



*Special Events Menu*

# Sweets, Snacks, and Refreshments

## *Sweets* (priced per dozen)

Assorted Muffins -	\$20
Assorted Bars -	\$24
Fresh Baked Cookies -	\$20
Assorted Fruit Danish -	\$22
Homemade Caramel Rolls -	\$22
Homemade Fudge Brownies -	\$20
Homemade Special K Bars -	\$22
Rice Krispy Bars -	\$18
Sandy's Doughnuts -	\$28
Bakery Fresh Bagels with Assorted Cream Cheese -	\$24

## *Refreshments*

Bottled Water -	\$1.50
Soft Drinks -	\$1.50
Herbal Tea -	\$2/per bag
Columbian Roast Coffee -	\$18/gallon or \$9/pot
Columbian Roast Coffee	\$90/5 gallons
Iced Fruit Punch, Freshly Brewed Iced Tea or Sweet Lemonade	\$18/gallon
Assorted 100% Fruit Juice -	\$1/can or \$9/carafe
Sherbet Punch -	\$21/gallon
Hot Apple Cider -	\$18/gallon
Milk (white or chocolate) -	\$18/gallon or \$9/carafe
Pitcher of Soda	\$7

## *Snacks*

French Onion Dip & Kettle Chips - (serves 25)	\$34
Chips and Salsa - (serves 25)	\$35
Trail Mix - (per lb.)	\$20
Chex Mix - (serves 25)	\$18
Pretzels and Ranch Dressing - (serves 25)	\$25
Soft Pretzels with Dipping Sauce - (serves 25)	\$36
Whole Fruit -	\$1.50/Piece
Popcorn - (serves 50)	\$25
Gardetto's - (serves 25)	\$20
Chips and Queso - (serves 25)	\$50
Build Your Own Ice Cream Sundae - person with assorted toppings	\$3.50/

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# Breakfast

Served with chilled fruit juice, coffee and water.  
[priced per person]

## *Breakfast Served*

### **Eggs, Meat and Potatoes**      **\$9**

Scrambled eggs served with your choice of bacon, sausage links or ham. Accompanied by breakfast potato cubes and a Danish.

### **Big French Toast Breakfast**      **\$10**

Creamy, cinnamon battered Ciabatta bread grilled and served with fluffy scrambled eggs, seasonal fruit, and your choice of ham, bacon or sausage links.

### **Denver Egg Bake**      **\$10**

Eggs, peppers, onions, and ham layered with hash browns and cheese, baked through and served with seasonal fruit and a muffin.

## *Breakfast Buffets*

### **The Blue Spruce**      **\$13**

Denver style scrambled eggs, served with roasted breakfast potato cubes and a caramel roll.

### **The Red Fern**      **\$11**

Fluffy scrambled eggs, served with roasted breakfast potato cubes and your choice of bacon, sausage links or slow roasted ham.

### **The Tall Oak**      **\$12**

Ciabatta French toast sprinkled with powdered sugar and served with bacon and seasonal fruit.

### **Continental Breakfast**      **\$10**

The Baymont Inn & Suites continental breakfast. Assorted muffins, caramel rolls, whole fruit and granola bars.

# Lunch Selections

Add a garden salad or our famous popovers with honey butter for \$2.

## Lasagna \$13

Homemade Italian meat sauce and seven cheeses, makes this a decadent treat. Served with green beans and garlic toast rounds.

## Chef Salad \$12

Crisp romaine lettuce surrounded by tomatoes, black olives, onions, eggs, cheese, ham, turkey, and topped with crispy bacon.

## Soup and Sandwich Combo \$12

½ of our club wrap served with a cup of tomato basil soup and kettle chips.

## Chicken Alfredo \$12

Penne noodles tossed in a creamy white wine and garlic sauce, topped with grilled chicken and garlic rounds.

## Pasta Primavera (vegetarian) \$12

Penne noodles tossed with fresh vegetable blend with your choice of creamy white wine garlic sauce.

## Hand Pattied Burger \$12

Fire roasted freshly ground hand pattied hamburger with American cheese, lettuce, tomato, onion and pickles served on Breadsmith's Cheddar pepper roll. Served with kettle chips.

## Cranberry Chicken Salad \$11

A bed of romaine lettuce and spring greens topped with grilled chicken, dried cranberries and bleu cheese. Served with your choice of dressing.

## Southwest Turkey Sandwich or Wrap \$10

Oven roasted turkey served with chipotle mayo, mixed greens, tomatoes, onions and Swiss cheese, all on fresh toasted Ciabatta. Served with kettle chips.

## Club Wrap \$11

Ham, turkey, shredded lettuce, colby jack cheese and ranch all wrapped up in a flour tortilla. Served with kettle chips.

## Boxed Lunch \$10

Choose from a ham, turkey or roast beef sandwich, bag of chips, cookie, an apple and a can of soda.

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# Lunch Selections

\*\*Gluten free lunch options are available upon request\*\*

## **Chicken Marsala** **\$14**

Boneless chicken breast smothered in our homemade Marsala wine sauce. Served with a house salad and your choice of a potato, vegetable and rolls with butter.

## **Chicken Supreme** **\$13**

Boneless chicken breast smothered in our homemade white wine and garlic cream sauce. Served with a house salad and your choice of a potato, vegetable and rolls with butter.

## **Pork Loin** **\$12**

Thinly sliced roasted pork loin drizzled with our homemade cranberry and pineapple chutney. Served with a house salad and your choice of a potato, vegetable and rolls with butter. This menu item contains nuts.

## **Chicken Cordon Bleu** **\$12**

A thin chicken breast stuffed with ham and Swiss cheese lightly breaded, then drizzled with a white wine and garlic cream sauce. Served with your choice of a potato and vegetable and rolls with butter.

## **Pot Roast** **\$13**

Fork tender slow roasted pot roast topped with a light port wine demi glaze. Served with your choice of potato and vegetable and rolls with butter.

## *Vegetables*

Green Bean Almondine

Fresh Cut Green Beans

Sweet Corn

Candied Carrots

Country Blend

## *Potatoes*

Rosemary Roasted Baby Reds

Baked Potato

Mashed or Garlic Mashed Potatoes

Au Gratin Potatoes

# Themed Lunch Buffets

Served with lemonade, water, coffee and chocolate chunk cookies.  
These buffet selections are reserved for a minimum of 25 guests.

<b>New York Deli</b>	<b>\$11</b>
Build your own sandwich with an assortment of meats, cheese, and breads. Includes condiments, chips, and served with Tomato Basil Soup. <i>Choose your own soup for \$1.00 more.</i>	
<b>South of the Border</b>	<b>\$12</b>
Hard and soft shell tacos, Spanish rice, and chips and salsa. Served with onions, tomatoes, black olives, sour cream, shredded lettuce, Colby jack cheese and salsa.	
<b>Pizza Buffet</b>	<b>\$12</b>
We will provide pizzas with two toppings per pizza for this buffet along with garden salad and assorted dressings. <i>Add additional toppings for \$1 each</i>	
<b>Bistro Thirteen Burger Buffet</b>	<b>\$12</b>
Fire grilled hamburgers served with American cheese, tomato, onion, pickles, lettuce, and condiments. Served with kettle chips and coleslaw. <i>Add brats for an additional \$1.00 per person.</i>	
<b>Mediterranean Buffet</b>	<b>\$13</b>
Lemon & oregano chicken breast served with fire roasted onions and peppers with corn, garden blend rice, Greek salad and rolls with butter.	
<b>Tour of Italy Buffet</b>	<b>\$14</b>
Rustic Lasagna and Chicken Alfredo are the stars of this buffet. Supported by Caesar salad and garlic toast rounds.	

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# Buffet

*Decision making made easy. Choose from one of our buffet options.*

All buffets are served with coffee, lemonade, water and rolls with butter. These buffets are reserved for a minimum of 25 guests for lunch buffets and 50 for dinner buffets.

**Add our famous popovers for \$2.00 a person.**

**Basic Buffet** – Choose One Item from Each Category

Lunch Price- \$15    Dinner Price- \$22

**Deluxe Buffet** – Choose Any Two Items from Each Category

Lunch Price- \$20    Dinner Price- \$26

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<i>Entrées</i>	<i>Vegetables</i>	<i>Potatoes</i>	<i>Salads</i>
Chicken Supreme	Green Bean Almondine	Rosemary Roasted Baby Reds	Gourmet Potato Salad
Roast Beef with a Port Wine Demi Glaze	Fresh Cut Green Beans	Baked Potato	House Salad
Roasted Pork Loin with a Cranberry and Pine-apple Chutney	Sweet Corn	Mashed or Garlic Mashed Potatoes	Caesar Salad
Pot Roast with a Port Wine Demi Glaze	Candied Carrots	Au Gratin Potatoes	Italian Pasta Salad
Swedish Meatballs	Country Blend		Parmesan Penne and Bacon Salad
Chicken Marsala			Creamy Cucumber Salad
Grilled Salmon topped with a Creamy Dill Sauce			
Top Sirloin with Bourbon Glaze			
Maple Glazed Ham			
Bourbon Chicken			

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# Dinner Entrees

All dinners are served with a garden salad and dinner rolls with butter. All dinner entrees are served with your choice of potato and vegetable unless otherwise noted. All meals come with coffee and water.

## Bacon Wrapped Filet \$30

Center cut grilled filet mignon wrapped in bacon.

## Steak and Chicken \$28

6 oz. grilled sirloin steak accompanied with a 4 oz. grilled chicken breast.

## The Ribeye Steak or Prime Rib \$27

Hand cut 10 oz. grilled ribeye.

## Shrimp (Breaded or Broiled) \$25

Succulent breaded or broiled shrimp served with a lemon wedge, tartar sauce or cocktail sauce.

## Tequila Lime Chicken \$24

Boneless chicken breast smothered in our homemade Tequila lime sauce.

## Walleye \$24

Fresh walleye fillet topped with parmesan cheese and panko bread crumbs and then baked to perfection. Served with a lemon wedge and tartar sauce.

## The Sirloin \$24

Top sirloin grilled and topped with our homemade bourbon glaze.

## Chicken Marsala \$23

Boneless chicken breast smothered in our homemade Marsala wine sauce.

## Pork Chop \$23

Bone in pork chop topped with our homemade raspberry glaze.

## Chicken Supreme \$22

Boneless chicken breast smothered in our homemade white wine and garlic cream sauce.

## Bourbon Chicken \$22

Boneless chicken breast smothered in our homemade bourbon glaze.

## Pot Roast \$21

Slow cooked, fork tender pot roast served with a port wine demi glaze on top.

## Roast Pork Loin \$21

Thinly sliced roasted pork loin served with our homemade cranberry and pineapple chutney. This menu item contains nuts.

## Chicken Alfredo \$20

Penne noodles tossed in a creamy white wine and garlic sauce, topped with grilled chicken and garlic rounds.

*Children's Menu* - guests 10 and under:

## Chicken strips \$8

Served with ranch wedges, teddy grams and a glass of milk.

\*\*Gluten free and vegetarian options are available upon request.\*\*

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# Themed Dinner Buffets

Served with coffee, lemonade and water.  
These buffet selections are reserved for a minimum of 50 guests.

## **The Las Vegas Buffet** **\$32**

Chef carved prime rib with Au Jus, Jumbo Shrimp, bone in chicken supported by roasted garlic mashed potatoes, with your choice of vegetable and two salads.

## **The Meadows** **\$25**

Blue cheese crusted salmon with roasted red pepper cream sauce, pot roast with port wine demi glaze, roasted garlic mashed potatoes, wild rice, country blend vegetable and rolls with butter.

## **South of the Border Buffet** **\$22**

Chicken Fajitas, hard and soft shell tacos, Spanish rice and refried beans. All the necessary condiments are included: tomatoes, onion, black olives, shredded cheese, lettuce and taco sauce.

## **Tour of Italy** **\$22**

Penne Pasta served with chicken Alfredo and meatballs with marinara sauce. Served with Italian pasta salad, Caesar Salad and garlic toast rounds.

## **The Southern** **\$20**

Two pieces of fried chicken, mashed potatoes and gravy, coleslaw, baked beans, corn on the cob and dinner rolls with butter.

## **New York Deli** **\$17**

Build your own sandwich with an assortment of meats, cheeses, and assorted breads. Includes condiments, chips, beer cheese soup and coleslaw.

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# Hors d' Oeuvres

**Lil' Smokies (100 pieces) \$50**

Miniature pork sausages tossed in tangy BBQ sauce.

**Mini Meatballs (100 pieces) \$60**

Pork and beef blended meatballs with your choice of BBQ and Swedish.

**Pork Egg Rolls (50 pieces) \$60**

Minced pork egg rolls served with sweet n sour sauce.

**Bruschetta (50 pieces) \$65**

Diced Roma tomatoes mixed with red onions, fresh basil, and olive oil. Topped with fresh mozzarella cheese and a balsamic reduction on toasted baguette.

**Warm Dips \$70**

Choose from either Spinach Dip or Artichoke Dip served with tortilla chips.

*Try them both Together \$80*

**Deviled Eggs (50 pieces) \$70**

**Candied Bacon (100 half pieces) \$70**

Sweet crunchy caramelized bacon.

**7 Layer Taco Dip \$75**

Layers of refried beans, sour cream, crisp lettuce, tomatoes, black olives, green onions and shredded Colby jack cheese. Served with tortilla chips.

**Fresh Veggie Tray \$80**

Crisp vegetables, trimmed and arranged on a tray that is sure to delight, served with creamy ranch dip.

**Pinwheels (100 Pieces) \$80**

Tortilla shells filled with your choice of ham, turkey or bacon laced with lettuce, Boursin cream cheese spread and Colby jack cheese.

**Breaded Chicken Drumsticks (100 Pieces) \$80**

Breaded chicken drumsticks served with ranch and BBQ Sauce.

**Naked Wings (100 Pieces) \$80**

Naked Chicken wings served with buffalo sauce and ranch dressing.

**Cocktail Sandwiches (75 pieces) \$90**

Sliced ham, turkey and roast beef served on dinner rolls with honey mustard, mayonnaise and blue cheese dressing.

**Fresh Fruit Tray (Seasonal) \$100**

A colorful mix of fresh seasonal fruit served with cream cheese dip.

# Hors d' Oeuvres

**Stuffed Mushroom Caps  
(100 Pieces) \$100**

Boursin and crab stuffed cremini mushroom lightly dusted with panko breading and baked to perfection.

**Smoked Norwegian Salmon \$180**

Wild caught smoked salmon with cream cheese, capers, onion and crackers. Must order 2 weeks from event date.

**Meat, Cheese and  
Assorted Cracker Tray \$100**

An assortment of sliced deli meats and cheeses served with a collection of crackers. *Try our sliced cheese tray \$70*

**Cocktail Shrimp Platter  
(50 pieces) \$110**

Ice cold jumbo shrimp piled high and served with our signature cocktail sauce.

**Bacon Wrapped BBQ Shrimp  
(50 pieces) \$130**

Sautéed shrimp tossed in tangy BBQ sauce and wrapped in hickory smoked bacon.

**Boneless Wings  
(10 lbs.) \$70**

Boneless wings served with your choice of plain, buffalo sauce, bourbon glaze or BBQ. Served with Ranch.

**Pot Stickers (50 pieces) \$70**

Ground pork and vegetables filled inside of dumplings served with an Asian dipping sauce.

# Hand Tossed Pizza

Made with a hand tossed crust. All pizzas are 14”.

## Supreme

\$15

Pepperoni, sausage, onions, peppers, and mushrooms topped with mozzarella cheese.

## Three Meat

\$14

Pepperoni, Sausage and Canadian bacon topped with mozzarella cheese.

## Ultimate Hawaiian Pizza

\$14

Canadian bacon, pineapple and diced bacon topped with mozzarella cheese.

## Vegetable Pizza

\$15

A medley of onions, tomatoes, mushrooms, peppers and artichoke hearts topped with basil, olive oil and mozzarella cheese.

## Chicken Alfredo

\$15

Grilled chicken, peppers and onions topped with mozzarella cheese all laid upon a creamy Alfredo sauce.

## Build Your Own Pizza

\$11

*Start with a cheese pizza and then add additional toppings for \$1 each.*

*Toppings include:* pepperoni, sausage, Canadian bacon, grilled chicken, bacon, salami, blue cheese crumbles, extra cheese, onions, peppers, mushrooms, black olives, tomatoes and jalapenos.

## Taco Pizza

\$15

Chicken or beef topped with crisp lettuce, fresh tomatoes, diced red onions and black olives topped with Colby jack cheese.

# Desserts

All desserts are priced per person. We can also customize a dessert to fit your event.  
Ask your event planner for details.

## **New York Style Cheesecake**      \$6

Classic New York style cheesecake, served plain or with your choice of raspberry, strawberry, chocolate or caramel sauce.

## **Turtle Cheesecake**      \$6

Layers of chocolate, caramel and peanuts make this traditional cheesecake a dessert to remember.

## **Chocolate Lava Cake**      \$6

Warm, decadent chocolate cake wrapped around a warm fudge center and drizzled with Grand Marnier chocolate sauce.

## **White Chocolate and Raspberry Tort Cake**      \$6

Layers of moist white chocolate cake and raspberries covered in a sweet cream frosting.

## **Sinful Seven Cake**      \$6

A chocolate cake layer, then rich chocolate cheesecake and white chocolate mousse iced with a final layer of chocolate and topped with chocolate morsels, chocolate curls and chocolate rosettes.

## **Ice Cream and Sherbet Collections**

Your choice of vanilla bean ice cream, chocolate ice cream, orange sherbet, raspberry sherbet or rainbow sherbet.

**Scoop of Ice Cream or Sherbet**      \$3

**Ice Cream Sundae**      \$4

**Brownie Sundae**      \$6

# Cocktail Service

The following cocktail service options are available for your convenience and enjoyment. Please respect North Dakota state law by not contributing to underage drinking. North Dakota law prohibits the sale of alcohol before noon on Sundays and some Holidays.

## Cash Bar (\$4.00-5.50)

Each person is responsible for their own drinks. A \$250.00 minimum is required to be spent during the function. If the minimum is not met, the difference will be applied to the final bill.

*House Brands*      *Premium Brands*      *Domestic Beer*  
*Premium Beer*      *House Wines*      *Assorted Soft Drinks*

## Host Bar

The cost of drinks consumed at the bar would be paid for by the meeting planner. All host bars include North Dakota sales tax, but are subject to a 18% service charge.

*House Brands*      *Premium Brands*      *Domestic Beer*  
*Premium Beer*      *House Wines*      *Assorted Soft Drinks*

## Ticket Bar (ticket prices are \$4.50)

Drink tickets can be redeemed at the bar for beer, wine, mixed drinks and soft drinks during the event. These tickets will be provided by the hotel. This price includes current sales tax and 18% gratuity.

## Hospitality Room Beverage Service

This option makes meeting planning easy and convenient. We will place one of our portable bars in your hospitality room. It will be stocked with all of the necessary soft drink options, straws, napkins, plastic glassware, and ice.

## Punch Menu

Champagne Punch \$35/gallon  
Fruit Punch \$18/gallon  
Sherbet Punch \$21/gallon

## Kegs - *Keg prices are subject to change*

8 Gallon Keg - \$165 and up  
16 Gallon Keg - \$275 and up  
8 Gallon Keg 1919 Root Beer - \$175

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# Guidelines and Procedures

## Meal Counts

A menu selection should be given to the Sales Office no later than two weeks prior to your event. A guaranteed number of guests is required four business days before your event is to take place. If a guaranteed number is not given in time, we will prepare the highest figure proposed at the time of booking.

## Bar Service

North Dakota law prohibits the service of alcoholic beverages to person less than 21 years of age. Alcoholic beverage service hours are in compliance with ND State laws. The Baymont Inn & Suites of Fargo is the only licensee authorized to sell and serve liquor, beer, or wine on our premises.

All bars have a \$250 bar minimum required for each bar at the event. If the bar minimum is not met, the difference will be applied to your bill.

## Food & Beverage Policy

Due to North Dakota and Cass County laws, we are the only ones designated to serve and prepare the food being consumed by guests. No outside food or beverage is allowed with the exception of a licensed baker for wedding cakes or celebration cakes. Food or beverage is not allowed to leave the hotel, unless it is the wedding or celebration cake that was purchased.

  
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