

PORTER CREEK®
HARDWOOD GRILL



EVENT DINING

Fargo





TABLE OF CONTENTS

TABLE OF CONTENTS

Welcome	3
Event Spaces	4-5
Wine List	6
Full Menu	7
Appetizers—Platter Style	9
Lunch Buffets	10-11
Dinner Buffets	12-13
Specialty Buffets	14
Dessert Menu	15
General Information	17
Menu Selections	19
Contact	20





WELCOME

WELCOME TO PORTER CREEK

**Thank you for considering Porter Creek for your special event!
We would be honored to host your group and will provide
personalized service to make your event memorable for
all of your special guests!**

In the spirit of wine country, Porter Creek Hardwood Grill features a fresh contemporary American menu with California-Mediterranean influences.

Signature to the brand are fire roasted meats and rustic vegetables from the rotisserie and woodfired oven where temperatures approach 600 degrees. The menu features wood roasted signature dishes such as the rotisserie chicken and duck, oven roasted halibut and salmon, and handcrafted flatbreads.

As a complement to the menu, Porter Creek offers 70+ bottles of wine - 40 of which are featured by the glass, and premium brands of spirits.

Porter Creek is rooted in American tradition while drawing inspiration from the Napa Valley. A balance of earthy and rustic with contemporary nuances, blend the classic and modern. The innovative menu and unique style of cooking is sure to make Porter Creek Hardwood Grill a favorite for any occasion!

We would be honored to host your group in one of our restaurant spaces. Our professional staff will provide personalized service to ensure a memorable experience for you and all of your special guests! See where the trail to Porter Creek leads you...

Find inspiration, create memories, explore Porter Creek today!



*Inspire,
Create,
Explore!*



THE PORCH

Seats up to 48 guests

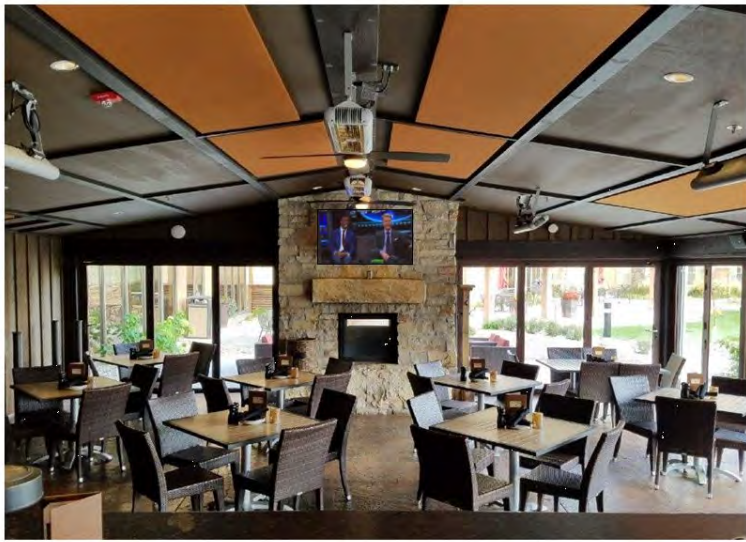
Our most popular space for special events! Fully enclosed for the most privacy, with 2 access doors. Various floorplans available. Well suited for intimate gatherings as well as large corporate functions, this space has it all!



THE CLUBHOUSE HOTEL & SUITES

Porter Creek is the preferred vendor for the ClubHouse Hotel & Suites, Fargo. Several Conference/Banquet Spaces available, seating from 14-150 guests.

Please reserve hotel space with the ClubHouse Hotel. Menu arrangements will be made with Porter Creek.



4 SEASON BACK BAR

***Seats up to 65 guests or
Up to 100 guests cocktail-style***

Fully enclosed for privacy, full bar included. In-floor heat and wood burning fireplace will keep you cozy in the winter months. Great for mingling with appetizers & cocktails. A popular Holiday Party / Social Event!

Seats up to 90 guests

Large and roomy with booths on 2 walls, the Fireplace Room has several tables in the center including 2 large tables and a large fireplace. Many seating options available. A great alternative to The Porch or ClubHouse Conference Center.



FIREPLACE ROOM



THE BARREL ROOM

Seats up to 14 guests

Popular due to the intimate nature of the space with cove ceilings and increased privacy. The Barrel Room opens to adjacent private patio with gas fireplace offering an indoor-outdoor experience. Perfect for a personal event or boardroom style meeting!

WHITE WINE



CHARDONNAY

14 Hands Winery Columbia Valley WA	9.50 / 37
Mer Soleil Silver Unoaked Monterey County CA	11.95 / 47
Kendall-Jackson “VR” CA	10.95 / 43
Château Ste Michelle “Indian Wells” Columbia Valley WA	11.95 / 47

SAUVIGNON BLANC

Hess Shirttail Ranches North Coast CA	9.50 / 37
Ferrari-Carano Fumé Blanc Sonoma CA	9.95 / 39
Villa Maria, Marlborough NZ	10.95 / 43

RIESLING

Château Ste Michelle Columbia Valley WA	8.95 / 35
Loosen, “Dr L” Mosel, Germany	10.95 / 43

PINOT GRIGIO

Barone Fini, Italy	10.50 / 41
SeaGlass, Santa Barbara CA	8.95 / 35
Erath Pinot Gris, Oregon	10.95 / 43

EXPLORE WHITES

Charles Smith Vino Rosé Columbia Valley WA	9.50 / 37
Canyon Road Moscato, CA	8.50 / 33
Piattelli Premium Torrontés Cafayate Valley AR	9.50 / 37

SPARKLING & DESSERT

Avissi Prosecco, Veneto Italy	10.50 / 41
Risata Moscato d’Asti, Italy	9.95 / 39
Sofia Blanc De Blancs, CA	10.95
Domaine Ste Michelle Brut Columbia Valley WA	42
Penfolds Club Tawny Port South Eastern Australia	8.95 / 63

RED WINE

CABERNET SAUVIGNON

Columbia Crest “Grand Estates” Columbia Valley WA	8.95 / 35
Boomtown by Dusted Valley Washington State	10.95 / 43
Joel Gott 815, CA	12.95 / 49
Ancient Peaks, Paso Robles CA	14.95 / 59
Oberon, Napa County CA	17.95 / 71

MERLOT

H3 by Columbia Crest Horse Heaven Hills WA	9.95 / 39
Frei Brothers, Dry Creek Valley Sonoma CA	12.95 / 51

BY THE BOTTLE

WHITE

Château Ste Michelle & Dr Loosen “Eroica” Riesling, Columbia Valley WA	52
Caymus Conundrum, CA Chardonnay Sauvignon Blanc Blend	48
Stonestreet Estate Chardonnay Alexander Valley, Sonoma County CA	78

RED

Rex Hill Vineyards, Pinot Noir Willamette Valley OR	74
Piattelli Grand Reserve Malbec Lujan de Cuyo, Mendoza AR	52
Jeremiah Merlot, Napa Valley CA	115
Piattelli Grand Reserve “Trinità” Malbec Cabernet Sauvignon Merlot Mendoza AR	59
“The Prisoner” California Zinfandel Cabernet Sauvignon Blend	85
Piattelli “Arlene Series” Malbec Cabernet Sauvignon Blend Cafayate Valley AR	84
Orin Swift Abstract CA Grenache Petite Sirah Syrah	79
Beaulieu Vineyard “BV” Cabernet Napa Valley CA	75
Jordan Cabernet Sauvignon Sonoma CA	109
Faust Cabernet Sauvignon Napa Valley CA	85
Stag’s Leap Wine Cellars “Artemis” Cabernet Sauvignon, Napa Valley CA	148
Silver Oak Cabernet Sauvignon Alexander Valley CA	155
Caymus Vineyards Cabernet Sauvignon Napa Valley CA	147

**limited availability*

PINOT NOIR

Hahn, Monterey County, CA	10.95 / 43
DeLoach, CA	9.95 / 39
A to Z Wineworks, Oregon	12.95 / 51
Elouan, Oregon	12.95 / 51

MALBEC

Llama Old Vine Estate Mendoza AR	9.95 / 39
Amalaya, Salta AR	10.95 / 43
Antigal UNO, Mendoza AR	10.50 / 41

ZINFANDEL

“The Immortal” Old Vine Lodi CA	9.50 / 37
Seghesio Angela’s Table Sonoma CA	14.95 / 59

EXPLORE REDS

Antinori Santa Cristina Toscana IGT	10.50 / 41
Care Garnacha Nativa Aragon, Spain	10.50 / 41
McManis Petite Sirah River Junction CA	9.95 / 39
Z. Alexander Brown Uncaged Proprietary Red Blend North Coast CA	11.95 / 47
Hess Select Treo Winemaker’s Merlot Syrah Petite Sirah Blend, CA	12.95 / 51
Tridente Tempranillo Castilla y León, Spain	12.95 / 51

HOUSE WINE

CK Mondavi Wild Creek Canyon Chardonnay & Cabernet Sauvignon	8.95 / 35
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NON-ALCOHOLIC

SeaGlass Sauvignon Blanc Alcohol Removed Central Coast CA	8.95 / 35
Mionetto Prosecco Alcohol Removed Veneto Italy	10.95 / 43



APPETIZERS

- Artichoke Fondue Kettle [V]

baked artichoke dip with spinach, parmesan
grilled flatbread 15.95
- Crispy Goat Cheese Balls [V]

golden beets with lemon zested arugula,
balsamic maple glaze 14.95
- Butternut Confit Crostini [V]

grilled olive oil panino topped with honey
whipped mascarpone, butternut squash
confit, caramelized garlic, micro herbs,
balsamic reduction 14.95
- Rotisserie Buffalo Wings [GF]

fire roasted with herbs & spices, brushed
with honey buffalo sauce, choice of blue
cheese or ranch dressing 17.95
- Walleye Fingers Buffalo-Style

buffalo battered, smoked pepper tartar 17.95
- Brie Fondue [V]

brick oven brie fondue, spiced pear &
cranberry compote, micro herbs, grilled
crostini 14.95
- Sesame Ahi Tuna *

seared rare, japanese slaw, crispy wontons,
soy glaze & wasabi cream 17.95
- Roasted Brussels Sprouts [GF] [V]

roasted brussels, romesco cream, fresh
herbs, toasted almonds 14.95

WOODFIRED FLATBREAD

- Margherita [V]

oven roasted cherry tomatoes, fresh
mozzarella, basil pesto oil 14.95
- Honey Smoked Salmon

house smoked salmon, honey whipped
mascarpone, caramelized fennel, roasted red
pepper, mozzarella & provolone, chervil 17.95
- Chicken & Artichoke

rotisserie chicken, artichokes, parmesan
cheese, spinach, roasted tomatoes 15.95
- Italian Sausage & Apricot Chutney

roasted garlic tomato puree, mozzarella &
provolone cheese, scallions 15.95

STARTERS

8.50 / add to entrée 5.95

- Caesar with House Croutons

a classic with shaved parmesan
- Mixed Greens with Candied Pecans [V]

ricotta salata, honey citrus vinaigrette
- House Salad [V]

ranch, blue, french, or balsamic vinaigrette
- Homemade Soup

PC Chowder [GF] or featured daily soup

SALADS

- Southwest Chopped

rotisserie chicken, jicama, red bell pepper,
roasted corn, black beans, roma tomato,
avocado, arugula, red onion, cilantro, tortillas,
chipotle lime vinaigrette 18.95
- Wine Country

mixed greens, romaine, roasted grapes,
rotisserie chicken, gorgonzola, candied
pecans, honey citrus vinaigrette 18.50
- Cobb Salad [GF]

mixed greens, romaine, rotisserie chicken,
applewood bacon, tomato, egg, chives,
cheddar cheese, choice of dressing 18.50

- Smoked Salmon & Beets

house smoked salmon, mixed greens, golden
beets, red onion, pumpernickel croutons,
stone ground mustard vinaigrette 19.95

STEAK

Our steaks are USDA Choice

- Tenderloin of Beef *

8 oz beef tenderloin, rustic fire roasted
vegetables & roasted garlic mashed
potatoes, blue cheese crust 45.95
- Herb Crusted Hanger Steak *

8 oz grilled & shingled, green beans &
red bell pepper, horseradish fingerling
potatoes, pinot noir demi 34.95
- Flat Iron Steak *

8 oz grilled & shingled, broccolini,
fingerling potatoes, red wine demi,
three peppercorn aioli 34.95
- New York Strip with Herbed Chevre *

14 oz grilled, baby red potatoes,
asparagus, pinot noir demi, dollop of
herbed goat cheese 45.95

FIELD & FOWL

- Fire Roasted Rotisserie Chicken

half chicken, rustic fire roasted vegetables
& roasted garlic mashed potatoes,
homemade maple bourbon glaze 25.95
- Frenched Bone In Pork Chop * [GF]

pork prime rib grilled to medium, apricot
ginger glaze, asparagus, roasted garlic
mashed potatoes, apricot chutney 31.95
- Braised Beef Short Rib [GF]

balsamic & brown sugar braised short rib,
parmesan polenta, carrots, pearl onions,
roasted crimini mushrooms, fresh herbs
33.95

FISH & SEAFOOD

- Salmon with Roasted Corn Sauce *

oven roasted with roasted garlic mashed
potatoes, balsamic red onion marmalade,
crispy shoestring potatoes 29.95
- Arctic Char with Brussels * [GF]

pan roasted char over hash of brussels
sprouts, applewood smoked bacon, green
apple, shallot, spiced cider demi 32.95
- Walleye with Smoked Pepper Tartar

asiago crusted, sautéed spinach, roasted
baby red potatoes, white wine & lemon
butter sauce, smoked pepper tartar 29.95

- Sea Scallops with Wild Rice* [GF]

pan seared scallops, wild rice with shallot,
caramelized fennel, roasted red peppers,
pearl onions, wilted spinach, caramelized
onion cream 39.95

Though we are not an allergen-free kitchen,
we will do our best to accommodate your dining needs
and provide a comfortable dining experience for you.
Please ask to speak to our chef if you have any
questions or have a serious allergy.

- [GF] Gluten Friendly
- [V] Vegetarian

Gluten Free Bun or vegan Impossible Burger \$2
Additional modifications available upon request.

Please alert your server to any allergies or special dietary needs you may have.

* Consuming raw or undercooked pork, beef,
ground beef or seafood may increase your
risk for foodborne illness.

SANDWICHES

- Served with coleslaw, fries, garlic mashed potatoes, or
rustic vegetables. Substitute Starter Salad or Soup for \$2*
[GF] Sub Gluten Free Bun \$2
- Rotisserie Chicken Breast

fresh mozzarella, mixed greens, romesco
aioli, grilled brioche bun 18.50
- Prime Rib Dip PC-Style *

fire roasted bell peppers, caramelized onions,
smoked gouda cheese, au jus, ciabatta 21.95
- Smoked Turkey Bacon & Avocado

warm smoked turkey, applewood bacon,
avocado, vine ripened tomato, mixed greens,
mayo, toasted wheat 18.50
- Chicken & Bacon Wrap

rotisserie chicken, applewood bacon, roma
tomato, mixed greens, chipotle ranch, garlic
herb tortilla 17.95
- Walleye Sandwich

asiago crusted walleye, roma tomato, smoked
pepper tartar, toasted olive oil panino 19.95

BURGERS

- All beef burgers are fresh ground chuck, grilled to order
on a grilled brioche bun. Served with coleslaw, fries,
garlic mashed potatoes, or rustic vegetables.*
[V] Sub Impossible Burger on any burger \$2
[GF] Sub Gluten Free Bun \$2
- Bacon & Cheddar *

cheddar cheese, applewood bacon, romaine
chiffonade, chipotle aioli 18.95
- Goat Cheese & Arugula *

herbed chevre, balsamic glazed red onion,
arugula, mayo 17.95
- Cherry Bourbon Jam *

cherry & brown butter bourbon jam, arugula,
brie cheese 17.95
- Avocado & Chipotle *

white american jalapeño cheese, cilantro, red
onion, romaine chiffonade, chipotle aioli 17.95

BOWLS

- Harvest Bowl [GF] [V]

wild rice with spinach, dried cranberries,
roasted red bell pepper & balsamic vinaigrette,
topped with jewel yams, red onion, roasted
butternut squash, pickled golden beets 17.95
- | | | |
|-----------------|---------|------------|
| coriander | sautéed | rotisserie |
| dusted salmon * | shrimp | chicken |
| 22.95 | 21.95 | 18.95 |

PASTA

- Baked Rigatoni & Italian Sausage

hearty marinara sauce, mozzarella, provolone,
parmesan cheese 19.95
- Gnocchi with Duck Confit

butter caramelized potato gnocchi with duck
confit, roasted butternut squash, parmesan
cream, arugula & fresh herbs, parsley oil 26.95
- Fettuccine with Parmesan Cream

rotisserie chicken, oven roasted cherry
tomatoes, basil chiffonade 19.95 / sautéed
shrimp 22.95 / coriander dusted salmon 23.95
- Buffalo Mac [V]

spicy buffalo cream sauce, toasted bread
crumbs, blue cheese crumbles, basil 18.95
rotisserie chicken 19.95 / sautéed shrimp
22.95 / coriander dusted salmon 23.95
- Tortelloni with Shrimp

spinach & garlic stuffed tortelloni, sautéed
shrimp, asparagus, romesco parmesan cream
sauce, basil chiffonade 24.95
- Braised Beef Ravioli

roasted crimini mushrooms, house cured
tomato, broccolini, smoked tomato mascarpone
cream, asiago breadcrumbs 24.95



rehearsal dinner / reception / shower
presentation / boardroom / banquet





APPETIZERS

Choose
Butler-Style
or Platter-Style

Appetizers
are ordered by the
platter, each have
approximately 24
pieces per platter

Butler-Style Passed
Appetizers \$60 Fee

*For planning
purposes, we
recommend
approximately
1.5 pieces each
per person*

** These appetizers
are best served
Platter Style*

Chilled Appetizers:

Crab & Cucumber Rounds \$48

Peppadew with Chevre and Bacon \$45

Deviled Eggs \$52

Smoked Salmon Dip with Baked Flatbread Crisps \$54

Crostini with Brie & Apricot Chutney \$48

Jumbo Shrimp Cocktail \$59

Warm Appetizers:

Butternut Confit Crostini with Balsamic Reduction \$52

Brie Fondue with Spiced Pear & Cranberry Compote \$48

Stuffed Mushrooms \$48

Crispy Goat Cheese Balls with Balsamic-Maple Glaze \$52

Bacon-Wrapped Dates Stuffed with Blue Cheese \$48

Flatbread with Rotisserie Chicken & Artichoke \$52

Flatbread with Italian Sausage & Apricot Chutney \$50

Flatbread with Smoked Salmon & Mascarpone \$54

Flatbread Margherita with Fresh Mozzarella \$48

Rotisserie Buffalo Wings with Blue Cheese or Ranch* \$79

Artichoke & Spinach Dip with Crostini \$52

Roasted Brussels Sprouts with Romesco Cream* \$50

Buffalo Walleye Fingers with Smoked Pepper Tartar* \$57

20% Service Charge
& Tax will be
assessed



LUNCH

LUNCH BUFFET

Minimum 25 guests

*All lunch buffets
include coffee or
iced tea*

\$19.95

INSPIRE Lunch Buffet

Salad or Soup—Choose 1:

Mixed Greens with Candied Pecans

Caesar Salad with House Croutons

House Salad with Choice of Dressing

Coleslaw

Soup of the Day

Deli Sandwiches—Choose 2:

Black Forest Ham with Swiss Cheese &
Dijon-Honey Aioli

Smoked Turkey, Smoked Gouda Cheese &
Chipotle Aioli

Roast Beef with Cheddar Cheese &
Béarnaise Aioli

Assorted Chips

Assorted Cookies

\$22.95

EXPLORE Lunch Buffet

Entrees—Choose 3:

Wine Country Salad with Roasted Grapes

Southwest Chopped Salad

Baked Rigatoni & Italian Sausage

Mediterranean Pasta Salad

Fire Roasted Rotisserie Chicken with
Maple Bourbon Glaze

Fresh Baked Bread & Whipped Butter

Assorted Cookies & Bars

Soup of the Day
additional \$3.95

20% Service Charge
& Tax will be
assessed



LUNCH BUFFET

Minimum 25 guests

*All lunch buffets
include coffee or
iced tea*

*CREATE Buffet
served with fresh
baked bread &
whipped butter*

Level 1

\$23.95

Choose 1 item from
each category

Level 2

\$25.95

Choose 2 items from
each category

Level 3

\$27.95

Choose 3 entrees,
then 2 items from
each category

Smoked Prime Rib:

Substitute Prime Rib
Carving Station for
Entrée Choice +\$14

Soup of the Day
additional \$3.95

CREATE Your Own Lunch Buffet

Appetizers & Salads:

Rotisserie Buffalo Wings
Caesar with House Croutons
Mixed Greens with Candied Pecans
House Salad with Choice of Dressing
Cobb Salad with Rotisserie Chicken
Southwest Chopped Salad with Jicama
Wine Country Salad with Roasted Grapes
Mediterranean Pasta Salad

Entrees:

Black Forest Ham with Swiss & Dijon-Honey Aioli
Smoked Turkey, Smoked Gouda & Chipotle Aioli
Roast Beef with Cheddar Cheese & Béarnaise Aioli
Fire Roasted Rotisserie Chicken with Glaze
Mediterranean Pasta Salad
Baked Rigatoni & Italian Sausage
Penne with Parmesan Cream, Chicken or Vegetable

Vegetables & Starches:

Broccoli Florets
Oven Roasted Rustic Vegetables
Green Beans with Peppers and Onions
Roasted Red Potatoes
Mashed Potatoes
Coleslaw

Dessert:

Chocolate Pudding Cake with Espresso Caramel
Green Apple Cherry Crisp
Apple-Cranberry Bread Pudding
Cherry-White Chocolate Bread Pudding

A guaranteed count is
required 5 days prior
to your function. All
prices are subject to
applicable gratuities
and tax.



DINNER

DINNER BUFFET

Minimum 25 guests

*All dinner buffets
include coffee,
fresh baked bread
& whipped butter*

\$28.95

INSPIRE Dinner Buffet

Salads—Choose 1:

Mixed Greens with Candied Pecans
Caesar Salad with House Croutons
House Salad with Choice of Dressing

Entrees—Choose 2:

Fire Roasted Rotisserie Chicken with Glaze
Baked Rigatoni & Italian Sausage
Penne with Parmesan Cream, Chicken or Vegetable

Starch—Choose 1:

Roasted Red Potatoes
Mashed Potatoes
Potato Gratin

Assorted Cookies & Bars

\$31.95

EXPLORE Dinner Buffet

Salads—Choose 1:

Mixed Greens with Candied Pecans
Caesar Salad with House Croutons
House Salad with Choice of Dressing

Entrees—Choose 2:

Fire Roasted Rotisserie Chicken with Glaze
Pork Loin with Apricot-Cranberry Chutney
Salmon with Roasted Corn Sauce

Starch—Choose 1:

Roasted Red Potatoes
Mashed Potatoes
Potato Gratin

Dessert—Choose 1:

Chocolate Pudding Cake with Espresso Caramel
Green Apple Cherry Crisp
Cherry-White Chocolate Bread Pudding

Soup of the Day
additional \$3.95

20% Service Charge
& Tax will be
assessed



DINNER

DINNER BUFFET

Minimum 25 guests

*All dinner buffets
include coffee,
fresh baked bread
& whipped butter*

Level 1

\$36.95

Choose 1 item from
each category

Level 2

\$38.95

Choose 2 items from
each category

Level 3

\$41.95

Choose 3 entrees,
then 2 items from
each category

Smoked Prime Rib:

Substitute Prime Rib
Carving Station for
Entrée Choice +\$14

Soup of the Day
additional \$3.95

CREATE Your Own Dinner Buffet

Appetizers & Salads:

Rotisserie Buffalo Wings
Walleye Fingers Buffalo-Style
Artichoke Dip with Crostini
Woodfired Flatbread (See Appetizers for assortment)
Caesar Salad with House Croutons
Mixed Greens Salad with Candied Pecans
House Salad with Choice of Dressing
Southwest Chopped Salad with Jicama
Wine Country Salad with Roasted Grapes

Entrees:

Fire Roasted Rotisserie Chicken with Glaze
Pork Loin with Apricot-Cranberry Chutney
Salmon with Roasted Corn Sauce
Asiago Crusted Walleye with Smoked Pepper Tartar
Grilled Top Sirloin
Penne with Parmesan Cream Sauce & Vegetables
Baked Rigatoni & Italian Sausage

Vegetables & Starches:

Asparagus
Broccoli Florets
Oven Roasted Rustic Vegetables
Green Beans with Peppers & Onions
Potato Gratin
Hash Brown Bake
Roasted Red Potatoes
Mashed Potatoes

Dessert:

Chocolate Pudding Cake with Espresso Caramel
Green Apple Cherry Crisp
Apple-Cranberry Bread Pudding
Cherry-White Chocolate Bread Pudding

A guaranteed count is
required 5 days prior
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applicable gratuities
and tax.



SPECIALTY

SPECIALTY

Specialty Bars available until 3pm, minimum 25 guests

\$17.95

Taco Bar

Rotisserie Chicken & Grilled Flank Steak
Corn & Flour Tortillas
Lettuce, Tomato, Scallions
Cheddar Cheese
Fresh Guacamole & Sour Cream
Roasted Corn Salsa—Mild
Tomato Salsa—Hot
Iced Jalapenos

\$17.95

Soup of the Day
additional \$3.95

Build Your Own Sandwich Bar

Black Forest Ham / Dijon-Honey Aioli
Smoked Turkey / Chipotle Aioli
Roast Beef / Béarnaise Aioli
Cheddar Cheese, Smoked Gouda, Swiss Cheese
Assortment of Rolls
Lettuce, Tomato, Onion, Pickles
Assortment of Chips

\$17.95

Flatbread Bar

Caesar Salad with House Croutons
Choose 3:
Rotisserie Chicken & Artichoke
Italian Sausage & Apricot Chutney
Smoked Salmon with Honey Whipped Mascarpone
Margherita with Fresh Mozzarella

20% Service Charge
& Tax will be
assessed

DESSERTS

Banana Ice Cream Cake

house roasted banana ice cream, chocolate cake,
caramelized bananas, chocolate rum sauce 7.95
the official dessert for our "citizen for life" campaign

Chocolate Molten Cake with Salted Caramel

vanilla bean ice cream, roasted peanuts,
salted caramel sauce 8.50

Blueberry Bread Pudding [GF]

blueberry & maple bread pudding,
bourbon butter sauce, blueberry puree 8.95

Warm Apple Crumble [GF]

pecan brown sugar crumble,
vanilla bean ice cream 7.95

*Inspire,
Create,
Explore!*







NOTES

YOUR NOTES HERE...



INFORMATION

GENERAL INFORMATION

Thank you for considering Porter Creek for your special event!
We would be honored to host your group and will provide
personalized service to make your event memorable for
all of your special guests!

MENU SELECTIONS

Each event is given personal attention to create a special experience. Our staff will be happy to plan a personalized menu with you. Our suggested menu items enclosed will assist in making your selections, however, if there is a special menu item you would like or an allergy to accommodate, our team will work with you to make your menu memorable. Let us know how we can serve you!

Menu Selections must be submitted 21 days prior and a final guest count 5 days prior to your event. Buffets have a minimum of 25 guests unless otherwise noted. Menu offerings & price are subject to change. Health Department regulations require that all food and beverage consumed on the premises be prepared by Porter Creek with the exception of a commercially prepared wedding or celebration cake.

MENU PERSONALIZATION

There are many ways we can personalize your event menus including a title for the menu, name of the guest(s) of honor, and your company's logo or a special image. Please let us know if you would like any of these options.

ROOM RESERVATIONS

A 25% deposit is required with the reservation which will secure menu pricing for your event. A valid credit card must be presented in advance of the function and any adjustment will be made after the event. For reservations in the hotel conference center, a 20% Service Charge will be assessed which includes gratuity for the staff working the event and other miscellaneous items. If you would like to leave additional gratuity or more information about the service charge, please inform your Event Manager.

DECORATIONS & SIGNAGE

Our staff will be happy to assist you with the placement of your decorations and signage prior to your event. To avoid damage, please do not use nails, staples, tacks or any type of adhesive. Please do not use confetti or glitter. Porter Creek is not responsible for items left in rooms unattended.

From jeans to cocktail dresses, whatever the occasion,
all of your guests will be comfortable at Porter Creek!



701-369-3669

FargoEvents@PorterCreek.com

www.PorterCreek.com

*Inspire,
Create,
Explore!*

Menu Selections
21 days and a
guaranteed count
5 days is required
prior to your function.
All prices are subject
to applicable
gratuities and tax.



MENU SELECTIONS

PERSONAL EVENT SAMPLE MENU:

CONGRATULATIONS

Rachael & Thomas

February 18, 2025



THANK YOU FOR CELEBRATING WITH US!

CORPORATE EVENT MENU SAMPLE:



Employee Appreciation Dinner

May 15, 2025



please enjoy your choice of beverages

BEVERAGE OPTIONS

We offer a full bar and wine selection with a variety of serving options:

Full Host: Any and all beverages are hosted. (All charges applied to your invoice).

Partial Host: A variety of options may be chosen specific to your needs including notating limited hosted beverages on event menu, pre-ordering wine by the bottle, or drink tickets. (Selected charges applied to your invoice).

Cash Bar: All beverages available at the expense of the guest ordering. (You incur no bar charges).

APPETIZERS

Appetizer selections are chosen from our menu a la carte. Typically appetizers are pre-ordered and ready for service upon the guests' arrival. You may select up to 5 appetizer selections.

STARTERS

Salad or soup options may be offered at an additional price to the entree. Please limit starters to 2 selections (up to 2 salad dressings if applicable).

ENTREES

Entrees are selected from our full menu and plated per menu description. Parties of 30 or fewer may choose up to 4 choices, parties of 30-50 up to 3 choices, 50 or more please limit to 2 entrée choices.

DESSERTS

Choose up to 2 selections from our dessert menu. You may bring in a cake as long as it is provided from a **licensed bakery**.

OTHER NOTES

Menu prices will be omitted from your event menu unless you indicate that you would like them listed.

If any of your guests have special dietary needs, please make us aware and we will assist you in accommodating their needs.

If you have additional questions that we may assist with during the planning process, we are here to help!

PORTER CREEK®

HARDWOOD GRILL



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