

Sevens

Bar & Restaurant

2315 North Broadway Minot, ND 58703 sevens@minot.com
www.sevensonthego.com — 701-852-4343 Fax — 701-839-6713

Banquet Menu

Breakfast

#1 Continental Breakfast \$4.50

Assorted Danish or Cake Doughnut
Coffee

#3 Sausage or Bacon & Egg \$9.25

Sausage Links or Bacon
Scrambled Eggs
Assorted Muffins

#5 Breakfast Croissant \$9.25

Ham, Cheese and Egg Croissant
Assorted Muffins

#2 Continental Breakfast \$9.50

Assorted Danish or Cake Doughnut
Assorted Muffins
Fresh Fruit
Coffee

#4 Sausage or Bacon, Eggs & Fruit \$12.00

Sausage Links or Bacon
Scrambled Eggs
Fresh Fruit
Assorted Muffins

Single breakfast items are available upon request. **Add Orange Juice for \$8 per carafe.**

Lunches

Picnic Style—Paper plates and napkins, served as a walk through buffet.

#1 1/4 lb. Beef Frank \$7

Potato Salad
Chips

#3 Polish Sausage or Bratwurst \$8

Coleslaw
Chips

#5 Grilled Chicken Sandwich \$11

Potato Salad
Chips

#7 Turkey Burger \$10

Pasta Salad
Baked Beans

#2 Ham & Turkey Sandwiches \$8

Choice of White or Wheat Bread
Chips
Coleslaw

#4 BBQ Beef or Pork on a Bun \$11

Pasta Salad
Baked Beans

#6 Hamburger or Cheeseburger \$10

Baked Beans
Pickle Spear

All prices are per person. These prices are for on site banquets, Sevens can also cater to an off site location for a fee. Please ask for a quote.

All Prices are Subject to Applicable 7% Food Tax and 9% Alcohol Tax along with 18% Gratuity.

Buffet Lunch Options

Lunch includes choice of one entrée, one side option for the whole group and one dessert for the whole group
China plates with rolled silverware in linen napkins, served as a walk through buffet.

Build Your Own Chicken or Carved Meat Sandwich

Make it your way, with a choice of one: chicken, turkey or roast beef, pickles & cheese on a steak roll \$12

Black Oak Ham

A slice of tender, carved black oak ham on a fresh bun. \$12

Pasta Buffet

Tortellini, linguini, marinara, alfredo and a variety of toppings to build your own pasta. \$13
(No side choices on the pasta buffet.) Comes with breadsticks.

Roast Beef Au Jus

Hand sliced tender juicy beef with homemade party buns. \$12

Served Lunch Options

Lunch includes choice of one entrée, one side option for the whole group and one dessert for the whole group.
China, glass and linen service with set silverware. All meals will be served to tables.

Choice of One Pasta

Spaghetti and Meat Sauce, Lasagna, or Chicken Alfredo served with a breadstick. \$12

Prime Rib Sandwich

Eight ounce slice of Prime Rib marinated in au jus. Served on a hoagie bun with side of au jus. \$15

Club Croissant

Ham, turkey, bacon and cheese on a croissant. \$12

BBQ Chicken Breast

Tender chicken breast with a tangy BBQ sauce, grilled to perfection. \$12

Pulled Pork Rib Sandwich

Pulled pork in BBQ sauce stacked on a fresh steak roll. \$12

Side Options

Cole Slaw Creamy or Oil & Vinegar
Homemade Pasta Salad
Pasta Salad—Creamy or Oil & Vinegar
Baked Potato w/ butter & sour Cream
Chips

Mixed Baked Beans
Tossed Salad w/ ranch
Caesar Salad
Old Fashioned Tomato Soup
Wisconsin Cheese Soup

Chicken Noodle Soup
Chicken Tortilla Soup
Sausage Potato Soup
Clam Chowder
Vegetable Beef Soup

Dessert Options

Strawberry Shortcake
Homemade Cheesecake
Double Chocolate Brownie

Carrot Cake
German Chocolate Cake
Lemon Bars

Assorted Bars

****There will be an additional charge for additions and Substitutions**

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Dinner Buffet

All meals require a guaranteed number one week prior to the event
China, glass, and linen service with set silverware, and served as a walk through buffet.

\$19 per person

Entrees — Choice of Two

Black Oak Ham—Carved with Honey Sauce	Roast Pork Loin—Carved with Cranberry Sauce
Roasted Turkey Breast—Carved with Cranberry Sauce	Spaghetti and Meat Sauce
Roast Beef Au Jus—Carved	Lasagna
Baked Lemon Pepper Cod	Breaded Baked Chicken
Chicken Kiev	Chicken Cordon Bleu

Potato — Choice of Two

Rice Pilaf	Baked Potato with butter and sour cream
Potato Au Gratin	Mashed Potatoes and Gravy
Garlic Tossed Linguini	Oven Roasted Red Potatoes
Mexican Style whole Potatoes	

Salad — Choice of Two

Tossed Salad / Ranch Dressing	Fruit Salad
Caesar Salad	Coleslaw—Creamy or Oil & Vinegar
Homemade Pasta Salad—Creamy or Oil & Vinegar	Mixed Baked Beans
Homemade Potato Salad	Broccoli Slaw

Dessert — Choice of One

Homemade Cheesecake with Topping
Double Chocolate Brownie
Carrot Cake
German Chocolate Cake
Strawberry Shortcake
Lemon Bars-Assorted Bars
**** May sub Punch for Dessert**

Included with your Entree

Chef's choice of vegetable suitable to Entrée
Dinner rolls with butter — Coffee - Cream and Sugar

Dinner Buffet

All meals require a guaranteed number one week prior to the event
China, glass, and linen service with set silverware, and served as a walk through buffet.

\$17 per person

Entrees — Choice of One

Black Oak Ham—Carved with Honey Sauce	Roast Pork Loin—Carved with Cranberry Sauce
Roasted Turkey Breast—Carved with Cranberry Sauce	Spaghetti and Meat Sauce
Roast Beef Au Jus—Carved	Lasagna
Baked Lemon Pepper Cod	Breaded Baked Chicken
Chicken Kiev	Chicken Cordon Bleu

Potato — Choice of One

Rice Pilaf	Baked Potato with butter and sour cream
Potato Au Gratin	Mashed Potatoes and Gravy
Garlic Tossed Linguini	Oven Roasted Red Potatoes
Mexican Style whole Potatoes	

Salad — Choice of Two

Tossed Salad / Ranch Dressing	Fruit Salad
Caesar Salad	Coleslaw—Creamy or Oil & Vinegar
Homemade Pasta Salad—Creamy or Oil & Vinegar	Mixed Baked Beans
Homemade Potato Salad	Broccoli Slaw

Dessert — Choice of One

Homemade Cheesecake with Topping
Double Chocolate Brownie
Carrot Cake
German Chocolate Cake
Strawberry Shortcake
Lemon Bars—assorted Bars
**** May sub Punch for Dessert**

Included with your Entree

Chef's choice of vegetable suitable to Entrée
Dinner rolls with butter — Coffee - Cream and Sugar

Extras

Ice Tea \$16 per gallon
Coffee (16 cups) \$16 per gallon
House Champagne with glasses \$15 per bottle
Punch with plastic cups (25—5 ounce) \$15 per gallon
Lemonade \$15 per gallon
Cookies \$1.25 each
Muffins \$1.50 each
Brownies \$1.50 each
Doughnuts \$1.50 each
Can Soda (Coke, Diet Coke, Sprite, or Mello Yello) \$1.50 each
Bottled Water \$1.25 each
Carafe of chilled Juice \$8 each

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Party Buffets

All meal functions booked require a guaranteed number of meals one week prior to the event.
China Plates with rolled silverware in linen napkins, served as a walk through buffet.

Roast Beef, Baked Ham and Sliced Turkey served on Homemade Party Buns

\$13

Includes your choice of three:

Homemade Potato Salad

Pasta Salad (Creamy or Oil & Vinegar)

Homemade Mixed Baked Beans

Vegetable Tray with Ranch Dip

Coleslaw (Creamy or Oil & Vinegar)

Cheese and Crackers

Chips and French Onion Dip

Cheese Ball with Crackers

***Our Guideline is Two party buns per person.

Chili Buffet \$12

Includes:

Murphy's Famous Chili Recipe with Fixings

Shredded cheese, onions, jalapenos, crackers

Homemade Garlic Toast

Build Your Own Taco / Nacho \$14

Includes:

Taco / Nacho fixings: Meat, cheese lettuce, tomato, jalapeno,

Black olives, salsa, onions, and sour cream

Hard shell / soft shells and tortilla chips

Spanish Fiesta Rice

Build Your Own Salad with Soup \$12

Includes:

Salad fixings: diced tomatoes, shredded cheese, bacon bits, croutons, sunflower seeds

Ranch and French Dressing

House Soup with crackers

Build Your Own Potato \$11

Includes:

One pound Russet Potato fixings: chili, shredded cheese, bacon, sour cream,

Butter, chives, salsa, chopped onions, and nacho cheese.

Hors d'oeuvres

2 hors d'oeuvres per person

Cold Hors d'oeuvres

(Prices based on 100 people)

Vegetable Display w/ dill ranch \$110
Chips and Dip \$65
(Choice of French Onion & Potato Chips
Or Salsa & Tortilla Chips
Assorted Cheese & Cracker tray \$140
Fruit Display (when in season) \$240
Cheese Ball surrounded with Assorted
Cheese chunks & Crackers \$155
Meat & Cheese Cubes tray w/ crackers \$165
Deviled Eggs \$120
Liver Pate and Crackers \$95
Marinated Mushrooms \$95
Homemade Potato Salad (4 gallons) \$140
Coleslaw (4 gallons) \$100
Homemade Pasta Salad (4 gallons) \$145
Tortilla Rollups \$90
Stuffed Cherry Tomatoes \$150
Shrimp Cocktail (100 pieces) \$250
Southwestern Taco Dip w/ Tortilla Chips \$150
Whole Smoked Salmon \$175

Hot Hors d'oeuvres

(Prices based on 100 people)

Meatballs in selected Sauces \$175
BBQ, Sweet Sour, Swedish
Cream Cheese Jalapeno Poppers \$160
Breaded Mushrooms \$130
Cocktail Sausages in sauce \$165
Bacon wrapped Chestnuts \$195
Mozzarella Cheese Sticks \$160
Potstickers \$130
Brushetta \$150
Chicken Drumsticks \$195
Chicken Wings in selected Sauces \$195
Spicy Hot, BBQ or Teriyaki
(served w/bleu cheese or ranch)
Egg Rolls \$125

Other Hors d' oeuvres can
be quickly priced. The listed
items are only guidelines.
Our chef's can prepare
nearly anything you choose.
Our guideline is two items
per person

Prices based on 100 Persons

We have a three tiered Chocolate Fountain
Ask for brochure and prices

Agreement for Cash / Hosted Bar Services

Group / Party Name:

Event Date:

Event Size:

Special Requests:

Bar Information

The following list of liquor and beers will be available if you have requested a bar. If there is anything that you would like added to the bar for your event, please note in the space above.

Beers: Coors Light, Bud Light, Miller Light, Budweiser, Coors NA, and Michelob Ultra — **Import:** Corona

Vodka: Bar pour, Absolut, Titos

Rum: Bacardi, Captain Morgan, Bacardi Limon, Malibu

Whiskey / Bourbon: Windsor, Black Velvet, Jack Daniels, Jim Beam, Crown Royal

Gin: Tanquery, Bombay Sapphire

Tequila: Jose Cuervo Gold

Wine: Merlot, Chardonnay, White Zinfandel

Malt Beverages: Mike's Hard Lemonade, Mike's Hard Cranberry

Other Liquors: Dewars Scotch, Baily's, E&J Brandy, Peach Schnapps, Kahlua, Triple Sec, Jagermeister
Grenadine, Lime Juice

Bar Prices:

Domestic Beer \$4

Malt Beverages \$4.75

Import Beers \$4.75

House Wine \$6

Bar Pour Liquor \$4.25

Call and premium liquor priced accordingly

16 Gallon Keg \$250.00 plus 9% sales tax and 18% gratuity (Miller Light, Coors Light, Bud, Bud Light, Keystone.)

Drink Tickets: Drink tickets are available for purchase the night of your event. We give you the drink tickets, keep track of what drink is ordered, and then charge you for only the tickets redeemed at the end of the event. The purchaser must pay 9% sales tax and 18% gratuity.

****If outside alcohol is brought into the room; we will be forced to shut our bar down because of**

Date Signed :

Group / Party Name:

Sevens Manager:

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Dinners with Style

Sit down served

China. Glass and linen service with set silverware. All meals will be served to tables.

****You must choose one meal for your entire group.****

Alfredo Deluxe

Fettucine tossed with creamy alfredo sauce with chicken, broccoli, and fresh mushrooms. \$22

Chicken Cordon Bleu

Baked chicken breast grilled then topped with ham, Swiss cheese and hollandaise sauce. \$19

Broiled Walleye

Canadian Fresh Water filet broiled with a touch of lemon pepper. \$22

"The Ace" of Steaks

Our daily hand cut ten ounce tenderloin is the absolute best in town. \$28

Prime Rib

Choice ten ounce prime rib slow roasted to bring out all the juicy flavor and texture. \$26

Ace & Sevens Shrimp

Our five ounce hand cut tenderloin cooked to perfection with two broiled shrimp. \$34

Sevens Shrimp

Four JUMBO shrimp broiled with lemon pepper. \$25

Bacon Wrapped Shrimp

Four JUMBO shrimp wrapped in bacon and charbroiled. A flavorful combination. \$27

"The Ace" with Mushroom Merlot Sauce

Our ten ounce hand cut tenderloin topped with our homemade mushroom merlot sauce. \$30

Holly's Butter Filet

Our hand cut tenderloin is seared in garlic butter, sealing in the natural flavors and juices of the meat. It is then slowly cooked to perfection and topped with seasoned garlic butter. \$29

Nut Encrusted Norwegian Salmon

Norwegian Salmon encrusted in a candied nut broiled with a white wine sauce. \$24

Live Maine Lobster

A slice of heaven, right here in Minot. So let your mind wander and indulge yourself with the taste and texture that can only be had from enjoying fresh cold water lobster flown in from Maine and New Foundland. Market Price

All dinners include a choice of potato, salad, dessert, vegetable, roll w/butter, and coffee.

Potato Choices: Baked Potato, Roasted Reds w/rosemary or Mashed Potatoes w/gravy

Salad Choices: Caesar Salad, Mixed Greens Salad or Tossed Garden Salad

Dessert Choices: Homemade Cheesecake, Strawberry Shortcake, Carrot Cake, Lemon Bars or German Choc Cake