

# Fargo Country Club

## Banquet Menu

### Entrée Selection

For groups of 16 or more people, a set menu must be made in advance

17-22 People - A standard menu is available

22-25 People - Choice of up to 3 entrée & starch combinations

1 choice of salad & vegetable

50+ People - Choice of 2 entrée & starch combinations

1 choice of salad & vegetable

if you have a special request, contact Jennifer Porter for a more personalized menu. Set menus are required for groups in excess of 16 people.

Menu Selections are appreciated as soon as possible and at least a week in advance.

### Guarantee

The number of people attending must be given at least **72-hours** in advance. If attendance falls below this number, the full guarantee will be paid. By mutual agreement, the guaranteed number may be increased upon approval during that period.

If more people than the confirmed number show up, we do not guarantee meals for those extras, every attempt will be made to accommodate.

A \$10 per person service fee will apply to additional non-confirmed meals.

### Payment

A bill is presented to the host following the event. All event expenses will be charged to the member unless other arrangements are made prior to the event. All menu items are subject for a 19% service charge and all applicable taxes.

### Special Occasion Cakes

You may provide your own special occasion cake. Please let us know in advance if you plan to do so and we can make necessary accommodations. A cutting fee of \$1/person will apply to any cakes brought in. All cakes must be provided from a certified bakery.

### AV Equipment, Centerpieces & Dancefloor

A selection of AV equipment is available free of charge to members. Items are limited to first come first serve, please let us know before your scheduled event if you would like to use any of our AV equipment. Centerpieces can be requested, we keep seasonal centerpieces on hand. Custom centerpieces can be provided for a fee.

A 15' x 15' dance floor can be set up for a \$150 fee

### Clean-Up or Damage Repair

FCC reserves the right to charge an appropriate clean-up or damage repair fee if the condition of the facilities warrants this service after an event. The club will not assume responsibility for damage or theft of anything left on the premises.

### Sunday/Monday Requirements

The Fargo Country Club is closed Sunday's after 2:00 p.m. and all day on Mondays. To host an event on a Monday or a Sunday evening, a \$2500 food minimum is required or a \$1000 room rental fee.

### Room Availability

There is no room rental fee for members of the Country Club  
Please contact Jennifer Porter, Catering & Events Director to inquire of availability:  
[Jennifer@fargocc.com](mailto:Jennifer@fargocc.com) or 701-237-9122

## Served Breakfast Entrees

<b>Traditional</b> Scrambled eggs, bacon, or sausage links, breakfast potatoes, and mini muffin	\$13/person
<b>FCC Skillet</b> Bacon, potatoes, peppers, onions and sunny side up eggs	\$15/person
<b>Lighter Fare</b> Yogurt and granola, fresh fruit	\$10/person
<b>Quiche</b> Three Meat (+\$3), Vegetarian, or Ham and Cheddar	\$15/person

## Breakfast Buffets minimum of 20 people

<b>Continental</b> Muffins, Scones, bagels, jellies & preserves	\$11/person
<b>Full Continental</b> Muffins, Scones, pastries, fresh fruit, yogurt and granola	\$14/person
<b>Sunrise Breakfast</b> Fruit, muffins, scones, yogurt, breakfast potatoes, cheddar scrambled eggs, Bacon, and sausage links	\$17/person
<b>Brunch</b> Cheddar Scrambled eggs, bacon, sausage links, breakfast potatoes, salad bar, Hot lunch entrée, vegetable du jour, fresh fruit	\$19/person

## Breakfast Add-Ons

Scones	\$3	Cinnamon Rolls	\$4	Bacon	\$4
Bagels	\$3	English Muffins	\$2	Sausage Links	\$4
Yogurt	\$3	Cheese	\$3	Ham Steak	\$4
Whole Fruit	\$3	Berry Pancakes	\$5	Breakfast pot.	\$3
Sliced Fruit	\$4	Buttermilk Pancakes	\$4	Caramel Rolls	\$4
French Toast	\$5				

# Luncheon Buffets

Minimum 20 people, Lunch buffets are served between 11:00 am & 4:00 pm, lunch buffets served after 4:00 pm, add \$4/person

**Side Options:** House or Caesar salad, Pasta Salad, Baked Beans, Kettle chips, Fries or Coleslaw, Fresh Fruit (+\$2/person) Upgrade any buffet with Soup du Jour \$5/person

**Sandwich** \$18/person  
Turkey, ham, roast beef, sliced cheese assortment, array of artisan buns, choice of 2 sides

**Grill** \$19.50/person  
Choice of 2 meat options: hamburger, mesquite-grilled chicken breast, hot dog or brat, cheese & condiments, choice of 2 sides

**BBQ** \$19.50/person  
BBQ Pulled pork or BBQ pulled chicken and fresh artisan buns, choice of 2 sides

**Pasta** \$21/person  
Pasta, Meat Sauce, Alfredo, Marinara, shredded parmesan and dinner rolls, choice of 2 sides

**Taco** \$18/person  
Seasoned ground beef or shredded chicken, Spanish rice, refried beans, tomatoes, onions, black olives, jalapenos, hard shells, soft tortillas, sour cream, salsa, tortilla chips.

## Create Your Own Buffet

Broiled Salmon, herb butter	\$22/person
Blackened Chicken	\$21/person
Grilled Chicken	\$21/person
Pan-seared Chicken, Spinach Artichoke cream	\$22/person
Sirloin (6 ounce)	\$24/person
Risotto, prosciutto, peas, caramelized onions	\$20/person

### Salad (choose 2)

Caesar	Rustic Potato Salad	Berry Spinach	House
Coleslaw	Marinated Pasta	Creamy Pasta	Fresh Fruit

### Starch (choose 1)

Orzo Rice Pilaf	Strassburg potatoes (+\$3)	Herb New potatoes
Au Gratin (+\$3)	Baked potatoes	French Fries
Mashed Potatoes	Garlic Mashed Potatoes	Twice Baked Potato (+\$3)

## Luncheon Entrees

Lunch entrees are served between 11:00 am & 4:00 pm

European Salmon 4 oz with herb butter, wild rice pilaf & mixed vegetable	\$27/ person
Pork Tenderloin with Dijon cream sauce, herbed new potatoes & mixed vegetable	\$25/ person
Broiled Walleye with lemon remoulade, wild rice pilaf & mixed vegetable	\$27/ person
Lemon Chicken, wild rice pilaf & mixed vegetable	\$22/ person
Artichoke Chicken with artichoke sundried tomato cream, herbed new potatoes, and mixed vegetable	\$24/ person

### Luncheon Entrée Add On Options:

House Salad with choice of dressing	\$2
Triple Berry Spinach Salad	\$4
Caesar Salad	\$4
Fresh Rolls	\$2
Soup Du Jour	\$5
Substitute mixed vegetable with:	
Broccolini	\$2
Asparagus	\$3

## Snacks

Pizza- 13" pepperoni, sausage, or cheese	\$18/pizza
Sliders- pulled pork, BBQ chicken, or cheeseburger	\$50/20 people
Walking Tacos- ground beef, salsa, chips, lettuce, sour cream	\$60/12 people
Salsa Bar- homemade tortilla chips with salsa	\$3.75/person
Chips & Dip - homemade kettle chips with French onion dip	\$3.75/person
Chocolate Chip Cookies - homemade	\$18/dozen
Popcorn	\$2/person
Peanuts	\$3.00/person
Snack Mix	\$3.00/person

## Luncheon Sandwiches

*Sandwiches are served with choice of fries, cottage cheese, fruit, kettle chips, or coleslaw*  
Upgrade with Soup du Jour \$5/person

Classic Burger- lettuce, tomato, onion, fresh white bun \$15/person

Turkey Club -turkey, tomato, lettuce, bacon, cheddar, mayo, hoagie bun \$16/person

Italian Sub- salami, ham, pepperoni, lettuce, tomato, provolone, hoagie bun \$16/person

Chicken Breast sandwich- lettuce, tomato, onion, fresh bun \$15/person

Wraps: \$16/person

Chicken Bacon Ranch- grilled chicken, bacon crumbles, ranch, lettuce, cheese

Ham Honey Mustard- ham, lettuce, tomato, cheese shred, honey mustard

Chicken Cordon Blue- grilled chicken, ham, swiss cheese, lettuce and tomato

## Luncheon Salads

Upgrade with Soup du Jour \$5/person

Caesar \$12/person

Romaine, shredded parmesan, black olives, herb croutons, Caesar dressing

Cobb \$14/person

mixed greens, boiled egg, bacon, blue cheese, avocado, cucumber, tomato

Triple Berry \$14/person

spinach, strawberries, raspberries, blackberries, blueberries, almonds & blueberry vinaigrette

Taco \$15/ person

greens, onion, tomatoes, black beans, roasted corn, tortilla chips, chipotle ranch

Add to any Salad:

Grilled Salmon \$8 Grilled Chicken \$5 Shrimp \$8

Lunch sandwiches & salads are served between 11:00 am & 4:00 pm, lunch options served after 4:00 pm, add \$4/person

# Appetizers

Minimum 3 dozen order

## Cold Selections

### Price Per Dozen

Jumbo Cocktail Shrimp - horseradish cocktail sauce	\$44
Sweet Bacon	\$27
Deviled Eggs	\$25
Sundried Tomato Pesto Crostini	\$29
Miniature Caprese Kebobs - fresh mozzarella, basil, tomatoes, balsamic reduction	\$27
Prosciutto Wrapped Asparagus	\$26
Smoked Salmon Canapes - cucumber rounds, dill cream cheese	\$32
Eggplant Tapenade- naan bread	\$28

## Hot Selections

### Price Per Dozen

Miniature Beef Wellington- béarnaise	\$48
Meatballs - barbeque or swedish style	\$25
Bacon Wrapped Scallops	\$38
Twice Baked Fingerling Potatoes	\$19
Chicken Satays- sweet honey teriyaki	\$22
Coconut Chicken Skewers	\$24
Chicken Wings - buffalo, barbeque, or sweet chili	\$20
Egg Rolls- sweet and sour	\$22
Mini Sliders- barbeque chicken, cheeseburger or Philly cheese	\$32
Loaded Potato Skins - bacon & cheddar or cheeseburger	\$34

## Platters

### Per 20 People

Fresh Vegetable- ranch dip	\$60
Artisan Cheese Tray - assorted artisan cheeses with crackers	\$130
Smoked Salmon - crackers	\$110
Assorted Deli Meats- cocktail buns & condiments	\$75
BYO Bruschetta - crostini, bruschetta topping, fresh mozzarella, balsamic glaze	\$80
Seasonal Fruit Tray- fruit or honey cinnamon dip	\$85
Domestic Meat & Cheese - assorted sausages, cheeses, crackers	\$165

# Plated Dinner Entrees

Dinner entrees include oven fresh rolls, choice of salad, starch & seasonal vegetable

## Salads (choose 1)

**House** - Onions, tomatoes, cucumbers, carrots and mixed greens & house dressing

**Triple Berry** - (+\$3) Spinach, blackberries, raspberries, blueberries, chevre cheese, almonds & blueberry vinaigrette

**Caesar** - (+\$3) Romaine, shredded parmesan, black olives, herb croutons & Caesar dressing

## Starch Choices (choose 1)

Baked Potato, Orzo Pilaf, Wild Rice Pilaf, Herb New Potatoes, Mashed Potatoes, Garlic Mashed Potatoes, Twice Baked (+\$3), Au Gratin (+\$3), Cheese Strassburg (+\$3), Honey Maple Sweet Potato (+\$3)

## Vegetables (choose 1)

Mixed Vegetable, Carrots, Asparagus, Broccolini, Carrots, Brussel Sprouts with Bacon (add \$2/person)

## Beef & Pork

Prime Rib - choice of 10 or 12 ounce, au jus, creamy horseradish	\$34/\$38
New York Strip - 12 ounce, peppercorn-cruste	\$38/person
Ribeye - 12 ounce Garlic herb steak butter	\$38/person
Beef Tenderloin - 6 ounce, cognac cream	\$39/person
Pork Loin - Dijon cream sauce	\$30/person
Surf & Turf - 5- ounce beef tenderloin, 2 jumbo shrimp, hollandaise	\$41/person

## Fish & Seafood

European Salmon - herb butter or maple-glazed	\$33/person
Walleye - broiled, lemon caper remoulade	\$31/person
5 Jumbo Shrimp - fresh lemon, lemon caper remoulade	\$33/person
3 Shrimp & 2 Scallops - lemon beurre blanc	\$35/person
Lobster Tail (8ounce)	market \$

## Chicken

Chicken Oscar - battered, crab & hollandaise	\$30/person
Chicken Roulade - spinach, prosciutto, swiss cheese & boursin cream	\$30/person
Artichoke Chicken - pan-seared, artichoke & sundried tomato cream	\$29/person
Grilled Chicken - garlic cream or mushroom bordelaise	\$28/person

## Vegetarian Entrees

Seasonal Vegetable Risotto	\$23/person
Roasted Vegetable Strudel with Basil Cream	\$23/person
Garden Vegetable Pesto Pasta	\$21/ person

# Dinner Buffets

## Protein - Choose 1

Prime Rib-Creamy horseradish, Au Jus	\$31/person
Roasted Pork Loin- Whole grain mustard sauce	\$29/person
Sliced Sirloin - bruschetta, balsamic reduction	\$24/person
Salmon - herb butter	\$29/person
Lemon Chicken - lemon caper cream	\$27/person
Spinach-Artichoke Chicken - creamy spinach artichoke sauce	\$28/person

## Salad - choose 2:

Caesar  
House with assorted dressing  
Potato Salad  
Berry Spinach  
Fresh Fruit  
Creamy Pasta  
Marinated Pasta

## Starch - choose 1:

Orzo Rice Pilaf  
Au Gratins  
Baked Beans  
Herb New potatoes  
Baked Potatoes  
Strasberg  
Fries  
Twice baked

## Vegetable- Choose 1:

Roasted Mixed Vegetables  
Brown Sugar Carrots  
Broccoli  
Asparagus (+\$3.00)  
Roasted Corn & Peppers

## Dinner Buffet Add On Options:

Additional Protein Choice	\$13.00/person
Fresh Rolls	\$2/person
Soup De Jour	\$5/person
Additional Vegetable Option	\$4/person
Additional Starch Option	\$4/person
Additional Salad Option	\$4/person
Chef Carver	\$90.00



## Desserts

Hot Fudge Sundae	\$6.50/person
Mini Hot Fudge Sundae	\$3.50/person
Lemon Berry Mascarpone Cake	\$7.50/person
New York Cheese Cake - caramel, raspberry or chocolate topping	\$6.50/person
Crisps - mixed berry or apple cinnamon Add Ice cream +\$3	\$6.00/person
Decadent Flourless Chocolate Cake	\$7.00/person
Vanilla Bean Crème Brulee	\$5.00/person
Angel Food Cake with Strawberries	\$5.00/person

## Dessert Buffets minimum 20 people

<b>Brownie Bites</b> Variety of bite size brownies, whipped cream, strawberry & caramel sauce	\$9.00/person
<b>Ice Cream</b> Vanilla Ice Cream, peanuts, chocolate sauce, butterscotch, strawberry sauce, whipped cream Assorted candy toppings	\$11.00/person
<b>Cheesecake</b> New York Style cheesecake, raspberry sauce, blueberry coulee, caramel sauce & chocolate Sauce	\$12.00/person

# Bar & Beverages

For events over 35 people, we have the option of setting up a portable bar for your event. You have the option of doing: a Host Bar (host pays for all beverages), a Cash Bar (individual guest pay for their own beverages), or a combination of the both. There is no additional fee to set up a portable bar unless, a minimum of \$600 in bar sales is not met. If that minimum is not reached, a \$35/hour/bartender fee will be added to the final bill.

## Bar Prices:

### Beer

Domestic Beer	\$4.75 per bottle
Imported Beer	\$5.75 per bottle

### Cocktails

House Drinks	\$5.50 each / lowball \$7.50
Call Drinks	\$7.25 each / lowball \$9.00

### House Wines

Cabernet, Merlot, Chardonnay, White Zinfandel	\$8.25 per glass
Pinot Grigio, Pinot Noir, Shiraz	\$10.25 per glass

### Wine by the bottle

House wines starting at \$25/bottle  
A complete wine list is available by request

### Carafes

Mimosa	\$24.00
Screwdriver	\$24.00
Bloody Mary	\$24.00

### Non-Alcoholic Beverages

Coffee	\$8/pot
Soda	\$2/can
Lemonade	\$17.50/gallon
Juice	\$8/carafe
Ice Tea	\$17.50/gallon
Arnold Palmer	\$17.50/gallon

**Drink Tickets** - \$7.50/ticket, tickets are good for beer, wine or single pour cocktails