

## 2021 Menu



CHEF'S TABLE  
*catering*

Chef's Table is a full service catering company with a reputation for outstanding service and food. We will work with you on your menu to offer the perfect meal for your event with one on one planning. Our experienced team will make sure that your event is one that your guests will remember for years to come!



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## *Breakfast Grab and 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 \$13

### **CLASSIC DELUXE BREAKFAST**

Bacon, sausage links, scrambled eggs, roasted potatoes, fresh cut fruit, greek yogurts and muffins \$15

### **BELGIAN WAFFLE BUFFET**

Belgian waffles with strawberry topping, whipped cream, maple syrup, whipped butter, bacon, sausage links and scrambled eggs \$15

### **FRENCH TOAST BUFFET**

French toast with maple syrup, whipped butter, powdered sugar, bacon, sausage links, scrambled eggs and fresh cut fruit \$15

### **LOADED EGG BAKE**

Bacon, cheddar and toasted bread baked with eggs and served with sausage links, muffins and fresh cut fruit \$13

### **QUICHE**

Choice of cheese, bacon and cheddar or spinach and tomato. Served with muffins, fresh cut fruit and choice of sausage links or bacon \$14

## *Appetizers by the Dozen*

### **CRAB CAKES**

House made mini crab cakes with tartar sauce \$36

### **MEATBALLS**

Choose from BBQ, Marinara, or Swedish style \$18

### **BISON MEATBALLS**

House made bison and pork meatballs with wild rice and herb gravy \$24

### **TERIYAKI TENDERLOIN**

### **SKEWERS**

Beef tenderloin marinated in teriyaki \$36

### **CHICKEN SKEWERS**

Choose from Italian, Caribbean jerk or teriyaki \$18

### **PORK SKEWERS**

Choice of Jamaican jerk, teriyaki, or pineapple chipotle \$18

### **GRILLED PINEAPPLE**

Served chilled with a sweet chili sauce drizzle \$18

### **BACON WRAPPED POTATO**

### **WEDGES**

Crispy fried potato served with chive sour cream \$24

### **PICKLED EGGS**

Spicy eggs pickled with our secret recipe! \$24

### **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

### **BRUSCHETTA CROSTINI**

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

### **SMOKED SALMON CROSTINI**

Smoked salmon, dill whipped cream cheese 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

### **DEVEILED EGGS**

Classic deviled eggs dusted with paprika \$24

## *Appetizer Platters*

*All platters serve 50 guests*

### **SHRIMP COCKTAIL PLATTER**

5 pounds of jumbo shrimp served with cocktail sauce \$160

### **SPINACH & BACON DIP**

Served with house made tortilla chips \$100

### **SPINACH ARTICHOKE DIP**

Served with French bread \$100

### **GARLIC SHRIMP SCAMPI**

5 pounds of shrimp in a garlic wine butter sauce \$160

### **HOUSE FRIED KETTLE CHIPS**

Served with French onion dip \$75

### **FRUIT & BERRY PLATTER**

Fresh cut fruit and berries \$150

### **HUMMUS TRIO**

Classic, roasted red pepper, and green goddess served with raw vegetables & 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 meats and cheeses with fruit, toasted nuts, pickled vegetables, olives, Dot's pretzels, and crackers \$250

### **TORTILLA CHIPS & SALSA \$75**

### **TORTILLA CHIPS & QUESO \$100**

### **DOT'S PRETZELS & DILL RANCH \$75**

## *Sliders and Sandwiches*

*All sliders and sandwiches serve 50 guests*

### **PRIME RIB SLIDERS**

Shaved prime rib in au jus with silver dollar rolls, horseradish sauce and mustard \$250

### **PULLED PORK SLIDERS**

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

### **HAWAIIAN PULLED PORK SLIDERS**

Hawaiian pork with Jamaican bbq sauce, pineapple chutney, and King's Hawaiian Rolls \$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 & swiss on silver dollar rolls served with mayo and mustard \$150

## *Soups and Salads*

**One soup and one salad \$10**

**Two soups and one salad \$12**

**Two soups and two salads \$14**

### **Soups:**

Chicken Noodle - Chili - Chicken Wild Rice - Knoephla - Broccoli Cheese - Beer Cheese

### **Salads:**

### **Deluxe 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

### **Asian Orange Salad**

Cabbage, romaine, mandarin oranges, carrot, sugar snap peas, sweet peppers, wonton strips, and soy vinaigrette dressing

## Lunch Buffets

### **TATER TOT HOT DISH**

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*

### **HONEY GLAZED HAM**

with cheesy hash browns and green bean casserole \$17

### **ROASTED TURKEY**

with garlic whipped potatoes, gravy and French green beans \$17

### **ROAST PORK LOIN**

with bbq sauce, whipped sweet potatoes and roasted corn \$17

### **CHICKEN PICCATA**

with lemon butter sauce, garlic whipped potatoes and French green beans \$17

### **MAPLE GLAZED CHICKEN**

with wild rice pilaf and french green beans \$17

### **BRAISED BEEF SHORT RIB**

with gravy, garlic whipped potatoes and roasted brussels sprouts \$23

### **MAPLE GLAZED SALMON**

with wild rice pilaf and French green beans \$25

### **SWEDISH MEATBALLS**

with garlic whipped potatoes and roasted sweet corn \$16

### **CHICKEN FLORENTINE**

with spinach bacon cream sauce, with roasted potatoes and Italian roasted vegetables \$18

### **CHICKEN ALFREDO BUFFET**

penne alfredo, grilled chicken, and breadsticks \$16



## *Signature Dinner 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 maple glazed 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, 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 piccata, roasted garlic russet potato, roasted brussel sprouts, garden salad, dinner rolls and whipped butter \$28

### **NORTH DAKOTA BUFFET**

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

### **CHICKEN AND MEATBALLS**

Grilled maple glazed 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 \$40

### **PASTA BUFFET**

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





## *Plated Dinner Entrees*

*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*

*Prices are for single entrée selection.*

*Two entrée choices are \$1 more. Three entrée selections are \$2 more.*

*Vegetarian and kid's selections do not count as additional choices.*

### **-CHICKEN-**

#### **Chicken Piccata (gf)**

Lightly breaded chicken breast with lemon butter sauce and capers \$18

#### **Chicken Florentine (gf)**

Roasted chicken breast with wing attached. Served with a spinach and bacon cream sauce \$20

#### **Herb Roasted Chicken Breast (gf)**

Roasted chicken breast with wing attached. Served with parmesan cream sauce \$18

#### **Maple Glazed Chicken Breast (gf)**

Brined chicken breast grilled and glazed with organic maple syrup \$18

### **-BEEF-**

#### **Braised Beef Short Rib (gf)**

boneless beef short rib with red wine & herb gravy \$24

#### **Carved NY Strip (gf)**

Slow cooked NY strip roast cooked to medium and served with horseradish sauce \$26

#### **Carved Prime Rib (gf)**

Slow cooked prime rib roast cooked to medium and served with horseradish sauce \$30

#### **Carved Tenderloin (gf)**

Slow cooked tenderloin roast cooked to medium and served with horseradish sauce \$32

### **-PORK-**

#### **Herb Crusted Pork Loin (gf)**

a brined and slow roasted pork loin served with apple chutney \$18

#### **Honey Glazed Ham (gf)**

Hickory smoked ham glazed with clover honey \$18

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### **-SEAFOOD-**

#### **Citrus Grilled Mahi Mahi (gf)**

Mahi mahi steak seasoned with citrus herbs and served with a lemon vinaigrette \$22

#### **Maple Glazed Salmon (gf)**

Atlantic salmon roasted and glazed with organic maple syrup \$22

#### **Garlic Herb Roasted Salmon (gf)**

Atlantic salmon seasoned with a garlic herb rub and topped with lemon dill sauce \$22

#### **Grilled Shrimp (gf)**

6 jumbo shrimp seasoned with garlic herbs and served with garlic butter \$22

### **-VEGETARIAN-**

#### **Stuffed Bell Pepper (gf)**

a wild rice stuffed bell pepper with parmesan cream sauce \$18

#### **Wild Mushroom Penne Alfredo**

penne pasta tossed in creamy alfredo with sautéed wild mushroom trio \$18

### **-VEGAN-**

#### **Fried Wild Rice (gf)**

stir fried wild rice with sautéed vegetables \$18

#### **Grilled Cauliflower Steak (gf)**

a thick steak of cauliflower, seasoned and grilled \$18

### **-DUAL ENTREE PLATES-**

Dual entree plates can be made from any two entrees. Inquire for pricing.

## *Plated Dinner Sides*

*These are the side dishes to pair with our plated entrees  
All sides are gluten free unless indicated by \*\**

### **-STARCH OPTIONS-**

Wild Rice Pilaf

Roasted Russet Potato

Roasted Red Potato

Garlic Whipped Potato

Cheddar Chive Whipped Potato

Baked Potato with sour cream

Whipped Sweet Potato

Cheesy Hash Browns\*\*

Mac & Cheese\*\*

Penne Alfredo\*\*

Roasted Fingerling Potatoes (\$1 additional)

### **-VEGETABLE OPTIONS-**

Roasted Brussels Sprouts (\$1 additional)

Asparagus (\$1 additional)

French Green Beans

Roasted Corn

Italian Medley

Roasted Cauliflower

Glazed Carrots

Roasted Carrots

Roasted Broccoli

Green Bean Casserole\*\*

## Desserts

### **MINI S'MORE BITES**

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

### **ASSORTED COOKIES**

Chocolate chip, ultimate peanut butter, and monster \$12/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

### **ASSORTED CHEESECAKE BITES**

A variety of mini cheesecake bites \$25/dozen

### **APPLE CRISP**

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

### **FLOURLESS CHOCOLATE CAKE**

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

### **CHEESECAKE**

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

### **ASSORTED BARS**

Cookies and crème, hazelnut fudge, and toffee \$24/dozen

