

BREAKFAST

BREAKFAST BUFFET

Includes seasonal fruit and your choice of the following:

SELECT ONE: Scrambled eggs with cheddar cheese, scrambled eggs with peppers, mushrooms and cheddar cheese or scrambled eggs with ham and cheese
SELECT ONE: French toast, buttermilk pancakes or waffles with maple syrup
SELECT ONE: Seasoned breakfast potatoes or tri-tater hash browns
SELECT ONE OR TWO: Smoked bacon, link sausage, ham or rope sausage

ONE MEAT BUFFET:
\$13.50 / person

TWO MEAT BUFFET:
\$14.95 / person

CONTINENTAL BREAKFAST

\$7.95 / person

Assorted muffins, toast and English muffins.

PREMIUM CONTINENTAL BREAKFAST

\$9.50 / person

Assorted muffins, toast, yogurt, English muffins and fresh seasonal fruit.

SOUTHERN STYLE

\$9.95 / person

Fluffy scrambled eggs topped with cheddar cheese, along with biscuits, sausage gravy and seasoned breakfast potatoes.

*add sausage or bacon \$4

TEDDY'S SCRAMBLE

\$11.95 / person

Scrambled egg bake with peppers, mushrooms and cheddar cheese. Choice of smoked bacon, link sausage or ham. Served with seasoned breakfast potatoes.

TO GO BREAKFAST

\$9.95 / person

A breakfast sandwich served on a croissant, with egg, cheese and choice of bacon or sausage. Includes whole fruit, granola bar and juice.

A'LA CARTE BREAKFAST

Assorted Cake Donuts
\$16.95 per dozen

Assorted Premium Donuts
\$19.95 per dozen

Assorted Muffins
2oz. = \$19.95 (12)
4 oz. = \$28.95 (12)

Large Caramel Rolls
4 oz. = \$29.95 (12)
7oz. = \$4.95 each

Yogurt
\$1.50 each

Greek Yogurt with Fruit
5.3 oz. = \$3.50 each

Yogurt, Granola and Fruit Parfait
\$4.95 each

Whole Fresh Fruit
\$1.25 each

Coffee (Regular or Decaf)
\$18 per gallon

Canned Juices
(Orange, Apple or Cranberry)
5 oz. = \$1.50 each

Bottled Water
\$2 each

Hot Tea
\$1.95 per packet

Fruit Juice
(Orange, Apple or Cranberry)
\$15.95 per pitcher
\$26.95 per gallon

Milk
\$9.95 per pitcher

All breakfast includes coffee.

BREAKS

ENERGY BREAK

\$7.95 / person

Selection of trail mix, granola bars, nuts, bottled water or soda.

CHOCOLATE LOVER'S BREAK

\$7.95 / person

Fudge brownies, chocolate chip cookies, assorted chocolate candies and sodas.

HEALTHY BREAK

\$6.50 / person

Whole seasonal fruit, yogurt, fruit snacks, granola bars and bottled water.

FOR THE KID IN YOU

\$6.65 / person

Assorted cookies, Rice Krispie treats, potato chips, fun size candy bars, assorted sodas and bottled water.

VEGETARIAN ASSORTMENT

\$6.95 per person

Vegetable crudité's with dip, cheese, crackers, fruit, assorted sodas and bottled water.

ICE CREAM PARLOR

\$6.95 / person

Homemade Medora vanilla ice cream with chocolate, caramel and strawberry toppings along with chopped peanuts and assorted candy toppings.

A'LA CARTE

Sodas (Coca-Cola products)
\$2.00 each

Bottled Water
\$2.00 each

Ice Tea & Lemonade
\$16.95 per gallon

Cantina Snack Mix, Chex Mix, &
Garden of Eatin's
\$10.50 per pound

Deluxe Nut Mix
\$22.95 per pound

Potato Chips & Dip
\$9.95 per pound

Tortilla Chips & Salsa
\$12.95 per pound
1 pound serves 10-12 people

Cookies
\$12.95 per dozen

Brownies
\$21.95 per dozen

Assorted Bars
\$22.95 per dozen

Granola Bars
\$1.25 each

Mini Candy Bars
\$2.95 per dozen

Chocolate Covered Strawberries
*market price per dozen

PLATED LUNCHES

CHICKEN KIEV

\$11.95 / person

7 oz. golden breaded chicken breast filled with seasoned butter and herbs, served atop wild rice blend along with chef's choice vegetable and rolls.

MEATLOAF

\$12.95 / person

House made and slow-baked, served with garlic mashed potatoes, demi gravy glaze, chef's choice vegetables and rolls.

ROAST TURKEY

\$12.95 / person

Roasted turkey breast with seasoned dressing, garlic mashed potatoes with gravy, chef's choice vegetable and rolls.

BEEF STROGANOFF

\$12.95 per person

Choice beef sirloin simmered in a creamy sauce with onions and mushrooms served over tender cavatappi pasta, along with chef's choice vegetable and rolls.

FRENCH DIP SANDWICH

\$13.95 / person

Thinly sliced roast prime rib, horseradish aioli, cheese and french fries.

CHICKEN RANCH SANDWICH

\$12.95 / person

Grilled chicken breast topped with smoked bacon, lettuce, tomato and onion on a toasted bun with ranch on the side. Served with pasta or potato salad and fruit garnish.

SOUP AND CROISSANT SANDWICH

\$10.95 /person

Choice of turkey or ham, lettuce, tomato, onion, chips and a pickle.
Chef's choice soup.

WILD FIELD GREEN STRAWBERRY SALAD WITH GRILLED CHICKEN

\$13.95 / person

Wild field greens, strawberries, feta cheese, red onions, almonds, vinaigrette. Served with rolls and butter.

All lunches include lemonade.

LUNCH BUFFETS

DELI SANDWICH

\$13.95 / person
Add soup for \$3

Selection of deli honey ham and turkey, with lettuce, tomatoes, onions, cheese, mayo, mustard, wheat, white breads and croissants. Choice of potato or pasta salad, potato chips and assorted cookies.

BOX LUNCH

\$12.95 / person

Your selection of deli honey ham or turkey shaved thin and piled high with lettuce, tomato and cheese on a sub bun. Includes mayo, mustard, potato chips, seasonal whole fruit, cookie and bottled water.

POTATO BAR

\$8.95 / person

Jumbo baked potato served with chili, sour cream, cheddar cheese, bacon pieces, sautéed onions and mushrooms. Served with a tossed garden salad and assorted dressings.

PASTA BAR

\$10.95 / person
Add grilled chicken \$4
Add meatballs \$4

Golden fettuccine pasta served with our chef's own creamy alfredo sauce, marinara meat sauce, garlic toast and tossed garden salad with assorted dressings.

T.R. PICNIC

\$12.95 / person

Crispy fried chicken, hot dogs, potato salad, macaroni and cheese, garlic toast and watermelon.

BADLANDS BBQ

\$14.95 / person

Barbeque chicken, pulled pork, macaroni and cheese, coleslaw, baked beans and garlic toast.

TACO BAR

\$11.95 per person

Taco, tortilla shells, and tortilla chips accompanied with seasoned ground beef, shredded chicken, lettuce, cheddar cheese, sour cream, salsa, guacamole, diced onions and tomatoes along with frseasonal fresh fruit.

BRATS AND SAUERKRAT

\$10.95 per person

Beer glazed brats served atop of sauerkrat for a German inspired meal. Served with buns, dumplings, and seasonal fresh fruit.

All lunches include lemonade.
25 person minimum for buffet.

PLATED DINNERS

All of our delicious dinners include fresh bread with butter, coffee, chef's choice vegetable and your selection of either garden salad or caesar salad. Choose one of the starch selections: baked potato, wild rice medley, mashed sweet potato, roasted rosemary reds or garlic mashed potatoes.

PRIME RIB

\$32.95 / person

Slow roasted 12 oz. certified Angus prime rib, served with au jus and horseradish sauce.

BRAISED BUFFALO OSSO BUCCO

\$28.95 / person

Crushed potatoes, green beans, caramelized onions and horseradish.

SALMON

\$32.95 / person

Broiled Salmon with a Sweet Soy Glaze.

BUFFALO KABOB

\$41.95 / person

Bison tenderloin with red and green peppers, mushrooms and burgundy onions.

JUMBO SHRIMP

\$34.95 / person

Three jumbo shrimp. Breaded or broiled.

WALLEYE

\$29.95 / person

Canadian walleye served lightly breaded or broiled.

PORK CHOP

\$26.95 / person

12-14 oz. bone-in pork chop with a root beer bourbon glaze.

SIRLOIN

\$23.95 / person

8 oz. certified Angus beef sirloin grilled to perfection.

CHICKEN MARSALA PASTA

\$22.95 / person

Grilled chicken and mushrooms served over fettuccine pasta and topped with a marsala cream sauce.

COOKOUTS

PITCHFORK STEAK FONDUE

June 5 through September 12

“Best Steak in the West!” A 12 oz. steak that is fondued with western flair. Served buffet-style with baked potatoes, baked beans, fresh fruits and vegetables, garlic toast, coleslaw, brownies, sugared donuts, lemonade and coffee. If steak isn't your thing the Cowboy Cookout offers Buffalo Roast, Herb Roasted Chicken and BBQ Ribs (Cowboy Cookout is only available Sunday-Thursday) Served at 5:30 p.m. MDT at the Tjaden Terrace during the summer season.

Featured on the Food Network's nationally televised show, “Best Of!”

SIRLOIN

Choice char grilled sirloin (8 oz.) served with baked potatoes, baked beans, coleslaw, garlic toast, seasonal fruit, sour cream, butter and lemonade.

\$23.95 / person

BBQ COOKOUT

Served with baked potatoes, baked beans or macaroni and cheese, coleslaw, garlic toast, seasonal fruit, sour cream, butter and lemonade.

Choose from beef brisket, smoked ribs, barbeque chicken and pulled pork.

\$17.95 select one

\$20.95 select two

\$22.95 select three

BURGER COOKOUT

Beef burgers served with baked beans or macaroni and cheese, coleslaw, potato chips, lettuce, tomatoes, onions, pickles, cheese, ketchup, mustard and lemonade.

Beef Burgers \$12.95 per person

Buffalo Burgers \$13.95 per person

Beef Burgers and Hotdogs or Brats \$13.95 per person

PIG ROAST

Slow roasted in our La Caja China box, served whole and carved for your group. Includes roasted pig, buns, barbeque sauces, fresh cut fruit, coleslaw, baked beans or macaroni and cheese.

Group size must be between 40 and 100 people.

\$19.95 / person

25 person minimum for buffet.

Chef attendant, \$25

DINNER BUFFETS

BUFFET

Includes choice of one side, one vegetable and one salad selection with rolls and butter, freshly brewed coffee.

Buffet Selections:

Garlic Herb Roasted Chicken, Beef Stroganoff, Golden Fried Chicken, Pork Chops, Barbeque Chicken, Chicken Kiev, Beef Pot Roast.

Carving Station Selections

Roast Beef, Roast Pork Loin, Turkey Breast, Baked Honey Ham.

\$17.95 one entree

\$20.95 two entrees

Premium Carving Station Selections

Roast Bison \$14.95 *protein only

Slow Roasted Prime Rib \$14.95 *protein only

Gourmet Soup Selections:

Lobster Bisque with Sherry \$5 a cup

SIDE SELECTIONS

Choice of One Side Selection:

Baked Potato
Garlic Mashed Potatoes
Roasted Red Potatoes
Wild Rice Blend
Macaroni and Cheese
Sweet Mashed Potato
Creamy Grits

Choice of One Salad Selection:

Garden Salad
Caesar Salad
Steakhouse Potato Salad
Summer Orzo Pasta Salad
Creamy Cucumber Dill Salad
Fresh Seasonal Fruit
Coleslaw

Choice of One Vegetable Selection:

Green Beans Almondine
Glazed Baby Carrots
Buttered Corn
Creamed Corn and Bacon
Mixed Vegetables

Carving stations require a chef at each station at \$25.00 per hour per station. 25 person minimum for buffets and carving stations.

DESSERTS & KIDS MENU

DESSERT SELECTIONS

\$4.25 / person

Select One:

Iced Carrot Cake, Chocolate or Red Velvet Sheet Cake with Ice Cream, Apple, Peach, Cherry or Blueberry Crumble with Ice Cream.

BISTRO DESSERT SELECTIONS

\$4.25 / person

Select One:

Red Velvet Layer Cake, Lemon Layer Cake, Tiramisu, Key Lime Mousse.

PREMIUM DESSERT SELECTIONS

BARS AND BROWNIES

\$4.50 / person

Select One:

Black Velvet Cake	\$6.00
Turtle Cheesecake	\$6.00
White Chocolate Raspberry Cake	\$6.00
Layered Lemon Cream Cake	\$6.00
Caramel Apple Cheesecake	\$6.00
Seasonal Cheesecake	\$6.00

Lemon Lovers Bar
Blondie Bar
Ultimate Brownie
Strawberry Swirl Cheesecake Bar
Variety Display

KIDS MENU

FRENCH TOAST

\$4.95 / plated

Three french toast sticks served with syrup and a slice of bacon

CHICKEN STRIPS

\$7.25 / plated

Chicken strips with ranch dressing and french fries.

CHEESEBURGER

\$7.50 / plated

A delicious cheeseburger served with french fries.

MINI CORN DOGS

\$6.95 / person

Breaded mini hot dogs served with ketchup and french fries.

FETTUCCHINE ALFREDO

\$6.95 / person

Fettuccine noodles served with alfredo sauce.

*add chicken \$3

HORS D'OEUVRES AND FOOD DISPLAYS

SELECTIONS

COLD HORS D' OEUVRES

Iced Shrimp Cocktail
25-80.00 50-150.00

Chocolate Covered Strawberries
Market price

Silver Dollar Sandwiches
25-55.00 50-100.00

Ham and Pickle Rolls
25-40.00

Deviled Eggs
25-25.00 50-40.00

Chicken Salad in Puff Pastry Cup
50-75.00

Tomato Pesto Bruschetta
25-50.00 50-90.00

Creamy Smoked Salmon Tortilla Roll
25-65.00

HOT HORS D' OEUVRES

Coconut Shrimp with Dipping Sauce
25-80.00 50-150.00

Cocktail Sausages
50-50.00 100-90.00

Bacon Wrapped Cocktail Sausages
50-75.00 100-140.00

Breaded Mushrooms with
Dipping Sauce
50-45.00 100-80.00

Pork Egg Rolls with Sweet and Sour Sauce
50-60.00 100-110.00

Pork Potstickers with Dipping Sauce
50-60.00 100-110.00

Crab Stuffed Mushrooms
25-60.00

Assorted Mini Quiche
50-100.00

Chicken Pineapple Brochette
25-55.00 50-100.00

New Orleans BBQ Shrimp
25-80.00 50-150.00

Swedish or Sweet and Sour
Meat Balls
50-60.00 100-110.00

Buffalo Chicken Dip with
Tortilla Chips
50-90.00 100-170.00

Buffalo Chicken Wings with
Ranch or Bleu Cheese
25-45.00 50-80.00

Santa Fe Egg Rolls
25-30.00 50-50.00

FOOD DISPLAYS

Seasonal Fruit Tray	\$75.00
Fresh Seasonal Vegetables with Dip	\$75.00
Gourmet Meat, Cheese and Cracker Tray	\$140.00
Antipasto Display <i>Assorted meats, cheeses, olives, vegetables, hummus, toasted baguettes and pita chips.</i>	\$145.00
Smoked Salmon Display <i>Capers, lemon, crostinis, dill creme fraiche and red onion.</i>	\$150.00
Dip Trio Display <i>Choose three dips: Red Wine Carmelized Onion Dip , Roasted Red Pepper Hummus, Green Goddess Dip, Dill Pickle Dip, and Green Chili Cream Cheese. Served with carrots, celery, crinkle-cut chips and crostinis.</i>	\$75

BAR SERVICE

PREMIUM BAR LIQUOR

Burnett's Vodka
Calvert Gin
Cruzan Rum
Jim Beam Bourbon
Windsor
Grant's Scotch
Christian Brothers Brandy
Sauza Tequila
Canadian Club
Black Velvet
\$4.00

SUPER PREMIUM BAR LIQUOR

Absolut Vodka
Beefeater Gin
Bacardi Rum
Crown Royal
Jack Daniels
Jose Cuervo
Pendleton
Malibu
Tanqueray
Captain Morgan
Southern Comfort
\$5.00

BEER - DOMESTIC

Budweiser
Bud Light
Miller Lite
Coors Light
\$4.00

BEER - IMPORT

Corona
Heineken
Blue Moon
\$5.00

COMPLETE WINE LIST AND PRICING AVAILABLE UPON REQUEST

Wine may be purchased by the bottle or glass. Ask your catering sales manager for prices and availability. We will be happy to source other wine for your event. Please let us know three weeks in advance. Any special orders will be billed accordingly. For approved outside wines brought in a 15.00 per bottle corkage fee will be applied.

BANQUET BARS

Due to North Dakota liquor laws, TRMF does not allow any alcohol to be brought into any of TRMF's meeting rooms. A minimum sale of 250.00 is required. If the minimum is not achieved, a 25.00 fee will be charged per hour served.

The City of Medora requires the purchase of a special event alcoholic beverage permit for the use of certain Medora locations. Please consult the TRMF Group Sales Office to see if this applies to your event.

TRMF reserves the right to refuse service to any patrons for any reason. No beverages are allowed to leave licensed premises. All attending guests must be able to produce valid picture identification.

All prices are subject to change without notice.

EVENT POLICIES

**Thank you for choosing Historic Medora for your special event!
Please read our policies and guidelines carefully.**

DEPOSITS: A non-refundable deposit is due 30 days prior to event. The deposit is half the price of the event space being rented.

PRICES: The prices listed in the catering menus are current. However, prices are subject to change due to market conditions. Prices for catered events will be confirmed 30 days prior to the event.

GUARANTEES: A guaranteed count is required 3 business days prior to the group's arrival. It is the responsibility of the client to advise the final guarantee to the TRMF Group Sales Office. In the event no guarantee is received by TRMF, the original contracted number or the actual number of guests served will be charged, whichever is greater. Once set, the guaranteed number can increase in number but cannot decrease.

CANCELLATION POLICIES: When cancellation occurs prior to the event, the following policies and charges are applicable:

- Three or less days prior to event – 100% of Food and Beverage Expenses and 50% of Tickets
- Two or less days prior to event - \$50 per cancelled room
- Special Orders – 100% of Food and Beverage Expenses

METHODS OF PAYMENT: Acceptable methods of payment include cash, check, credit card and direct billings if prior credit authorization approval has been established.
CASH, CHECK OR CREDIT CARD: All charges, based upon the written guarantee, must be paid in full immediately following the function.
DIRECT BILLING: Applicants must complete an application at least 10 business days prior to the function. Payment due within ten business days of receipt. Applications are available from the TRMF Group Sales Office.

FOOD AND BEVERAGE: A minimum of \$250 per catering event is required. If minimum is not achieved, a \$50 catering service fee will be charged. A minimum of \$250 is required on a banquet bar. If minimum is not achieved a \$25 catering service fee will be charged per hour served. Outside food and beverages are not permitted. State Law prevents groups from removing catered food or beverages from the premises due to license restrictions.

_____ Initials.

TAXES AND GRATUITIES: All catered events are subject to a 7.5% state and local sales tax, a 9.5% liquor tax, and an 15% gratuity charge.

DECORATING AND ENTERTAINMENT: Please keep in mind the following restrictions when you are planning your event:
In accordance with City and State Fire Codes, open flame candles are not allowed. They must be enclosed in glass. Flame must be 3 inches below the enclosure.
ABSOLUTELY NO confetti, glitter, potpourri or "sprinkles" are allowed.
ABSOLUTELY NO nails or push pins allowed for hanging decorations or signs.
TRMF does not provide extension cords for your decorating needs. Any cords in a walking path must be taped or secured.
•We understand and appreciate how important traditions are to special events, however, charges for any breakage or damage to hotel property will be billed to host party.
Entertainment may be brought in for your event; however, TRMF requires a copy of the entertainment insurance policy prior to the event. If the volume from the entertainment disturbs other patrons, we reserve the right to reduce the volume.

SECURITY POLICY: Additional uniformed security may be required at the group's expense. Please consult the Group Sales Office regarding requirements and appropriate charges. Any dance with bar service will require security. TRMF reserves the right to monitor all private parties. The group assumes responsibility for all damages caused by any person attending the function. TRMF shall not assume responsibility for the damage or loss of any merchandise or articles left in the banquet or meeting spaces prior to, during or following an event.

_____ Initials.

I have read and agreed to these terms and even policies.
Customer Signature.