

Updated November 13, 2024



Catering Menu

BISMARCK EVENT CENTER *Catering*

- To ensure quality satisfaction, we require a **one month notice** of your food and beverage catering needs. If your event is booked less than a month in advance, catering options are at the discretion of the catering manager(s).
- A guaranteed number of attendees must be received **seven (7) business days** prior to your event. This number will be the guaranteed number for catering and will not be subject to reduction. The Bismarck Event Center **does not** prepare a percentage over your guaranteed amount, so please plan accordingly. Once set, the guaranteed amount can be increased within reason and with approval from both our Sales and Catering Departments.
- **NO OUTSIDE FOOD OR BEVERAGES ARE ALLOWED IN THE BISMARCK EVENT CENTER, EXHIBIT HALLS OR BELLE MEHUS AUDITORIUM.** Weddings and other special events may contact our Sales or Catering Departments about Special Event Policies. **In accordance with licensing restrictions, any food or beverage remaining after the event is property of the Bismarck Event Center and cannot be removed from the premises.**
- Our menu is a list of our most popular items. Our trained staff welcomes any ideas or suggestions and would be more than happy to customize a menu specific to your event.
- The Bismarck Event Center reserves the right to amend our menu due to market prices.
- The Bismarck Event Center has the authority to check and regulate all events held on premises.
- The Bismarck Event Center will not be responsible for damage or loss of merchandise/articles left in any area prior too, during or after your event. We reserve the right to cancel your contract, in the circumstance the contract could endanger the safety or security of the Bismarck Event Center staff or patrons.

For more information, please contact our Food and Beverage Department at eventcentercatering@bismarcknd.gov or call 701-355-1378.

MENU: *Breakfast Buffet*

CONTINENTAL BREAKFAST.....\$11/PERSON

Assortment of baked goods, granola bars, cheese sticks, and fresh fruit. Served with coffee.

EVENT CENTER BREAKFAST.....\$15/PERSON

Choice of cinnamon swirled French Toast, waffles or pancakes with assorted toppings and sausage, scrambled eggs, maple syrup and butter packets. Served with coffee.

BISCUITS & GRAVY BUFFET.....\$13/PERSON

Southern style Biscuits and country sausage gravy, with scrambled eggs, breakfast potatoes, butter packets and your choice of a meat option from the selection below. Served with coffee.

BUILD YOUR OWN BREAKFAST BURRITO BAR.....\$15/PERSON

Served with flour tortillas, scrambled eggs with sausage, breakfast potatoes, salsa, cheese and sour cream. Served with coffee.

BUILD YOUR OWN BREAKFAST BUFFET.....\$15/PERSON

Fresh scrambled eggs, and your choice of 2 meats, 1 potato and 1 baked good from the selection below. Served with coffee.

BUILD YOUR OWN BREAKFAST SANDWICH BUFFET.....\$15/PERSON

Croissant and English Muffin with your choice of 2 meats from the selection below, egg omelet, alongside breakfast potatoes. Served with fresh fruit and coffee.

EGG BAKE.....\$16/PERSON

Made in house with assorted meats and vegetables along with your choice of 2 meats from the options below and breakfast potatoes. Served with coffee. Vegetarian option available.

GRAB N' GO BREAKFAST.....\$12/PERSON

Breakfast burritos or breakfast sandwiches and fresh fruit. Served with coffee.

YOGURT BAR.....\$8/PERSON

Yogurt with an assortment of toppings. Served with coffee.

MEATS

- HAM
- COUNTRY STYLE SAUSAGE
- SAUSAGE PATTIES
- SAUSAGE LINKS

POTATOES

- BREAKFAST POTATOES
- HASH BROWN PATTIES

BAKED GOODS

- ASSORTED MUFFINS
- ASSORTED SWEET BREADS
- BUTTERMILK BISCUITS
- DANISH'S
- CROISSANT

ADDITIONS OR SUBSTITUTIONS.....MARKET PRICE

- CARAMEL ROLLS
- CINNAMON ROLLS
- BACON
- HARD BOILED EGGS (PER DOZEN)
- FRESH WHOLE FRUIT
- YOGURT CUPS

MENU: *Lunch and Dinner Buffet*

BUILD YOUR OWN SANDWICH BUFFET.....\$17/PERSON

Assorted buns with your choice of sandwich meat (ham, turkey, salami) which come with sliced cheese, lettuce, sliced tomato, sliced red onion, pickles, mayonnaise and mustard packets, chips, and water. Served with your choice of one of the following: pasta salad, potato salad or coleslaw. Gluten free options available for \$3 per person.

TACO BAR BUFFET.....\$18/PERSON

Taco meat with soft shell flour tortillas, tortilla chips, spanish rice, shredded lettuce, shredded cheese, diced onions, diced tomatoes, black olives, jalapeños, salsa, sour cream and water.

FAJITA BAR.....\$20/PERSON

Seasoned chicken with soft shell tortillas, tortilla chips, Spanish rice, shredded lettuce, shredded cheese, sautéed peppers & onions, tomatoes, salsa, sour cream and water.

ROAST BEEF.....\$28/PERSON

Tender Roast Beef served with mashed potatoes, beef gravy, vegetables, garden salad, a dinner roll, chef's dessert choice and water.

CHICKEN BREAST.....\$22/PERSON

Seasoned Chicken Breast served with rice pilaf, chicken gravy, vegetables, garden salad, a dinner roll, chef's choice dessert and water.

SOUTHERN CHICKEN.....\$22/PERSON

Fried chicken served with corn, mashed potatoes, biscuits, a garden salad, cookies and water.

PULLED PORK.....\$19/PERSON

BBQ Pulled Pork Sandwich with baked beans, and chips. Served with your choice of coleslaw, pasta salad or potato salad and water.

BEEF STEW.....\$14/PERSON

Hearty Beef Stew served with a dinner roll, garden salad, cookie and water.

SWEDISH MEATBALLS.....\$18/PERSON

Swedish Meatballs served with mashed potatoes, vegetables, garden salad, a dinner roll and water.

PASTA BAKE or LASAGNA.....\$20/PERSON

Penne noodles baked in a red sauce with hamburger meat or chicken in alfredo sauce, along with garlic breadsticks, garden salad with dressing and water. Vegetarian option available. Gluten free options available for \$3 per person.

LOADED MAC & CHEESE.....\$16/PERSON

A classic mac & cheese recipe featuring your choice of chicken or country-style sausage pieces, topped with bacon bits and served with a garden salad and water. Gluten free options available for \$3 per person.

BUILD YOUR OWN BURGER OR HOTDOG.....\$18/PERSON

Buns with your choice of a burger patty or hotdog which come with topping options of sliced cheese, lettuce, sliced tomato, sliced red onion, pickles, ketchup and mustard packets. Served with water, cookies and your choice of pasta salad, potato salad or coleslaw.

MENU: *Lunch and Dinner Buffet*

BOX LUNCH

WRAP, BAKERY BUN OR CROISSANT SANDWICH.....\$17 BOX

Choice of ham, turkey, or vegetarian sandwich, bag of chips, fresh fruit, pasta salad, cookie, mayo and mustard plus a bottle of water. Gluten free option available for \$3 per person.

SOUPS..... \$5.50/SERVING

**Serves 50 people*

CHICKEN WILD RICE

CHICKEN TORTILLA

KNOEPHLA

VEGETABLE BEEF

CHILI WITH SHREDDED CHEESE

GARDEN SALAD.....\$7/EACH

Assorted salad dressings available

CHEF SALAD.....\$10/EACH

Assorted salad dressings available

PASTA SALAD.....\$3/EACH



**images not of items off our menu*

MENU: *Break Out Session*

DONUTS	\$24/DOZEN
MUFFINS	\$21/DOZEN
SCONES	\$24/DOZEN
BAGELS: BAGELS WITH CREAM CHEESE	\$26/DOZEN
DANISH	\$21/DOZEN
CARMEL OR CINNAMON ROLLS	\$37/DOZEN
COOKIES	\$18/DOZEN
BROWNIES/ASSORTED BARS	\$24/DOZEN
PRETZELS (Individual Bags)	\$1.50 EACH
TRAIL MIX (Individual Bags)	\$2.50 EACH
CHEX MIX (Individual Bags)	\$2.50 EACH
ASSORTED SNACK PACKS(Individual Bags)	\$2.00 EACH
• Cheez Its • Teddy Grahams • Ritz Cheese Crackers • Little Bites Muffins	
ASSORTED POTATO CHIPS (Individual Bags)	\$2.00 EACH
EXCEPTIONALLY NUTS: BAVARIAN ALMONDS (Individual Bags)	\$3.50 EACH
STRING CHEESE	\$1.00 EACH
HARD BOILED EGGS	\$8.50/DOZEN
SEASONAL FRESH FRUIT	SEASONAL RATE
YOGURT	\$2.00 EACH
GRANOLA BAR	\$2.00 EACH
ICE CREAM	\$2.50 EACH
• Sandwiches • Bars	
ICE CREAM SUNDAE BAR	\$5.00 EACH
• Assorted toppings and syrups	
NOTHING BUNDT CAKES BUNDTINIS	\$30.00/DOZEN
• Red Velvet • Lemon • White Chocolate Raspberry	
• Chocolate Chocolate Chip • Gluten Free Chocolate Chip (Flavor)	

BEVERAGES: 3 GALLONS / 25-30 PEOPLE • 5 GALLONS / 50 -60 PEOPLE

COFFEE (Regular, Min. 3 Gallons)	\$25/GALLON
TEA (Hot or Iced)	\$16/GALLON
ASSORTED JUICES	\$26/DOZEN
LEMONADE OR PUNCH (Min. 2 Gallons)	\$15/GALLON
20 OZ. BOTTLED SODA	\$5/BOTTLE
CANNED SODA	\$2/CAN
• Coke • Diet Coke • Mello Yello • Sprite	
10 OZ. BOTTLED WATER	\$2/BOTTLE
16 OZ. BOTTLED WATER	\$3/BOTTLE
20 OZ. BOTTLED WATER	\$4/BOTTLE
5 GALLON WATER DISPENSER	\$30

*Additional 5 gallon jugs are \$20 each

MENU: *Social Hour*

PIN WHEELS (Chef's choice)	\$18/DOZEN
MINI PARTY SANDWICHES	\$2.50/EACH
• Ham or Turkey with American Cheese and Mayo and Mustard	
ASSORTED MEAT, CHEESE & CRACKER TRAY Serves Approximately 70.....	\$140
CHEESE SPREAD WITH CRACKERS Serves Approximately 40.....	\$70
VEGETABLE & DIP TRAY Serves Approximately 70.....	\$130
FRUIT TRAY WITH YOGURT DIP Serves Approximately 50.....	\$140
7 LAYER TACO DIP WITH TORTILLA CHIPS	
• Serves Approximately 40.....	\$100
FRENCH ONION DIP with potato chips	
• Serves Approximately 40.....	\$70
DELI SALADS (Per Gallon).....	\$80
• COLESLAW • PASTA • POTATO	
CHOCOLATE COVERED STRAWBERRIES	\$36/DOZEN
FRUIT PIZZA Serves Approximately 50.....	\$120
VEGETABLE PIZZA Serves Approximately 50.....	\$120
BAVARIAN SOFT PRETZEL BITES - Serves Approximately 50	
• WITH CHEESE.....	\$80
• WITHOUT CHEESE.....	\$55
CHICKEN DRUMMIES 100 wings	\$175
• PLAIN • BBQ • SWEET & SOUR	
MOZZARELLA STIX (150)	
• Serves Approximately 50.....	\$150
MEATBALLS Serves Approximately 100.....	\$150
• PLAIN • BBQ • SWEET & SOUR	
EGG ROLLS Serves Approximately 100.....	\$150
STUFFED MUSHROOMS OR JALAPENOS Serves Approximately 100.....	\$180
STUFFED CUCUMBERS Serves Approximately 100.....	\$180
FRIES & TOTS BAR Serves Approximately 100.....	\$150
• French fries, tater tots, and potato dippers with gravy, cheese, chili and assorted toppings	
ANTIPASTO SKEWER Serves Approximately 100.....	\$180
• Variety of meats, cheese and veggies	
FRIED APPETIZER PLATTER Serves Approximately 100.....	\$150
POPCORN BAR	\$7/PERSON
• Fresh popped popcorn with an assortment of seasonings and toppings	
LOADED DAKOTA NACHOS	\$15/PERSON
• Tortilla chips with taco meat, olives, salsa, jalapeños, nacho cheese and sour cream	
CHARCUTERIE BOARDS OR CUPS	Call for pricing
• Assorted nuts, fruits, meats, cheese, vegetables and crackers	