

# BREAKS

## A'LA CARTE

Sodas (Coca-Cola products)  
\$2.00 each

Bottled Water  
\$2.00 each

Ice Tea & Lemonade  
\$16.95 per gallon

Cantina Snack Mix, Chex Mix, &  
Gardetto's  
\$10.50 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

Assorted Bars  
\$22.95 per dozen

Granola Bars  
\$1.25 each

Mini Candy Bars  
\$2.95 per dozen

Deluxe Nut Mix  
\$22.95 per pound

## HORS D'OEUVRES AND FOOD DISPLAYS

Iced Shrimp Cocktail  
25-80.00 50-150.00

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

Coconut Shrimp with Dipping Sauce  
25-80.00 50-150.00

Bacon Wrapped Cocktail Sausages  
50-80.00 100-150.00

Breaded Mushrooms with  
Dipping Sauce  
50-45.00 100-80.00

Pork Egg Rolls with Sweet and Sour Sauce  
50-60.00 100-110.00

Pork Potstickers with Dipping Sauce  
50-60.00 100-110.00

## FOOD DISPLAYS

Seasonal Fruit Tray \$75.00

Fresh Seasonal Vegetables with Dip \$75.00

Gourmet Meat, Cheese and Cracker Tray \$140.00

*Food Displays serve 25 people*

# LUNCH BUFFETS

## BOX 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.

## PASTA BAR

Golden fettuccine pasta served with our chef's own creamy alfredo sauce, marinara meat sauce, garlic toast and tossed garden salad with assorted dressings.

\$10.95 / person  
Add grilled chicken \$4  
Add meatballs \$4

## T.R. PICNIC

Crispy fried chicken, hot dogs, potato salad, macaroni and cheese, garlic toast and watermelon.

\$12.95 /person

## ROAST TURKEY

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

\$12.95 / person

## PENNE GORGONZOLA PASTA WITH CHICKEN

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.

\$12.95 /person

## SOUP & CROISSANT SANDWICH

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

\$13.95 / person

# COOKOUTS

## BADLANDS BBQ

\$14.95 / person

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

## BBQ COOKOUT

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

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, mustard and lemonade.

Beef Burgers \$12.95 per person

Beef Burgers, Hotdogs or Brats \$13.95 per person

# PLATED DINNERS

All of our delicious 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 or garlic mashed potatoes.

## PRIME RIB

\$34.95 / person

Slow roasted 12 oz. certified Angus prime rib, served with au jus and horseradish sauce.

## BRAISED BUFFALO OSSO BUCCO

\$32.95 / person

Crushed potatoes, green beans, caramelized onions and horseradish.

## JUMBO SHRIMP

\$34.95 / person

Three jumbo shrimp. Breaded or broiled.

# DINNER BUFFETS

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

### Buffet Selections:

Garlic Herb Roasted Chicken, Beef Brisket, Barbeque Chicken, Smothered Chicken, Beef Pot Roast.

### Carving Station Selections

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

\$18.95 one entree

\$21.95 two entrees

### Premium Carving Station Selections

Slow Roasted Prime Rib \$14.95 \*protein only

### Gourmet Soup Selections:

Lobster Bisque with Sherry \$5 a cup

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

## SIDE SELECTIONS

### Choice of One Side Selection:

Baked Potato  
Garlic Mashed Potatoes  
Macaroni and Cheese

### Choice of One Salad Selection:

Garden Salad  
Caesar Salad

### Choice of One Vegetable Selection:

Green Beans Almondine  
Glazed Baby Carrots  
Buttered Corn  
Mixed Vegetables

Carving stations require a chef at each station at \$25.00 per hour per station. 30 person minimum for buffets and carving stations.

# 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.

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I have read and agreed to these terms and even policies.  
Customer Signature.