



# CATERING MENUS

The Grand Williston Hotel & Conference Center Provides a full Banquet setup with gourmet Catering for any of your special event needs.

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Williston, ND 58801

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[www.GrandWillistonHotel.com](http://www.GrandWillistonHotel.com)

# Breakfast Buffets



*Served as a walk through buffet with China plates, rolled silverware in linen napkins  
Food will be removed 90 minutes from the start of the meal  
25 person minimum, Prices Charged Per Person*

## Classic Continental

*Assortment of Breads, Danishes, Croissants,  
and Muffins,  
Served with Butter & Variety of Spreads  
Includes Juice & Coffee  
- \$11 -*

## Lighter Side

*Scrambled Eggs, Bacon OR Sausage,  
Breakfast Potatoes, Muffins and Coffee  
- \$14 -*

## Omelet Buffet

*Your Choice of two of the following:  
Ham, Bacon or Sausage  
Accompanied with Assorted Fresh Toppings  
Served with Bacon, Breakfast Potatoes and  
Coffee  
- \$18 -*

## The Works

*Scrambled Eggs, Bacon & Sausage, Breakfast  
Potatoes, Biscuits & Gravy and Coffee  
- \$18 -*



# Morning Coffee Breaks



*Enhance Your Breakfast or Provide a  
Mid-Morning Break with the Following Items*

## *Assorted Cereals*

*- \$4 -*

## *Assorted Cookies*

*- \$15 Per Dozen -*

## *Assorted Danishes & Pastries*

*- \$2 Each -*

## *Assorted Muffins*

*- \$3 Each -*

## *Bagels & Cream Cheese*

*- \$16 Per Dozen -*

## *Chocolate Brownies*

*- \$16 Per Dozen -*

## *Fresh Fruit Platter*

*- \$65 Per Platter (Serves 25 People) -*

## *Fresh Fruit Kabobs*

*with Honey Yogurt Dipping Sauce*

*- \$45 Per Display (Serves 25 People) -*

## *Plain or Powdered Cake Donuts*

*- \$12 Per Dozen -*

*Assorted Juices - \$11 Per Carafe-*

*Milk - \$11 Per Carafe-*

*Bottled Water - \$2 Each-*

*Soft Drinks - \$2 Each-*

*Iced Tea - \$12 Per Gallon-*

*Punch - \$12 Per Gallon-*

*Lemonade - \$13 Per Gallon-*

*Coffee - \$19 Per Gallon-*

*Pot of Coffee - \$8 Per Pot-*

*Assorted Hot Tea - \$14 Gallon-*

# *Lunch Buffets*



*Served as a walk through buffet with China plates, rolled silverware in linen napkins*

*All Lunch Buffets Served with Iced Tea and Water*

*Food will be removed 90 minutes from the start of the meal*

*25 person minimum, Prices Charged Per Person*

## *Classic Deli*

*Assortment of Breads*

*Turkey, Ham, Roast Beef, Assorted Cheeses and Standard Accompaniments*

*Served with Potato Salad, Macaroni Salad, Pasta Salad*

*Includes Fudge Brownies or Assorted Cookies for Dessert*

*- \$19 -*

## *Chicken Marsala*

*Served with Mixed Green Salad with  
Vinaigrette Dressing, Pasta Salad, Rice Pilaf,  
Chef's Choice of Vegetable and  
Warm Rolls with Butter*

*- \$18 -*

## *Beef Tip with Noodles*

*Beef Tips and Egg Noodles with Gravy,  
Served with Fresh Garden Salad with Ranch  
Dressing, Chef's Choice of Vegetable and  
Warm Rolls with Butter*

*- \$18 -*

## *BBQ*

*BBQ Beef or BBQ Pulled Pork on a Hoagie,  
Served with Potato Salad, Baked Beans and  
Chef's Choice of Vegetable*

*- \$15 -*

## *Herbed Chicken*

*Bone-in Herb Crusted Slow Cooked Chicken,  
Served with Mixed Green Salad with Ranch  
Dressing, Roasted Red Bliss Potatoes, Chef's  
Choice of Vegetable and  
Warm Rolls with Butter*

*- \$16 -*

## *Fajitas*

*Soft Shell Tortillas with seasoned Chicken or Beef, Refried Beans and Traditional  
Accompaniments, Served with Cinnamon Churros*

*- \$17 -*

## *Box Lunch*

*Choice of the Following (Minimum 10 Sandwiches per Option)*

*Classic Ham & Cheese, Italian Sub, Corned Beef & Swiss, Roast Beef & Bleu Cheese,  
Turkey & Cheddar*

*Includes a Bag of Chips, Piece of Fruit and a Cookie*

*- \$16 -*

# *Afternoon Breaks*



*Enhance Your Lunch or Provide a  
Mid-Afternoon Break with the Following Items*

## *Assorted Cookies*

*- \$15 Per Dozen -*

## *Fresh Fruit Kabobs*

*with Honey Yogurt Dipping Sauce*

*- \$45 Per Display (Serves 25 People) -*

## *Soft Pretzels*

*with Mustard or Nacho Cheese*

*- \$5 Each -*

## *Chocolate Brownies*

*- \$16 Per Dozen -*

## *Granola Bars*

*- \$3.50 Each -*

## *Trail Mix Bars*

*- \$4 Each -*



*Bottled Water - \$2 Each-*

*Soft Drinks - \$2 Each-*

*Iced Tea - \$12 Per Gallon-*

*Punch - \$12 Per Gallon-*

*Lemonade - \$13 Per Gallon-*

*Coffee - \$19 Per Gallon-*

*Pot of Coffee - \$8 Per Pot-*

## *Plated Lunches*



*Plated Meals are Served At Your Table By Our Professional Wait Staff  
All Lunches Served with Iced Tea and Water  
25 person minimum, Prices Charged Per Person*

### **Grilled Chicken Caesar Salad**

*Served with Soup of the Day and Warm Rolls with Butter*

*- \$13 -*

### **Croissant Club Sandwich**

*Turkey, Ham Bacon and Cheddar on a Large Croissant with Lettuce and Tomato,  
Served with Pasta Salad and a Pickle Spear*

*- \$15 -*

### **Chicken Marsala**

*Served with Rice Pilaf, Chef's Choice of Vegetable and Warm Rolls with Butter*

*- \$17 -*

### **Roast Beef**

*Served with Au Jus, Garlic Mashed Potatoes, Chef's Choice of Vegetable and  
Warm Rolls with Butter*

*- \$16 -*

### **BBQ**

*BBQ Beef or BBQ Pulled Pork Sandwich on a Hoagie served with Baked Beans, Potato  
Salad and a Pickle Spear*

*- \$15 -*

### **Salad Enhancements**

*Add any of the following Salad Options to your Plated Meal for \$4.50 per Person*

*Caesar Salad*

*Fresh Garden Salad with Ranch Dressing*

*Mixed Green Salad with Vinaigrette Dressing*

# Receptions



*Food will be removed 90 minutes from the start of Reception  
25 person minimum, Displays Based on 25 People*

## *Specialty Displays*

*International & Domestic Cheeses with Gourmet Crackers & Fruit Garnish  
-\$65-*

*Meat and Cheese Platter Served with Gourmet Crackers and Assorted Rolls  
-\$85-*

*Fresh Seasonal Fruit with Honey Yogurt Dip  
-\$80-*

*Vegetable Crudités Display with Herb Ranch Dressing  
-\$70-*

*Layered Taco Dip  
-\$75-*

## *Hors D'oeuvres*

### *Hot*

*Boneless Chicken Wings with Sweet Thai Chili  
Sauce - \$4*

*Mini Chicken Cordon Bleu - \$2*

*Spinach and artichoke Rangoon - \$1.50*

*Meatballs with Choice of Sauce - \$2.25*

*Beef or Chicken Satay - \$3.50*

*Bar-B-Que Mini Sliders - \$3.50*

### *Cold*

*Bruschetta with Fresh Mozzarella and  
Tomato Basil - \$2.25*

*Black Pepper Crusted Tenderloin with Onion  
Marmalade on a Crostini - \$4.25*

*Chilled Jumbo Shrimp - \$4*

*Fruit Kabobs with Honey Yogurt Dipping  
Sauce - \$3*

*Caprese Skewer - \$3*

# *Buffet Style Dinner*



*Served as a walk through buffet with China plates, rolled silverware in linen napkins*

*All Dinner Buffets Served with Iced Tea and Water*

*Food will be removed 90 minutes from the start of the meal*

*25 person minimum, Prices Charged Per Person*

## *All Buffet Style Dinners Include*

*Choice of Two Sides and One Salad, Chef's Choice of Vegetable,  
Dinner Rolls with Butter and Coffee*

## *Entrées*

*Chicken Marsala*

*Slow Roasted Turkey*

*Roasted Pork Loin and Apple Chutney*

*Roast Beef with Au jus*

*Herb Crusted Baked Cod with Lemon  
Dill*

*Medallions of Beef with Mushroom  
Onion Demi Glace*

## *Sides*

*Potato Au Gratin*

*Roasted Baby Red Potatoes*

*Rice Pilaf*

*Mashed Potatoes & Gravy*

*Home Style Macaroni & Cheese*

*Garlic Roasted Mashed Potatoes*

## *Salad*

*Potato Salad*

*Macaroni Salad*

*Pasta Salad*

*Cookie Salad*

*Tossed Green Salad served with assorted dressings*

*Caesar Salad*

***One Entrée -\$25-***

***Two Entrée -\$28-    Three Entrée -\$30-***



# *Chuck Wagon Buffet*



*Served as a walk through buffet with plates, napkins, silverware  
All Dinner Buffets Served with Iced Tea and Water  
Food will be removed 90 minutes from the start of the meal  
25 Person Minimum*

*Fried Chicken*

*BBQ Pork Ribs*

*Mixed Green Salad with Ranch Dressing*

*Potato Salad*

*Homestyle Macaroni & Cheese*

*Baked Beans*

*Corn on the Cob*

*Dinner Roll with butter*

*Apple Crisp*

*Coffee*

*-\$29 per Person-*

# *Plated Dinners*



*Plated Meals are Served At Your Table By Our Professional Wait Staff  
All Dinners Served with Iced Tea and Water  
25 person minimum, Prices Charged Per Person*

## *All Plated Dinners Include*

*Tossed Green Salad with Ranch Dressing, Herb Roasted Red Bliss Potatoes,  
Chef's Choice of Vegetable, Warm Dinner Rolls with Butter  
Iced Tea, Water and Coffee*

*Slow-Roasted Hand Carved Prime Rib (10 oz.)  
- \$32 -*

*Certified Angus Beef Rib Eye Steak (12 oz.)  
- \$35 -*

*Herb Roasted Chicken with Lemon Butter Sauce  
- \$23 -*

*Pork Loin with Apple Demi-Glace  
- \$24 -*

*Chicken Marsala  
- \$23 -*

*Medallions of Beef with Mushroom Onion Demi-Glace  
- \$25 -*

*Slow Cooked Roast Beef with Au Jus  
- \$25 -*

*Herb Crusted Baked Cod with Lemon Dill  
- \$27 -*

# *Desserts*



*Enhance Your Buffet Style or Plated Dinner with a Delectable Desserts*

*-\$4 Per Person-*

*Chocolate Cake*

*Carrot Cake*

*New York Style Cheesecake with Fresh Fruit Compote*

*Chocolate Mousse with Raspberry Drizzle*

*Vanilla Bean Mousse Cups with Cinnamon Whipped Cream*

*Display of Assorted Cakes*

*Cheesecake Parfaits*