



MENU GUIDE

PORK—\$17

Roasted Pork Loin
Brown Sugar & Honey Ham

CHICKEN—\$19

Creamy Tuscan Chicken
Bruschetta Pesto Chicken
Chicken Marsala

BEEF—\$21

Bourbon Soy Glazed Tri-tip
Roast Beef

FISH—\$22

Shrimp Bruschetta
Baked Salmon
Lemon & Dill Baked Cod

Choose a Potato & Vegetable Side to Complete Your Meal

POTATO SIDES

Traditional Mashed
White Cheddar & Garlic Mashed
Rosemary Baby Reds
Roasted Baby Reds
Rice Quinoa Blend

VEGETABLE SIDES

Green Bean Almondine
Buttered Corn
Glazed Carrots

PASTA ENTRÉES—\$18

Pastas do not include potato or vegetable

Spinach Tortelloni	Wild Mushroom & Chicken Campanelle	Shrimp Scampi
Butternut Squash Ravioli	Desert Fire Pasta	Mostaccioli
	Pasta Pavarotti	

ADD 2ND ENTRÉE

(to higher priced choice)

Pork—\$3 | Chicken—\$4 | Pasta—\$4 | Beef—\$5 | Fish—\$6

Children's Buffet Price—\$8.99

All Meals include Salad with your choice of Dressing and Bread & Butter.
We can accommodate Vegetarian, Gluten Free, and Dairy Free meal needs.

Delivery & Cater-Out Services

Drop & Go Delivery5%
Cater-Out with Set Up & Serving\$0.50/person + 10%
Cater-Out with Set Up, Serving, & Clearing ...\$1/person + 18%

Tableware

Black Plastic Plates & Utensils\$0.75 each
Clear or White Plates & Silver Plastic Utensils\$1.50 each
China & Silverware\$3.00 each
Tablecloths-Black or White\$3.00 each
Napkins-Black or Burgundy\$0.50 each
Water Service AvailablePlease Ask for Details

You are not limited to the selections shown above, this is only a guide to help you. Please call or email with any questions or to set up a time to meet and/or have a menu tasting.

ELIZABETH VINEYARD

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