

Welcome & Bon Appetit!

- Personal Service -

We will work with you to create a menu that fits your taste, budget, and style.

- Signature Style -

Exquisite Food
Expert Coordination
Gracious Service

- Commitment to Excellence -

We pledge to deliver an amazing, one-of-a-kind dining experience for each and every special event.

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- BREAKFAST GRAB & GO -

SCOTCH EGGS

\$24/dozen

FRUIT CUPS

\$36/dozen

ASSORTED PASTRIES AND MUFFINS

\$24/dozen

JUMBO CARAMEL AND CINNAMON ROLLS

\$30/dozen

BLOODY MARY ANTIPASTO

Meats, cheeses, olives, pickles, and other goodies

\$200 (serves 50)

MIMOSA FRUIT PLATTER

Strawberries, pineapple, mango, raspberries and oranges

\$175 (serves 50)

- BREAKFAST BUFFETS -

CONTINENTAL BREAKFAST

Greek yogurts, granola, fresh cut fruit, assorted muffins and pastries \$7

CLASSIC BREAKFAST

Bacon, sausage links, scrambled eggs, roasted potatoes and fresh cut fruit \$12

CLASSIC DELUXE BREAKFAST

Bacon, sausage links, scrambled eggs, roasted potatoes, fresh cut fruit, greek yogurts and muffins \$14

BELGIAN WAFFLE BUFFET

Belgian waffles with strawberry topping, whipped cream, maple syrup, whipped butter, bacon, sausage links and scrambled eggs \$14

FRENCH TOAST BUFFET

French toast with maple syrup, whipped butter, powdered sugar, bacon, sausage links, scrambled eggs and fresh cut fruit \$14

LOADED EGG BAKE

Bacon, cheddar and toasted bread baked with eggs and served with sausage links, muffins and fresh cut fruit \$12

QUICHE

Choice of cheese, bacon and cheddar or spinach and tomato. Served with muffins, fresh cut fruit and choice of sausage links or bacon \$13

BOILER ROOM BREAKFAST

French toast, scotch eggs, biscuits with sausage gravy, scrambled eggs and fresh cut fruit \$16

- APPETIZERS BY THE DOZEN -

CRAB CAKES

House made mini crab cakes
with tartar sauce \$36

MEATBALLS

Choose from BBQ, red curry
or Swedish style \$18

BISON MEATBALLS

House made bison and
pork meatballs \$36

TERIYAKI TENDERLOIN SKEWERS

Beef tenderloin marinated in teriyaki \$36

CHICKEN SKEWERS

Choose from Italian, Caribbean jerk
or teriyaki \$18

PINEAPPLE CHIPOTLE PORK SKEWERS

Marinated in pineapple chipotle
sauce \$18

GRILLED PINEAPPLE

Served chilled with a
sweet chili sauce drizzle \$18

BACON WRAPPED BRUSSELS SPROUTS

Brussels sprouts wrapped in bacon
and fried crispy \$24

BACON WRAPPED POTATO WEDGES

Crispy fried potato served with
chive sour cream \$24

BAVARIAN PRETZEL STICKS

Jumbo soft pretzel sticks served with a
Wisconsin beer cheese dip \$48

SEARED SCALLOPS

Seared scallops topped with
basil pesto \$48

JUMBO SHRIMP SCAMPI

Jumbo shrimp cooked in
garlic herb butter \$36

BONELESS WINGS

Breaded and fried then tossed in your
choice of BBQ, sweet chili, or buffalo sauce.
Served with ranch dressing \$18

WINGS

Fried crispy and tossed in your
choice of BBQ, sweet chili, or buffalo sauce.
Served with ranch dressing \$18

VEGETARIAN EGG ROLLS

Served with sweet and sour sauce \$24

BRUSCHETTA CROSTINI

Fresh mozzarella and marinated tomato
on a crispy crostini \$24

SMOKED SALMON CROSTINI

Smoked salmon, cream cheese and
fresh dill on a crispy crostini \$30

CUCUMBER & DILL CROSTINI

English cucumber, cream cheese and
fresh dill on a crispy crostini \$24

GOAT CHEESE & PEACH CROSTINI

Goat cheese, peach slice and
balsamic drizzle on a crispy crostini \$30

FRUIT CUPS

Fresh cut fruit in individual cups \$36

VEGGIE CUPS

Raw veggies and buttermilk ranch in
individual cups \$24

SHRIMP COCKTAIL

Shrimp served in individual cups
With cocktail sauce \$36

BLT CUPS

Lettuce, crispy bacon and tomato in a
mini phyllo cup \$24

MINI QUICHE

Sharp cheddar, bacon and egg in a
mini phyllo shell \$24

- APPETIZER PLATTERS -

ALL PLATTERS SERVE 50 GUESTS

SHRIMP TREE

Jumbo shrimp skewered to a pineapple and served with cocktail sauce \$160

SPINACH & BACON DIP

Served with house made tortilla chips \$100

SPINACH ARTICHOKE DIP

Served with French bread \$100

SALSA & WHITE QUESO

Served with tortilla chips \$150

HOUSE FRIED KETTLE CHIPS

Served with French onion dip \$75

FRUIT & BERRY PLATTER

Fresh cut fruit and berries \$150

HUMMUS TRIO

Roasted beet, roasted red pepper and garlic hummus served with raw vegetables and pita chips \$150

VEGGIES & DIPS

Raw vegetables served with spinach dip and dill ranch dip \$150

SMOKED SALMON PLATTER

Served with hard boiled egg, tomato, onion, capers, dill, cream cheese, flatbread crackers and crostini \$175

CHEESE PLATTER

An assortment of cheeses with fruit, pretzels, toasted nuts and crackers \$175

MEAT & CHEESE PLATTER

Assorted meat and cheeses with crackers \$150

ANTIPASTO PLATTER

Sliced meat and cheese with pickled vegetables, olives, marinated mushrooms and crackers \$200



- SLIDERS & SANDWICHES -

ALL SLIDERS & SANDWICHES SERVE 50 GUESTS

PRIME RIB SLIDERS

Shaved prime rib in au jus with silver dollar rolls, horseradish sauce and mustard \$300

PULLED PORK SLIDERS

Pulled pork with bbq sauce, silver dollar rolls and sliced pickles \$150

SLOPPY JOE SLIDERS

House made sloppy joes served with silver dollar rolls and sliced pickles \$150

MINI BURGER BAR

Grilled mini burgers with cheese, pickles, silver dollar rolls, ketchup and mustard \$175

COCKTAIL SANDWICH PLATTER

Ham & cheddar and turkey & pepper jack on silver dollar rolls
served with mayo and mustard \$150

- SOUPS & SALADS -

- ONE SOUP & ONE SALAD \$10 -

- TWO SOUPS & ONE SALAD \$12 -

- TWO SOUPS & TWO SALADS \$14 -

SOUPS:

Chicken Noodle - Pork Roast Stew - Butternut Squash - Chili
Chicken Wild Rice - Knoephla - Broccoli Cheese - Beer Cheese

SALADS:

Garden Salad
with ranch and French

Caesar Salad
with shredded parmesan and croutons

Spinach and Cranberry
with feta, walnuts and balsamic dressing

Caprese Salad
with spring greens, tomato, mozzarella and balsamic dressing

- LUNCH BUFFETS -

TATER TOT HOTDISH

The Midwest classic hot dish served with garden salad and dinner rolls \$12

MEATLOAF

House made beef and pork sausage meatloaf with whipped potatoes, gravy, roasted corn, garden salad and dinner rolls \$14

SWEDISH MEATBALLS

Meatballs in Swedish gravy with whipped potatoes, roasted corn, garden salad and dinner rolls \$14

CHICKEN ALFREDO

Penne pasta with Alfredo sauce, grilled chicken, Caesar salad, and garlic breadsticks \$14

CHICKEN ALFREDO AND LASAGNA

Penne pasta with Alfredo sauce, grilled chicken, meaty lasagna, Caesar salad and garlic breadsticks \$16

PENNE WITH MEATBALLS AND MARINARA

Penne pasta with marinara, meatballs, Caesar salad and garlic breadsticks \$12

PULLED PORK

Pulled pork served with home style buns, bbq sauce, sliced pickles, coleslaw, baked beans and potato chips \$12

BURGER BAR

Grilled 1/3 pound Angus burgers served with home style buns, bacon, cheese, ketchup, mustard, coleslaw, baked beans and potato chips \$14

TACO BAR

Ground beef tacos served with lettuce, cheese, sour cream, beans, rice, tortilla chips and salsa \$12

CHICKEN FAJITA BAR

Grilled chicken fajitas served with lettuce, cheese, sour cream, beans, rice, tortilla chips and salsa \$14

GRILLED CHICKEN

Grilled chicken breasts served with wild rice pilaf, French green beans, garden salad and dinner rolls \$14



- DINNER BUFFETS -

All buffets include garden salad and dinner rolls with whipped butter.

HONEY GLAZED HAM

with cheesy hash browns and green bean casserole \$16

ROASTED TURKEY

with garlic whipped potatoes, gravy and French green beans \$16

ROAST PORK LOIN

with bbq sauce, whipped sweet potatoes and roasted corn \$16

CARVED PRIME RIB

with horseradish sauce, baked potato and asparagus \$35

CARVED BEEF TENDERLOIN

with horseradish sauce, cheddar chive whipped potatoes and asparagus \$40

CHICKEN PICCATA

with lemon butter sauce, garlic whipped potatoes and French green beans \$18

CHICKEN MARSALA

with roasted potatoes and Italian roasted vegetables \$18

BRAISED BEEF SHORT RIB

with gravy, garlic whipped potatoes and roasted brussels sprouts \$24

MAPLE GLAZED SALMON

with wild rice pilaf and French green beans \$24



- MULTIPLE ENTRÉE BUFFETS -

ITALIAN BUFFET

Chicken piccata with lemon butter sauce, rosemary roasted potatoes, garlic herb green beans, penne alfredo, meaty lasagna, caesar salad and garlic breadsticks \$25

PORK AND CHICKEN BUFFET

Garlic herb roasted pork loin, grilled chicken breasts, BBQ sauce, macaroni & cheese, whipped sweet potatoes, roasted corn, garden salad, dinner rolls and whipped butter \$22

HOLIDAY BUFFET

Roasted turkey, honey glazed ham, orange marmalade, cranberry chutney, garlic herb stuffing, garlic whipped potatoes, turkey gravy, French green beans, garden salad, dinner rolls and whipped butter \$25

BEEF AND CHICKEN BUFFET

Braised beef short rib, chicken marsala, roasted garlic russet potato, roasted brussels sprouts, garden salad, dinner rolls and whipped butter \$28

NORTH DAKOTA BUFFET

Braised beef short rib with gravy, swedish meatballs, wild mushroom stroganoff, asparagus, rosemary garlic whipped potato, garden salad, and dinner rolls with whipped butter \$30

CHICKEN AND MEATBALLS

Grilled chicken breasts, swedish meatballs, garlic whipped potato, roasted sweet corn, garden salad, dinner rolls and whipped butter \$20

SURF AND TURF BUFFET

Carved prime rib, grilled jumbo shrimp, horseradish sauce, baked potatoes with toppings, asparagus, caesar salad, dinner rolls and whipped butter \$45

PASTA BUFFET

Penne alfredo with grilled chicken, meaty lasagna, caesar salad and garlic breadsticks \$18



- PLATED DINNERS -

*All plated dinners are served with one starch option, one vegetable side option,
a garden salad and dinner rolls with whipped butter.
gf=gluten free | cgf=can be gluten free*

- CHICKEN -

CHICKEN PICCATA

A lightly breaded chicken breast with a lemon butter sauce \$16 | *cgf*

CHICKEN MARSALA

A lightly breaded chicken breast served with a mushroom and marsala wine sauce
\$16 | *cgf*

HERB ROASTED AIRLINE CHICKEN

A garlic herb seasoned bone in chicken breast \$16 | *gf*

PISTACHIO CRUSTED CHICKEN

A pistachio and panko breaded chicken breast served with
roasted red pepper cream sauce \$20

- BEEF -

BRAISED BEEF SHORT RIB

Boneless, fork-tender beef with roast gravy \$22 | *cgf*

CARVED BEEF TENDERLOIN

A 6 oz cut served with horseradish sauce \$38 | *gf*

CARVED PRIME RIB

An 8 oz cut served with horseradish sauce \$35 | *gf*

BISON PRIME RIB

An 8 oz cut served with horseradish sauce \$50 | *gf*

- PORK -

HERB CRUSTED ROAST PORK LOIN

Slow roasted loin served with apple chutney \$16 | *gf*

HONEY GLAZED HAM

Hickory smoked ham glazed with clover honey \$16 | *gf*



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a garden salad and dinner rolls with whipped butter.
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- SEAFOOD -

GRILLED CITRUS MAHI MAHI

Grilled, flaky white fish with lemon vinaigrette \$20 | *gf*

MAPLE GLAZED SALMON

Atlantic salmon with an organic maple syrup glaze \$22 | *gf*

GARLIC HERB ROASTED SALMON

Atlantic salmon seasoned with garlic and herbs \$22 | *gf*

GRILLED JUMBO SHRIMP

Five jumbo shrimp grilled and served with garlic butter \$20 | *gf*

- VEGETARIAN -

WILD MUSHROOM PENNE ALFREDO

Creamy wild mushroom alfredo sauce with penne pasta \$16

STUFFED BELL PEPPER

Stuffed with wild rice, sautéed vegetables and topped with parmesan cream sauce
\$16 | *cgf*

- VEGAN -

FRIED WILD RICE

Stir fried wild rice with garlic and seasonal vegetables \$14 | *gf*

ROASTED ROOT VEGETABLES

Garlic herb seasoned seasonal root vegetable medley \$15 | *gf*

- DUETS -

PRIME RIB AND GRILLED SHRIMP \$45 | *gf*

BRAISED SHORT RIB AND CHICKEN MARSALA \$26 | *cgf*

GARLIC HERB SALMON AND CHICKEN PICCATA \$26 | *cgf*

CARVED BEEF TENDERLOIN WITH GARLIC SHRIMP SCAMPI \$45 | *gf*

- PLATED DINNER SIDES -

All plated dinners are served with one starch option, one vegetable side option, a garden salad and dinner rolls with whipped butter.

- STARCH OPTIONS -

Wild Rice Pilaf

Roasted Russet Potato

Buttered Red Potato

Garlic Whipped Potato

Cheddar Chive Whipped Potato

Baked Potato

Whipped Sweet Potato

Cheesy Hash Browns

Mac & Cheese

- VEGETABLE OPTIONS -

French Green Beans

Asparagus

Roasted Brussels Sprouts

Roasted Corn

Italian Medley

Roasted Cauliflower

Glazed Carrots

Steamed Broccoli

Green Bean Casserole

- LATE NIGHT PIZZAS -

CHEESE

or single topping \$13

MEAT TRIO

Pepperoni, sausage and bacon \$15

HAWAIIAN

Bacon and pineapple \$15

SUPREME

Pepperoni, sausage, peppers, mushrooms and black olives \$16

- DESSERTS -

MINI S'MORE BITES

A marshmallow dipped in chocolate and graham cracker crumbs with a toasted top \$24/dozen

CHOCOLATE COVERED MANGO

Mango slices dipped in chocolate \$24/dozen

CHOCOLATE COVERED STRAWBERRY

Fresh strawberries dipped in chocolate \$24/dozen

CHOCOLATE CHIP COOKIES

\$10/dozen

BROWNIES

Served with a salted caramel drizzle \$24/dozen

MINI CHEESECAKE TRIO:

A variety of mini cheesecake bites \$25/dozen

TRES LECHE BITES

Light and fluffy yellow cake soaked in a sweet dairy glaze \$24/dozen

APPLE CRISP

Diced apples baked with cinnamon spices and a crispy oat topping \$36/dozen servings

PEACH CRISP

Seasoned peach slices baked with cinnamon spices and a crispy oat topping \$36/dozen servings

FLOURLESS CHOCOLATE CAKE

Rich, fudgy gluten-free cake \$85/dozen servings

CHEESECAKE

New York cheese cake with a salted caramel drizzle \$60/dozen servings

DESSERT BUFFET

Chocolate chip cookies, brownies and assorted dessert bars \$36/dozen servings