



MedoraTM catering

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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% service fee.

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 BUFFETS

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

TEDDY'S 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

\$15.00 / person

Assorted pastries, hard-boiled eggs, fresh fruit, and yogurt

WESTERN BREAKFAST BUFFET

\$17.00 / person

Biscuits and sausage gravy, scrambled eggs, and breakfast potato

WAFFLE BAR ✓

\$19.00 / person

Belgian waffles, whipped cream, berries, maple syrup, chocolate chips, butter, assorted jellies

BAGEL BAR

\$19.00 / person

Assorted bagels, cream cheese, assorted jams, ham, lox salmon, capers lemon dill spread

BOXED BREAKFAST

\$18.00 / person | 24 minimum | Up to two choices

Ham & Swiss Croissant Box

Sandwich, yogurt, granola, fruits

Jumbo Muffin with PB&J 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 WRAP

With caesar salad; Served with fries

\$19.00 / person

HAM AND SWISS CROISSANT

With roasted peppers and brie spread; Served with fries

\$18.00 / person

GRILLED CHICKEN BOWL *GF*

With beans, rice, pico, and lettuce

\$18.00 / person

CHICKEN PARMESAN

With marinara sauce, noodles, and bread stick

\$20.00 / person

BEEF MEATLOAF

With mashed potato and creamed corn

\$19.00 / person

MALTESE BURGER WITH PARMESAN FRIES

Potato bun, caramelized onions, maltese aioli, cheese

\$19.00 / person

BEEF STROGANOFF *GF on request*

With noodles and pickle

\$21.00 / person

PASTA PRIMAVERA *Veg*

Grilled vegetable, penne pasta, and marinara sauce

\$18.00 / person

BREAKS

SWEETS BREAK

Assorted cookies, brownies, individually wrapped candies

\$10.00 / person

SAVORY BREAK

Individually packed chips, Chex mix, jerky sausages

\$15.00 / person

POWER BREAK *V*

Individual dry fruits, packets of assorted nuts, whole fruits

\$12.00 / person

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 ground 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

\$18.00 / person | 24 minimum | Up to two choices, 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, 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 (Served medium) GF **\$54.00 / person**

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

SOUTH AMERICAN BEEF STRIP (Served medium) **\$52.00 / person**

SUS VIDE SIRLOIN STEAK WITH PEPPERCORN GRAVY GF **\$42.00 / person**

BISON OSSO BUCCO WITH HORSERADISH CREAM GF **\$49.00 / person**

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

CHICKEN FORESTIER WITH GORGONZOLA CREAM GF **\$42.00 / person**

SLOW ROASTED PORK SHANK WITH DEMI-GLAZE **\$42.00 / person**

WALLEYE BOUR BLANC **\$42.00 / person**

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

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

SIDE SELECTIONS

Starches:

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

Vegetables: GF

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)

Salads:

Garden GF
Caesar GF
Coleslaw GF
Pasta Salad
Potato Salad GF

BUILD YOUR OWN DINNER BUFFET

Buffet will have 4oz. portioned proteins. Price depends on proteins selections.

Select one salad, one starch, two vegetables, and two entrees.

Your dinner buffet comes with dinner rolls and butter.

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 TWO VEGETABLES *GF*

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

\$15.00 *GF*

Fork tender pork shoulder tossed with BBQ sauce

Italian Rope Sausage

\$15.00 *GF*

Grilled italian bratwurst served with onions and bell peppers

BEEF

BBQ Beef Brisket

\$22.00 *GF*

Smoked briskets with BBQ sauce

Beef Meatloaf

\$18.00

Served with tomato glaze

Roasted Beef Prime Rib

\$52.00 *GF*

Buffet only, carving chef requires \$125 per hour fee
Served with horse radish and au jus

Beef Pot Roast

\$22.00

Beef 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 (3 per person)

\$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

\$18.00 *GF*

Crispy fried chicken filet with marinara sauce and parmesan cheese

KIDS MENU & DESSERTS

KIDS MENU

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

CHICKEN STRIPS

\$16.00 / plate

With marinara pasta

KIDS CHEESEBURGER

\$14.00 / plate

With fries

KIDS MAC 'N' CHEESE

\$13.00 / plate

With fruits and vegetables

BEEF HOT DOG

\$12.00 / plate

With fries and fruits

DESSERTS

Mini Royal Cheesecakes

\$4.00 / each

Assorted bite-sized cheesecakes

Assorted Mousse Shooters

\$4.00

Chocolate, vanilla, berry with seasonal berries *GF*

Bistro Desserts

\$6.00

Choice of tiramisu, red velvet cheesecake, or key lime

Sticky Toffee Pudding

\$10.00

With vanilla ice cream

Country Crumbles

\$8.00

Apple, peach, or blueberry with vanilla ice cream

Seasonal Cheesecake

\$10.00

Seasonal Layered Cakes

\$10.00

Assortment varies

Strawberry Shortcake

\$8.00

With vanilla ice cream

DISPLAYS & HORS D'OEUVRES

DISPLAYS

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, crackers, nuts, olives

Tex-Mex Display with Tortilla Chips

\$180.00 / 25 persons

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

Vegetable Hummus 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

COLD

Avocado Crostini

\$90.00 / 25 ct.

Vegetable

\$80.00 / 25 ct.

Bruschetta

\$80.00 / 25 ct.

Fig and Brie

\$90.00 / 25 ct.

Crostini

\$90.00 / 25 ct.

Caprese Skewer

\$75.00 / 25 ct.

Tequila Shrimp

\$120.00 / 25 ct.

with Chimichurri

Ahi Tuna Crisp

\$100.00 / 25 ct.

Cold Smoke

\$125.00 / 25 ct.

Salmon

Crostini

\$125.00 / 25 ct.

Shrimp Cocktail

\$100.00 / 25 ct.

Shooter

\$100.00 / 25 ct.

Mini Sandwiches

\$150.00 / 25 ct.

Poke shooter

\$150.00 / 25 ct.

Mediterranean

\$85.00 / 25 ct.

Pinwheel

WARM

Bacon Wrapped

\$80.00 / 25 ct.

Cocktail Sausage

\$80.00 / 25 ct.

Italian Sausage

\$90.00 / 50 ct.

Mozzarella

Mushroom Cup

\$90.00 / 50 ct.

Mini Cuban

\$150.00 / 25 ct.

Mini Sliders

\$150.00 / 25 ct.

Beef Cocktail

\$125.00 / 25 ct.

Meatballs

Teriyaki Chicken

\$110.00 / 25 ct.

Skewer

\$110.00 / 25 ct.

Crab Stuffed

\$110.00 / 25 ct.

Mushroom Caps

\$110.00 / 25 ct.

Pineapple Pork

\$125.00 / 25 ct.

Belly Skewer

\$125.00 / 25 ct.

Squash Stuffed

Mushroom Caps

\$100.00 / 25 ct.

BEVERAGES & BAR SERVICE

NON-ALCOHOLIC BEVERAGES

Includes single-use cups

Bottled Water (16.9 oz)

\$3.00 / each

Infused Water

\$2.00 / each

Lemon, basil strawberry, or cucumber mint

Sparkling and Flavored Water

\$3.00 / each

Lemonade

\$2.00 / each

Soft Drinks (Pepsi products)

\$3.00 / each

Gatorade

\$3.00 / each

Coffee Station

\$90.00 / station

*Small coffee station for 60 guests
Includes coffee, single-use cups,
stirrers, creamers, and sugars*

ALCOHOLIC BEVERAGES

BAR LIQUOR

\$7.00

Vodka - BD or similar

Rum - Calypso or similar

Gin - Calvert or similar

Tequila - Sauza or similar

Brandy - Christian Brothers or similar

Bourbon - Jim Beam 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

Scotch - J.W. Red Label

BEER - DOMESTIC

\$5.00

Budweiser

Bud Light

Miller Lite

Busch Light

Coors Light

SUPER PREMIUM BAR LIQUOR

\$10.00

Vodka - Grey Goose

Gin - Bombay Sapphire

Tequila - Patron

BEER - IMPORTS, CRAFTS, & SELTZERS

\$6.00

Corona

Blue Moon

Heineken

Two Hearted IPA

Shiner Bock

White Claw

High Noon

Surfside

RED WINE

\$9.00

Merlot

Cabernet

Pinot Noir

WHITE WINE

\$9.00

Chardonnay

Pinot Grigio

Sauvignon Blanc

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.