



Holiday Inn®

AN IHG® HOTEL

CATERING FOR EVERY OCCASSION

FARGO, ND



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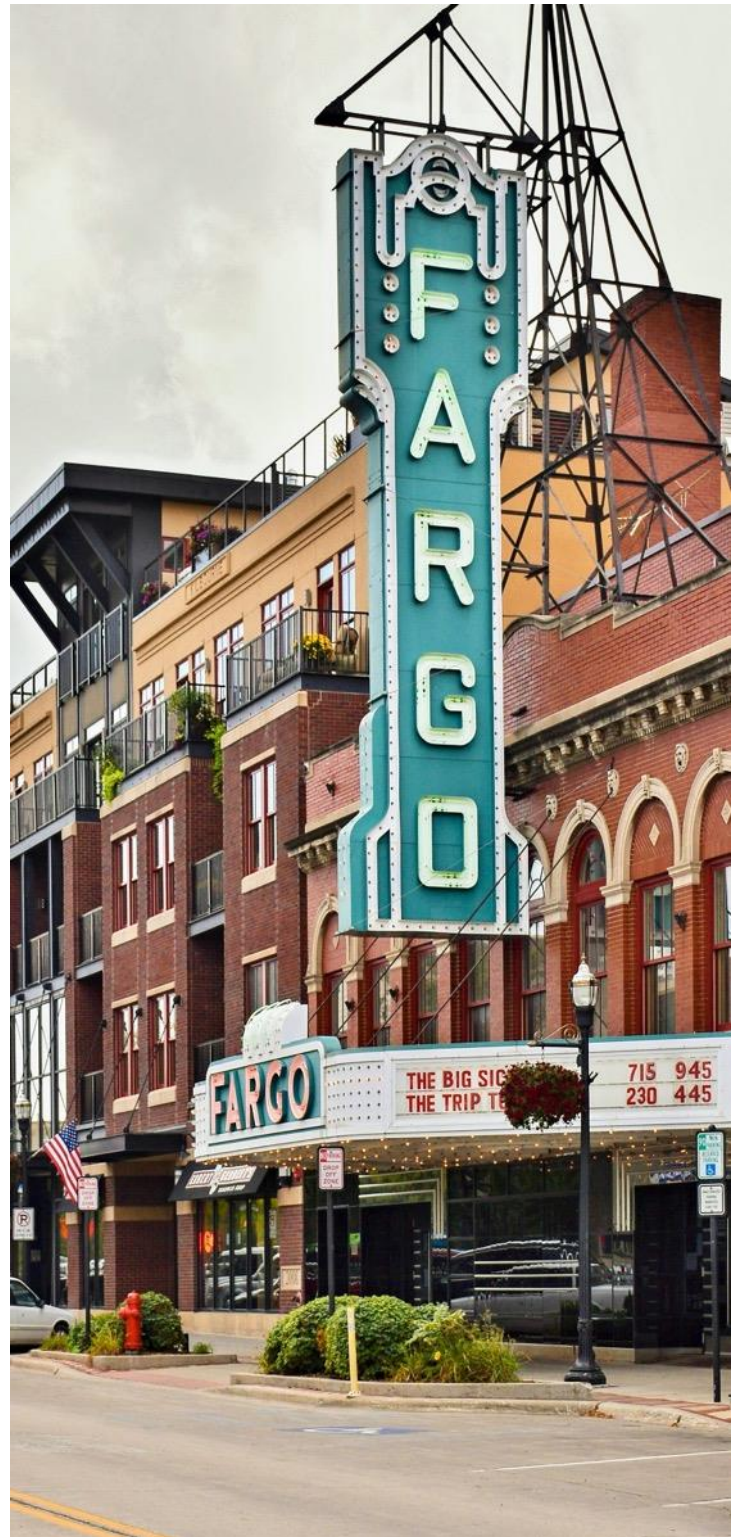
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REFRESHMENTS

European Gourmet Premium Coffee	\$ 32 Gallon
Assorted Coca Cola Soft Drinks	\$ 2. ⁵⁰ Each
Bottled Water or Sparkling Water	\$ 2. ⁵⁰ Each
Assorted Bottled Juice (Orange, Cranberry, Apple)	\$ 2. ⁷⁵ Each
Fruit Punch, Lemonade, or Iced Tea	\$ 28 Gallon
Raspberry Sparkling Punch	\$ 32 Gallon
Cinnamon Hot Cider	\$ 32 Gallon
All-Inclusive Beverage Package	\$ 7 Per Person Half Day
Assorted Sodas, Bottle Water, Coffee, and Assorted Juice	\$ 12 Per Person Full Day

BAKED GOODS

Assorted Muffins	\$ 32 Dozen
Sliced Breakfast Breads	\$ 16 Dozen
Cinnamon and/or Caramel rolls	\$ 32 Dozen
Assorted Mini Danishes	\$ 16 Dozen
Chef's Assortment of Baked Goods	\$ 30 Dozen

Muffins, Cinnamon / Caramel Rolls, and Sliced Breads



Sandy's Donuts

\$ 34 | Dozen

SNACKS & MUNCHIES

Chef's Assortment of Cookies, Brownies, and Bars	\$ 25 Dozen
House Seasoned Mixed Nuts	\$ 24 Pound
Chex Mix and/or Pretzels	\$ 18 Pound
Popcorn (Cheese, Caramel, and/or Kettle Corn)	\$ 18 Pound
Assorted Granola Bars	\$ 2 Each
Assorted Individual Size Chips	\$ 2 Each
Assorted Snack Size Candy Bars	\$ 1 Per Person
Roasted Red Pepper Hummus with Vegetables and Naan	\$ 60 Platter for 25
Soft Pretzels with Beer Cheese Fondue	\$ 60 Platter for 25
Tortilla Chips with Salsa, Chipotle Queso, and Guacamole	\$ 50 Platter for 25
Fresh Vegetable Tray with Ranch	\$ 50 Platter for 25
Seasonal Fresh Fruit Tray	\$ 60 Platter for 25

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PLATED BREAKFAST Served with European Gourmet Premium Coffee

Classic Breakfast \$ 12 | 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 | Pancakes

Executive Breakfast \$ 15 | 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 \$ 13 | 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 \$ 10 | Per Person

House-made assorted pastries including cinnamon and caramel rolls

Executive Continental Breakfast \$ 12 | Per Person

House-made cinnamon and caramels rolls, assorted pastries, fresh fruit, Individual yogurt parfaits, and bacon deviled eggs

Breakfast Sandwich Platter \$ 6 | Per Person

Scrambled egg, American or Swiss cheese with toasted English muffin or bagel, and your choice of meat. Served with fresh fruit

Applewood Ham | Double Smoked Bacon | Breakfast Sausage

The Holiday Inn Buffet \$ 14 | Per Person

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

Breakfast Tacos \$ 12 | 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 \$ 18 | Per Person

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

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*

EXPRESS LUNCHEONS Available 10am-3pm, served with lemonade and European Gourmet Premium Coffee**Chef-Crafted Sandwiches and Wraps** gf and veg available \$ 15 | 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, ham, Swiss, and Maple Aioli on cranberry wild rice bread*
- California Club *turkey, 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, celery, bleu cheese, and ranch dressing in a flatbread wrap*
- Southwest Chicken Wrap *grilled chicken, salsa, cheddar cheese, romaine, black beans, and tomato in a flatbread wrap*
- Chicken Salad *chicken salad with romaine lettuce on a croissant*

Salad and Soup Combos \$ 15 | 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 and Kale Caesar *lemon herb grilled chicken, chopped kale and romaine, heirloom tomato, and shredded 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, 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
New England Clam Chowder | Smokehouse Chili | Knefla

Boxed Lunches \$ 13 | 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.

Sweet Finish \$ 3 | Per Person

Chef's assortment of cookies, brownies, and bars



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PLATED LUNCH ENTRÉES Available 10am-3pm, served with Lemonade and European Gourmet Premium Coffee

Chicken Saltimbocca \$ 17 | Per Person

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

Chicken Parmesan \$ 16 | Per Person

Parmesan crusted chicken breast baked under marinara and mozzarella with penne pasta and haricot verts

French Roasted Chicken \$ 17 | Per Person

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

Teriyaki Chicken \$ 16 | Per Person

Marinated airline chicken breast in a ginger soy glaze with white rice and stir-fry vegetables

Bruschetta Chicken \$ 16 | Per Person

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

Herb Roasted Salmon \$ 19 | Per Person

Atlantic salmon filet with roasted shallot beurre blanc sauce, quinoa pilaf, and asparagus

Walleye Your Way \$ 19 | Per Person

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

Lasagna \$ 16 | Per Person

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

Jameson Mac and Cheese \$ 14 | Per Person

Cavatappi pasta tossed in Jameson cheese sauce with rye breadcrumbs, and topped with your choice of

Grilled chicken breast | Stone’s Throw BBQ pulled pork | Braised corned beef

Traditional Turkey Dinner \$ 16 | 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 \$ 16 | Per Person

Slow braised pulled pork in BBQ with Artisan Roll, chipotle mashed potatoes, and cream corn succotash

Braised Short Ribs \$ 18 | Per Person

Burgundy Braised boneless short rib in mushroom demi-glace with parmesan truffle mashed potatoes and roasted baby tri-colored carrots

Top Sirloin Steak \$ 20 | Per Person

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

LUNCH ENHANCEMENTS

Tossed Salad Starter \$ 2 | Per Person

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

Rolls and Butter \$ 2 | Per Person

Artisan rolls and whipped butter

Sweet Finish \$ 3 | 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)

Teriyaki Chicken \$ 18 | Per Person
Marinated airline chicken breast in a ginger soy glaze

Chicken Saltimbocca \$ 19 | Per Person
Lightly dusted chicken breast in a sage and prosciutto sauce

French Roasted Chicken \$ 19 | Per Person
Oven roasted airline chicken breast in a white wine butter sauce

Chicken Parmesan \$ 19 | Per Person
Parmesan crusted chicken breast baked under marinara and mozzarella

Stone's Throw BBQ Pulled Pork \$ 18 | Per Person
Slow braised pulled pork in BBQ sauce with Artisan Roll

Roasted Turkey Breast \$ 18 | Per Person
Oven roasted turkey breast with sage stuffing and gravy

Herb Roasted Salmon \$ 21 | Per Person
Roasted Atlantic salmon filet with roasted shallot beurre blanc sauce

Braised Short Ribs \$ 19 | Per Person
Burgundy Braised boneless short rib in mushroom demi-glace

Top Sirloin Steak \$21 | Per Person
Center cut top sirloin seasoned and charbroiled

Chef-Carved Applewood Ham \$ 18 | Per Person
Chef-carved applewood smoked ham

Chef-Carved Herbed Roast Beef \$20 | Per Person
Chef-carved roasted loin of beef

BUFFET ENHANCEMENTS

Additional Entrée \$ 3 | Per Person
Add a second entrée to your lunch buffet

Rolls and Butter \$ 2 | Per Person
Artisan rolls and whipped butter

Sweet Finish \$ 3 | 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** \$ 17 | 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 | Roast Beef | Stone's Throw BBQ Pulled Pork
Roasted Potato Salad | Coleslaw | Sport Seasoned Kettle Chips | Tossed Salad | Caesar Salad | Pasta Salad

Deli-Style Buffet \$ 16 | 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 Potato Salad | Coleslaw | Sport Seasoned Kettle Chips | Tossed Salad | Caesar Salad | Pasta Salad
Creamy Tomato Basil | Homestyle Chicken Wild Rice | Chicken and Dumpling
New England Clam Chowder | Smokehouse Chili | Knefla

Build your Own Burger Bar *vegan available* \$ 17 | 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 Potato Salad | Coleslaw | Sport Seasoned Kettle Chips | Tossed Salad | Caesar Salad | Pasta Salad

Macaroni and Cheese Lunch \$ 16 | 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, tomato, bleu cheese, bell pepper, jalapeño, and cheddar-jack cheese

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

Mexican Lunch Buffet \$ 17 | 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, chipotle queso, and guacamole

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

Italian Family Lunch Buffet \$ 17 | Per Person

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

Meat Lasagna | Chicken Saltimbocca | Meatball Marinara | Chicken Parmesan | Baked Cavatappi with Italian Sausage
Penne Alfredo or Marinara | Italian Chopped Salad | Caesar Salad | Haricot Verts | Parmesan Truffle Mash

Backyard BBQ Lunch Buffet \$ 19 | 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 | Chef Carved Ham
Tossed Salad | Jalapeno Popper Corn Casserole | Coleslaw | Herb Roasted Potatoes | Roasted Potato Salad | Baked Mac n Cheese

Endless Soup and Salad Bar \$ 19 | 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, goat cheese crumbles, eggs, diced tomatoes, red onion, cucumber, broccoli, croutons, and choice of three dressing with your choice of two sides and one house-made soup

Creamy Tomato Basil | Homestyle Chicken Wild Rice | Chicken and Dumpling
New England Clam Chowder | Smokehouse Chili | Knefla

Sweet Finish MP | 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 \$ 120 | 50 Pieces
Brined and chilled shrimp with cocktail sauce and lemon

Chef Specialty Deviled Eggs (choose one) \$ 90 | 50 Pieces
Traditional | Spicy Sriracha | Bacon and Bleu | Roasted Garlic | Cheddar and Chive

Steak Tartare \$ 110 | 50 Pieces
Sesame, shallot, cilantro, and soy sauce on wonton crisps

Chef Specialty Crostini (choose one) \$ 90 | 50 Pieces
Blackberry, Ricotta, Mint | Apple, Caramelized Onion, Gorgonzola | Pear, Walnut, Brie | Strawberry, Balsamic, Basil
Roasted Mushroom, Goat Cheese | Avocado, Tomato, Pickled Red Onion | Smoked Salmon, Goat Cheese, Caper
Grape Tomato, Basil, Balsamic | Shaved Prime Rib, Horseradish

Assorted Bite Sized Desserts \$ 85 | 50 Pieces
Assortment of miniature pastries and sweets

Selections below are served buffet style only

Fresh Fruit \$ 110 | Platter for 50
House selection of fresh seasonal fruits

Hummus with Vegetables and Naan \$ 110 | Platter for 50
Roasted red pepper hummus, fresh vegetables, and grilled naan bread

Smoked Salmon \$ 75 | Platter for 25
House smoked salmon side with egg, caper, shallot, tomato, and garlic crostini

Deluxe Charcuterie Board \$ 140 | Platter for 50
Chef's assortment of meats, cheeses, accoutrements and peppadew peppers, artichoke hearts, fresh mozzarella, provolone, figs, kalamata olives, cantaloupe, basil pesto, and crostini

Fresh Vegetables and Dip \$ 90 | Platter for 50
House selection of fresh vegetables and ranch dressing

Cheese and Crackers \$ 110 | Platter for 50
Monterey Jack, gouda, pepper jack, cheddar, and Swiss with crackers

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HOT HORS D'OEUVRES

Selections below may be served buffet or butler style

Szechuan Peanut Chicken Satay \$ 100 | 50 Pieces
Charbroiled marinated chicken tenderloin with spicy Szechuan peanut sauce and green onion

Beef Bulgogi Skewers \$ 100 | 50 Pieces
Charbroiled marinated beef skewers with sweet chili aioli and cilantro

Parmesan Truffle Arancini \$ 150 | 50 Pieces
Crispy risotto balls with truffle cream sauce and parsley

Old Bay Crab Cakes \$ 150 | 50 Pieces
House-made jumbo lump crab cakes with sweet corn tartar sauce and Cajun remoulade

Selections below are served buffet style only

Million Dollar Bacon \$ 80 | 50 Pieces
Sweet and spicy caramelized bacon

BBQ Smokies \$ 60 | 100 Pieces
Smokies tossed in tangy BBQ sauce

Firecracker Shrimp \$ 120 | 50 Pieces
Shrimp sautéed in a sweet chili sauce with cilantro

Spinach and Artichoke Fondue \$ 135 | Platter for 50
Creamy cheese dip with spinach and artichoke and Naan

Beef Wellington \$ 115 | 50 Pieces
Beef tenderloin and mushroom duxelles wrapped in puff pastry served with creamy horseradish and parsley

Pork Gyoza \$ 75 | 50 Pieces
Pork dumplings with ginger soy, sweet chili aioli, and green onion

Stuffed Mushrooms \$ 80 | 50 Pieces
Cremeni mushrooms stuffed with herbed Boursin cheese

Traditional Bone-In or Breaded Boneless Wings \$ 85 | 50 Pieces
Tossed in choice of sauce and served with celery, bleu cheese, and ranch

Buffalo & Bleu | Asian BBQ | Mango Habanero | Ginger Soy | Sweet Chili | Cajun Dry Rub | Buffalo Dry Rub

House-Made Meatballs (available vegan) \$ 75 | 50 Pieces
All beef meatballs tossed in your choice of sauce

Tangy BBQ | Swedish | Sweet Chili | Asian BBQ

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

Build your Own Lettuce Wraps \$ 10 | Per Person

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

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

Macaroni and Cheese Bar \$ 10 | Per Person

Cavatappi pasta in a rich and creamy cheese sauce with an array of toppings including bacon breadcrumbs, buffalo chicken, Stone's Throw BBQ pulled pork, andouille sausage, green onion, tomato, bleu cheese, bell pepper, jalapeño, and cheddar-jack cheese

Street Taco Station \$ 10 | Per Person

Choice of two meats with flour, corn, and hard-shell tortillas with an array of toppings including guacamole, cilantro lime slaw, queso fresco, salsa, iceberg lettuce, cheddar-jack cheese, salsa Verde, tomato, and onion

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

Crafted Carvery Sandwiches \$ 12 | 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, smoked provolone, pickle chips, crispy onion, and BBQ sauce

Herb Roasted Prime Rib | Sweet and Spicy Pork Belly | House-Cured Maple Sage Pork Loin

Maple Bacon Turkey Breast | North Dakota Bison Slider Patties

Do It Yourself Nacho Station \$ 10 | Per Person

Choice of two meats and warm tortilla chips with an array of toppings including spicy queso, fresh guacamole, Pico de Gallo, roasted corn and peppers, tomato, onion, olives, and sour cream.

Ground Beef | Chicken Tinga | Pork Carnitas | 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

Chicken Saltimbocca \$ 24 | Per Person

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

Chicken Parmesan \$ 24 | Per Person

Parmesan crusted chicken breast baked under marinara and mozzarella with penne pasta and haricot verts

French Roasted Chicken \$ 26 | Per Person

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

Bruschetta Chicken \$ 24 | Per Person

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

Lemon Chicken Piccata \$ 24 | Per Person

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

Teriyaki Chicken \$ 24 | Per Person

Marinated airline chicken breast in a ginger soy glaze with white rice and stir-fry vegetables

Herb Roasted Salmon \$ 25 | Per Person

Atlantic salmon filet with roasted shallot beurre blanc sauce, quinoa pilaf and asparagus

Shrimp Scampi \$ 30 | Per Person

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

Teriyaki Salmon \$ 25 | Per Person

Atlantic salmon filet in a ginger soy glaze with white rice and stir-fry vegetables

Walleye Your Way \$ 26 | Per Person

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

Alaskan Halibut Oscar \$30 | Per Person

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

Dry Aged Pork Ribeye \$ 25 | Per Person

Grilled Pork Ribeye with herb roasted potatoes and bacon braised brussel sprouts

Pecan Crusted Pork \$ 26 | Per Person

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

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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

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

Braised Short Ribs \$25 | Per Person
Burgundy Braised boneless short rib in mushroom demi-glace with parmesan truffle mashed potatoes and roasted baby tri-colored carrots

Top Sirloin Steak \$26 | 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



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

Lobster Bisque | Smoked Salmon Tray | Caesar Salad | Shrimp Cocktail | Spinach and Artichoke Fondue

Prime Rib | House Smoked Brisket | Sweet and Spicy Pork Belly | House-Cured Maple Sage Pork Loin

Salmon Oscar | Burgundy Braised Short Ribs | Shrimp Scampi | French Roasted Chicken | Top Sirloin

Parmesan Truffle Mash | Balsamic Vegetables | Creamy Parmesan Hashbrowns | Asparagus | Herb Potatoes | Tri-Colored Carrots

Italian Family Dinner Buffet

\$ 25 | Per Person

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

Meat Lasagna | Chicken Saltimbocca | Meatball Marinara | Chicken Parmesan | Baked Cavatappi with Italian Sausage

Penne Alfredo or Marinara | Italian Chopped Salad | Caesar Salad | Haricot Verts | Parmesan Truffle Mash

Backyard BBQ Dinner Buffet

\$ 27 | 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 | Chef Carved Ham

Jalapeno Popper Corn Casserole | Coleslaw | Herb Roasted Potatoes | Roasted Potato Salad | Baked Mac n Cheese

Sweet Finish

MP | Per Person

Custom made dessert that pairs perfectly with your themed buffet



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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 \$ 26 | Per Person
Lightly dusted chicken breast in a sage and prosciutto sauce

Lemon Chicken Piccata \$ 26 | Per Person
Lightly dusted chicken breast in a lemon caper butter sauce with garlic mashed potatoes and haricot verts

French Roasted Chicken \$ 28 | Per Person
Oven roasted airline chicken breast in a white wine butter sauce

Herb Roasted Salmon \$ 27 | Per Person
Atlantic salmon filet with roasted shallot beurre blanc

Alaskan Halibut \$ 30 | Per Person
Charbroiled halibut steak in a lemon basil butter

Dry Aged Pork Ribeye \$ 27 | Per Person
Seasoned and grilled dry aged pork ribeye

Pecan Crusted Pork \$ 28 | Per Person
Caramel pecan crusted, dry aged pork ribeye

Braised Short Ribs \$ 27 | Per Person
Burgundy braised boneless short rib in mushroom demi-glace

Chef-Carved Herbed Roast Beef \$26 | Per Person
Chef-carved roasted loin of beef

Chef-Carved Applewood Ham \$ 26 | Per Person
Chef-carved applewood smoked ham

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

BUFFET ENHANCEMENTS

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

Chef-Attended Soup Station \$ 3 | Per Person
Choose one of our house-made soups

Creamy Tomato Basil | Homestyle Chicken Wild Rice | Chicken and Dumpling
New England Clam Chowder | Smokehouse Chili | Knefla

CHEF-CRAFTED SIDES

Garlic Mashed Potatoes

Herb Roasted Potatoes

Parmesan Truffle Mashed Potatoes

Creamy Parmesan Hash Browns

Twice Baked Potato

Chipotle Mashed Potatoes

Basil Pesto Mashed Potatoes

Baked Potato

Saffron Rice Pilaf

Macaroni and Cheese

Penne Alfredo or Marinara

Balsamic Roasted Vegetables

Glazed Baby Carrots

Roasted Baby Tri-Color Carrots

Bacon Braised Brussel Sprouts

Parmesan Garlic Roasted Broccoli

Asparagus

Haricot Verts

Stir-Fry Vegetables

Jalapeno Corn Casserole

STARTER SALADS***Tossed Salad***

Iceberg, romaine, arcadia blend, carrot, cucumber, tomato, and red onion with assorted dressing

Caesar Salad

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

Chopped Salad

Iceberg, green onion, tomato, parmesan, and bacon tossed in Italian vinaigrette

Fresh Fruit Tray

Fresh seasonal fruit

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

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

***Buffalo Cauliflower Flatbread* vegetarian**

Buffalo style cauliflower herbed flatbread with toasted mozzarella and bleu cheese, served with ranch, carrots, and celery

***Quinoa Stuffed Portabella* vegan/gf**

Balsamic roasted portabella mushroom stuffed with quinoa pilaf served with chef choice of one side

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

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

***Southwest Burrito Bowl* vegan/gf**

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

New York Cheesecake \$ 5 | Per Person
 New York Style Cheesecake your way
 Berry Topping | Turtle | White Chocolate Raspberry

Seven Layer Chocolate Cake \$ 6 | Per Person
 7 layers of rich chocolate cake and chocolate mousse

Flavored Mousse \$ 5 | Per Person
 Choose from dark chocolate or raspberry light and airy mousse

Carrot Cake \$ 5 | Per Person
 Carrot cake filled and topped with cream cheese icing

Smores Hot Chocolate Cake \$ 5 | Per Person
 Soft and rich chocolate cake with melted marshmallow and graham cracker crust

Pastry Chef's Specialty Bread Pudding \$ 5 | Per Person
 Multiple flavor profiles available

Pastry Chef's Specialty Crème Brûlée \$ 5 | Per Person
 Rich custard dessert with cracked sugar topping; flavor profile based on meal choice and season

Ice Cream or Sorbet \$ 3⁵⁰ | Per Person
 Your choice of creamy vanilla, mint chocolate chip, or sorbet

Build Your Own Sundae Bar \$ 5 | 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



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.

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.

CASH BAR

House Spirits	\$ 4 ⁵⁰ to \$ 4 ⁷⁵
Premium Spirits	\$ 5 ⁵⁰ to \$ 6 ⁷⁵
Domestic Beers	\$ 4 ⁷⁵ to \$ 5 ⁵⁰
Specialty Beers	\$ 5 ⁰⁰ to \$ 5 ⁷⁵
Varietals Wines	\$ 6 ⁰⁰ to \$ 11 ⁰⁰
Soft Drinks and Juices	\$ 2 ⁵⁰

Cash bar prices include prevailing sales tax

HOST BAR

House Brands	\$ 4 ⁰⁰
Premium Brands	\$ 5 ⁰⁰ to \$ 6 ⁰⁰
Domestic Beers	\$ 4 ⁰⁰ to \$ 4 ⁷⁵
Specialty Beers	\$ 5 ⁰⁰ to \$ 5 ⁵⁰
Varietals Wines	\$ 5 ⁵⁰ to \$ 10 ⁵⁰
Soft Drinks and Juices	\$ 2 ⁵⁰

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

PREMIUM TICKET BAR

Tickets may be purchased for \$7⁰⁰ and are redeemable for premium and house spirits, domestic and specialty beers, and select wine varietals

DOMESTIC & PREMIUM KEG BEER

8 Gallon Keg	\$ 160 and up
16 Gallon Keg	\$ 300 and up
1919 NA Root Beer Keg	\$ 175



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 three 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., Monday - Friday. Guarantees for Sunday, Monday and Tuesday functions must be received by 5:00 p.m. the preceding Friday. 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 \$50 fee applied

Each bar at the event has a \$300 minimum required for each. If the bar minimum is not met, a \$100 fee per bartender will be 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*



