

BILTMORE

ON MAIN

HOTEL & SUITES

Event Menu

3800 Main Avenue | Fargo, ND 58103
701-277-1234

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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 seven 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

- Absolutely NO alcohol, beverages or food products of your own are allowed in the room. They must be purchased from O'Kelly's.
- There will be a 18% service charge on food and beverages.
- There is a 7.5% tax on food, beverages, room rentals and equipment
- There will be a 9.5% tax on alcoholic beverages
- Deposits and room rental fee are non-refundable
- No refund for food/alcohol if event is canceled within 30 days. 31+ days will receive 50% of money for food/ alcohol only.
- Clean up fee will be added to events where extra cleaning is needed. This would include food fight, cake smashed into carpet, damage to property.

Due to North Dakota and Cass County laws, Bilmore Hotel & Suites/O'Kelly's 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.

Breakfast

Buffet

Continental Breakfast

Includes fresh caramel rolls, assorted muffins, fresh fruit tray, coffee, tea, milk and assorted fruit juice.

\$10/person

Deluxe Breakfast

Farm fresh scrambled eggs, home fried potatoes, bacon, sausage links, ham, fresh caramel rolls, assorted muffins, fresh fruit tray, coffee, tea, milk and assorted fruit juice.

\$13/person

Build Your Own Buffet

Solo Buffet

Choose one item from each category.

\$13/person

Double Buffet

Choose two items from each category

\$16/person

Entrees

Scrambled Eggs
Scrambled Eggs with Cheese
Sausage and Egg Burrito
Biscuits and Country Gravy
Oatmeal with Brown Sugar and Raisins

Breads & Sweets

Bagels with:
Strawberry, Plain and Fat-Free Cream Cheese
Rolls
Danishes
Muffins
Donuts

Meats

Sausage Links
Bacon
Ham

Potatoes

Hash Browns
Cheese Hashbrowns
Home Fried Potatoes

A la Carte

Bagels

With strawberry, plain and fat-free cream cheese

\$25/dozen

Muffins

\$25/dozen

Rolls

\$25/dozen

Danishes

\$25/dozen

Donuts

\$25/dozen

Lunch

Box Lunches

Ham, Turkey or Roast Beef

Sandwiches include lettuce, tomato, mayo and cheese. Boxes include potato chips, whole fruit, cookie and a can of soda or bottle of water.

\$13/person

Salads and Sandwiches

Chef Salad

\$10/person

O'Kelly's Chicken Sandwich

Served with French Fries.

\$10/person

French Prime Rib Sandwich

Served with French Fries.

\$10/person

Hot Ham and Cheese Sandwich

Served with French Fries.

\$10/person

Western Chicken Sandwich

Served with French Fries.

\$10/person

Plated Luncheons

Served with choice of water, coffee or soda.

Bacon Wrapped Chopped Sirloin

Served with your choice of potato, vegetable, gravy and dinner roll.

\$18/person

Baked Ham

Served with scalloped potatoes, your choice of vegetable and dinner roll.

\$12/person

Baked Pork Chop

Served with your choice of potato, vegetable, mushroom gravy and dinner roll.

\$12/person

Beef Tips with Mushrooms

Served over egg noodles with a dinner roll.

\$13/person

Chicken Alfredo

Served with a bread stick.

\$12/person

Hearty Roast Beef

Mashed potatoes, your choice of vegetable, gravy and dinner roll.

\$13/person

Light Chicken Breast

Served with blended rice and fresh fruit.

\$12/person

Swiss Steak

Served with mashed potatoes, your choice of vegetable, gravy and dinner roll.

\$12/person

Spaghetti

Served with meat sauce and garlic toast

\$12/person

Lunch Buffet

Buffet includes the choice of entree, potato, salad and vegetable and also includes water and coffee or soda

Entree

Available from 11am to 2pm

One Entree: \$15/ person (15 person minimum)

Two Entree: \$20/ person (20 person minimum)

Baked Ham Steak

Swedish Meatballs

Grilled Boneless Chicken Breast

Roasted Pork Loin

Sliced Roast Beef

Potato

Baked Potato

Parsley Buttered

Mashed Potato

Scalloped Potato

Blend Rice Pilaf

Vegetable

Sweet Corn

Buttered

Green Beans

Regular

Green Beans Alamodine

Additional \$2/person

Baby Carrots

Buttered or Glazed

Salad

Tossed Garden Salad

Coleslaw

Macaroni Salad

Potato Salad

Rotini Salad

Specialty Buffet

Specialty Buffets include water, coffee or soda and your choice of either assorted cookies or bars. (20 person minimum)

Taco Bar

Ground beef, hard and soft shells, cheese, sour cream, onion, tomato, black olives, salsa, refried beans and Spanish rice.

\$12/person

Deli Bar

Build your own sandwiches with assorted breads, deli meats and toppings. Includes your choice of salad.

\$12/person

Pasta Bar

Penne and Fettuccine pasta and Alfredo and marinara sauce with your choice of accompaniment of Italian sausage, grilled chicken and meatballs. Includes tossed garden salad.

\$15/person

Pizza Buffet

Double cheese, pepperoni and deluxe pizza with a side of bread sticks with marinara sauce and tossed garden salad.

\$15/person

Tailgater

Choice of two meats: grilled burgers, brats or all beef hot dogs, baked beans, chips, sauerkraut, relish, lettuce, tomato, onion, pickles, ketchup, mustard and mayonnaise.

\$13/person

Potato Bar

Build your own baked potato with pork, taco meat, pulled chicken and assorted toppings. Includes your choice of salad.

\$12/person

Hors D'oeuvres

Cold

Cocktail Sandwiches

Choice of turkey or ham and served with condiments.

\$18/dozen (3/person)

Roast Beef additional \$2/dozen

Plain Sliced Cocktail buns

\$7/dozen (2/person)

Salad

Choice of Rotini Pasta, Potato salad or coleslaw.

\$50/11 pounds

Fresh Vegetables and Dip

\$80/50 people

Fresh Fruit Bowl

\$100/50 people

Potato Chips and Onion Dip

\$40/30 people

Tortilla Chips and Salsa

\$40/30 people

Cocktail Meatballs

Choice of Swedish or BBQ.

\$60 (100 pieces)

BBQ Cocktail Franks

\$50 (100 pieces)

Chicken Wings

Choice of BBQ or Buffalo.

\$90 (100 pieces)

Chicken Drumsticks

\$150 (100 pieces)

Chicken Tenderloins

\$65 (35 pieces)

Chicken Skewers

\$80 (50 pieces)

Pork Pot Stickers

Choice of sweet and sour sauce or teriyaki

\$100 (50 pieces)

Layered Mexican Dip

Served with chips and salsa.

\$75/50 people

Deviled Eggs

\$70/50 people

Spinach Dip

Served cold with bread.

\$55/30 people

Cheese and Crackers

\$70/30 people

Sliced Cold Cuts

Served with cheese and crackers.

\$100/50 people

Bruschetta

Lightly toasted garlic bread with olive oil and Italian seasoning served with a fresh tomato and basil salsa

\$65 (50 pieces)

Hot

Mini Egg Rolls

Pork and vegetable egg rolls with your choice of General tso, sweet and sour or teriyaki

\$100 (50 pieces)

Chip Dipper

Chip shaped zesty taco meat and cheese filled wonton served with sour cream and salsa.

\$100 (50 pieces)

Mini Burrito

Bean and beef filled mini burritos served with sour cream and salsa.

\$100 (50 pieces)

Spinach Dip

Served hot with pita points.

\$55/30 people

Steak Fondue

Tender steak bites seared in oil and lightly seasoned served with our house made steak sauce.

\$150 (75 pieces)

Snacks and Desserts

Snacks

Assorted Rolls or Bagels

\$25/dozen

Assorted Donuts or Muffins

\$25/dozen

Assorted Cookies

\$20/dozen

Assorted Bars

\$26/dozen

Desserts

Cheesecake

Served with your choice of chocolate or strawberry sauce.

\$6/person

Triple Cheesecake

\$6/person

Gourmet Carrot Cake

\$6/person

Chocolate Bundt Cake

\$6/person

Dinner

Plated

Includes choice of potato, salad and vegetable

Carved Roast Beef

Tender sliced prime roast beef served with gravy.

\$19/person

Vodka Chicken

Vodka chicken on penne pasta with Rosa sauce.

Single: \$16/person

Double: \$20/person

Roasted Turkey

Oven roasted turkey seerved with gravy, homestyle dressing and cranberries.

\$17/person

Pork Chop

Pork chop stuffed with glaze.

\$23/person

Chicken Cordon Bleu

Chicken stuffed with ham, cream cheese and Swiss cheese.

\$23/person

Chicken Kiev

Chicken stuffed with broccoli and cheese.

\$23/person

Chicken Oscar

Grilled chicken breast topped with crab, asparagus and Hollandaise sauce.

\$25/person

Sirloin Oscar

Top sirloin topped with crab, asparagus and Hollandaise sauce.

\$28/person

Salmon Oscar

Salmon fillet topped with crab, asparagus and Hollandaise sauce.

\$28/person

Sirloin Steak and Chicken

6oz flame broiled top sirloin served with a 4oz marinated grilled chicken breast.

\$27/person

Chef Carved Prime Rib

Choice of 8oz queen cut or 10oz king cut juicy tender baked prime rib served with Au Jus.

Market Price/person

Steak Tip

Steak tips with gravy over your choice of mashed potatoes, rice or egg noodles.

\$20/person

Ribeye Steak

10oz flame broiled ribeye steak.

\$28/person

Beef Short Ribs

Slow braised fall off the bone beef short ribs with pan gravy.

\$22/person

Mango Salmon

Seared salmon with fresh homemade mango salsa.

\$26/person

Canadian Walleye

Seared or lemon pepper almondine wild caught Canadian Walleye.

\$26/person

Kids Meal

For kids 12 and younger.

Chicken strips, French fries, snack bag of crackers and milk.

\$8/person

Dinner Buffet

Buffet includes the choice of entree, potato, salad and vegetable

Entree

One Entree: \$22/ person (25 person minimum)

Two Entree: \$26/ person (25 person minimum)

Boneless Chicken Breast

Choice of Herb Marinated or BBQ

Tender Sliced Roast Beef

Baked Ham

Roasted Turkey

Served with dressing

Tangy BBQ Pork Ribs

Lightly Breaded Shrimp

Potato

Baked Potato

Parsley Buttered

Mashed Potato

Scalloped Potato

Blend Rice Pilaf

Vegetable

Sweet Corn

Buttered

Green Beans

Regular

Green Bean Alamodine

Additional \$2/person

Baby Carrots

Buttered or Glazed

Salad

Tossed Garden Salad

Coleslaw

Macaroni Salad

Potato Salad

Rotini Salad

Themed Buffet

Includes freshly baked rolls and sweet butter, water, coffee and hot or iced tea.
(25 person minimum)

The New Orleans Buffet

Mixed green salad with your choice of dressing, creole shrimp and asparagus in lemon pepper vinaigrette, dirty rice, vegetable blend, bread pudding with hot bourbon sauce and your choice of two of the following entrees:

Grilled Chicken Breast in Creole Sauce

Classic Jambalaya in Cajun Rice

Cajun Beef Pepper Steak

\$28/person

Caribbean Buffet

Mixed green salad with your choice of dressing, potato salad, tropical fresh fruit, stewed peas and rice, and your choice of two of the following entrees:

Caribbean Roasted Pork Loin with Tropical Fruit Salsa

Jerk Chicken in Mango Barbecue Sauce

Jumbo Shrimp and Yellow Squash in Curry Sauce

Braised Beef

\$28/person

Pasta Bar

Penne and Fettuccine pasta and Alfredo and marinara sauce, accompaniment of Italian sausage, grilled chicken, shrimp and meatballs. Includes tossed garden salad.

\$22/person

Biltmore Buffet

Prime rib, chicken breast, crab legs and shrimp served with choice of potato, vegetable and salad.

Market Price/person

Tailgater

Choice of two meats: grilled burgers, brats or all beef hot dogs, baked beans, chips, sauerkraut, relish, lettuce, tomato, onion, pickles, ketchup, mustard and mayonnaise.

\$15/person

Late Night Snacks

No Brainer

\$12/pizza

Pepperoni

\$12/pizza

Pepperoni and Sausage

\$14/pizza

Cocktail Sandwiches

Turkey and ham sandwiches served with condiments.

\$18/dozen (3/person)

Pretzels

Served with Ranch

\$65/50 people

Snack Mix

\$18/25 people

Kettle Chips

Kettle fried potato chips served with French onion dip, ranch and dill dip.

\$40/30 people

Plain Sliced Cocktail buns

\$7/dozen (2/person)

Tortilla Chips and Salsa

\$40/30 people

Mexican Dip

Served with chips and salsa.

\$70/50 people

Spinach Dip

Served cold with bread or hot with pita points.

\$55/30 people

French Bread

Served with seasoned dipping olive oil.

\$50/30 people

Pizza

Meatatarian

\$16/pizza

Lil Dis and Lil Dat

\$16/pizza

Other

Cheese and Crackers

\$70/50 people

Sliced Cold Cuts

Served with cheese and crackers.

\$100/50 people

Fresh Vegetables and Dip

\$80/50 people

Fresh Fruit Bowl

Seasonal fruit.

\$100/50 people

Pork Pot Stickers

Choice of sweet and sour sauce or teriyaki

\$100 (50 pieces)

Mini Egg Rolls

Pork and vegetable egg rolls with your choice of General tso, sweet and sour or teriyaki

\$100 (50 pieces)

Chip Dipper

Chip shaped zesty taco meat and cheese filled wonton served with sour cream and salsa.

\$100 (50 pieces)

Mini Burrito

Bean and beef filled mini burritos served with sour cream and salsa.

\$100 (50 pieces)

Beverages

Non-Alcoholic

Fresh Brewed Coffee

Regular or Decaf
\$20/gallon (18 cups)

Iced Tea

\$20/gallon (18 cups)

Lemonade

Regular or Pink
\$20/gallon (32 cups)

Red Fruit Punch

\$20/gallon (32 cups)

Raspberry Sherbet Punch

\$25/gallon (32 cups)

Assorted Soft Drinks

\$2/can

Assorted Juice

\$2/bottle

Wine

Other wine is available upon request

Carbernet

\$14/bottle
\$4/glass

Chardonnay

\$14/bottle
\$4/glass

White Zinfandel

\$14/bottle
\$4/glass

Merlot

\$14/bottle
\$4/glass

Moscato

\$14/bottle
\$4/glass

Riesling

\$14/bottle
\$4/glass

Champagne

Other champagne is available upon request

Gionelli Asti

\$17/bottle

Non-Alcoholic

\$10/bottle

Bar Services

Cash Bar

\$75

Kegs

Market Price

Drink Tickets

\$5/each

North Dakota law prohibits the service of alcoholic beverages to persons less than 21 years of age. Alcoholic beverage service hours are in compliance with ND State laws. The Biltmore on Main Hotel & Suites/O'Kelly's is the only license authorized to sell and serve liquor, beer or wine on our premises.

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