

Breakfast

Chilled Fruit Juice
Sirloin Steak
Fluffy Scrambled Eggs
Breakfast Potatoes
Blueberry Muffin and Fresh Fruit Compote
Coffee, Brewed Decaf, Tea, Milk
\$11.75

2 Slices Texas French Toast
Denver Style Scrambled Eggs
Fresh Fruit Compote
Maple Syrup
Coffee, Brewed Decaf, Tea, Milk
\$8.00

Chilled Fruit Juice
Fluffy Scrambled Eggs
Hickory Smoked Ham, Bacon or Sausage
Breakfast Potatoes
Blueberry Muffin and Fresh Fruit Compote
Coffee, Brewed Decaf, Tea, Milk
\$9.00

BREAKFAST BUFFETS (25 people minimum)

Assorted Chilled Fruit Juices
Tea Breads, Fresh Danish and Muffins
Coffee, Brewed Decaf, Tea, Milk
\$5.75

Assorted Chilled Fruit Juices
Seasonal Fresh Fruit Tray
Muffins, Danishes and Caramel Rolls
Coffee, Brewed Decaf, Tea, Milk
\$7.95

Terrace Park Continental
Fresh-Baked Old World Breads,
Muffins and Tea Breads
with an Array of Fruit Juices and
Brewed Coffee
\$6.00

Chilled Fruit Juice
Seasonal Fresh Fruit Tray
Western Scrambled Eggs
Sausage Links or Country Style Sausage
French Toast, Hash Browns
Buttermilk Biscuits and Country Gravy
Coffee, Brewed Decaf, Tea, Milk
\$10.50

Chilled Fruit Juice
Western Scrambled Eggs
Sausage Links, Bacon, or Ham
Hash Browns
Assorted Danishes
Coffee, Brewed Decaf, Tea, Milk
\$9.95

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Coffee Breaks

REFRESHMENTS

Coffee, Brewed Decaf	
per 25 cup urn.....	\$25.00
per pot.....	\$6.00
tea bags.....	\$.75
Assorted Soft Drinks (per can).....	\$1.75
Chilled Fruit Juices (per carafe).....	\$7.95
Chilled Fruit Juices (per can).....	\$1.75
Iced Tea (per carafe).....	\$7.00
per gallon.....	\$15.00
Lemonade (per carafe).....	\$7.00
per gallon.....	\$15.00
Hot Apple Cider (per pot).....	\$7.95
Hot Apple Cider (urn).....	\$35.00
Fruit Punch (per gallon - serves 25).....	\$15.00
Sherbet.....	\$15.00
Bottled Water.....	\$1.75
Carafe - approximately 6 servings	
Pot - approximately 10 servings	



I-94 & Exit 152 • 2611 Old Red Trail • Mandan, North Dakota 58554
(701) 663-7401 • FAX (701) 663-0025

Iceberg Delight

Create Your Own Sundae
English Walnut, Strawberry and Chocolate Toppings
Grandma's Chocolate Chip Cookies
Choice of Coffee or Assorted Sodas
\$5.00

Fall Festival

Apple Slices with Warm Caramel Dip
Pumpkin Cookies and Hot Apple Cider
\$4.50

Afternoon Delight

Vegetable Tray with Dip
Assorted Cheese and Cracker Tray
Fresh Fruit
Sodas and Bottled Water
\$6.25

PASTRIES AND BAKED GOODS

Dry Cereal.....	\$2.25
Caramel Rolls (each).....	\$2.25
Medium Muffin (each).....	\$1.50
Assorted Danishes (each).....	\$2.25
Assorted Cookies (per dozen).....	\$8.50
(Chocolate Chip, Sugar, Macadamia Nut, Peanut Butter, Oatmeal)	
Tea Breads (per slice).....	\$1.25
(Banana, Pumpkin, Lemon Poppyseed, Orange Cranberry)	
Iced Lemon Loaf.....	\$1.25
Lewis & Clark Missouri River Mud Bars.....	\$1.50
Ultimate Chocolate Caramel Brownie.....	\$1.50
Brownie.....	\$1.25
Blueberry Coffee Cake.....	\$1.75
Scones.....	\$1.95
(Blueberry, Apple Cinnamon, Raspberry White Chocolate or Chocolate Chip)	
Assorted Donuts.....	\$1.75
Rice Crispy Bars.....	\$.95
Fat Free Breakfast Bars.....	\$1.95
Assorted Gourmet Mini-Cheesecakes.....	\$1.95
Mini-Fruit Strudels (each) Blueberry, Apple, Cherry.....	\$1.25
Turnovers (Apple, Cherry, Blueberry).....	\$1.00
Fruit and Cheese Kabobs.....	\$1.25
Fresh Fruit Tray (serves 30).....	\$45.00
Yogurt.....	\$1.85
Whole Fresh Fruit.....	\$1.25
Assorted Bars.....	\$1.75
Special K Bars.....	\$1.45
Fruit Pizza.....	\$1.85
Cupcakes.....	\$2.25
(Strawberry cupcakes with strawberry cream cheese or chocolate cupcakes with chocolate shavings)	

7th Inning Stretch

Popcorn, Roasted Peanuts, Pretzels
Sodas and Bottled Water
\$4.25

Chocolate Lovers' Break

Homemade Brownies
Chocolate Chip Cookies
Chocolate Strawberries, Assorted Sodas
\$5.50

Lunch

CHOPPED SIRLOIN STEAK

Broiled bacon wrapped ground beef covered with mushroom gravy..... \$10.25

BONELESS STUFFED PORKCHOP

6 oz Center cut pork loin stuffed with sausage, spinach, gorgonzola, and seasonings topped with Béarnaise sauce (*hollandaise sauce with tarragon reduction*)..... \$10.25

BEEF STROGANOFF

Braised in sour cream and served on a bed of pasta. No potato choice..... \$10.50

CHICKEN BREAST ALFREDO

Boneless chicken breast, served over fettuccini alfredo. \$10.25

BAKED VIRGINIA HAM

Baked ham covered with raisin sauce..... \$9.50

LASAGNA

Made in our kitchen and served with garlic toast..... \$9.50

TURKEY OR HAM CROISSANT

Garnished with lettuce wedge and dressing, fresh fruit and choice of dessert. \$9.25

HOT BEEF SANDWICH

Served open face with mashed potatoes and gravy. No potato choice..... \$9.95

ROAST SIRLOIN OF BEEF

Choice sirloin topped with mushroom gravy..... \$10.50

BROILED TOP SIRLOIN STEAK

U.S. choice top sirloin steak. (*South American style available*)..... \$13.50

COUNTRY BARBEQUE SANDWICH

Thin sliced barbeque pork on deli bun with potato chips, pasta salad and flavored sundae. \$9.50

SOUP & SANDWICH

Chef's soup of the day served with sliced ham, turkey or roast beef on whole wheat. No potato or vegetable choice. \$7.95

SEVEN SEAS SUBMARINE SANDWICH

Three meat submarine served on submarine bread with fruit garnish, potato chips and sherbet..... \$8.50

CHICKEN CAESAR SALAD WRAP

Served with fresh fruit or pasta salad. \$8.75

HOMEMADE SWEDISH MEATBALLS

Served with mashed potatoes. \$9.95

CHIPOTLE PORK LOIN

Pork loin seasoned with chipotle brown sugar and roasted red pepper sauce..... \$10.25

STUFFED CHICKEN BREAST (6 oz.)

Boneless breast of marinated chicken is stuffed with bread dressing and served with chicken supreme sauce..... \$11.75

CAESAR CRUSTED CHICKEN BREAST (6 oz.)

A breast of chicken marinated in our very own Caesar dressing, breaded in crushed croutons and parmesan cheese with garlic butter sauce..... \$10.95

JACK DANIELS CHICKEN (6 oz.)

Boneless breast of chicken covered in a Jack Daniels glaze. \$10.95

NORTHWOODS CHICKEN (6 oz.)

Chicken breast topped with spinach, ham, mushrooms. Baked and topped with Mornay sauce (*cream sauce with Swiss cheese*)..... \$11.95

All lunches are served with choice of salad, choice of potato, choice of vegetable, fresh rolls and butter, choice of dessert, coffee, tea, brewed decaf or milk unless otherwise noted.

SALADS

Crisp Tossed Salad with Ranch Dressing
Strawberry Salad with Cinnamon Vinaigrette
Caesar Salad
Mandarin Orange Salad with Poppyseed Dressing
Spinach Salad with Warm Bacon Dressing
Mixed Greens with Raspberry Vinaigrette

POTATOES

Baked Potato with Butter and Sour Cream
Rice Pilaf
Au Gratin
Parmesan Potatoes
Real Mashed Potatoes
Roasted Red Potatoes
Twice-Baked (\$.75 Add'l)
Garlic Mashed Potatoes
Cheddar Mashed Potatoes

VEGETABLES

Glazed Carrots
Sicilian Blend
Green Beans Amandine
Broccoli Normandy
Corn O'Brien
Country Trio
Fresh Broccoli or Cauliflower
with Hollandaise Sauce or Cheese Sauce

DESSERTS

Chocolate Cake with Warm Caramel Sauce
Cheesecake with Cherry Topping
Apple, Cherry or Pumpkin Pie
White Chocolate Raspberry Cake
Carrot Cake
Strawberry Shortcake
Ice Cream Sundae
Tiger Stripe Cake
Apple Crisp
Fresh Fruit Parfait

Lunch Buffet

LUNCHEON BUFFET

Choice of Entrées Include:

Lemon Pepper Cod
Beef Tips - South American
Roast Beef with Mushroom Gravy
Roast Turkey & Dressing w/Gravy
Jack Daniels Chicken
Northwoods Chicken

Swedish Meatballs
Chicken Breast Alfredo
Rosemary Pork Loin
Stuffed Chicken Breast
Lasagna

*Lunch buffet includes: Tossed Garden Salad with Homemade Dressings, your choice Entrée,
Chef's Vegetable, Fresh Rolls and Butter or Homemade Garlic Toast, Assorted Chef's Desserts,
Coffee, Tea, Brewed Decaf and Milk.*

One Entrée \$12.00

Two Entrées \$13.95

TACO SALAD BAR

(15 people minimum)

Hard Shells/Soft Shells
Fresh Chopped Lettuce
Seasoned Taco Meat
Diced Bell Peppers
Tomatoes and Shredded Cheese
Taco Sauce and Sour Cream
Tortilla Chips and Salsa Sauce
Our Famous Homemade Brownies
Coffee, Tea, Brewed Decaf, Milk
\$11.50

DELI BUFFET

(15 people minimum)

Chef's Soup of the Day
Relish Tray
Sliced Ham, Turkey, Roast Beef
Assorted Cheeses
Tomatoes and Fresh Lettuce
Assorted Gourmet Breads/Kaiser Rolls
Potato Chips
Condiments
Dill Pickles
Brownie
Coffee, Tea, Brewed Decaf, Milk
\$10.95

BAKED POTATO BAR

(15 people minimum)

Chef's Soup of the Day
Baked Russet Potato
Seasoned Taco Meat
Homemade Beef or
Buffalo Chili
Shredded Cheese
Diced Garden Vegetables
Our Famous Homemade Brownies
Coffee, Tea, Brewed Decaf, Milk
\$9.95

PASTA BUFFET

Linguini and Bowtie Pasta
Red sauce with Meat
Alfredo Sauce
Garden Salad
Homemade Garlic Toast
Cookies
Coffee, Tea, Brewed Decaf, Milk
\$10.50

FAJITA BAR

Soft Shells
Shredded Chicken or Beef
Lettuce & Cheese
Sautéed Fajita Vegetables
Rice & Beans
Homemade Brownies
Coffee, Tea, Brewed Decaf, Milk
\$11.50

LUNCH in a BOX \$9.50

*Custom-made, Mix and Match – Choose between the following
Sandwich Fixin's*

- A** Whole Wheat Kaiser, Sourdough Kaiser, Sandwich Bread, Marble Rye or Croissant
- B** Roast Round of Beef, Natural Roast Turkey, Cilantro Chicken Salad or Smokey Shaved Ham
- C** Sliced Bigeye Swiss, Cheddar, Provolone Cheeses
- D** Served with Country Potato Salad, Pasta Salad or Potato Chips

All Box Lunches are served with Assorted Whole Fruit, Soda or Seven Seas Mineral Water, Cookies and a Wet-Nap for your convenience.

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Dinner

ROAST PRIME RIB OF BEEF

A 10 oz. portion of the king of red meats
served with au jus..... \$24.50

ROAST SIRLOIN OF BEEF

Sliced choice beef served with au jus..... \$15.95

WALLEYE PIKE

Canadian pike broiled with lemon butter..... \$22.00

NORTHWOODS CHICKEN (8 oz.)

Chicken breast topped with spinach, ham, mushrooms.
Baked and topped with Mornay sauce (cream sauce
with Swiss cheese)..... \$17.00

STUFFED PORK LOIN

6 oz. center cut pork loin stuffed with spinach,
gorgonzola, ham, green onions and seasonings with
Bearnaise sauce..... \$16.95

BEEF TIPS - SOUTH AMERICAN

Tenderloin tips gently simmered in our secret recipe
South American sauce, served on buttered pasta.
No potato choice..... \$15.00

VIRGINIA BAKED HAM

Baked ham steak covered with pineapple sauce..... \$14.50

RIBEYE

10 oz. (South American style available.)..... \$21.50

BROILED JUMBO SHRIMP

Broiled in butter or scampi style..... \$23.50

ROAST TURKEY & DRESSING

Served with homemade gravy and mashed potatoes.
No potato choice..... \$16.00

BROILED STEAK & BREADED SHRIMP

Choice New York strip paired with
three jumbo gulf shrimp..... \$22.50

NEW YORK STRIP

10 oz. (South American style available.)..... \$20.95

VEGETARIAN LASAGNA

Cream sauce with Parmesan cheese and
fresh vegetables..... \$13.75

CEASAR CRUSTED CHICKEN BREAST (8 oz.)

A breast of chicken marinated in our very own
Caesar dressing, breaded in crushed croutons
and parmesan cheese with garlic butter sauce..... \$16.50

CHIPOTLE PORK LOIN

Pork loin seasoned with chipotle brown sugar
and roasted red pepper sauce..... \$16.00

STUFFED CHICKEN BREAST (8 oz.)

Boneless breast of marinated chicken is stuffed
with bread dressing and served with chicken
supreme sauce..... \$15.25

LEMON PEPPER COD

Broiled in lemon butter..... \$14.50

*All dinners are served with homemade garlic toast or rolls and butter,
choice of salad, choice of potato, choice of vegetable, choice of dessert,
and coffee, tea, brewed decaf or milk.*

SALADS

Crisp Tossed Salad with Ranch Dressing
Strawberry Salad with Cinnamon Vinaigrette
Caesar Salad
Mandarin Orange Salad with Poppyseed Dressing
Spinach Salad with Warm Bacon Dressing
Mixed Greens with Raspberry Vinaigrette

POTATOES

Baked Potato with Butter and Sour Cream
Rice Pilaf
Au Gratin
Parmesan Tiny Whole Potatoes
Homemade Mashed Potatoes
Roasted Red Potatoes
Garlic Mashed Potatoes
Twice-Baked Potatoes (\$.75 Add'l)
Cheddar Mashed Potatoes
Horseradish Mashed Potatoes (with prime rib)

VEGETABLES

Glazed Carrots
Sicilian Blend
Green Beans Amandine
Broccoli Normandy
Corn O'Brien
Country Trio
Broccoli or Cauliflower with
Hollandaise or Cheese Sauce

DESSERTS

Strawberry Shortcake
Double Chocolate Cake
Apple Crisp
Chocolate Cake with Warm Caramel Sauce
Apple, Cherry or Pumpkin Pie
Real Vanilla Cheesecake with Cherry topping
Our Famous Brownie Delight
Carrot Cake
White Chocolate Raspberry Cake
Tiger Stripe Cake
Confetti Cake (birthday cake)

Dinner Buffet

DINNER BUFFET

Dinner Buffet includes: Tossed Garden Salad with Homemade Dressings, Vegetable and Dip Tray, your choice Entrée, Roasted Red Potatoes or Au Gratin Potatoes, Chef's Vegetable, Fresh Rolls and Butter or Homemade Garlic Toast, Assorted Chef's Desserts, Coffee, Tea, Brewed Decaf and Milk.

One Entrée \$15.95

Two Entrées \$17.95

Three Entrées \$19.95

Choice of Entrées Include:

Roast Sirloin of Beef
Virginia Ham
Beef Tips - South American
Stuffed Chicken Breast
Jack Daniels Chicken

Turkey and Dressing with Gravy
Lemon Pepper Cod
Homemade Swedish Meatballs
Stuffed Pork Loins
Lasagna
Shrimp Pasta in Garlic Cream Sauce

*Carved Roast Prime Rib of Beef
(\$3.50 extra per person)*

PASTA BUFFET

Homemade Lasagna
Manicotti Formaggio
Fettuccine Alfredo
Ceaser Salad
Homemade Garlic Toast
Homemade Brownies
Coffee, Tea, Brewed Decaf, Milk
\$16.50

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Hors d'oeuvre

COLD SELECTIONS

(per 100 pieces)

Iced Shrimp Bowl	\$300.00
Deviled Eggs.....	\$ 95.00
Assorted Pinwheels	\$ 100.00
Chef's choice of assorted pinwheels with cream cheese and assorted fillings.	
Chocolate Covered Strawberries.....	\$ 90.00
Liver Pate (per pound)	\$ 18.50
Pudding Filled Cream Puffs.....	\$ 60.00
Fresh Fruit Tray	
Small (serves 30)	\$ 70.00
Large (serves 60)	\$ 80.00
Vegetable Tray With Dip	
Small (serves 30)	\$ 55.00
Large (serves 60)	\$ 80.00
Sliced Meat and Cheese Tray With Crackers	
Small (serves 20)	\$ 65.00
Large (serves 40)	\$ 95.00
Sliced Cheese and Cracker Tray	
Small (serves 20)	\$ 55.00
Large (serves 40)	\$ 75.00
Whole Decorated Salmon (serves 75)	\$175.00
Assorted Fancy Canapés.....	\$135.00
Spinach Dip & Bread Bowl (serves 40)	\$ 55.00
Crab Stuffed Olives.....	\$200.00
Cherry Tomatoes with Goat Cheese.....	\$150.00
Prosciutto Wrapped Asparagus	\$150.00
Strawberries filled with Cream Cheese	\$100.00
Bruschetta.....	\$ 75.00
Party Sandwiches	\$130.00
Instant Taco Dip	\$ 65.00
Layers of sour cream, cream cheese, seasoned meat, cheese, lettuce, and hot sauce with tortilla chips. (serves 50)	
Crab Dip	\$ 65.00
Layers of sour cream, cocktail sauce, cheddar cheese, and mock crab with tortilla chips. (serves 50)	
Deli Salads (per gallon)	\$ 45.00
Serves 25 – Coleslaw, pasta, or potato.	

HOT SELECTIONS

(per 100 pieces)

Buffalo Wings.....	\$ 95.00
Sweet & Sour Meatballs	\$ 95.00
Swedish Meatballs (Beef Gravy, Sour Cream)	\$ 95.00
Chinese Egg Rolls.....	\$ 95.00
Stuffed Mushroom Caps (Crab Meat)	\$135.00
Hot Spinach and Artichoke Dip with Tri-Colored Tortilla Chips	\$100.00
A blend of spinach, artichokes, mozzarella cheese, cream cheese, and our very own Alfredo sauce, baked and served with tri-colored tortilla chips.	
Chicken Drumettes.....	\$115.00
Cocktail Smokies	\$ 80.00
Teriyaki Chicken Kabobs	\$125.00
South American Sirloin Kabobs.....	\$130.00
Jalapeno Bacon Wrapped Shrimp	\$175.00
Chicken Strips.....	\$125.00
Shrimp and Crab Parmesan Dip with tortilla chips.....	\$130.00
A blend of shrimp, snow crab meat, parmesan and cream cheese, baked to perfection, served with crisp tortilla chips.	
Treasure Chest	\$110.00
(Combination of mozzarella sticks, battered mushrooms, and battered cauliflower)	
North Dakota Buffalo Chili.....	\$ 75.00

(per gallon)

Carving Stations (price per person)

Honey Cured Ham.....	\$ 3.00
Roast Beef.....	\$ 3.00
Prime Rib	\$ 3.00
(Steamship) Leg of Pork.....	\$ 3.00

DRY SNACKS

Mixed Nuts (per lb.)	\$ 25.00
Potato Chips with Dip (serves 50)	\$ 30.00
Tortilla Chips with Salsa Sauce	\$ 35.00
Pretzels (per bowl)	\$ 15.00
Garlic Toast Basket (approx. 30 pcs.)	\$ 9.00
Chex Mix (per lb. - serves 15)	\$ 15.00
Trail Mix	\$ 10.00

Liquor Plans

BAR SERVICE

(per drink)

Bar Pours	\$ 4.00
Call Brands Fair Market Value.....	Priced Accordingly
Premium Brands.....	\$ 4.50
Domestic Beer.....	\$ 3.75
Imported Beer.....	\$ 4.50
House Wine (per glass)	\$ 5.00
Wine Coolers	\$ 4.75
Keg of Beer	\$300.00

PREMIUM WINES

(per carafe)

Chablis	\$ 14.50
Burgundy	\$ 14.50
White Zinfandel	\$ 14.50
Chardonnay	\$ 14.50
Cabernet	\$ 14.50
Merlot.....	\$ 14.50

BOTTLED WINES

Kendall Jackson Chardonnay.....	\$ 28.00
Yellow Tail Chardonnay.....	\$ 16.00
Beringer White Zin	\$ 24.00
Smoking Loon Merlot.....	\$ 20.00
Louis Martini Cabernet	\$ 20.00
Castle Rock Pinot Noir.....	\$ 22.00
Barefoot Muscato.....	\$ 22.00

Tax is included in all liquor prices.

The Baymont Inn & Suites features Cook's as their house champagne. Available in Blush, Extra Dry and Brut.
\$14.50

Minimum of \$250.00 to provide party bar.

Please ask our catering manager for additional domestic and imported wines.

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