



# Medora<sup>TM</sup> catering

<b>POLICIES</b>	<b>1</b>
<b>BREAKFAST</b>	<b>2</b>
<b>PLATED LUNCHES &amp; BREAKS</b>	<b>3</b>
<b>SPECIALTY LUNCH BUFFETS</b>	<b>4</b>
<b>PLATED DINNERS</b>	<b>5</b>
<b>BUILD YOUR OWN DINNER BUFFET</b>	<b>6</b>
<b>DESSERTS &amp; KIDS MENU</b>	<b>7</b>
<b>DISPLAYS &amp; HORS D'OEUVRES</b>	<b>8</b>
<b>BEVERAGES &amp; BAR SERVICE</b>	<b>9</b>
<b>BAR POLICIES</b>	<b>10</b>

Gluten Free, Vegetarian, and Vegan options available.  
Look for these when making your selection!

*GF – Gluten Free*

*Veg - Vegetarian*

*V –Vegan*

# CATERING 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 within two weeks of contract signing. The deposit is half the price of the event space being rented out, or if event space rental total is less than \$1,000.00, the total of the event space rental fees.

**GUARANTEES:** A guaranteed count with dietary restrictions is required two weeks prior to the group's arrival. It is the responsibility of the client to advise the final guarantee to the TRMF Group Event Services 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 a cancellation occurs prior to the event, the following policies and charges are applicable:

- Three or less day prior to event – 100% of food and beverage expenses.
- Special Orders – 100% of food and beverage expenses.

**METHODS OF PAYMENT:** Acceptable methods of payment include: cash, check, credit card, and direct billing if prior 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.

**FOOD AND BEVERAGE:** Food and beverage orders must be made at least **30 days in advance** of group's arrival or event day. A minimum of \$350 per catering event is required. If minimum is not achieved, or order is later than 30 days in advance, an automatic \$100 catering service fee will be charged. Any special orders and requests are a \$3.00 upcharge. A minimum of \$600 is required on a banquet bar per every 3 hours of service. If minimum is not achieved a \$50 bartender service fee will be charged per hour served, in addition to a \$100 bar set up fee. **Outside food and beverages are not permitted at any of our locations.** Any unauthorized outside food and drink are subject to a charge of up to \$500. State law prevents groups from removing catered food or beverage from the premises due to license restrictions. All prices are subject to change without notice; however, all contracted prices will be honored.

**ROOM SET UP:** Your venue rental is inclusive of **one** complimentary room set up. We offer theatre, classroom, u-shape, hollow square, conference, banquet & banquet rounds set-ups. Set up must be confirmed seven days prior to event, along with your guaranteed count for meals. Last-minute room setup change or flipping setup within one calendar day will result in additional set up fee. Please ask your Group Event Services representative which setup might

be best suitable for your group needs dependent on venue and number of people.

**TAXES AND GRATUITIES:** All catered events are subject up to a 7.5% state and local sales tax, a 2% 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 and 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 the host party.
- Entertainment may be brought in for your event; however, TRMF requires a copy of the entertainment insurance policy prior to 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 Event Services office regarding requirements and appropriate charges. Any dance with a bar 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.

# BREAKFAST BUFFET

25 person minimum for buffet. • Kids 12 and under \$2 off; 5 and under \$5 per child.

## **TEDDYS FAVORITE BREAKFAST BUFFET**

**\$18.00** / person

Scrambled Eggs and Cheese, Breakfast Potatoes, French Toast or Pancakes with Maple Syrup, Fresh Fruit, Sausage Links and Bacon.

## **CONTINENTAL BREAKFAST BUFFET**

**\$14.00** / person

Assorted Pastries, Hard-Boiled Eggs, Fresh Fruit and Yogurt

## **WESTERN BREAKFAST BUFFET**

**\$16.00** / person

Biscuits and Sausage Gravy, Scrambled Eggs, Breakfast Potato

## **BAGEL BAR**

**\$18.00** / person

Assorted Bagels, Cream Cheese, Assorted Jams, Ham, Lox Salmon, Capers Lemon Dill Spread.

## **WAFFLE BAR** ✓

**\$17.00** / person

Belgian Waffles, Whipped Cream, Berries, Maple Syrup, Chocolate Chips, Butter, Assorted Jellies.

## **BOXED BREAKFAST**

**\$15.00** / person | 25 minimum up to two choices

### **Ham & Swiss on Croissant Box**

Sandwich, yogurt, granola, fruits

### **Jumbo Muffin with PBJ Box**

Muffin, jellies, granola, yogurt, fruits

### **Continental Power Box**

Hard-boiled egg, granola bar, dry fruits, fresh fruits

### **Smoked Salmon Bagel Box**

Sandwich, yogurt, granola, fruits

# PLATED LUNCHES & BREAKS

## PLATED LUNCHES

*For groups, please choose (1-2) options below.*

### GRILLED CHICKEN CAESAR WRAP

**\$19.00 / person**

Served with Fries

### HAM AND SWISS CROISSANT

**\$18.00 / person**

Roasted Peppers and Brie Spread Served with Fries

### GRILLED CHICKEN BOWL *GF*

**\$18.00 / person**

Beans, Rice, Pico, and Lettuce

### CHICKEN PARMESAN

**\$20.00 / person**

Marinara Sauce, Noodles and Bread Stick

### BEEF MEATLOAF

**\$19.00 / person**

Mashed Potato and Creamed Corn

### MALTESE BURGER WITH PARMESAN FRIES

**\$19.00 / person**

Potato Bun, Caramelized Onions, Maltese Aioli, Cheese

### BEEF STROGANOFF *GF on request*

**\$21.00 / person**

With Noodles and Pickle

### PASTA PRIMAVERA

**\$18.00 / person**

Grilled Vegetable, Penne Pasta and Marinara Sauce

## BREAKS

### SAVORY BREAK OPTION

**\$15.00 / person**

Individually packed chips, Chex Mix, jerky sausages

### POWER BREAK OPTION *V*

**\$12.00 / person**

Individual dry fruits, packets of assorted nuts, whole fruits

### SWEETS BREAK OPTION

**\$10.00 / person**

Assorted cookies, brownies, individually wrapped candies

# SPECIALTY LUNCH BUFFETS

25 person minimum for buffet. • Kids 12 and under \$2 off; 5 and under \$5 per child.

## **BBQ BUFFET** *GF on request*

**\$23.00 / person**

Baked Beans, Coleslaw, Pickles, Elote Salad, Brioche Bun, BBQ Sauce, Pulled Chicken, Pulled Pork.

## **BURGER AND BRAT BUFFET** *GF on request*

**\$21.00 / person**

1/3 Lb Beef Burger, Pork Brats, Buns, French Fries, Pickles, Lettuce, Tomato, Onion, Coleslaw, Sliced Cheese, and Potato Salad

## **SOUP & SANDWICH BUFFET**

**\$19.00 / person**

Assorted Breads, Assorted Deli, Lettuce, Tomatoes, Sliced Onion, Condiments, Chips, Choice of one Soup: Tomato Basil Bisque, Loaded Potato, Roasted Chicken Noodle.

## **TACO BAR**

**\$22.00 / person**

Chicken and Beef Fajitas, Spanish Rice, Refried Beans, Veggie Fajitas, Shredded Lettuce, Roasted Salsa, Cheese, Sour Cream, Lime Wedges, Roasted Jalapenos, Soft and Hard Tortillas, Guacamole.

## **PASTA BAR** *Veg*

**\$21.00 / person**

Pasta, Chicken with Alfredo Sauce, Italian Sausage with Marinara Sauce, Seasonal Vegetables, Caesar Salad, Garlic Bread and Parmesan Cheese.

## **SALAD BAR** *GF*

**\$19.00 / person**

Spring Mix and Romaine Lettuce, Onions, Bacon Bits, Sliced Radishes, Shredded Carrots, Croutons, Shredded Cheese, Cherry Tomatoes, Cucumbers, Chickpeas, Boiled Eggs, Sliced Grilled Chicken. Dressings available: Ranch, Balsamic, Italian, Bleu Cheese, French

## **BOXED LUNCH**

**\$21.00 / person** | 25 minimum, if two-then 50/50

### **Chicken Caesar Wrap Box**

Wrap, chips, cookie, fruit

### **Roasted Veggie Wrap Box** *V*

Wrap, chips, cookie, fruit

### **Ham & Turkey Croissant Box**

Sandwich, chips, cookie, fruit

### **Salad Bowl Box** *GF*

Rice, beans, slaw, grilled chicken, pico bowl, cookie, fruit

# PLATED DINNERS

All dinners include complimentary fresh bread with butter, choice of one vegetable, one starch, and one salad.  
\*Limit to two choices of protein. Groups over 50 are limited to one choice.

**TENDERLOIN WITH GORGONZOLA CREAM** GF \$55.00 / person

**SHORT RIB WITH JUNIPER CABERNET DEMI** GF \$48.00 / person

**SOUTH AMERICAN BEEF STRIP** \$50.00 / person

**SUS VIDE SIRLOIN STEAK WITH PEPPERCORN GRAVY** GF \$40.00 / person

**BISON OSSO BUCCO WITH HORSERADISH CREAM** GF \$50.00 / person

**DUCK LEG CONFIT WITH ROASTED APPLES** GF \$42.00 / person

**CHICKEN FORESTIER WITH GORGONZOLA CREAM** GF \$36.00 / person

**FRENCHED PORK CHOP WITH GARLIC HERB BUTTER** GF \$42.00 / person

**WALLEYE BEURRE BLANC** \$38.00 / person

**ELK SAUSAGE CAVATELLI** \$38.00 / person

**PESTO GNOCCHI** Veg \$34.00 / person

## SIDE SELECTIONS

### Starch Selections:

Garlic Mashed  
Roasted Red Potatoes  
Baked Potatoes  
Wild Rice Blend  
Mac and Cheese Bake  
Baked Beans

### Vegetable Selections:

Catalina Blend  
(Broccoli, Pepper, Carrots)  
Green Bean Almondine  
Glazed Baby Carrots  
Cream of Corn  
Corn on a Cob  
Medley Blend  
(Squash, Green Beans, Carrots, Onion)

### Salad Selections:

Garden  
Caesar  
Coleslaw  
Pasta Salad  
Potato Salad



# BUILD YOUR OWN DINNER BUFFET

*Buffet will have 4oz. portioned proteins*

**Your Dinner Buffet will consist of choice of one salad, one starch, one vegetable, and two choices of protein. Price will depend on your protein selection.**

## 1: CHOOSE ONE SALAD

**Garden**

**Caesar**

**Coleslaw**

**Pasta Salad**

**Potato Salad**

*Available Dressings: Ranch, Balsamic, Italian, Blue Cheese, French*

## 2: CHOOSE ONE STARCH

**Garlic Mashed**

**Baked Potatoes**

**Mac and Cheese Bake**

**Roasted Red Potatoes**

**Wild Rice Blend**

**Baked Beans**

## 3: CHOOSE ONE VEGETABLE

**Catalina Blend**

**Glazed Baby Carrots**

**Corn on a Cob**

**Green Bean Almondine**

**Cream of Corn**

**Medley Blend**

## 4: CHOOSE TWO PROTEINS

### PORK

**Mustard Roasted Pork Loin**

**\$15.00** GF

Pork Strip Loin Smothered in Mustard Glaze, Roasted in Oven and Sliced

**Pork Tenderloin Chislic**

**\$17.00** GF

Grilled Skewers of Marinated Pork Tenderloin, Fresh Onion, Parsley, Tomato Chimichurri

**Sweet And Sour Glazed Pork**

**Ham \$15.00** GF

Whole Muscle Pork Ham, Roasted with Sweet & Sour Glaze

**BBQ Pulled Pork \$14.00** GF

Fork Tender Pork Shoulder Tossed with BBQ Sauce

**Italian Rope Sausage**

**\$14.00** GF

Grilled Italian Bratwurst Served with Onions and Bell Peppers

### BEEF

**BBQ Beef Brisket \$21.00** GF

Smoked Briskets with BBQ Sauce

**Beef Meatloaf \$17.00**

Served with Tomato Glaze

**Roasted Beef Prime Rib**

**\$50.00** GF

Buffet Only, Carving Chef Require \$125 Per Hour Fee, Served with Horse Radish and Au Jus

**Beef Pot Roast \$15.00**

Cooked in Jus with Root Vegetables

### SEA FOOD

**Pan-Seared Lemon Salmon**

**\$21.00** GF

Fresh Salmon Filets, Served with Lemon Butter

**Cajun Poached Shrimp**

**\$22.00** GF

Colossal Sized Shrimps, Poached in Butter with Southern Herbs and Spices

**Beer Battered Walleye \$18.00**

### CHICKEN

**Chicken Marsala \$15.00** GF

Sauteed Onions, Mushrooms, Marsala Juice

**Chicken Forestier \$17.00** GF

Airline Chicken Breast, White Gravy

**BBQ Chicken \$15.00** GF

Bone-in Chicken Pieces, Smothered in BBQ Sauce

**Herb Roasted Chicken**

**\$15.00** GF

Bone-in Chicken Tossed in Herbs and Oil and Roasted in the Oven

**Chicken Parmesan \$22.00** GF

Crispy Fried Chicken Filet with Marinara Sauce and Parmesan Cheese

# DESSERTS & KIDS MENU

## KIDS MENU

*Available plated only. • One selection per event. • Recommended for kids 10 and younger.*

### CHICKEN STRIPS AND PASTA

**\$16.00** / plated

Chicken strips (3) deep-fried all white breast meat with marinara pasta

### CHEESEBURGER

**\$14.00** / plated

Cheeseburger (1/4 lb.) served with french fries

### MACARONI AND CHEESE

**\$13.00** / plated

Macaroni and cheese served with fruits and vegetables

### HOT DOG

**\$12.00** / plated

Beef hot dogs with french fries and fruits

## DESSERTS

### Mini Royal Cheesecakes

**\$3.00** / each

Assorted bite-sized cheesecakes: chocolate cappuccino, silk tuxedo, vanilla, chocolate chip, lemon, raspberry, amaretto almond

### Bistro Desserts

**\$6.00**

Choice of Tiramisu, Red Velvet Cheesecake, or Key Lime

### Country Crumbles

**\$8.00**

Apple, peach, or blueberry with vanilla ice cream

### Strawberry Shortcake

**\$8.00**

With vanilla ice cream

### Assorted Mousse Shooters

**\$3.50**

Chocolate, vanilla, berry with seasonal berries *GF*

### Sticky Toffee Pudding

**\$10.00**

With vanilla ice cream

### Seasonal Cheesecake

**\$10.00**

### Raspberry White Chocolate Cake

**\$10.00**

### Tiger Triple Chocolate Cake

**\$10.00**

### Lemon and Cream Shortcake

**\$10.00**

### Strawberry Shortcake Cake

**\$10.00**

### Strawberry Dreamin' Cake *GF*

**\$10.00**



# DISPLAYS & HORS D'OEUVRES

## PLATTERS AND DISPLAYS

*Platters and displays are set up self-serve style for your guests and include single-use plates, utensils and napkins.*

### Antipasto Display

**160.00** / 25 persons

*Meat, cheese, cracker, nuts, olives, jams*

### Tex-Mex Display with Tortilla Chips

**180.00** / 25 persons

*Buffalo chicken dip, elote corn dip, roasted salsa, corn chips*

### Vegetable Humus Display

**120.00** / 25 persons

*Classic hummus, fresh seasonal vegetables, pita bread*

### Smoked Salmon Display

**190.00** / 25 persons

*Smoked salmon, hard boiled eggs, red onion, lemon dill aioli, lemon and assorted crackers*

### Fresh Fruit and Yogurt Display

**120.00** / 25 persons

### Pretzel and Bacon Display

**190.00** / 25 persons

*Candied bacon, pretzel bites, cheese dip*

### Grazing Display

**265.00** / 25 persons

*Italian charcuterie shooter (olives, salami, cheese, pickle), caprese skewers, mediterranean pinwheel (tortilla, deli, cheese, vegetable)*

## HORS D'OEUVRES

*Hors D'oeuvres can be butler-passed by our servers on trays at no additional charge. Includes cocktail napkins.*

### COLD

#### Shrimp Cocktail

**100.00** / 25 ct.

#### Silver Dollar Sandwiches

**150.00** / 25 ct.

#### Avocado Crostini

**90.00** / 25 ct.

#### Vegetable Bruschetta

**80.00** / 25 persons

#### Fig and Brie Crostini

**90.00** / 25 ct.

#### Caprese Skewer

**75.00** / 25 ct.

#### Tequila Shrimp with Chimichurri

**120.00** / 25 ct.

#### Ahi Tuna Crisp with Jalapeno

**100.00** / 25 ct.

#### Cold Smoke Salmon Crostini

**125.00** / 25 ct.

#### Poke shooter

**150.00** / 25 ct.

#### Mediterranean Pinwheel

**85.00** / 25 ct.

#### Cocktail Shrimp Shooter

**120.00** / 25 ct.

### WARM

#### Bacon Wrapped Cocktail Sausage

**80.00** / 25 ct.

#### Italian Sausage Mozzarella Mushroom Cup

**90.00** / 50 ct.

#### Mini Cubanitos

**150.00** / 25 ct.

#### Mini Sliders

**150.00** / 25 ct.

#### Beef Cocktail Meatballs

**125.00** / 25 persons

#### Teriyaki Chicken Skewer

**110.00** / 25 ct.

#### Crab Cake Bites

**125.00** / 25 ct.

#### Crab Stuffed Mushroom Caps

**110.00** / 25 ct.

#### Pineapple Pork Belly Skewer

**125.00** / 25 ct.

#### Squash Stuffed Mushroom Caps

**100.00** / 25 ct.

# BEVERAGES & BAR SERVICE

## NON-ALCOHOLIC BEVERAGES

*Stations include single-use cups • Price per person or per station*

### **Bottled Water**

**\$3.00** (16.9 oz) / each

### **Sparkling Water**

**\$3.00** / each

### **Lemonade Station**

**\$90.00** / per station, unlimited

### **Infused Water**

**\$2.00** / person

*Lemon, Basil Strawberry,  
or Cucumber Mint*

### **Lemonade &**

### **Soft Drinks (Pepsi Products)**

**\$3.00** / each

### **Gatorade**

**\$3.00** / each

### **Coffee Station**

**\$90.00** / per station, unlimited

*Includes coffee, single-used cups, stirrers,  
creamers, and sugar.*

*\*Small group? Ask about pricing*

## ALCOHOLIC BEVERAGES

### **BAR LIQUOR**

**\$7.00**

Vodka - BD or similar

Rum - Calypso or similar

Gin - Calvert or similar

Tequila - Sauza or similar

Bourbon - Jim Beam or similar

Whiskey - Windsor, Black Velvet or  
similar

Brandy - Christian Brothers or  
similar

Scotch - Grant's or similar

### **PREMIUM BAR LIQUOR**

**\$8.00**

Vodka - Tito's, Absolut

Rum - Bacardi, Captain Morgan

Gin - Tanqueray, Beefeater

Tequila - Jose Cuervo

Whiskey - Crown Royal, Jack  
Daniel's

Brandy - E&J

Scotch - J.W. Red Label

### **BEER - DOMESTIC**

**\$5.00**

Budweiser

Bud Light

Miller Lite

Coors Light

Busch Light

Michelob Ultra

### **SUPER PREMIUM BAR LIQUOR**

**\$10.00**

Vodka - Grey Goose

Gin - Bombay Sapphire

Tequila - Patron

Bourbon - Maker's Mark, Woodford  
Reserve

Brandy - E&J

Scotch - Glenlivet, J.W. Black Label

### **BEER - IMPORTED, CRAFTS & SELTZERS**

**\$6.00**

Corona

Heineken

Blue Moon

Two Hearted IPA

Shiner Bock

White Claw

High Noon

Surfside

### **RED WINE**

**\$9.00**

Merlot

Cabernet

Pinot Noir

Malbec

### **WHITE WINE**

**\$9.00**

Chardonnay

Pinot Grigio

Sauvignon Blanc

Riesling

# BAR POLICIES

## 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.

## BANQUET BARS

Due to North Dakota liquor laws, TRMF does not allow any outside alcohol to be brought into any of TRMF's meeting rooms. A minimum sale of \$600.00 is required per 3 hours of service. If the minimum is not achieved, a \$50.00 bartender fee will be charged per hour of service, and a \$100 bar set up fee applied.

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 Event Services office to see if this applies to your event. Any delays or last minute bar additions may result in a fee of up to \$500.

TRMF reserves the right to refuse service, and ALL prices are subject to change.

Outside food and beverages are **not permitted** at any of our locations. Any unauthorized outside food and beverage will be subject to a charge of up to \$500. State law prevents groups from removing catered food or beverage from the premises due to license restrictions. We reserve a right to request certified security service for certain groups over 50 people who plan to have music or dancing with bar service.