

PORTER CREEK®

HARDWOOD GRILL



EVENT DINING

Fargo





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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!*

WELCOME



THE PORCH

Seats up to 48 guests

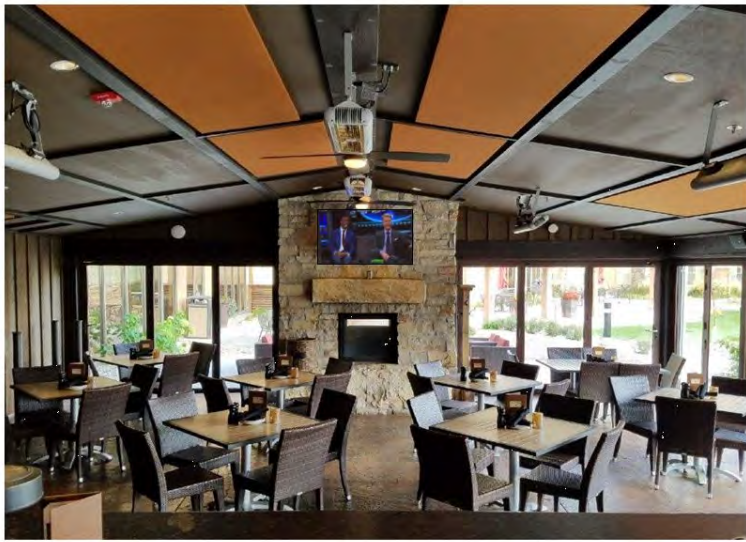
Our most popular space for special events! Fully enclosed for the most privacy, with 2 access doors. Various floorplans available. Well suited for intimate gatherings as well as large corporate functions, this space has it all!



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

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!



THE BARREL ROOM



WHITE WINE



CHARDONNAY

14 Hands Winery Columbia Valley WA	8.95 / 35
Mer Soleil Silver Unoaked Monterey County CA	11.95 / 47
Kendall-Jackson "VR" CA	10.50 / 41
Château Ste Michelle "Indian Wells" Columbia Valley WA	10.95 / 43

SAUVIGNON BLANC

Hess Shirttail Ranches North Coast CA	8.95 / 35
Ferrari-Carano Fumé Blanc Sonoma CA	9.95 / 39
Villa Maria, Marlborough NZ	10.50 / 41

RIESLING

Château Ste Michelle Columbia Valley WA	8.95 / 35
Loosen, "Dr L" Mosel, Germany	10.50 / 41

PINOT GRIGIO

Barone Fini, Italy	8.95 / 35
SeaGlass, Santa Barbara CA	8.95 / 35
Erath Pinot Gris, Oregon	9.95 / 39

EXPLORE WHITES

Charles Smith Vino Rosé Columbia Valley WA	8.95 / 35
Canyon Road Moscato, CA	7.95 / 31
Piattelli Premium Torrontés Cafayate Valley AR	8.95 / 35

SPARKLING & DESSERT

Risata Moscato d'Asti, Italy	9.95 / 39
Sofia Blanc De Blancs, CA	10.95
Domaine Ste Michelle Brut Columbia Valley WA	39
Penfolds Club Tawny Port South Eastern Australia	8.95 / 63

RED WINE

CABERNET SAUVIGNON

Columbia Crest "Grand Estates" Columbia Valley WA	8.50 / 33
Boomtown by Dusted Valley Washington State	10.95 / 43
Joel Gott 815, CA	12.95 / 49
Ancient Peaks, Paso Robles CA	14.95 / 59
Buehler, Napa Valley CA	15.95 / 63

MERLOT

H3 by Columbia Crest Horse Heaven Hills WA	9.50 / 37
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	68
Piattelli Grand Reserve Malbec Lujan de Cuyo, Mendoza AR	49
Jeremiah Merlot, Napa Valley CA	74
Piattelli Grand Reserve "Trinità" Malbec Cabernet Sauvignon Merlot Mendoza AR	55
"The Prisoner" California Zinfandel Cabernet Sauvignon Blend	85
Piattelli "Arlene Series" Malbec Cabernet Sauvignon Blend Cafayate Valley AR	82
Orin Swift Abstract CA Grenache Petite Sirah Syrah	79
Beaulieu Vineyard "BV" Cabernet Napa Valley CA	68
Jordan Cabernet Sauvignon Sonoma CA	97
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	164
Caymus Vineyards Cabernet Sauvignon Napa Valley CA <i>*limited availability</i>	147

PINOT NOIR

Hahn, Monterey County, CA	10.50 / 41
DeLoach, CA	9.50 / 37
A to Z Wineworks, Oregon	12.95 / 51
Elouan, Oregon	12.95 / 51

MALBEC

Don Silvestre, Mendoza AR	8.95 / 35
Amalaya, Salta AR	9.95 / 39
Antigal UNO, Mendoza AR	10.50 / 41

ZINFANDEL

"The Immortal" Old Vine Zinfandel Peirano Estate Vineyards, Lodi CA	9.50 / 37
Seghesio Zinfandel Angela's Table, Sonoma CA	11.95 / 47

EXPLORE REDS

Antinori Santa Cristina Toscana IGT	8.95 / 35
Bodegas Care Garnacha Aragon, Spain	9.95 / 39
McManis Petite Sirah River Junction CA	8.95 / 35
Z. Alexander Brown Uncaged Proprietary Red Blend North Coast CA	11.95 / 47
Hess Select Treo Winemaker's Merlot Syrah Petite Sirah Blend, CA	11.95 / 47
Tridente Tempranillo Castilla y León, Spain	12.95 / 51

HOUSE WINE

CK Mondavi Wild Creek Canyon Chardonnay Cabernet Sauvignon	7.95 / 31
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APPETIZERS

- Artichoke Fondue Kettle** (V)
baked artichoke dip with spinach, parmesan
grilled flatbread 14.95
- Crispy Goat Cheese Balls** (V)
golden beets with lemon zested arugula,
balsamic maple glaze 14.95
- Smoked Ceviche with Coconut**
smoked scallops & shrimp, coconut
lemongrass pico de gallo, arugula, corn tortilla
chips, lime 15.95
- Calamari with Romesco Aioli**
crispy panko crusted cherry tomatoes,
arugula 15.95
- 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 spiced, smoked pepper tartar 16.95
- Sesame Ahi Tuna** *
seared rare, japanese slaw, crispy wontons,
soy glaze & wasabi cream 16.95
- Burrata with Heirloom Tomatoes** (V)
fresh cream burrata, basil pesto flatbread,
balsamic reduction, arugula, microgreens
14.95

WOODFIRED FLATBREAD

- Margherita** (V)
oven roasted cherry tomatoes, fresh
mozzarella, basil pesto oil 14.50
- Smoked Pork & Pineapple**
smoke roasted pork, sweet thai chile sauce,
mozzarella, provolone, grilled pineapple, red
onion, red bell pepper, jalapeño, cilantro 14.95
- Chicken & Artichoke**
rotisserie chicken, artichokes, parmesan
cheese, spinach, roasted tomatoes 15.50
- Italian Sausage & Apricot Chutney**
roasted garlic tomato puree, mozzarella &
provolone cheese, scallions 14.95

STARTERS

8.50 / add to entrée 4.95

- Caesar with Sourdough 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 17.95
- Wine Country**
mixed greens, romaine, roasted grapes,
rotisserie chicken, gorgonzola, candied
pecans, honey citrus vinaigrette 17.50
- Cobb Salad** (GF)
mixed greens, romaine, rotisserie chicken,
applewood bacon, tomato, egg, chives,
cheddar cheese, choice of dressing 17.50
- Smoked Peach & Bacon**
rotisserie chicken, smoked peaches, bacon,
red onion, sourdough croutons, mixed greens,
buttermilk ranch dressing 17.95

STEAK

Our steaks are USDA Choice

- Tenderloin of Beef** *
8 oz beef tenderloin, rustic fire roasted
vegetables & fingerling potatoes, blue
cheese crust 43.95
- Herb Crusted Hanger Steak** *
8 oz grilled & shingled, green beans &
red bell pepper, horseradish fingerling
potatoes, pinot noir demi 32.95
- New York Strip with Herbed Chevre** *
14 oz grilled, baby red potatoes,
asparagus, pinot noir demi, dollop of
herbed goat cheese 44.95

FIELD & FOWL

- Fire Roasted Rotisserie Chicken**
half chicken, rustic fire roasted
vegetables & fingerling potatoes,
homemade maple bourbon glaze 24.95
- Frenched Bone In Pork Chop** * (GF)
pork prime rib grilled to medium, apricot
ginger glaze, asparagus, roasted garlic
mashed potatoes, apricot chutney 29.95

- Beef Short Rib**
cherry braised boneless beef short rib,
garlic mashed potatoes, green beans &
red bell pepper, crisp buttermilk red
onions 32.95

- Pork Tenderloin with Pineapple** * (GF)
chipotle marinated pork tenderloin grilled
medium, pineapple relish, cilantro scallion
rice, grilled zucchini, pineapple sauce
26.95

FISH & SEAFOOD

- Salmon with Roasted Corn Sauce** *
roasted garlic mashed potatoes,
balsamic red onion marmalade, crispy
shoestring potatoes 29.95
- Walleye with Smoked Pepper Tartar**
asiago crusted, sautéed spinach, roasted
baby red potatoes, white wine & lemon
butter sauce, smoked pepper tartar 29.95
- Alaskan Halibut** * (GF)
roasted lemon honey glazed halibut, hash
of roasted tomato, applewood smoked
bacon, zucchini, shallot, roasted corn,
arugula, smoked tomato cream 36.95
- Sea Scallops** * (GF)
pan seared scallops, sweet corn risotto
with green peas, red bell pepper &
parmesan cheese, arugula, basil oil,
micro basil 34.95

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 17.50
- Pulled Pork with Mango BBQ**
smoke roasted pulled pork with mango bbq
sauce, bread & butter pickles, crisp buttermilk
red onions, grilled brioche bun 16.50
- Prime Rib Dip PC-Style**
fire roasted bell peppers, caramelized onions,
smoked gouda cheese, au jus, ciabatta 18.95
- Smoked Turkey on Sourdough**
hot smoked turkey, swiss cheese, cranberry
aioli, greens, red onion, tomato, grilled
sourdough 17.50
- Chicken & Bacon Wrap**
rotisserie chicken, applewood bacon, roma
tomato, mixed greens, chipotle ranch, garlic
herb tortilla 17.50
- Tomato & Basil Panino** (V)
brick oven panino, house cured tomato, fresh
mozzarella, provolone, tomato almond pesto,
fresh basil 15.95

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 17.50
- Patty Melt** *
caramelized onions, cheddar & swiss cheese,
grilled caraway rye 16.95
- Cheeseburger** *
choice of cheddar, blue cheese crumbles,
swiss, or smoked gouda cheese 15.95
- Mushroom & Swiss** *
crimini mushroom duxelles, swiss cheese,
romaine chiffonade, mayo 16.95

BOWLS

- Mediterranean Bowl** (V)
toasted quinoa & arugula with cucumber
buttermilk dressing, heirloom tomatoes,
lemon, artichokes, roasted red bell pepper,
cucumber, kalamata olives, micro basil 17.95
- | | | |
|-----------------|---------|------------|
| coriander | sautéed | rotisserie |
| dusted salmon * | shrimp | chicken |
| 22.95 | 20.95 | 18.95 |

PASTA

- Baked Rigatoni & Italian Sausage**
hearty marinara sauce, mozzarella, provolone,
parmesan cheese 18.95
- Fettuccine with Parmesan Cream**
rotisserie chicken, oven roasted cherry
tomatoes, basil chiffonade 18.95 / sautéed
shrimp 20.95 / coriander dusted salmon 22.95
- Linguine with Tomato** (V)
caramelized garlic, roma tomatoes,
extra virgin olive oil, sea salt, basil 17.95
rotisserie chicken 18.95 / sautéed shrimp 20.95
coriander dusted salmon 22.95
- Tortelloni with Shrimp**
spinach & garlic stuffed tortelloni, sautéed
shrimp, asparagus, romesco parmesan cream
sauce, basil chiffonade 23.95



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

Crostini with Smoked Salmon, Dill Cream & Capers \$48

Crostini with Brie & Apricot Chutney \$48

Smoked Ceviche with Coconut Pico & Tortillas* \$52

Jumbo Shrimp Cocktail \$59

Warm Appetizers:

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 Pepperoni, Oregano & Basil \$50

Flatbread Margherita with Fresh Mozzarella \$48

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

Artichoke & Spinach Dip with Crostini \$52

Calamari with Cherry Tomatoes & Romesco Aioli* \$54

Buffalo Walleye Fingers with Smoked Pepper Tartar* \$57

20% Service Charge
& Tax will be
assessed



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 \$2.95

20% Service Charge
& Tax will be
assessed

LUNCH



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 \$2.95

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

LUNCH

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



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 \$2.95

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 \$2.95

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
- Glazed Carrots
- 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

DINNER

A guaranteed count is required 5 days prior to your function. All prices are subject to 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 \$2.95

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
Thai Chile & Smoked Pork with Pineapple
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 7.50
the official dessert of our "citizen for life" campaign

Chocolate Molten Cake with Salted Caramel
vanilla bean ice cream, roasted peanuts 7.95

Strawberry Rhubarb Crumble ^{GF}

pecan brown sugar crumble, vanilla bean
ice cream 7.95

Passion Fruit Panna Cotta ^{GF}

rum caramel, fresh raspberries 7.50

*Inspire,
Create,
Explore!*







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!*

INFORMATION

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.



YOUR NOTES HERE...

NOTES



MENU SELECTIONS

PERSONAL EVENT SAMPLE MENU:

CONGRATULATIONS

Rachael & Thomas

February 18, 2025

<i>Starter</i>
Mixed Greens maple candied pecans, ricotta salata
Caesar Salad shaved parmesan, sourdough croutons
<i>Entrée</i>
Tenderloin of Beef 8 oz beef tenderloin cooked medium, rustic fire roasted vegetables & fingerling potatoes, blue cheese crust
Fire Roasted Rotisserie Chicken half chicken, rustic fire roasted vegetables & fingerling potatoes, homemade maple bourbon glaze
Walleye with Smoked Pepper Tartar asiago crusted, rustic fire roasted vegetables & fingerling potatoes, smoked pepper tartar sauce
<i>Dessert</i>
Milk Chocolate Cheesecake chocolate cookie crust, pomegranate caramel
Chocolate Molten Cake salted caramel, vanilla bean ice cream, roasted peanuts

THANK YOU FOR CELEBRATING WITH US!

CORPORATE EVENT MENU SAMPLE:



Employee Appreciation Dinner

May 15, 2025

SALAD
House Salad choice of dressing ranch or balsamic vinaigrette
ENTRÉE
Herb Crusted Hanger Steak 8 oz grilled hanger steak, green beans & red bell pepper, horseradish fingerling potatoes, pinot noir demi
Fire Roasted Rotisserie Chicken half chicken, rustic fire roasted vegetables & fingerling potatoes, homemade maple bourbon glaze
Frenched Bone In Pork Chop pork prime rib grilled to medium, apricot ginger glaze, asparagus, roasted garlic mashed potatoes, apricot chutney
DESSERT
Banana Ice Cream Cake caramelized bananas, chocolate rum sauce
Chocolate Molten Cake salted caramel, vanilla bean ice cream, roasted peanuts

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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*Inspire,
Create,
Explore!*



JUN 23