

Desserts

Black Forest Cake
 Caramel Apple Cake
 Carrot Cake
 Magic Bars
 Fudge Revel Bars
 Special K Bars
 Triple Berry Crisp
 German Crumb Cake
 Lemon Cheese Bars
 Fudge Brownies
 NY Cheesecake Bars
 Strawberry Shortcake
 Asst. Cookies and Bars

Sheet Cake Flavors: Marble Swirl ~ Raspberry Swirl
 Lemon Swirl ~ White ~ Chocolate
 All desserts **1. 50 per serving** (minimum of 12)

Beverages:

1 gallon= 16-20 servings

Raspberry Sherbet Punch - \$14 / gallon
 Lemonade - \$11 / gallon
 Fruit Punch - \$11 / gallon
 Citrus Punch - \$12 / gallon
 Iced Tea - \$ 10 / gallon
 Coffee - \$ 10 gallon

Cans of Pop or Bottled Beverages \$1.75 each



VISIT OUR:

Garden Pavilion



RESTAURANT & BANQUET FACILITY

1421 7th Ave. North
 Fargo, ND 58102
 Facility Rental Available
 Contact: Brenda 701-237-4666

HORS D'OEUVRE SELECTIONS

Assorted Cocktail Sandwiches	2.50 each
Large Shrimp Cocktail	1.00 each
Spicy Buffalo Wings	1.50 each
Swedish Meatballs	1.00 each
Mexican Meatball Nachos	3.00/person
Assorted Canapés	1.50 each
Candied Bacon	1.25 each
Chicken Stuffed Mushrooms with Parmesan Cream Sauce	1.50 each
Jamaican Chicken Strips with Honey Mustard Mayo	2.50/person
Crab Dip with Snack Breads	2.50/person
Spinach Dip with Snack Breads	2.00/person
Blackened Beef Carpaccio	70.00/tray
Kipperd Salmon	60.00/tray
Assorted Cheese and Crackers	2.75/person
Tortilla Chips and Cheese Sauce	1.50/person
Vegetable & Relish Platter with Dip	2.00/person
Fresh Fruit and Berries Tray	2.50/person



20% is added to your total order to provide services of:

Delivery/Setup/Service Staff/Disposable Dinnerware/Supplies/Cleanup
Optional Catering Services:
 *\$3.50 /person for real china plates and silverware on Buffet
 (real china used at our facility ~no charge)
 *additional \$5.00 /person for Plated and Served Meal
 *additional staff charge may apply with china service
 *travel charge for out of F-M area
 Website: www.gardenpavilion.biz
 Email: oneonone@gardenpavilion.biz



1421 7th Avenue North Fargo

701-237-4666



“We grow and select the freshest ingredients to create the best quality food”

**Over 22 years of Professional Catering*

**Full Service Staff*

**Events 15 to 500+ people*

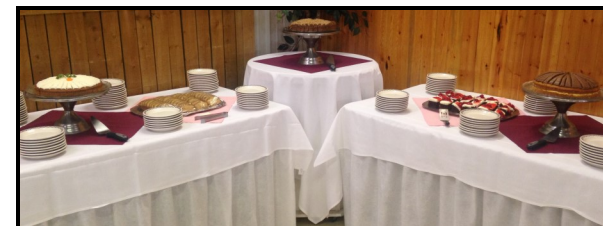
**Catering in F/M & surrounding areas*

Our Specialties: Weddings~Rehearsal Dinners

Family Reunions~Graduations~Birthdays

Business Lunches and Company Events

“ You’ll love our taste! “



Menu One:

Creamy Chicken and Wild Rice Soup

Garden Lettuce Salad with Dressings
Ham, Turkey, and Chicken Breast meat tray
Breads and Condiments
\$10.50 per person
*Tray of Lettuce, Tomato, Cheese, Onion: \$1 extra

Menu Two:

Swedish Meatball Dinner

Mashed Potatoes with Gravy
Buttered Corn
Garden Green Salad with dressings
Assorted Buns with butter
\$11.25 per person

Menu Three:

French Dips w/Au jus

Assorted Buns and condiments
Fettuccine Alfredo
Spring Mix Salad with Raspberry Vinaigrette
\$11.25 per person

Menu Four:

BBQ Pulled Pork

White and Wheat Buns
Potato Salad or Garlic Roasted Potatoes
Italian Pasta Salad
\$10.00 per person

Menu Five:

Beef Tenderloin

with a Mushroom Glaze
Baked Potatoes
Glazed Asparagus and Carrots
Caesar Salad
Buns and butter
\$19.00 per person

Menu Six:

Honey Brine Baked Ham

Escalloped Potatoes
Buttered Corn
Relish Platter
Assorted Buns with Butter
\$11.50 per person

Add to your menu:

Add a 2nd meat choice for: \$3.00 / portion
**You may substitute different side items*
or add additional items

Menu Seven:

Herb Crusted Baron of Beef

(Sliced & Served in Au Jus)
Steamed Red Potatoes with Beef Gravy
Buttered Green Beans
Garden Lettuce Salad with dressings
White and Wheat Buns
\$12.00 per person

Menu Eight:

Chicken Roulade

Buttered Blanched Potatoes
with Parmesan Cream Sauce
Candied Carrots
Garden Green Salad with dressings
Assorted Buns with butter
\$13.00 per person

Menu Nine:

Roasted Whole Turkey (Chef Carved)

Homemade Stuffing
Homemade Mashed Potatoes/Gravy
Fresh Hot Vegetable
Assorted Buns with butter
\$12.75 per person

Menu Ten:

Garlic Roasted Chicken Breast Filets

Creamy Rice Casserole
Buttered Green Beans
Italian Marinated Vegetable Salad
Assorted Buns and Butter
\$11.25 per person

Menu Eleven:

Herb Baked Chicken

Garlic Roasted Potatoes
Bacon Curry Coleslaw
Relish Platter
Garlic Breadsticks
\$10.25 per person

Menu Twelve:

Lasagna

Buttered Corn
Caesar Salad
Garlic Breadsticks
\$11.25 per person

Menu Thirteen:

Roasted Pork Loin

with Berry Plum Sauce
Wild Rice Pilaf
Fresh Hot Vegetable Medley
Spinach Salad
Assorted Buns with butter
\$11.25 per person

Menu Fourteen:

Roasted Prime Rib

with Au Jus and Condiments
Garlic Roasted Potatoes
Buttered Corn
Coleslaw
Buns and butter
\$18.50 per person

Menu Fifteen:

Chicken Fettuccine Alfredo

Vegetable and Relish Platter with Dip
Fresh Fruit & Berries
Garlic Breadsticks
\$11.25 per person

Menu Sixteen:

**** Apple wood Smoked Hog Roast ****

Baked Three Bean Casserole
Italian Pasta Salad
Tortilla Chips with Cheese Sauce
Buns and condiments
\$12.75 per person

Menu Seventeen:

BBQ Sliced Roast Beef

Assorted Buns
Shell Pasta Salad
Garlic Roasted Potatoes
Olives & Pickles
\$11.50 per person

Menu Eighteen:

Taco Bar

Ground Beef or Chicken Fajita Meat
Hard and Soft Shells, Refried Beans
Lettuce, Tomato, Cheese, Sour Cream
Black Olives, Jalapenos, Salsa
Tortilla Chips and Cheese Sauce
\$10.50 per person
Both Meats \$1.00 extra