Chef’s Table Catering

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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Managing Partner

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**Grab & Go**

Assorted Pastries and Muffins .......... 24.00/dozen

Assorted Gourmet Doughnuts .......... 36.00/dozen

Breakfast Flatbreads ..................... 24.00/dozen
choose bacon, sausage, or vegetarian

Breakfast Pizzas (14”) ..................... 15.00/pizza
choose from egg & cheese, single meat
(ham, bacon, or sausage), meat trio or deluxe

Scotch Eggs .................................. 21.00/dozen

Caramel and Cinnamon Rolls .......... 30.00/dozen

Bloody Mary Antipasto Platter ............. 175.00
*serves 50-60 guests*
an assortment of meats, cheeses, and other goodies

Smoked Salmon Platter ..................... 175.00
*serves 50-60 guests*
mini bagels, cream cheese, capers,
hard-boiled eggs, and tomato

**Light Breakfasts**

*priced per guest*

Fruit & Yogurt .................................. 6.00
assorted Greek yogurts, granola, and fresh cut fruits and berries

Cold Cereal Bar ............................... 5.00
assorted individual cereals with low fat milk

Oatmeal Bar .................................. 6.00
steel cut oats with peaches, raisins,
strawberries, and maple syrup

Continental Breakfast ..................... 10.00
assorted muffins, croissants, donuts,
yogurts, and fresh cut fruit

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**Breakfast Buffets**

*priced per guest*

Chef’s Table Classic Breakfast ............. 12.00
bacon, sausage links, scrambled eggs
breakfast potatoes, and fresh fruit

Belgian Waffle Buffet ..................... 14.00
Belgian waffles with assorted toppings,
bacon, sausage links, and scrambled eggs

French Toast Buffet ..................... 14.00
bacon, sausage links, scrambled eggs,
and fresh fruit

Cheesy Egg Bake Buffet ..................... 12.00
served with mini muffins, fresh fruit, and choice of sausage links or bacon

Quiche Buffet ............................. 12.00
served with mini muffins, fresh fruit, and choice of sausage links or bacon

Southwest Breakfast ..................... 14.00
flour tortillas, scrambled eggs with chorizo, cheese, salsa, bacon, fresh fruit, and roasted potatoes

Boiler Room Breakfast ..................... 16.00
Rumchata French toast, scotch eggs,
biscuits & gravy, scrambled eggs,
and fresh fruit

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All prices subject to a 7.5% sales tax and 20% service charge paid directly to staff.
**priced per dozen**

**Crab Cakes** ........................................... 30.00
mini crab cakes served with a sweet & spicy tartar

**Meatballs** ........................................... 18.00
choose from bbq, spicy coconut curry, or Swedish

**Bison Meatballs** .................................... 36.00
with a balsamic tomato glaze

**Teriyaki Tenderloin Skewers** ....................... 36.00

**Chicken Skewers** .................................... 18.00

**Grilled Pineapple** .................................... 18.00
served with sweet chili sauce

**Bacon Wrapped Brussels Sprouts** .................. 24.00
sprouts wrapped in bacon and fried crispy

**Bacon Wrapped Potatoes** .......................... 24.00
roasted wedge potato served with chive sour cream

**Bavarian Pretzels** .................................... 60.00
soft pretzels served with cheese sauce

**Seared Scallops** ..................................... 36.00
served with pineapple salsa

**Jumbo Shrimp Scampi** ................................ 36.00
jumbo shrimp in garlic butter

**Wings** .................................................. 18.00
boneless or classic; choice of bbq or buffalo

**Egg Rolls** ............................................ 24.00
pork or vegetarian; served with sweet & sour sauce

**Caprese Flatbread** .................................... 24.00
fresh tomatoes, mozzarella, and basil

**Chicken & Spinach Flatbread** ....................... 24.00
grilled chicken, spinach dip, and parmesan cheese

**Hawaiian Flatbread** .................................. 24.00
fresh pineapple, bacon, and mozzarella

**Mushroom Alfredo Flatbread** ....................... 24.00
Cremini mushrooms, alfredo sauce, and Italian cheeses

**Mozzarella, Prosciutto, and Mint Crostini** ........ 24.00

**Bruschetta & Mozzarella Crostini** .................. 24.00

**Smoked Salmon, Cream Cheese, and Dill Crostini** ........................................... 30.00

**Cucumber, Cream Cheese, and Dill Crostini** ........ 24.00

**Individual Fruit Cups** ............................... 36.00
seasonal fresh fruit in a single serving cup

**Veggie Cup** ............................................ 18.00
fresh veggies in a single serving cup with buttermilk ranch

**Prosciutto Wrapped Mozzarella** .................... 30.00

**Individual Shrimp Cocktail** ......................... 36.00
jumbo shrimp with cocktail sauce in a single serving cup

**BLT Cups** ............................................... 24.00
phyllo cups filled with romaine, crispy bacon, grape tomato, and basil aioli

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Shrimp Trees ........................................... 160.00
jumbo shrimp cocktail skewered onto a pineapple
for presentation; served with cocktail sauce

Spinach & Bacon Dip .................................... 100.00
a warm creamy dip served with
house-made tortilla chips

Chips, Salsa, and Pico de Gallo ...................... 125.00
house-made tortilla chips and our signature
salsa and pico de gallo

Chips & Queso ........................................ 100.00
white queso dip served warm with house-made
tortilla chips

House-Fried Kettle Chips ............................... 100.00
served with a french onion dip

Vegetables & Dips ..................................... 150.00
vegetarian spinach dip and buttermilk ranch with
baby carrots, sweet peppers, sugar snap peas,
English cucumber, and celery

Fruit & Berries ........................................ 125.00
a seasonal selection of fruits served with a
cream cheese dip

Shrimp Dip ............................................. 175.00
layers of cream cheese, cocktail sauce, and shrimp;
sold with a cracker assortment

Shrimp Cerviche ..................................... 175.00
poached shrimp with pineapple, cilantro and
lime juice; served with tortilla chips

Smoked Salmon ..................................... 175.00
served with crostinis, flatbread crackers, cream cheese,
hardboiled eggs, capers, onions, and tomato

Hummus Trio .......................................... 150.00
roasted beet hummus, roasted red pepper hummus,
and classic hummus; served with pita chips, naan
bread, and raw vegetables

Hummus & Tabouli .................................. 150.00
classic hummus and tabouli (diced cucumber,
tomato, mint, and lime juice); served with
pita chips, naan bread, and raw vegetables

Cheese Platter ....................................... 125.00
a selection of cheeses served with crackers

Deluxe Cheese Platter ............................... 175.00
a wider assortment of cheeses served with dried
fruit, nuts, pretzels, and crackers

Meat & Cheese Platter ............................... 150.00
two meats, two cheeses, and assorted crackers

Deluxe Meat & Cheese Platter ...................... 200.00
three meats, three cheeses, and assorted crackers

Antipasto Platter .................................... 175.00
two meats, two cheeses, assorted crackers, olives,
pickled vegetables, and marinated mushrooms

Cocktail Sandwich Platter ......................... 150.00
ham with cheddar, and turkey with swiss on fresh
baked silver dollar buns

Each platter serves 50-60 guests | All prices subject to a 7.5% sales tax and 20% service charge paid directly to staff.
Local Favorites

Pulled Pork Sandwich Buffet ................................................. 11.00
served with bbq sauce, pickles, baked beans, coleslaw, and potato chips

Grilled Chicken Buffet ...................................................... 12.00
grilled breasts and drumsticks with green beans, wild rice pilaf, dinner rolls, and garden salad

Grilled Pork Chop Buffet .................................................... 13.00
boneless loin chops with bbq sauce, roasted corn, whipped sweet potatoes, dinner rolls, and garden salad

Meatloaf Buffet .................................................................. 13.00
served with roasted corn, mashed potatoes, dinner rolls, and garden salad

Swedish Meatballs ............................................................... 14.00
served with roasted corn, mashed potatoes, dinner rolls, and garden salad

Tater Tot Hot Dish ................................................................. 10.00
home style ground beef hot dish served with dinner rolls and garden salad

Burger Buffet ....................................................................... 14.00
grilled 1/3 pound burgers served with sliced cheeses, bacon, assorted toppings & condiments, potato chips, coleslaw, and baked beans

Mexican Buffet ................................................................... 15.00
ground beef tacos, chicken enchiladas, lettuce, cheese, sour cream, rice, refried beans, tortilla chips, and salsa

Soups & Salads

include fresh rolls and assorted dressings

One Soup and One Salad ..................................................... 10.00

Two Soups and Two Salads .................................................. 14.00
Soups: knoephla, bison chili, chicken noodle, chicken wild rice, or broccoli cheese | Salads: garden, Caesar, arugula with raspberries and pecans, or spinach with strawberries and walnuts

Pasta

served with breadsticks and choice of garden or Caesar salad

Penne with Marinara & Meatballs ................................. 11.00
Penne with Alfredo & Grilled Chicken ......................... 14.00
Trotolle Pasta with Cheese Sauce ................................. 12.00
House Made Lasagna ....................................................... 13.00
choose meaty or vegetarian

Pasta Duo ............................................................................ 16.00
choose any two pastas

Pasta Trio ........................................................................... 20.00
choose any three pastas

Carving Stations

Honey Glazed Ham ............................................................... 14.00
served with cheesy hash browns, green bean casserole, and fresh baked silver dollar rolls

Roasted Turkey Breast ....................................................... 16.00
served with cranberry chutney, mashed potatoes & gravy, stuffing, and green beans

Prime Rib ............................................................................. 32.00
served with horseradish, spicy mustard, baked potatoes, asparagus, and fresh baked silver dollar rolls

Bison Prime Rib ................................................................. 50.00
served with horseradish, spicy mustard, baked potatoes, asparagus, and fresh baked silver dollar rolls

Beef Tenderloin ................................................................. 36.00
served with cheddar chive mashed potatoes, green beans, and fresh baked silver dollar rolls

Pork Loin ............................................................................ 16.00
served with bbq sauce, whipped sweet potatoes, green beans, and fresh baked silver dollar rolls

Priced per guest | Available for lunch or dinner | All prices subject to a 7.5% sales tax and 20% service charge paid directly to staff.
**Chicken**

- Chicken Marsala ........................................ 16.00
  served with a mushroom marsala sauce

- Chicken Piccata ........................................ 16.00
  served with a lemon butter and caper sauce

- Pistachio Crusted Chicken......................... 20.00
  served with a roasted red pepper cream sauce

**Fish & Seafood**

- Citrus Mahi Mahi ........................................ 26.00
  served with a lemon vinaigrette

- Maple Glazed Salmon .................................. 22.00
  served with maple glaze

- Grilled Jumbo Shrimp .................................. 24.00
  served with garlic butter

- Breaded Jumbo Shrimp ................................. 24.00
  with panko breadcrumbs and garlic butter

**Beef**

- Braised Beef Short Rib ................................ 22.00
  served with shallot gravy

- Pot Roast ................................................ 22.00
  served with beef gravy

- 6 oz. Roasted Tenderloin ......................... 36.00
  served with horseradish sauce

- 8 oz. Prime Rib ....................................... 32.00
  served with horseradish sauce

- 8 oz. Bison Prime Rib .............................. 50.00
  served with horseradish sauce

**Pork**

- Grilled Pork Chop ................................... 16.00
  served with apple chutney

- Carved Ham .............................................. 16.00
  served with orange marmalade

**Vegetarian**

Vegetarian entrees do not include side dishes

- Wild Mushroom Ravioli .............................. 16.00
  served in a parmesan cream sauce with green beans

- Butternut Squash Ravioli ......................... 16.00
  served in a garlic butter sauce with toasted walnuts and parmesan cheese

- Stuffed Bell Peppers ................................. 16.00
  stuffed with wild rice pilaf and mushrooms with a parmesan cream sauce

**Dual Entrées**

- Chicken Marsala & Braised Beef Short Rib .... 28.00
  served with mushroom marsala sauce and shallot gravy

- Chicken Piccata & Herb Crusted Salmon ....... 28.00
  served with lemon butter sauce and caper remoulade

- Prime Rib & Grilled Shrimp ....................... 45.00
  served with garlic butter and horseradish sauce

- Roasted Tenderloin & Lobster Tail .............. 60.00
  served with drawn butter and horseradish sauce

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All entrées include dinner rolls, plated salad service, and choice of starch and vegetable side | Available for lunch or dinner

Priced per guest | All prices subject to a 7.5% sales tax and 20% service charge paid directly to staff.

**Starches & Veggies**

- **Starches**
  - wild rice pilaf, roasted russet potato, buttered red potatoes, garlic mashed potatoes, cheddar chive mashed potatoes, baked potato, cheesy hash browns, whipped sweet potatoes, roasted sweet potato hash, three cheese garlic bread pudding

- **Veggies**
  - French green beans, asparagus, brussels sprouts, steamed broccoli, Italian medley, roasted cauliflower, roasted sweet corn, glazed baby carrots
Late Night Favorites
priced per guest

Taco in a Bag ........................................... 5.00
Doritos, ground beef, lettuce, cheese, salsa, and sour cream

Mini Burger Bar ..................................... 6.00
mini burgers, buns, potato chips and assorted condiments

Taco Bar .............................................. 6.00
ground beef tacos with lettuce, cheese, and taco sauce

Cocktail Sandwiches .............................. 5.00
choice of ham & cheese or turkey & swiss on a fresh baked dinner roll

Pulled Pork Sliders ................................. 6.00
pulled pork, fresh baked silver dollar buns, pickles, bbq sauce, and coleslaw

Pizzas
all pizzas are large 14” size and include pepperoni, parmesan, and red pepper flakes

Cheese or Single Topping ....................... 13.00
Meat Trio ............................................. 15.00
Supreme .............................................. 18.00
Taco .................................................. 16.00
Chicken Alfredo ..................................... 16.00

Desserts

Cupcakes ........................................... 24.00/dozen
vanilla or chocolate

Mini S’mores ....................................... 24.00/dozen
jumbo marshmallow dipped in milk chocolate and graham crumbs and toasted

Chocolate Covered Mangos or Strawberries .............. 24.00/dozen
choice of milk or dark chocolate

Chocolate Chip Cookies ....................... 18.00/dozen

Assorted Mini Cheesecakes ................. 25.00/dozen

Tres Leches Bites .................................. 24.00/dozen
mini yellow cake bites with a sweet dairy glaze

Dessert Buffet ..................................... 3.00/guest
an assortment of cookies, brownies, and bars

Peach Cobbler ..................................... 3.00/guest
served warm

Apple Crisp ......................................... 3.00/guest
served warm

Signature Chocolate Truffles ............... 24.00/dozen
rolled in cocoa powder or toasted coconut

Fruit Cup Parfait ................................ 30.00/dozen
fresh fruit and Greek yogurt with granola

Brownies .......................................... 24.00/dozen
drizzled in salted caramel sauce

Flourless Chocolate Cake ..................... 60.00/cake
gluten free; serves 12 guests

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