

Desserts

Black Forest Cake
 Caramel Apple Cake
 Carrot Cake
 Magic Bars
 Fudge Revel Bars
 Special K Bars
 Triple Berry Crisp
 German Crumb Cake
 Lemon Cheese Bars
 Fudge Brownies
 NY Cheesecake Bars
 Strawberry Shortcake
 Asst. Cookies and Bars

Sheet Cakes:

Marble Swirl~ Raspberry Swirl
 Lemon Swirl~ White~ Chocolate

All desserts **1.00 per serving (\$10⁰⁰ minimum)**

Beverages:

One gallon= 16 to 20 servings

*Raspberry Sherbet Punch - \$10⁰⁰ a gallon

Lemonade - \$6⁰⁰ a gallon

*Fruit Punch - \$6⁰⁰ a gallon

*Citrus Punch w/ Ice Mold - \$8⁰⁰ a gallon

Herbal Garden Iced Tea or Regular Tea - \$6⁰⁰ a gallon

Coffee - \$6⁰⁰ a gallon

Assorted. Canned or Bottled Beverages \$1.25 ea.

HORS D'OEUVRE SELECTIONS

Assorted Cocktail Sandwiches	1.50 each
Shrimp Cocktail Platter	.95 each
Spicy Buffalo Wings	.75 each
Swedish Meatballs	.60 each
Mexican Meatballs	.75 each
Assorted Canapés	.95 each
Candied Bacon	.75 each
Chicken Stuffed Mushrooms with Parmesan Cream Sauce	1.25 each
Jamaican Chicken Strips with Honey Mustard Mayo	2.00/person
Crab Dip with Snack Breads	2.25/person
Spinach Dip with Snack Breads	2.00/person
Blackened Beef Carpaccio	60.00/tray
Kipperd Salmon	50.00/tray
Assorted Cheese and Crackers	2.00/person
Tortilla Chips and Cheese Sauce	1.00/person
Pretzels, Ranch Dip, Hot Peppers	1.00/person
Vegetable & Relish Platter with Dip	1.50/person
Fresh Fruit and Berries Tray	1.75/person



18% is added to your total purchase to provide services of:

**Delivery/Setup/Service Staff/Disposable Dinnerware/Supplies/Cleanup
 Optional Catering Services:**

*add \$4.00 /person for real china dinnerware provided and served Buffet Style to a catering location

(real china used at our facility ~no charge)

*add \$7.00 /person for real china dinnerware provided and Plated Meal service to a catering location



1421 7th Avenue North Fargo

701-237-4666



"I personally select all ingredients to create excellent quality food"

Chef and Owner Roger Teegarden

*15 years One-on-One Catering service

*Full Service Banquet Staff

*Events 10 to 1,000 people

*Real Home-style Cooking ~ always fresh

*Cater to any location

Wedding Receptions~Grooms Dinners

Family Reunions~Graduations~Banquets



VISIT OUR:

Garden Pavilion



RESTAURANT & BANQUET FACILITY

1421 7th Ave. N.
 Fargo, ND 58102
 701-237-4666

Open to public for Lunch
 Open 11 am - 2 pm
 Monday - Friday

Room Rental for Private Events seating 25 to 200



Menu One:

Ham, Turkey and Chicken Breast Sandwiches

on Specialty Breads with Condiments
Garden Lettuce Salad with Dressings or Vegetable Platter with dip
Creamy Chicken & Wild Rice Soup
\$7.95 per person
Build your own Sandwich Bar \$1.00 extra
Adding: Beef, Cheese, Lettuce, Tomato, Onion, Pickle

Menu Two:

Swedish Meatball Dinner

Mashed Potatoes with Gravy
Buttered Corn
Garden Green Salad with dressings
Assorted Buns with butter
\$8.25 per person

Menu Three:

French Dips w/Au jus

Marble Hoagies and White Knot Buns
Fettuccine Alfredo
Spring Mix Salad with Raspberry Vinaigrette
\$8.95 per person

Menu Four:

BBQ Pulled Pork

White, Wheat, Onion, and Marble Rye Buns
Old Fashioned Potato Salad
Italian Pasta Salad
\$8.00 per person

Menu Five:

Assorted Cocktail Sandwiches

Ham, Turkey, Beef on White, Wheat, & Marble Rye Buns
with Assorted Condiments
Shell Pasta Salad
Vegetable and Relish Platter with Dip
\$7.50 per person

Menu Six:

Honey Brine Baked Ham

Escalloped Potatoes
Buttered Corn
Relish Platter
Assorted Buns with Butter
\$9.50 per person

Menu Seven:

Herb Crusted Baron of Beef

(Sliced & Served in Au Jus)
Steamed Red Potatoes with Beef Gravy
Buttered Green Beans
Garden Lettuce Salad with dressings
White, Wheat, Onion, Marble Rye Buns
\$8.95 per person

Menu Eight:

Chicken Roulade

Buttered Blanched Potatoes
with Parmesan Cream Sauce
Candied Carrots
Garden Green Salad with dressings
Assorted Buns with butter
\$9.95 per person

Menu Nine:

Roasted Whole Turkey (Chef Carved)

Homemade Stuffing
Homemade Mashed Potatoes/Gravy
Fresh Hot Vegetable
Assorted Buns with butter
\$9.50 per person

Menu Ten:

Garlic Roasted Chicken Breast Filets

Creamy Rice Casserole
Buttered Green Beans
Italian Marinated Vegetable Salad
Assorted Buns and Butter
\$9.25 per person

Menu Eleven:

Herb Baked Chicken

Garlic Roasted Potatoes
Bacon Curry Coleslaw
Relish Platter
Garlic Breadsticks,
White and Wheat Buns with butter
\$8.25 per person

Menu Twelve:

Lasagna

Buttered Corn
Caesar Salad
Garlic Breadsticks
\$8.95 per person

Menu Thirteen:

Roasted Pork Loin

Plum Sauce or Brandy Mushroom Sauce
Wild Rice Pilaf
Fresh Hot Vegetable Medley
Spinach Salad
Assorted Buns with butter
\$9.50 per person

Menu Fourteen:

Roasted Prime Rib 8oz.

with Au Jus and Condiments
Garlic Roasted Potatoes
Fresh Seasonal Vegetable
Beef Steak Tomato Salad
Assorted Buns and butter
\$15.95 per person

Menu Fifteen:

Chicken Fettuccine Alfredo

Vegetable and Relish Platter with Dip
Fresh Fruit & Berries
Garlic Breadsticks
\$9.50 per person

Menu Sixteen:

**** Apple wood Smoked Hog Roast ****

with Assorted Buns and Plum BBQ sauce
Baked Three Bean Casserole
Italian Pasta Salad
Tortilla Chips with Cheese Sauce
Condiments and Pickles
\$9.50 per person
(75 people minimum for roaster on site)

Menu Seventeen:

BBQ Roast Beef

Assorted Buns
Italian Pasta Salad
Garlic Roasted Potatoes
Olives & Pickles
\$8.25 per person

Add to your menu:

2nd meat choice \$3.00/person
Fresh Fruit \$1.75/person
Vegetable Tray with Dip \$1.50/person
Fresh Salad \$1.25/person
Soup and Salads by the gallon

*Most menu items are interchangeable
*Special items can be made to order