

BREAKFAST

All breakfast includes coffee.

Minimum of 25 ppl for buffet.

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 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

Add French Toast bake: Creme Brulee, Caramel Apple, or Berry

ONE MEAT BUFFET:
\$13.50 / person

TWO MEAT BUFFET:
\$14.95 / person

KIDS PRICE
\$2.00 off | 5 & under are
free

Add \$3.00

BREAKFAST BAKES

\$8.95 / person

Choose from these wonderful egg bakes. Wake Up Casserole, Sunrise Canadian Bake, Cheesy Potato, or Cheese & Ham. Served with fresh seasonal fruit and seasoned breakfast potatoes.

SOUTHERN STYLE

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

\$9.95 / person
***add sausage or bacon \$4**

HOT AND READY BREAKFAST SANDWICH

\$9.95 / person

A large breakfast sandwich served on a croissant, with egg, cheese and choice of bacon or sausage. Includes whole fruit, granola bar and juice. Can be ordered "to go".

PREMIUM CONTINENTAL BREAKFAST

\$9.50 / person

Assorted muffins, danish, yogurt, donuts and fresh seasonal fruit.

CONTINENTAL BREAKFAST

\$7.95 / person

Assorted muffins, danish and donuts.

A'LA CARTE BREAKFAST

Assorted Cake Donuts
\$16.95 per dozen

Assorted Premium Donuts
\$19.95 per dozen

Assorted Muffins
4 oz. - \$26.95 per dozen

Gourmet Muffins
4 oz. - \$28.95 per dozen

Large Caramel Rolls
4 oz. - \$29.95 per dozen

Yogurt
\$1.50 each

Cherry Blintz Souffle
\$36.00 per dozen

Whole Fresh Fruit
\$1.25 each

Coffee (Regular or Decaf)
\$18 per gallon

Canned Juice
(Orange, Apple or Cranberry)
5.5 oz. - \$2.00

Bottled Water
\$2 each

Hot Tea
\$1.95 per packet

Fruit Juice
(Orange, Apple or Cranberry)
\$15.95 per pitcher (48 oz.)
\$26.95 per gallon

Milk
\$9.95 per pitcher (48 oz.)

Our newest Show, the Medora Gospel Brunch runs Wednesdays, Fridays, Saturdays and Sundays at 9:30am.

Ask about group discounts!

BREAKS

SADDLE UP & GIDDY YUP!

\$7.95 / person

A selection of power munch, granola bars, mixed nuts, and assorted sodas.

CHOCOLATE COWPIES

\$7.95 / person

Moon pies, fudge brownies, cookies, chocolate covered pretzels and assorted sodas.

GREENER PASTURES

\$6.50 / person

Veggies, hummus, string cheese, pretzels and assorted sodas.

CANDY SHOPPE

\$6.65 / person

Swedish fish, Mike & Ikes, Twizzlers, popcorn, malted milk balls and assorted sodas.

BABLING BROOK

\$6.95 per person

Medora hand-made vanilla ice cream floats in three bubbly soda flavors. Orange, strawberry, and root-beer.

MEDORA'S OLD FASHIONED HOMEMADE ICE CREAM

\$6.95 / person

Three fun flavors straight from our ice cream shoppe! Ask which flavors we are offering that day!

A'LA CARTE

Sodas (Coca-Cola products)
\$2.00 each

Bottled Water
\$2.00 each

Ice Tea or Lemonade
\$16.95 per gallon

Cantina Snack Mix, Chex Mix, &
Gardetto'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

Whole Fruit
\$1.25 each

Assorted Bars
\$22.95 per dozen

Granola Bars
\$1.25 each

PLATED LUNCHES

SMOTHERED CHICKEN BREAST

\$13.95 / person

7 oz. grilled boneless chicken breast topped with everyone's favorite: sauteed onions, cheddar jack cheese and bacon. Served with wild rice and vegetables.

ITALIAN BEEF SANDWICH

\$12.95 / person

Tender roast beef, slow simmered in our homemade au jus, piled high on a toasted hoagie roll, accompanied by pickles, red peppers, sauteed onions, au jus and melted cheese. Served with steak fries.

ROAST TURKEY

\$12.95 / person

Juicy roasted turkey breast with seasoned stuffing, garlic mashed potatoes with gravy, vegetables and rolls.

APRICOT ROSEMARY PORK MEDALLIONS

\$12.95 per person

Lightly seasoned breaded pork loin with our apricot rosemary sauce, on a bed of rice and buttered broccoli.

FRENCH DIP SANDWICH

\$13.95 / person

Thinly sliced roasted prime rib, toasted hogie roll topped with melted cheese and horseradish aioli. Served with steak fries.

BACON 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 your choice of pasta salad or potato salad and fruit garnish.

SOUP AND CROISSANT SANDWICH

\$10.95 / person

Shaved turkey or ham, lettuce, tomato, onion, served on a light, buttery croissant. Crinkle chips and choice of soup.

CHICKEN OR BEEF KABOBS

\$11.95 / chicken
\$12.95 / beef

Tender grilled pieces of beef or chicken brushed with a light, sweet and touch of heat marinade. Served with mixed vegetables medley and couscous.

FISH AND CHIPS

\$12.95 / person

Potato chip crusted Tilapia, fried golden brown. Served with house tartar sauce, wedge of lemon and steak fries.

CHICKEN PARMESAN

\$12.95 / person

Always a favorite! Lightly breaded and seasoned chicken breast atop wide buttered noodles with our favorite sauce, melted parmesan and mozzarella cheeses. Served with a garlic breadstick.

PENNE GORGONZOLA PASTA WITH CHICKEN

\$10.95 / person

An ultra creamy sauce that coats pasta and chicken with flavors of white wine, rich cream, gorgonzola cheese, and topped with parmesan cheese. Served with a garlic breadstick.

Soups: minestrone, split pea and ham, vegetable beef barley, and chicken noodle.

\$1.00 sub cup
\$2.50 add cup

All lunches include lemonade.

LUNCH BUFFETS

ON THE GO LUNCH

\$10.95 / person

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

DELI SANDWICH

\$13.95 / person
Add soup for \$2.50

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

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

Penne 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, potato salad, macaroni and cheese, garlic toast and watermelon.

BADLANDS BBQ

\$15.95 / person

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

TACO BAR

\$13.95 per person

Tortilla and taco shells accompanied with seasoned ground beef, shredded chicken, lettuce, cheddar cheese, sour cream, salsa, guacamole, diced onions and tomatoes along with fresh seasonal fruit.

BEEF BRISKET SANDWICHES

\$14.95 / person

Perfectly seasoned BBQ beef brisket, slow cooked until fork tender, served with roasted garlic buns with chips and salad.

SLOPPY JOES

\$8.95 per person

A North Dakota favorite! Lean ground beef, peppers, garlic, onions, married with a savory tomato sauce. Served with potato chips, pasta salad, and pickles.

CHICKEN AND DUMPLINGS

\$10.95 / person

A comforting classic! Hearty chicken and vegetable casserole in a rich chicken gravy topped with homemade dumplings. Served with salad, fruit, and rolls.

ENCHILADAS

\$10.95 / chicken
\$11.95 / beef

A selection of seasoned chicken or ground beef enchiladas accompanied with sour cream, spanish rice and fruit.

BACONISTA BRATS WITH TANGY SLAW

\$11.95 / person

Savory grilled brats wrapped in hickory bacon, choose to top 'em with our housemade coleslaw. Served with potato chips and baked beans.

PLATED DINNERS

All 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, twice baked potato or garlic mashed potatoes.

PRIME RIB

\$39.95 / person

Succulent slow roasted 12 oz. certified angus prime rib accompanied with au jus and our own, housemade creamy horseradish sauce.

BRAISED BISON OSSO BUCCO

\$38.95 / person

Crushed potatoes, green beans, caramelized onions and horseradish.

SALMON

\$27.95 / person

6 oz. wild caught salmon filet, marinated with a black pepper honey soy glaze. Paired perfectly with lemon risotto.

PASTA ROMANO WITH CHICKEN AND SHRIMP

\$17.95 / person

Decadent ultra rich sauce that clings to penne pasta, tender chicken, succulent shrimp and mushrooms. Sun-dried tomatoes to add a touch of heat. All topped with a blend of romano and parmesan cheese.

JUMBO SHRIMP

\$34.95 / person

Three jumbo delicious jumbo shrimp broiled or lightly battered and deep fried. Accompanied with our housemade tartar sauce, cocktail sauce and lemon wedge.

CANADIAN WALLEYE

\$29.95 / person

Fresh water canadian walleye served lightly battered and deep fried or broiled. Paired perfectly with our lemon cream sauce.

PORK TENDERLOIN WITH ANCHO CREAM SAUCE

\$21.95 / person

Bacon wrapped pork tenderloin grilled and topped with a touch of heat in our ancho chili cream sauce.

SIRLOIN OR FLAT IRON CUT

\$23.95 / person

Your choice of 8 oz. cut, grilled or marinated with a special blend of signature spices seared to perfection.

CHICKEN SCALOPPINE WITH SAFFRON CREAM SAUCE

\$21.95 / person

Tender chicken cutlet lightly seasoned and fried to a golden brown, finished with our white wine and saffron cream sauce.

Add 2 Jumbo Shrimp, grilled or deep fried, to any entree.

\$8.00

COOKOUTS

PITCHFORK STEAK FONDUE

GROUP DISCOUNTS AVAILABLE

June 2 through September 9

“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

\$23.95 / person

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

BBQ COOKOUT

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

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

\$16.95 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, and mustard.

Beef Burgers \$12.95 per person

Buffalo Burgers \$13.95 per person

Beef Burgers and Hotdogs \$13.95 per person

Beef Burgers and Brats \$14.95 per person

HAUTE DOG BAR

Big all beef hot dogs served with all the best fixins: grilled onions, Lucky Dog chili, coleslaw, cheese sauce, jalapenos relish, bacon, sauerkraut, sweet relish, chipotle mayo, ketchup and mustard. All served on a fresh baked hoagie bun with chips!

\$11.95 / person

ALL EARS CORN POPS

\$2.00 to add

ADD TO YOUR COOKOUT!

Halved corn on the cob on a stick served with basil parmesan butter, sweet mesquite and cheesy chipotle dip.

DINNER BUFFETS

BUFFET

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

Buffet Selections:

Garlic Herb Roasted Chicken, Smothered Chicken, BBQ Jerk Pork Medallions, Salisbury Steak, Beef Pot Roast, Chicken Scampi, and Beef Stroganoff.

Carving Station Selections: *Chef attendant required*

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

\$18.95 one entree

\$21.95 two entrees

Premium Carving Station Selections: *Chef attendant required*

Roast Bison \$14.95 *protein only

Slow Roasted Prime Rib \$14.95 *protein only

Gourmet Soup Selections: \$5 a cup

Lobster Bisque with Sherry, Roasted Red Pepper & Smoaked Gouda Bisque,
Cream of Asparagus

***Children 12 & under are \$2 off the buffet price.**

SIDE SELECTIONS

Choice of One Side Selection:

Baked Potato
Garlic Mashed Potatoes
Roasted Red Potatoes
Wild Rice Blend
Cheesy Hashbrown Potato Bake
Layered Sweet Potato Bake

Choice of One Salad Selection:

Garden Salad
Caesar Salad
Cucumber Salad
Broccoli Waldorf Salad
Fresh Seasonal Fruit
Coleslaw

Choice of One Vegetable Selection:

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

*Carving stations require a chef attendant at each station for \$25 per hour.
25 person minimum for buffets and carving stations. Kids price \$2 off - 5 & under free.*

DESSERTS & KIDS MENU

CAKES:

Iced Carrot Cake, Chocolate or Red Velvet Sheet Cake with Ice Cream.

\$4.25 / person

Chocolate Lava Turtle Cake, Chocolate Swiss Chalet Cake, White Chocolate Raspberry Cake, Layered Lemon Shortcake, Vanilla Carmel Layer Cake, and Death by Chocolate Cake

\$6.00 / person

COUNTRY CRUMBLES:

Apple, Peach, or Blueberry Crumble with Vanilla Ice Cream.

\$4.25 / person

BANQUET DESSERTS:

Select One:

Vanilla, Raspberry Swirl, Vanilla Chocolate Chip, Fudge Mint, Medora Dirt Cake.

Turtle Cheese Cake \$6.00

\$4.50 / person

ONE BITE DESSERTS

Bon bon \$1.25 each | minimum order of 24

(Lemon Chocolate Cheese Cake, Peanut Butter White Chocolate, Oreo Truffle, Chocolate Coconut, Red Velvet)

Assorted Mini Cheese Cakes \$1.95 per person

(Chocolate Cappuccino, Silk Tuxedo, Vanilla, Chocolate Chip, Lemon Raspberry, Amaretto Almond)

Chocolate Covered Strawberries \$1.50 each

KIDS MENU

CHICKEN STRIPS

Chicken strips with ranch dressing and french fries.

\$7.25 / plated

CHEESEBURGER

A delicious cheeseburger served with french fries.

\$7.50 / plated

MINI CORN DOGS

Breaded mini hot dogs served with ketchup and french fries.

\$6.95 / person

FETTUCCHINE ALFREDO

Fettuccine noodles served with alfredo sauce.

\$6.95 / person

***add chicken \$3**

HORS D'OEUVRES AND FOOD DISPLAYS

COLD HORS D' OEUVRES

Double Dip Shrimp Cocktail
25-80.00 50-150.00

Silver Dollar Sandwiches
25-55.00 50-100.00

Margarita Shot Glass Shrimp
\$3.00 per piece

Deviled Eggs with Shrimp
25-25.00 50-40.00

Red Pepper Hummus with Pita Chips
50 - \$40.00

Tomato Pesto Bruschetta
25-50.00 50-90.00

Olive Cherry Bruschetta
25 - \$55.00 50 - \$95.00

Tomato Basil Caprese Kabobs
\$2.00 per piece

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
50-80.00 100-150.00

Bacon Appetizer Crescents
25 - \$30.00 50 - \$55.00

Pork Potstickers with Dipping Sauce
50-60.00 100-110.00

Crab Stuffed Mushrooms
25-60.00

Marinated Mini Beef Kabobs
\$2.00 per piece

Nutty Brown Sugar Bacon
25 - \$45.00

Mandarin Plum Chicken Bites
\$1.50 per piece

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

Jerk Chicken Drumsticks
25 - \$45.00 50 - \$80.00

Bacon Wrapped Shrimp Kabobs
with Orange Chipotle Sauce
\$4.00 per piece

Seasonal Fruit Tray

\$75.00

Fresh Seasonal Vegetables with Dip

\$75.00

Meat, Cheese and Cracker Tray

\$140.00

Spiced Pub Nuts & Cheese

Great pairing with your bar!

Sweet, spicy and salty nuts with a fine cheese selection

\$130.00

Antipasto Display

Assorted meats, cheeses, olives vegetables, hummas, toasted baguettes and pita chips

\$145.00

Smoked Salmon Display

Capers, lemon, crostinis, dill creme fraiche and red onion

\$150.00

Dip Trio Display

Red Wine Carmelized Onion Dip, Roasted Red Pepper Hummus & Green Goddess Dip. Served with carrots, celery, crinkle-cut chips and crostinis.

\$75.00

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 18% 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.