



GRAND FORKS
COUNTRY CLUB

BANQUET GUIDE

2025



A LETTER FROM THE CHEF

Greetings,

My name is Joseph Eckblad, Executive Chef at the Grand Forks Country Club. Thank you for choosing us to host your event.

Grand Forks Country Club is an exceptional space to host any gathering: The clubhouse has three unique spaces to select from, featuring large windows that provide stunning views of our picturesque surroundings throughout the year. Our modernized pub has large televisions perfect for small groups and game-day celebrations. Our dining room space is bathed in natural light by day and warm candlelight by night. Lastly, our ballroom features a cozy fireplace and offers a more secluded fine-dining atmosphere.

In the following pages you will find a variety of food options designed to cater any event, from small private gatherings to wedding ceremonies and receptions. If you do not find what you're looking for, we can work together to create a personalized menu for you and your guests. Our number one goal is to ensure our guests feel welcome and enjoy their time spent with us. Let us know how we can help you in any way.

Please reach out to me with any questions you may have regarding personalized menus with the contact information below.

Bon appétit!

Joe Eckblad
Executive Chef
Grand Forks Country Club
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BREAKFAST

PLATED

ALL COME WITH FRUIT AND CHOICE OF BACON OR SAUSAGE

PRICED PER PERSON

PANCAKES: 3 SOURDOUGH PANCAKES, HONEY BUTTER, SYRUP	\$12
CRÈME BRULEE FRENCH TOAST: 2 FRENCH TOAST, LEMON WHIPPED CREAM, BERRIES	\$13
SAUSAGE BEIGNETS + GRAVY: 2 SAUSAGE BEIGNETS, COUNTRY GRAVY	\$13
BOURSIN OMELETTE: 3 EGG OMELETTE, BOURSIN CHEESE, CHIVES, CRACKED PEPPER	\$13
CHICKEN + WAFFLES: BUTTERMILK FRIED CHICKEN, WAFFLE, BLUEBERRY COMPOTE, HONEY BUTTER	\$15

BUFFET

PRICED PER PERSON

THE EARLY BIRD: COFFEE + ORANGE JUICE, CARAMEL ROLLS, BACON OR SAUSAGE, SCRAMBLED EGGS, SEASONAL FRUIT	\$15
THE BOGEY: COFFEE + ORANGE JUICE, HASHBROWNS, SAUSAGE OR BACON, BISCUITS + GRAVY, SEASONAL FRUIT	\$16
PASTRY, FRUIT, YOGURT: ASSORTED PASTRIES, SEASONAL FRUIT, YOGURT WITH GRANOLA + BERRIES	\$15

BREAKFAST

<u>À LA CARTE</u> PRICED PER PERSON	
COFFEE	\$2.50
ORANGE JUICE	\$3.50
PANCAKES	\$4
FRENCH TOAST	\$4
BISCUITS + GRAVY	\$4.50
SAUSAGE	\$4
BACON	\$5
EGG BAKE	\$9
SCRAMBLED EGGS	\$4
BREAKFAST SANDWICHES: CROISSANT, BAGEL, OR ENGLISH MUFFIN WITH BACON, EGG, AND CHEESE	\$7.50

<u>ITEMS PRICED PER DOZEN</u>	
BAGELS + CREAM CHEESE	\$18
ASSORTED PASTRIES	\$19
ASSORTED MUFFINS	\$20
CARAMEL ROLLS	\$21
CINNAMON ROLLS	\$26



LUNCH

BELOW ARE SOME OF THE MORE POPULAR OPTIONS FOR VARIOUS EVENTS

TOURNAMENT LUNCH BUFFETS

PRICED PER PERSON

HOT DOGS (SERVED WITH TOPPINGS) + CHIPS	\$7
BRATS (SERVED WITH TOPPINGS) + CHIPS	\$8
BURGER BAR (SERVED WITH TOPPINGS) + CHIPS	\$9
TACO IN A BAG	\$9
PULLED PORK + CHIPS	\$9
CHICKEN SANDWICHES + CHIPS	\$13.50
BBQ: CHOOSE TWO MEATS (RIBS, PULLED PORK, PULLED CHICKEN, BRISKET, PORK BELLY BURNT ENDS), CORNBREAD, COLESLAW, BBQ BEANS	\$19.50

GRADUATION PARTIES

PRICED PER PERSON

SANDWICH BAR: PICK 2 MEATS (HAM, TURKEY, CHICKEN SALAD), SERVED WITH TOPPINGS + CHIPS	\$13
PASTA BAR: ALFREDO, MARINARA, FETTUCCHINI, SALAD, GARLIC BREAD ADD CHICKEN: +\$4 ADD MEATBALLS: +\$4	\$14
TACO BAR: CHICKEN TINGA, BEEF, SOFT SHELLS, TOPPINGS, CHIPS, QUESO	\$16.50
APPETIZER BUFFET: APPETIZER OPTIONS + PRICING LISTED ON LAST PAGE	

LUNCH

SHOWERS + GATHERINGS

PRICED PER PERSON

PASTRY + DESSERT BAR: ASSORTED PASTRIES, DESSERTS, FRUITS + TOPPINGS	\$10
SMALL BITES: FRUIT + VEGETABLE TRAYS, ASSORTED DIPS, CRACKERS + TEA SANDWICHES	\$12
SALAD BAR: POTATO SALAD, PASTA SALAD, BROCCOLI CRUNCH SALAD, HOUSE OR CAESAR SALAD	\$12

WEDDING RECEPTIONS

PRICED PER PERSON

CHARCUTERIE + RELISH BAR: ASSORTED CURED MEATS, CHEESES, FRUITS, PICKLED VEGETABLES, DIPS + CRACKERS	\$6
PIZZAS: HOUSE DOUGH RECIPE, CHOICE OF SAUCE + TOPPINGS, CHOOSE UP TO 5 VARIETIES	\$10
CHINESE NIGHT: GENERAL TSO CHICKEN, ORANGE CHICKEN, PORK CHOW MEIN, WHITE + FRIED RICE, EGG ROLLS OR CREAM CHEESE WONTONS	\$16
BBQ: CHOOSE TWO MEATS (RIBS, PULLED PORK, PULLED CHICKEN, BRISKET, PORK BELLY BURNT ENDS), CORNBREAD, COLESLAW, BBQ BEANS	\$19.50
ENTRÉES: CHOOSE TWO TIER 1 ENTRÉES (ON NEXT PAGES), ONE STARCH + ONE VEGETABLE FROM THE ENTRÉE SECTION. SALADS + BUNS SERVED WITH ALL ENTRÉES. <i>ADDITIONAL ENTRÉES AFTER TWO WILL BE CHARGED SEPARATELY.</i>	\$40

ENTRÉES

PLATED OR BUFFET

FOR **PLATED** CHOOSE **TWO** ENTRÉES, **ONE** STARCH, AND **ONE** VEGETABLE.

ADDITIONAL ENTREES + SIDES CAN BE ADDED FOR AN ADDITIONAL PRICE PER PERSON.

**PLATED ENTREES COME WITH
SIDE SALAD + DINNER ROLL**

FOR **BUFFET** CHOOSE **ONE** ENTRÉE, **ONE** STARCH, AND **ONE** VEGETABLE.

ADDITIONAL ENTREES + SIDES CAN BE ADDED FOR AN ADDITIONAL PRICE PER PERSON.

**ADDITIONAL TIER 1 ENTRÉE \$8 PER PERSON
ADDITIONAL TIER 2 ENTRÉE \$12 PER PERSON
ADDITIONAL SIDE \$3 PER PERSON**

TIER 1

MINIMUM 10 ORDERS - \$30 PER PERSON

CHICKEN BREAST (SELECT ONE SAUCE):

- **MARSALA** - MARSALA WINE, MUSHROOMS, THYME, LEMON, CREAM
- **TARRAGON** - CHICKEN STOCK, TARRAGON, CREAM
- **PICCATA** - LEMON, CRISPY CAPERS, BUTTER, WINE
- **BERNAISE** - SHALLOT, TARRAGON, PARMESAN, TOMATO SAUCE, FRESH MOZZARELLA

FISH:

- **WALLEYE AMANDINE** (SELECT FRIED OR BAKED):
 - FRIED WITH LEMON ALMOND BREADING
 - OVEN BAKED WITH LEMON ALMOND BROWN BUTTER
- **SALMON** - MANDARIN BUTTER, PANKO CRUSTED
- **AHI TUNA STEAK** - MEDIUM RARE, SESAME CRUSTED, MISO DRESSING, NORI

STEAK:

- **10 OZ NEW YORK STRIP** - BLACK GARLIC BUTTER
- **8 OZ SIRLOIN** - PAN SEARED, PEPPERCORN CREAM

ENTRÉES

TIER 1 CONTINUED

MINIMUM 10 ORDERS - \$30 PER PERSON

PASTA:

- **FRUTTI DI MARE** - VODKA TOMATO SAUCE, SHRIMP, FRIED BASIL, FETTUCINI
- **CAJUN ALFREDO** - ANDOUILLE, SHRIMP, PEPPERS, ONIONS, CAJUN CREAM, PENNE
- **PESTO GNOCCHI** - CRISPY PROSCIUTTO, SHALLOT, BLISTERED GRAPE TOMATO, PESTO CREAM, LEMON OIL

VEGETARIAN:

- **GRILLED SWEET POTATO STEAK** - GARLIC, THYME, MAPLE GLAZE
- **MUSHROOM RISOTTO** - OYSTER MUSHROOM, THYME, SHALLOT, TRUFFLE OIL
- **PESTO PENNE** - PENNE, RED ONION, SUN DRIED TOMATO, SPINACH, PESTO CREAM

TIER 2

MINIMUM 10 ORDERS - \$40 PER PERSON

- **14OZ PRIME RIB** - ROSEMARY, THYME, GARLIC. SERVED WITH AU JUS
- **SEA BASS** - MISO GLAZE
- **SCALLOP RISOTTO** - FOUR SCALLOPS, PARMESAN CHIVE RISOTTO
- **BISON LASAGNA** - MIREPIOUX, TOMATO SAUCE, BECHAMEL, RICOTTA, FRESH BASIL

ENTRÉE SALADS

CAESAR **OR** HOUSE

ENTRÉE VEGETABLES

LEMON BUTTER BROCCOLINI
GARLIC BRUSSEL SPROUTS
HONEY GLAZED CARROTS
GREEN BEAN AMANDINE

ENTRÉE STARCHES

PARSLEY NEW POTATOES
GARLIC MASHED POTATOES
SCALLOPED POTATOES
POTATO PAVE

APPETIZERS

GARDETTO'S SNACK MIX	\$3/PERSON
BRUSCHETTA	\$14/DOZEN
DEILED EGGS	\$14/DOZEN
CHICKENS WINGS (BONE-IN OR BONELESS) • SWEET THAI CHILLI, BUFFALO, OR BBQ SAUCE	\$18/DOZEN
MEATBALLS • BBQ, SWEDISH, OR ITALIAN	\$20/DOZEN
BACON RANCH POTATO SKINS	\$20/DOZEN
PICKLE EGG ROLLS	\$20/DOZEN
MINI SANDWICHES (TURKEY OR HAM)	\$32/DOZEN
BACON WRAPPED SHRIMP	\$34/DOZEN
SPINACH DIP	\$80/SERVES 40
CRUDITÉS TRAY WITH ONION DIP	\$90/SERVES 40
SEASONAL FRUIT TRAY	\$90/SERVES 40
BUFFALO CHICKEN DIP	\$90/SERVES 40
CHEESE CURDS	\$100/SERVES 40
CHEESE PLATE • WHITE CHEDDAR, SMOKED GOUDA, HAVARTI, SWISS	\$120/SERVES 40
SPICY CRAB DIP (SERVED WITH CHIPS)	\$125/SERVES 40
MEAT PLATE • HAM, SALAMI, PASTRAMI, TURKEY	\$130/SERVES 40

DESSERTS

PRICED PER PERSON	
MINI CHEESECAKE	\$2.50
CHEESECAKE <ul style="list-style-type: none">• PLAIN, CHOCOLATE + CARAMEL, STRAWBERRY RUM	PLAIN \$7.50 W/ TOPPINGS \$8.50
TIRAMISU	\$9
CHOCOLATE GANACHE CAKE WITH FUDGE TOPPING	\$9.50