



banquet **MENU**



Grand
HOTEL
MINOT

policies

PLANNING YOUR GRAND EVENT

Please contact our Sales Team directly at 701-852-3161 to arrange a tour. You'll want to experience the adaptability of our space for yourself and meet the Sales Team who will help you. If you prefer, you may submit an inquiry via email at: info@GrandHotelMinot.com.

Our Sales Team will be your sole point of contact from the initial planning stages to event wrap-up. Rest assured that our attention to detail will give you peace of mind—and an event you'll forever remember.

MEETING/BANQUET SPACE

We require a full food and beverage purchase to receive a discounted room rental. If no food and beverage is needed, then a room rental fee per room, per day will be charged. Meeting and banquet rooms are assigned to be conducive to the anticipated number of guests. As the event draws closer and there are fluctuations in the number of attendees, the hotel reserves the right to reassign your group to a room better suited for your event.

FOOD SERVICE

The Grand Hotel must provide all food and beverage for your event. No outside food or beverage are allowed in the meeting spaces. This includes, but is not limited to buffets, plated service, hors d'oeuvres service and bar service. All menu prices are subject to change. Prices are guaranteed 30 days prior to your event. All food and beverage will have a 7.5% tax and 18% gratuity; all alcoholic beverages will have a 9.5% tax.

MENUS

All menus and details for your event must be finalized with your sales representative one week in advance, along with a tentative number of guests. Your final number is due three business days prior to your event. In the event that we do not hear from you before this time, we will consider the original contracted number as your guarantee.

Charges will be for the final count, or the guaranteed number, whichever is greater. We have both buffets and plate services available for your event. Our buffets require a 30 person minimum order. Our plate services require a maximum choice of three different entrées. If you have less than 25 people at your event, we request a maximum of two different entrées. We also request that each guest has the same, potato, vegetable, salad, etc. to keep service timely. If more than one plated meal is selected, meal choice cards must be provided to each guest by hosting business or wedding party. Cards must be clearly different in color or have the entree printed on the cards.

We are happy to create a customized menu to meet your dietary needs or event's theme. Please contact your sales representative at least 30 days prior to the event to start this process.

(continued on next page)



policies (continued)

BEVERAGE SERVICE

No outside beer, wine or liquor is allowed. Any corkage bar services (corkage bar, drink tickets, champagne or wine toasts) will have a 15% gratuity applied. Please let your sales representative know if you have any special requests for beer, wine or liquor.

DÉCOR

Decorations are the responsibility of the event. The hotel will not permit the use of sprinkles, confetti or glitter. If it is found that these items are used, the hotel will apply an additional \$250 cleaning fee. Only tacks or T-pins are to be used to hang banners, posters, etc. No nails, duct tape, staples or any other material may be used unless approved by the sales department. To ensure the security of your decorations and belongings, please remove all decorations, gifts and valuables that evening. The Grand Hotel will not assume any responsibilities for damages or loss of merchandise/articles left in any banquet rooms or any part of the hotel prior to, during, or following your function. The Grand Hotel also reserves the right to inspect and control all private parties, dinners, meetings and any other functions held on the premises.

Disposable supplies (e.g. paper plates, napkins, silverware, cups, etc.) charges apply. Supplies for 0-25 people available at \$32 per bundle.

GUARANTEE NUMBERS

In arranging for your function, a guaranteed number of attendees must be received by 12pm seven (7) business days prior to the event. This number will be considered a guarantee and is not subject to reduction. The hotel does not prepare a percentage over the guarantee. Once set, the guarantee can increase within reason. If Sales & Catering does not receive a guarantee number, the number on your contract will be used.

SHIPPED MATERIAL

If materials or supplies for your event are being shipped to the hotel, please be sure all materials are addressed properly with the name and date of your event.

Please label accordingly:
Name of Group / Date of Event
C/O Grand Hotel
1505 N Broadway
Minot, ND 58703
701-852-3161



breakfast

CONTINENTAL

FAST PASS

- » Trail Mix Packets
- » Single Serve Yogurt
- » Assorted Mini Bagels with Cream Cheese
- » Whole Fruit
- » Assorted Juice Cups
- » Coffee

INTERN STARTUP

- » Assorted Doughnuts
- » Whole Fruit
- » Assorted Juice Cups
- » Coffee

PLATED

Minimum: 15 People — Add \$ for Plating Fee

EVERYBODY'S FAVORITE

- » Scrambled Eggs
- » Choice of Seasoned Tater-Tots or American Fried Potatoes
- » Choice of Bacon, Links, Sausage Patties or Ham
- » Danish and/or Muffin on the side
- » Coffee

THE SMOKEHOUSE

- » Cheesy Scrambled Eggs
- » Beef Kielbasa
- » American Fried Potatoes
- » Biscuits
- » Coffee

THE SOUTHERNER

- » Two Scrambled Eggs with Biscuits and Gravy
- » Coffee

CEO CONTINENTAL

- » Jumbo Muffins and/or Jumbo Danishes
- » Fresh Cut Fruit
- » Single Serve Yogurt
- » Assorted Juice Cups
- » Coffee

THE COWBOY

- » Cheesy Scrambled Eggs
- » Peppers and Onions
- » Sausage Crumbles
- » Seasoned Tater-Tots
- » Two Warm Flour Tortillas
- » Salsa and Sour Cream
- » Coffee

BREAKFAST SANDWICH

- » Croissant or English Muffin
- » Scrambled Eggs
- » American Cheese
- » Choice of: Canadian Bacon, Sausage Patty, or Bacon
- » American Fried Potatoes
- » Coffee



7.5% sales tax and 18% gratuity will be applied to final bill.
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01/2023

breakfast

BUFFETS

Minimum: 30 People

COUNTRY BUFFET

- » Scrambled Eggs
- » Biscuits
- » Sausage Gravy
- » Seasoned Tater-Tots, Cheesy Hash Browns or American Fried Potatoes
- » Coffee

THE GRAND BUFFET

- » Cheesy Scrambled Eggs
- » American Fried Potatoes, Cheesy Hash Browns or Seasoned Tater-Tots
- » Danishes or Muffins
- » Your Choice of Two Meats:
 - › Bacon
 - › Sausage Links
 - › Sausage Patties
 - › Ham
- » Coffee

PRAIRIE BREAKFAST

- » Cheesy Scrambled Egg Bake with Bacon and Sausage Crumbles
- » Seasoned Tater-Tots
- » Whole Fruit
- » Doughnuts or Danishes
- » Coffee

SWEET & HEALTHY BAR

- » Premium Waffles
- » Vanilla Yogurt
- » Fresh Seasonal Berries
- » Assorted Toppings
- » Coffee

SOUTHWESTERN BREAKFAST

- » Flour Tortillas
- » Scrambled Eggs
- » Seasoned Tater-Tots
- » Shredded cheese
- » Diced Peppers, Onions and Tomatoes
- » Sour Cream and Salsa
- » Your Choice of Two Meats:
 - › Chopped bacon
 - › Diced Ham
 - › Sausage Crumbles
- » Coffee

BUILD YOUR OWN BREAKFAST BUFFET

- » Scrambled Eggs or Cheesy Eggs
- » Choice of Meat:
 - › Bacon
 - › Sausage Links
 - › Country Sausage
 - › Sausage Patties
 - › Ham
- » Choice of Potato:
 - › American Fried Potatoes
 - › Seasoned Tater-Tots
 - › Cheesy Hash Browns
- » Choice of Bakery Item:
 - › Assorted Muffins
- » Coffee

ADDITIONAL CHOICES

Additional Meat
French Toast Sticks & Syrup
Danishes
Yogurt with Topping
Assorted Bottled Juices



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01/2023

lunch

PLATED FROM THE DELI

Minimum: 15 People — Add \$ for plating fee

*Includes: pickle spear, potato chips, and appropriate condiments.
Served with your choice of pasta salad, potato salad or cottage
cheese. ADD a Cup of Soup for add'l charge*

DELI SANDWICH

- » Your choice of Deli Meat:
 - › Ham
 - › Turkey
 - › Roast Beef
- » Deli Style Bread

CROISSANT SANDWICH

- › Egg Salad
- › Tuna Salad
- › Chicken Salad
- » Buttery Croissant

PRIMO CLUB WRAP

(Maximum: 50)

- » Smoked Turkey
- » Ham
- » Bacon
- » Lettuce
- » Shredded Cheese
- » Tomatoes
- » Chipotle Mayo

CHICKEN RANCH WRAP

(Maximum: 50)

- » Roasted Chicken
- » Onion
- » Tomato
- » Shredded Lettuce
- » Shredded Cheese
- » Ranch

COBB WRAP

(Maximum: 50)

- » Turkey, Bacon
- » Tomato
- » Hard Boiled Egg
- » Green Onion
- » Gorgonzola Crumbles
- » Shredded Lettuce
- » Avocado Ranch

BOXED LUNCH

- » Deli Sandwich
- » Your Choice of Meat
- » Your Choice of Bread
- » Pasta Salad
- » Apple
- » Chips
- » Cookie
- » Bottles or Assorted Soft Drinks



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01/2023

lunch

SALADS

Add \$ for plating fee

Entree Salads are served with a dinner roll and butter. ADD a cup of soup for add'l charge

RASPBERRY CHICKEN SALAD [Gluten Free]

- » Mixed Greens
- » Fresh Raspberries
- » Candied Walnuts
- » Gorgonzola Crumbles
- » Sliced Chicken
- » Raspberry Vinaigrette on the Side

SOUTHWESTERN CHICKEN SALAD

- » Crisp Romaine Lettuce
- » Fajita Chicken Strips
- » Diced Tomatoes
- » Green Onions
- » Roasted Corn
- » Black Beans
- » Shredded Cheddar
- » Tortilla Strips
- » Garnished with Salsa
- » Chipotle Ranch on the Side

GREEK SALAD

- » Fresh Greens
 - » Black Olives
 - » Feta Cheese
 - » Grape Tomatoes
 - » Diced Red Onion
 - » Croutons
 - » Balsamic Vinaigrette on the Side
- Add Chicken: add'l charge per serving*

CHEF SALAD

- » Mixed Greens
- » Cucumbers
- » Tomatoes
- » Bacon
- » Ham
- » Turkey
- » Hard Boiled Egg
- » Shredded ColbyJack Cheese
- » Croutons
- » Side of French and Ranch Dressings



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01/2023

lunch

PLATED HOT ENTREES

Add \$ for plating fee

All Lunch Entrees are Served with a Plated Garden Salad with House Dressing, Choice of Starch, Choice of Vegetables, Rolls and Butter.

ADD a Cup of Soup for add'l charge

ADD House Desserts for add'l charge

SWEDISH MEATBALLS

Served in a delicious Swedish Sauce

LASAGNA

This Italian Favorite is sure to please! Tender Layers of Pasta, Bolognese Sauce, and Mozzarella cheese. Served with Your Choice of Vegetable and Garlic Toast

TERIYAKI CHICKEN

Chicken Marinated in Teriyaki Sauce

PANCETTA CHICKEN

[Gluten Free]

Chicken Breast Topped with Cream Cheese, Garlic, Spinach, and Sun-Dried Tomatoes, Wrapped in Pancetta

CHICKEN FLORENTINE

[Gluten Free]

Grilled Chicken topped with a Spinach and Artichoke Sauce and Shredded Parmesan Cheese

ROAST SIRLOIN OF BEEF

6 oz Roasted Sirloin with Beef Gravy

BEEF TIPS

Tender Beef Tips with Beef Gravy, Red and Green Peppers, Onions and Mushrooms

CHICKEN ROMA

[Gluten Free]

Seasoned and Grilled Chicken Breast, topped with a Bruschetta Sauce

BARBEQUE CHICKEN

[Gluten Free]

Grilled Chicken Breast Basted with our House Barbecue Sauce

LEMON PEPPER COD

[Gluten Free]

4 oz Cod Loins coated with Lemon Pepper and Baked to perfection

PASTA MARINARA

[Vegetarian]

Penne Pasta Tossed in Our House made Marinara, topped with Steamed Vegetables and finished with Parmesan Cheese

PASTA AL FRESCA

[Vegetarian]

Farfalle Pasta and Fresh Steamed Vegetables tossed in a Garlic Butter Sauce

STARCHES

- » Baked Potato with Sour Cream and Butter
 - » Garlic Mashed Potatoes
 - » Cheddar Mashed Potatoes
 - » Parsley Buttered Potatoes
 - » Steamed Baby Red Potatoes
 - » Seasoned Roasted Yukon Potatoes
 - » Rice Pilaf
- Add Mac 'N' Cheese add'l charge*

VEGETABLES

- » Glazed Baby Carrots
- » Buttered Sweet Corn
- » Green Beans
- » Peas and Pearl Onions
- » Malibu Blend- Broccoli Florets, Cauliflower Florets, & Orange Carrots, Tossed in Butter and Seasoned



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01/2023

lunch

BUFFETS

Minimum: 30 People
ADD a Cup of Soup for add'l charge

LEAVE IT TO THE CHEF

- » Our Chef's Selection of One Hot Entrée
- » Seasonal Vegetable
- » Potato
- » House Salad

THE AMERICAN

- » Cheddar Dogs
- » Beef Hamburgers
- » Buns
- » American Cheese
- » Lettuce, Tomatoes and Onions
- » Pickle Chips
- » Baked Beans
- » Potato Chips
- » Potato Salad

THE DELI

- » Assorted Deli Meats
- » Breads
- » Cheeses
- » Potato Chips
- » Condiments
- » Choice of Potato OR Pasta Salad

BAKED POTATO BUFFET

- » Baked Potatoes
- » Sour Cream
- » Green Onions
- » Salsa
- » Bacon Crumbles
- » Broccoli Crumbles
- » Shredded Cheese
- » Nacho Cheese
- » Chili

SOUTH OF THE BORDER

- » Seasoned Ground Beef
- » Fajita Pulled Chicken
- » Hard and Soft Taco Shells
- » Lettuce, Diced Tomatoes, Sliced Olives and Onions
- » Shredded Cheese
- » Taco Sauce
- » Sour Cream
- » Spanish Rice OR Refried Beans *Add Cheesy Chicken Tortilla Soup: add'l charge; Add Guacamole: add'l charge*

ITALIAN PASTA BUFFET

- » Spaghetti and Fettuccine Pasta
- » Bolognese and Alfredo Sauces
- » Italian Blend Vegetables
- » Parmesan Cheese
- » Garlic Toast
- » Caesar Salad with Dressing and Toppings on the Side

COMPLETE YOUR LUNCH

- » Assorted Cookies
- » Assorted Canned Sodas



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01/2023

gourmet

SOUPS

Any Size Party can Add Soup of the Day for add'l charge.
Parties of 30+ can Choose from the Following List for add'l charge

- » Chicken and Wild Rice
- » Cheesy Chicken Tortilla
- » Chicken Noodle
- » Knoephla
- » Italian Wedding
- » Beef and Barley
- » Beer Cheese
- » Cheeseburger
- » Beef Chili
- » Beef Noodle
- » Creamy Potato Soup
- » Bean and Ham
- » French Onion
- » Cheddar and Broccoli
- » Tomato Bisque

breaks

COFFEE & BEVERAGES

7TH INNING STRETCH

- » Popcorn
- » Pretzels
- » Peanuts
- » Assortment of fun sized Candy Bars
- » Assorted Soft Drinks

SWEET & SALTY

- » Salted Caramel Brownies
- » Double Chocolate Cookies
- » Roasted Peanuts and Snack Mix

THE COOKIE JAR

- » Chocolate Chip Cookies
- » Fudge Brownies
- » Scotcherros
- » Individual Milk

SUNDAE BAR

- » Vanilla Ice Cream
- » Assorted Sauces
- » Toppings Including:
 - › Chopped Nuts
 - › Sprinkles
 - › Mini Chocolate Chips
 - › Oreo Crumbles
 - › Mini M&Ms

Coffee Station

Coffee (plated)

Soft Drinks (12 oz cans)

Carafes of Chilled Juice

Bottles Juice

Bottled Water

Iced Tea or Sweet Tea

Fruit Punch, Lemonade
and Pink Lemonade

Hot Tea



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01/2023

chilled

HORS D'OEUVRES

All Prices are per 100 pieces.

We recommend a combination of hot and cold items. Your Sales Representative can recommend a desired amount based your event's specific needs. No additional amounts are prepared on hors d'oeuvres, only what is ordered. Hors D'oeuvres service includes water service. For additional beverages, please refer to the coffee and refreshments menu.

COCKTAIL SANDWICHES

- » Ham and Turkey Sandwiches
- » Silver Dollar Buns

MINI VEGETABLE PIZZA

- » Vegetables and Cheeses on a Lavash Crust

DEVEILED EGGS

- » Home-Style Delights

CHIPS & DIP

- » Corn Tortilla Chips
- » Rippled Chips
- » Salsa
- » Onion Dip

TORTILLA PINWHEELS

- » Tortilla Pinwheels filled with Cream Cheese Mix, Shredded Colby/Jack
- » Assorted Vegetables

Add Ham: for add'l charge

Add Crab: for add'l charge

CAPRESE SKEWERS

- » Buffalo Mozzarella
- » Cherry Tomatoes
- » Basil Leaves
- » Balsamic Glaze

7 LAYER DIP

- » Refried Beans
- » Shredded Cheese
- » Onions
- » Guacamole
- » Tomatoes
- » Black Olives
- » Sour Cream
- » Tortilla Chips

DOMESTIC CHEESE & CRACKER TRAY

- » Array of Deli Style Cheese
- » Assorted Crackers

DOMESTIC MEAT & CHEESE TRAY

- » Array of Assorted Deli Meat and Cheese
- » Assorted Crackers

Add Hard Salami and Pepperoni: for add'l charge

VEGETABLE TRAY

- » Assortment of Garden Vegetables
- » Ranch Dip

grand

DISPLAYS

Fruit Tray

Add Marshmallow Dip for add'l charge

Jumbo Shrimp Cocktail

Smoked Salmon Display



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01/2023

hot

HORS D'OEUVRES

All Prices are per 100 pieces.

We recommend a combination of hot and cold items. Your Sales Representative can recommend a desired amount based your event's specific needs. No additional amounts are prepared on hors d'oeuvres, only what is ordered. Hors D'oeuvres service includes water service. For additional beverages, please refer to the coffee and refreshments menu.

EGG ROLLS

- » Crispy Egg Rolls
- » Your Choice of Pork, TexMex, OR Chicken
- » Sweet and Spicy Sauce

POT STICKERS

- » Crispy Pork or Chicken Pot Stickers
- » Sweet Thai Chili Sauce

CHICKEN DRUMMIES

- » Breaded Drummies Served Golden Brown

BONE-IN WINGS

- » Original Chicken Wings
- » Your Choice of:
 - › BBQ
 - › Teriyaki
 - › Sweet Thai Chili
 - › Buffalo Sauce

BONELESS WINGS

- » Original Chicken Wings
- » Your Choice of:
 - › BBQ
 - › Teriyaki
 - › Sweet Thai Chili
 - › Buffalo Sauce

MINI MEATBALLS

- » Half Ounce Meatballs Coated in Your Choice of Sauce:
 - › BBQ
 - › Swedish
 - › Teriyaki
 - › Sweet Thai Chili Sauce

BARBECUE SMOKIES

- » Tossed in a Smokey BBQ Sauce

SPINACH DIP

- » Served Hot with Your Choice of Pita Chips OR French Bread

MAC 'N' CHEESE BITES

- » Gouda Macaroni and Cheese Bites, Fried to a Golden Brown

WARM PRETZELS

- » Bites Served with a Beer Cheese Dip and Mustard Dip



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01/2023

dinner

PLATED ENTREES

Add \$ for plating fee

All Dinner Entrees are Served with a Plated Garden Salad with House Dressing, Choice of Starch, Choice of Vegetables, Rolls and Butter.

ADD House Desserts for add'l charge

CHICKEN & SHRIMP PICCATA

A Grilled Chicken Breast Served with Two Sautéed Tiger Prawns with a Cream Sauce

CHICKEN CORDON BLEU

Stuffed with Swiss Cheese and Ham, Served on a Bed of Blended Rice

CHICKEN VERONIQUE

Grilled Chicken Breast Served Over a Bed of Fettuccine Pasta with Supreme Sauce

CHICKEN KIEV

Stuffed with Herb Butter and Chives, Served on a Bed of Blended Rice

ROAST TURKEY

Enjoy America's Favorite Holiday Meal Any Time! Our Roasted Turkey Served with Savory Stuffing and Cranberry Sauce

BEEF TIPS

Marinated Sirloin Tips with Peppers, Onions and Mushrooms. Smothered in Beef Gravy

PANCETTA CHICKEN

[Gluten free]
Chicken Breast Topped with Cream Cheese, Garlic, Spinach, and Sun-Dried Tomatoes Wrapped in Pancetta and Covered in a Garlic Cream Sauce

CHICKEN ROMA

[Gluten free]
Grilled Chicken Breast Topped with a Warm Bruschetta Sauce

ATLANTIC SALMON

Grilled Salmon Filet Topped with Hollandaise Sauce

COD LOIN FILET

[Gluten Free]
Two Cod Loins Seasoned with Lemon Pepper. Finished with Clarified Butter

PASTA MARINARA

[Vegetarian]
Penne Pasta with Vegetables, tossed in a Tomato and Garlic Marinara, Topped with Grated Parmesan

PASTA AL FRESCA

[Vegetarian]
Farfalle Pasta and Fresh Steamed Vegetables, Tossed in a Garlic Butter Sauce

CENTER CUT SIRLOIN

8 oz Sirloin, Broiled and Seasoned, Served with Buttered Mushrooms and Onions

NEW YORK STRIP (Market Price)

10oz of Premium New York Strip topped with Caramelized Onions

FILET MIGNON (Market Price)

A 6oz Filet Cut, Served with Mushroom Sauce

ROAST PRIME RIB (Market Price)

10oz Cut of Choice Prime Rib Served with Au Jus Sauce

STEAK & PRAWNS

6oz Sirloin Accompanied by Fried Shrimp

STEAK & LOBSTER (Market Price)

6oz Sirloin and a Broiled Lobster Tail



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01/2023

dinner

BUFFETS

Minimum: 30 People

BLOCK PARTY

- » Hamburgers
- » Pulled Pork
- » Buns
- » Assorted Toppings
- » House Salad
- » Corn on the Cobb
- » Potato Salad
- » Macaroni Salad
- » Baked Beans
- » Potato chips

SOUTH OF THE BORDER

- » Seasoned Ground Beef
- » Fajita Pulled Chicken
- » Hard and Soft Taco Shells
- » Lettuce, Diced Tomatoes, Sliced Olives and Onions
- » Shredded Cheese
- » Salsa
- » Sour Cream
- » Spanish Rice
- » Refried Beans

Add Cheesy Chicken Tortilla Soup add'l charge; Add Guacamole: add'l charge

ITALIAN PASTA BUFFET

- » Spaghetti and Fettuccine Pasta
- » Bolognese and Alfredo Sauces
- » Italian Blend Vegetables
- » Parmesan Cheese
- » Garlic Toast
- » Caesar Salad with Dressing and Toppings on the Side.

Add Chicken add'l charge

Add Lasagna add'l charge

THE CHUCKWAGON

- » BBQ Ribs
- » Fried Chicken
- » Oven Brownd Potatoes
- » Corn on the Cobb
- » Corn Muffins
- » Chef's Choice of 3 Cold Salads

RECEPTION BUFFET

- » Baked Ham on Party Buns
- » Sliced Turkey on Party Buns
- » Potato Salad
- » Pasta Salad
- » Baked Beans
- » Relish Tray

children

ENTREES

Children Entrees are for Guests 10 Years Old and Under
All served with French Fries

CHICKEN NUGGETS

CHICKEN TENDERS

MAC 'N' CHEESE

MINI CORN DOGS



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01/2023

dinner

BUFFETS

Minimum: 30 People

ONE ENTRÉE TWO ENTRÉES THREE ENTRÉES

Buffets Include:

- » Your Choice of Entrée
- » Your Choice of Starch
- » Your Choice of Vegetable
- » House Salad with Dressing
- » Chef's Choice of 3 Cold Salads
- » Rolls and Butter
- » Coffee

ENTRÉES

- » Sliced Roast Beef
- » Barbecue Pork Loin Back Ribs
- » Pulled Pork or Chicken, with Buns and BBQ sauce
- » Roast Turkey and Dressing
- » Fried or Baked Chicken
- » Sliced Boneless Chicken Breast with Your Choice of Sauce:
 - › Teriyaki
 - › BBQ
 - › Supreme
 - › Maple Dijon Glaze
- » Chicken Kiev
- » Chicken Cordon Bleu
- » Chicken Pancetta
- » Baked Ham
- » Roast Pork Loin
- » Lemon Peppered Cod
- » Swedish Meatballs

STARCHES

- » Baked Potato with Sour Cream and Butter
- » Garlic Mashed Potatoes
- » Cheddar Mashed Potatoes
- » Parsley Buttered Potatoes
- » Steamed Baby Red Potatoes
- » Seasoned Roasted Yukon Potatoes
- » Honey Mustard Yukon Potatoes
- » Rice Pilaf

Add Mac 'N' Cheese add'l charge

VEGETABLES

- » Glazed Baby Carrots
- » Buttered Sweet Corn
- » Green Beans
- » Peas and Pearl Onions
- » Malibu Blend- Broccoli Florets, Cauliflower Florets, & Orange Carrots. Tossed in Butter and Seasoned

CARVING STATION

All Parties will be Charged According to Your Guarantee Numbers
Our Chef will cut each guests' portion to order.

BAKED HAM

SLICED ROAST BEEF

PRIME RIB*(Market Price)

*Carving Station Required



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01/2023

dessert

HOUSE

Add to Meals for add'l charge

- » Chocolate Cake with Chocolate Icing
- » Assorted Gourmet Cheesecakes
- » Fruit Pies- Apple, Cherry, Pumpkin, or Pecan
- » Creamed Pies - French Silk, Coconut Cream or Banana Cream

Gourmet

Add to Meals and/or to a Lunch or Appetizer Social for add'l charge

- » White Chocolate Raspberry or Lemon Layer Cake
- » Triple Chocolate Tiger Layered Cake
- » Carrot Sheet Cake
- » Lemonade Layer Cake with Whipped Cream
- » New York Style Cheesecake with Assorted Toppings



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