



**Best Western**<sup>®</sup>

**Fairmont Hotel  
& Event Center**

**CATERING**

 507-238-4700

 [BESTWESTERNFAIRMONTVENTCENTER.COM](http://BESTWESTERNFAIRMONTVENTCENTER.COM)

 1201 TORGERSON DR, FAIRMONT, MN 56031

# hors d'oeuvres

## phyllo bites

### TUNA BRUSCHETTA

serves 25/36 pieces

### BAKED BRIE

serves 25/36 pieces

## crostinis

### MEDITERRANEAN CROSTINI

serves 25/36 pieces

### OLIVETTA & GOAT CHEESE CROSTINI

serves 25/36 pieces

### ROAST BEEF CROSTINI

serves 25/36 pieces

### SPINACH PARMESAN CROSTINI

serves 25/36 pieces

### STRAWBERRY GOAT CHEESE CROSTINI

serves 25/36 pieces

### TOMATO BASIL CROSTINI

serves 25/36 pieces



## vegan

### CAPONATA CROSTINI

serves 25/36 pieces

### IMPOSSIBLE MEATBALLS

serves 25/36 pieces

### VEGGIE SKEWERS

Grilled squash blend, carrots, red peppers, and onions drizzled with green goddess sauce.

serves 25/36 pieces

### SPINACH ARTICHOKE

serves 25/36 pieces



## skewers

### CHICKEN MEATBALL SKEWER

Topped with havarti and basil pesto.

serves 25/36 skewers

### BACON-WRAPPED DATES\*

serves 25/36 skewers

### CAPRESE SKEWERS\*

Fresh mozzarella, grape tomato, and basil topped with balsamic glaze. *Upgrade your caprese with prosciutto & pesto for an additional charge.*

serves 25/36 pieces

### CHICKEN SATAY

Drizzled with peanut sauce.

serves 25/36 pieces

### COCONUT CHICKEN SKEWERS

Drizzled with pomeray vinaigrette.

serves 25/36 pieces

### FRUIT, CHEESE & HONEY\*

Strawberries, grapes, cheddar, and mozzarella skewered and drizzled with honey.

serves 25/36 pieces

### SWEET POTATO & ANDOUILLE\*

Roasted sweet potato bites, andouille sausage, and feta cheese. Topped with maple glaze.

serves 25/36 pieces

## stuffed mushroom

### CRAB STUFFED MUSHROOM CAPS

serves 25/36 pieces

# hors d'oeuvres



## FOCACCIA BOARD

Your choice of tomato basil or roasted onion and garlic focaccia. Served with choice of two sauces: Balsamic reduction, chili flake oil, extra virgin olive oil or whipped ricotta.

[serves 25](#)

## MEATBALLS

Choice of Swedish or plum BBQ.

[serves 25/36 meatballs](#)

## HAMBURGER SLIDERS

Seasoned beef patties served with pickle chips, haystack onions, and chipotle mayo on a bun.

[serves 25/36 sliders](#)

## CHICKEN WINGS

Your choice of Buffalo, Diablo, Jim Beam, or Peking Zing. Served with ranch and bleu cheese. Available in traditional bone-in or boneless wings.

[serves 25/36 wings](#)

## MINI VEGETABLE EGG ROLLS

Served with sweet and sour dipping sauce.

[serves 25/36 pieces](#)

## MINI WALLEYE CAKES

Served with garlic aioli.

[serves 25/36 pieces](#)

## SPINACH ARTICHOKE DIP

Served hot with pita chips.

[serves 25](#)

## CHEESE & CRACKER TRAY

Cheddar, pepper jack, provolone, spreadable garlic and herb cream cheese, and an assortment of crackers.

[serves 25](#)

## HUMMUS TRAY

Roasted red pepper hummus with pita chips.

[serves 25](#)

## SHRIMP COCKTAIL TRAY\*

Served with tangy cocktail sauce.

[serves 25](#)

## SPINACH DIP TRAY

Served with cubed homemade bread.

[serves 25](#)

## FRESH FRUIT TRAY\*

Sliced melon, pineapple, strawberries, and grapes.

[serves 25](#)

## FRESH VEGETABLE TRAY\*

Cold assortment of carrots, celery, cucumbers, cauliflower, red bell peppers, and tomatoes served with cucumber dill dressing.

[serves 25](#)

## ARTISAN CHEESE TRAY

Brie, aged cheddar, smoked gouda, gorgonzola, and spreadable goat cheese served with water crackers and seasonal fruit.

[serves 25](#)

## CROSTINI DIP TRAY

Creamy homemade spinach dip and tomato basil bruschetta surrounded by crostinis.

[serves 25](#)

# hors d'oeuvres - signature stations

*Must have a minimum of 25 guests and two stations.*



## **MASHED POTATO STATION\***

Whipped baby red mashed potatoes served with an array of toppings including crisp smoked bacon, scallions, sour cream, cheddar cheese, and broccoli.

## **MINI SLIDER STATION**

Your choice of three of the following: Beef, Chicken, Veggie, or Mojo Pork.

## **DIP STATION**

Pita and tortilla chips served with your choice of four dips. Choose from: spinach dip, salsa, guacamole, spinach artichoke dip, olivetta, chili con queso, pico, or green goddess.

## **MAC 'N' CHEESE STATION**

Trottole noodles in our homemade cheese sauce. Served with white cheddar, bacon, broccoli, green onions, cheddar, jalapeños, and parmesan breadcrumbs.

## **WALKING TACO STATION**

Bags of Doritos served with seasoned ground beef, cheddar cheese, diced tomatoes, and sour cream.

# dinner entrées

All entrées include a fresh salad, vegetable, potato, homemade bread and butter.



## chicken

### **ABSOLUT-LY VODKA CHICKEN**

Chicken breast with roasted garlic in a rich creamy vodka sauce with sundried tomatoes.

### **BRUSCHETTA CHICKEN\***

Grilled chicken breast, topped with roasted grape tomatoes, garlic, olive oil, fresh basil, and parmesan cheese. Drizzled with balsamic glaze.

### **CHICKEN PICCATA**

Lightly breaded chicken breast with capers and zucchini in a light lemon cream sauce.

### **CHICKEN MARSALA**

Breaded chicken breast lightly sautéed and tossed in a rich Marsala wine sauce with wild mushrooms.

## beef

### **BOURBON SOY GLAZED TRI-TIP\***

### **BRAISED BEEF\***

## pork

### **ROASTED PORK LOIN\***

Topped with your choice of a white wine and mushroom demi glaze OR a warm cherry glaze.

### **BROWN SUGAR & HONEY GLAZED SLICED HAM\***

## seafood

### **SHRIMP BRUSCHETTA\***

### **BAKED SALMON IN DILL SAUCE\***

### **KABEELLO LODGE WALLEYE**

### **LEMON & DILL BAKED COD\***



# dinner pastas

*All pastas include a fresh salad and homemade bread and butter.*



## **SPINACH TORTELLONI**

Roasted garlic and spinach-filled tortelloni tossed with sundried tomatoes in a tomato garlic cream sauce.

## **BUTTERNUT SQUASH RAVIOLI**

Butternut squash ravioli, asparagus spears, sundried tomatoes, basil leaves, and asiago and parmesan cheese in a garlic cream sauce.

## **WILD MUSHROOM & CHICKEN CAMPANELLE**

Sautéed portobello mushrooms, spicy chicken, Roma tomatoes, and parmesan cheese tossed with campanelle pasta in a Marsala Alfredo sauce.

## **PASTA PAVAROTTI**

Penne noodles tossed with zucchini, mushrooms, seasoned chicken, prosciutto, and sundried tomatoes in a garlic cream sauce.

## **SHRIMP SCAMPI**

Trottole noodles and shrimp in garlic cream sauce topped with lemon, parmesan, and bread crumbs.

## **MOSTACCIOLI**

Spicy Italian sausage and pasta tossed in Bolognese sauce. Topped with shredded mozzarella and parmesan.

## vegan, dairy & gluten free

Plated meal options to accommodate guests with special dietary needs.  
Includes a salad without cheese or croutons.

### **PASTA WITH RED SAUCE, ONIONS, MUSHROOMS, & PEPPERS\***

### **PASTA WITH OLIVE OIL, GARLIC, & CHERRY TOMATOES\***

### **ROASTED PORTOBELLO\***

Stuffed with asparagus, red peppers, basil pesto, roasted red pepper hummus, and balsamic glaze.



# entrée sides

## vegetables

### GREEN BEAN ALMONDINE\*

### ROASTED VEGETABLES\*

Julienne carrots, zucchini, red peppers, and asparagus

### BUTTER CORN\*

### GLAZED CARROTS\*

## premium vegetables

### PARMESAN CRUSTED BROCCOLI & CAULIFLOWER\*

*additional charge*

### ASPARAGUS SPEARS

*additional charge*

## potatoes & more

### GARLIC SMASHED FINGERLING POTATOES

### WHITE CHEDDAR & GARLIC MASHED\*

### CARAMELIZED ONIONS & KALE AU GRATIN

### BABY RED MASHED\*

### ROSEMARY BABY RED\*

### RICE QUINOA BLEND

# fresh salads

### HOUSE SALAD

Fresh greens tossed with cucumbers, tomatoes, parmesan cheese, croutons, and choice of dressing.

### CAESAR SALAD

Fresh romaine tossed with caesar dressing, parmesan cheese, and croutons. Garnished with grape tomatoes.

### ITALIAN SALAD

Fresh greens tossed with tomato, red onion, banana peppers, feta, croutons, and Italian dressing.

## premium salads

### PECAN CRAISIN SPINACH SALAD\*

Fresh spinach and spring mix tossed with gorgonzola crumbles, roasted pecans, raisins, red and green onions, and white balsamic vinaigrette.

*additional charge*

### HEIRLOOM CAPRESE SALAD\*

Mixed greens tossed in white balsamic vinaigrette. Topped with fresh mozzarella, heirloom tomatoes, fresh basil, and drizzled in balsamic glaze.

*additional charge*



# desserts

## **FLOURLESS CHOCOLATE TORTE\***

Made with a blend of four chocolates and finished with a ganache topping.

16 slices

## **LAYERED BARS**

Seven-layer, caramel oatmeal, raspberry, and lemon bars.

1 dozen

## **CHOCOLATE CHUNK COOKIES**

1 dozen

## **MINI SHOOTERS**

Chocolate mousse, key lime, cherry, classic cheesecake, or gluten-friendly caramel apple cheesecake.

3 dozen

## **CHOCOLATE DIPPED STRAWBERRIES\***

3 dozen

## **CHOCOLATE CHUNK BROWNIES**

1 dozen

## **POPULAR ASSORTMENT**

Bars, Cookies, & Brownies

1 dozen



# breakfast/brunch

## CLASSIC BREAKFAST

Scrambled eggs, breakfast potatoes, fresh fruit, and your choice of bacon or sausage.

*Substitute cheesy parmesan hash browns for an additional charge.*

## MINI BREAKFAST BURRITO OR CROISSANT

Your choice of bacon and egg, ham and egg, or spinach, garlic, and egg.

## CONTINENTAL BREAKFAST

Assorted pastries, bagels and cream cheese, and fresh fruit.

## OATMEAL BAR

Hot oatmeal served with fresh berries, cinnamon, brown sugar, and raisins.



## a la carte

### BISCUITS AND GRAVY

### BUILD-YOUR-OWN PARFAIT

Greek vanilla yogurt, granola, and fresh fruit.

### ASSORTED BAGEL TRAY

Assorted bagels served with cream cheese and butter.

### HARD-BOILED EGGS

### ASSORTED PASTRIES OR MUFFINS

### CARAMEL ROLL TRAY

### FRESH FRUIT TRAY

Sliced melon, pineapple, strawberries, and grapes.

[serves 25](#)

### MINI CHICKEN & WAFFLE BITES

# lunch buffet

Enhance any lunch buffet with a hearty soup, classic potato salad, or flavorful pasta salad for an additional charge.



## GRILLE BUFFET

House salad, potato chips, buns, and condiments.

Choices include:

- Hot Dog
- Brat
- Cheeseburger
- Veggie Burger
- Pulled Chicken
- Pulled Pork

## SANDWICH & SALAD BUFFET

Your choice of three of the following:

- Italian Ciabatta
- Millhouse Club
- Grand Ham
- Grilled Vegetable Sandwich
- Caesar Salad
- House Salad
- Cobb Salad
- Arugula Salad
- Pecan Craisin Salad

## TACO BAR

Chorizo sausage, seasoned ground beef, or chicken verde served with flour tortillas and corn chips, lettuce, tomatoes, jalapenos, black olives, cheddar cheese, black bean salsa, sour cream, and Spanish rice.

## GOURMET SANDWICH BUFFET

Build-your-own croissants with egg salad, cashew chicken salad, cucumbers, lettuce, and tomato. Served with potato chips and pickles.

## DELI BUFFET

Deli meats and cheeses, buns, lettuce, tomato, mustard, and mayo. Served with potato chips and pickles.

## LUNCH PASTA BUFFET

Served with house salad and fresh bread. Choose from these pastas:

- Shrimp Scampi
- Pasta Pavarotti
- Mostaccioli
- Wild Mushroom & Chicken Campanelle

Premium pastas for an additional charge:

- Spinach Tortelloni
- Butternut Squash Ravioli

## GRAND BUFFET

Choice of one chicken entrée and one pasta option. Served with house salad, homemade bread, and vegetable.

Chicken entrée choices include:

- Absolut-ly Vodka Chicken
- Bruschetta Chicken
- Chicken Piccata
- Chicken Marsala



## mid-day & late-night snacks

### **WING DUO**

Choose two signature sauces – Buffalo, Diablo, Jim Beam, or Peking Zing. Served with ranch and bleu cheese. Available in traditional bone-in or boneless wings.

serves 25/36 wings

### **POPCORN STATION**

Served with a variety of shakable toppings.

serves 25

### **GREEN MILL PIZZA**

Large one topping.

8 slices

### **BUILD-YOUR-OWN SNACK**

Choose from:

- Popcorn
- Pretzels
- Potato chips
- Peanuts
- Chips and salsa
- Trail mix

# beverages

## COFFEE STATION

Regular or decaffeinated, freshly ground coffee with cups, stir sticks, sugar, sweetener, and creamers.

## BOTTLED JUICES

## LEMONADE

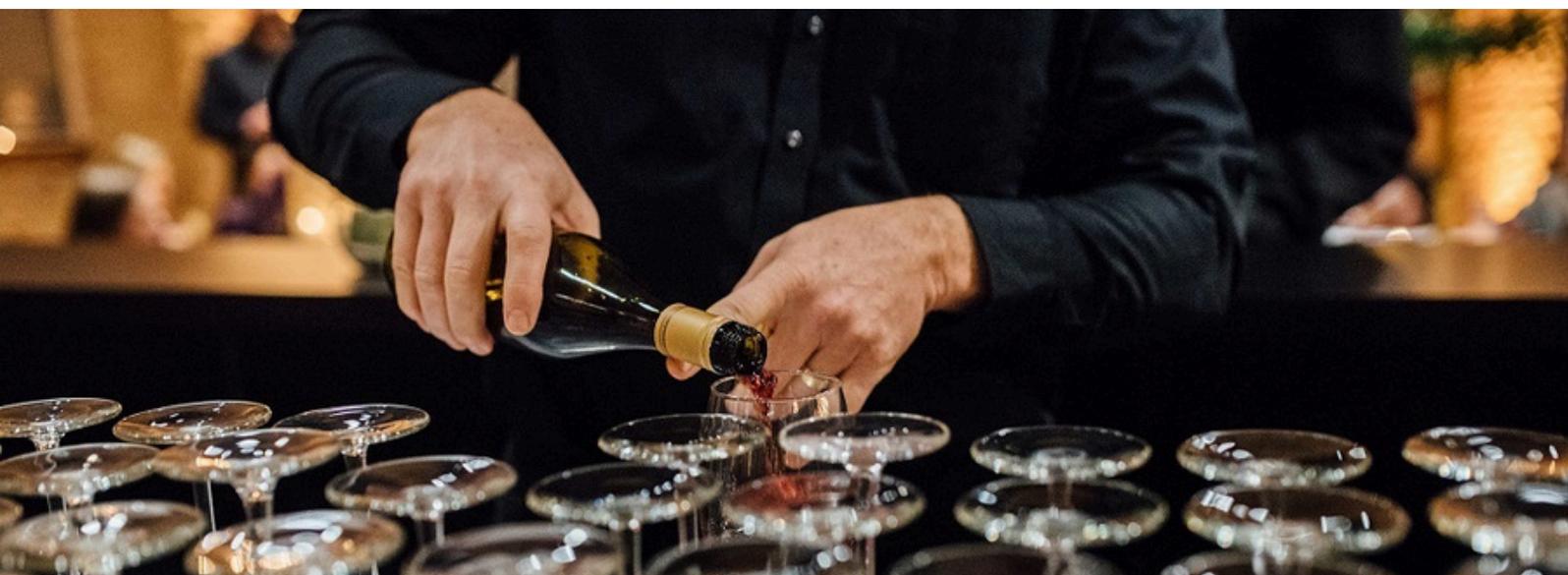
## ICED TEA

## ASSORTED SODAS AND BOTTLED WATER

## HOT CHOCOLATE STATION

## INFUSED WATER

Your choice of:  
strawberry basil or cucumber lemon  
blueberry mint *additional charge*



# bar service

Our beverage services are designed to fit your event – from soft drinks to top-shelf liquor, in an office setting, a backyard barbecue for family and friends, or a formal wedding, we offer beverage services to suit every affair.

## BEVERAGE SERVICES INCLUDE:

- Non-alcoholic beverages
- Classic, premium, and craft beers
- Wines
- Premium and top-shelf liquors
- Knowledgeable bartenders
- Complete setup and cleanup
- Glassware rental available

## TYPES OF BAR SERVICE:

### HOSTED BAR

All drinks are paid for by the host of the party.

### CASH BAR

A selection of: soft drinks, wine, bottled beer, premium and top-shelf drinks to sell to your guests. You will only have to pay for the setup/labor fee(s) and reach the minimum dollar amount required for your group size.

### A LA CARTE

The hosting party will pay for selected bar items, like kegs or bottles of beer and/or bottles of wine. All other items that you do not wish to host, but have available, will be provided for a cash bar.

### BAR PACKAGES

Bar packages are made to suit your event. You pick the package you wish to host.

## From Casual to Elegant, We've Got You Covered

At the Best Western Fairmont Hotel & Event Center, we believe that great food sets the tone for a memorable event. Whether you're planning a corporate gathering, a wedding celebration, or something in between, our full-service catering team is here to make every detail shine—from the first bite to the final clean-up. We're proud to offer award-winning cuisine tailored to your style, and yes—we can even bring the bar!

Our experienced team is dedicated to providing exceptional service at every step, from helpful sales staff to professional bartenders and attentive wait staff. Have something unique in mind? Just ask—we specialize in making special requests happen.



Providing:  
Full-service catering  
Delivery and setup service  
Traditional delivery  
Complete beverage service

\*Denotes Gluten Friendly. Why do we call it Gluten Friendly? The indicated items are gluten free, but because we use high-gluten flour in our kitchen, there is a chance of cross-contamination on all items. We cannot guarantee that items are 100% gluten free.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have medical conditions.

Items and pricing subject to change. Any changes require a 48-hour notice.

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO STATE SALES TAX AND APPLICABLE SERVICE CHARGES. PURSUANT TO MINNESOTA STATUTE § 177.23, SUBD. 9, THIS CHARGE IS NOT A GRATUITY FOR EMPLOYEE SERVICE AND IS NOT THE PROPERTY OF ANY SPECIFIC EMPLOYEE AND AN ADDITIONAL 18% GRATUITY.