | Per Person
Carrot cake filled and topped with cream cheese icing

Pastry Chef's Specialty Bread Pudding \$ 6 | Per Person
Multiple flavor profiles available

Pastry Chef's Specialty Crème Brûlée \$ 7 | Per Person
Rich custard dessert with cracked sugar topping; flavor profile based on meal choice and season

Lemon Bars (gf) \$ 4 | Per Person
Gluten free crust with a lemon filling

Ice Cream or Sorbet (gf) \$ 5 | Per Person
Your choice of creamy vanilla, mint chocolate chip, or sorbet

Build Your Own Sundae Bar \$ 6 | Per Person
Creamy vanilla ice cream with strawberries, chocolate syrup, caramel sauce, whipped cream, crushed Oreos, chopped peanuts, and maraschino cherry

Create Your Own MP | Per Person
Work with our Pastry Chef to create the perfect dessert for your function



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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.

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

House Spirits	\$ 5 ²⁵ to \$ 6
Premium Spirits	\$ 7 to \$ 10
Domestic Beers	\$ 5
Craft/Import Beers	\$ 6 to \$ 8
Varietals Wines	\$ 8 to \$ 10
Soft Drinks and Juices	\$ 3

Cash bar prices are subject to prevailing sales tax

HOST BAR

House Brands	\$ 4 ⁷⁵ to \$ 5 ⁵⁰
Premium Brands	\$ 6 ⁵⁰ to \$ 9 ⁵⁰
Domestic Beers	\$ 4 ⁵⁰
Craft/Import Beers	\$ 5 ⁵⁰ to \$ 7 ⁵⁰
Varietals Wines	\$ 7 ⁵⁰ to \$ 9 ⁵⁰
Soft Drinks and Juices	\$ 3

Host bar prices are subject to service charge and include prevailing sales tax

PREMIUM TICKET BAR

Tickets may be purchased for \$ 8⁰⁰ and are redeemable for premium and house spirits, domestic and specialty beers, and select wine varietals

DOMESTIC & PREMIUM KEG BEER

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

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 best fit your event.

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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 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

All buffets require a minimum of 50 guests or there will be a \$100 fee applied

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*

