

2024 MENU

FAIR EVENTS CENTER | MINOT, ND



MSI

CATERING & BEVERAGE SERVICES

HERE TO GIVE YOU THE EXPERIENCE YOU DESERVE



WHO WE ARE

MSI Concessions & Catering is a locally owned full-service food and beverage concessionaire and caterer. Our services are customizable and we are happy to work with you in order to truly understand what your vision is for your catered event. The only limit is your own imagination!

Our goal is to not only meet, but exceed your expectations; and whether you are planning a banquet, an office Christmas party, or your future wedding reception, understand that MSI Concessions & Catering will be there to work with you each step of the way for your catering and bar service needs.

Please do not hesitate to contact MSI with any questions that you have regarding your event. We are here to give you the experience you deserve!

OUR TEAM

JEFF SENGER

GENERAL MANAGER

LEXI ROSENTHAL

DIRECTOR OF MARKETING AND OPERATIONS

JOHN CLOCK

OPERATIONS AND ATM SERVICES

CONTACT

CALL: 701.838.8209

EMAIL: lexi@spicynd.com

WEB: www.msiminotnd.com

PO Box 879

Minot, ND 58702

MSI Concessions & Catering is the preferred caterer of the North Dakota State Fair Center.

A MESSAGE FROM THE TEAM

Hello!

My name is Lexi Rosenthal and I am the Director of Marketing and Operations for MSI Concessions and Catering. Part of my job is to coordinate concession, catering, and beverage service requests at the North Dakota State Fairgrounds through MSI.

One of the things I love most about my job is working with clients who are hosting their events at the fairgrounds and being able to come up with exactly what they are picturing for their event. Whether it is a 200-person Christmas party, a 30-person lunch, or an 800-person wedding, I want to help you have the best experience when it comes to food and beverage, which I think is one of the most important parts to any type of occasion!

I want you to know that the items listed here in this catering manual are not the only options we have available. We are able to provide a very wide range of menu items that we simply cannot list on a few pages! We have some of our more popular choices listed and if there is something else you are interested in to serve your guests, please ask me! I am more than happy to work with you on your vision.

I look forward to working with you and can't wait to see what we come up with!



Lexi Rosenthal

Director of Marketing and Operations

701-838-8209

lexi@spicynd.com

Here to give you the experience you deserve.



INVOICING

Invoices will be sent from Square via email. Please provide an acceptable email address that the invoice can be sent to. We accept payment by business checks or credit card. If you choose to pay with a credit card, a 3.5% processing fee will be reflected on your receipt. If you are paying with a check, please omit the credit card processing fee before sending your check.

Checks can be mailed to:

MSI

PO Box 879

Minot, ND 58702

TAX & GRATUITY

Your receipt will reflect a 5.5% tax on all food and non-alcoholic beverage items; a 7.5% tax on all alcoholic beverage items; and a 15% gratuity on all food and beverage items, including drink tickets.

Any questions related to billing can be directed to MSI Concessions & Catering at lexi@spicynd.com or 701-838-8209.

HORS D'OEUVRES

Per 50 People

COLD HORS D'OEUVRES

Potato Chips with French Onion Dip \$45

Chips and Salsa \$50

Assorted Cheese & Cracker Tray \$75

Vegetable Tray with Ranch \$75

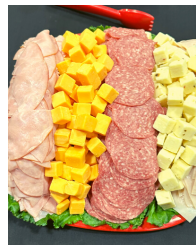
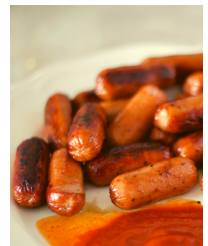
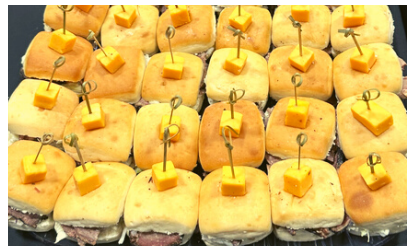
Coleslaw (4 gallons) \$75

Creamy Pasta Salad (4 gallons) \$75

Tortilla Roll Ups \$75

Assorted Meat & Cheese Tray \$90

Assorted Party Buns \$120



HOT HORS D'OEUVRES

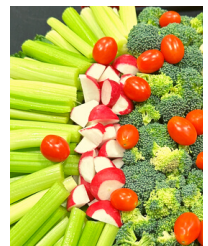
Breaded Cauliflower \$95

BBQ or Sweet & Sour Lil Smokies \$110

Egg Rolls \$110

BBQ or Sweet & Sour Meatballs \$125

Boneless Chicken Wings in Sauce \$150



We are more than happy to discuss other options with you!
Please let us know if there are any items you would like to order that are not on this menu
and we will do our best to accommodate your request.

BUFFETS

Price Per Person

**All dinner buffets require a 50 person minimum unless previously discussed and a guaranteed quantity one week prior to the event.*

LUNCH BUFFET \$12

Lunch includes your choice of one sandwich entree on a fresh roll, one side, and one dessert for the whole group. Served as a walk-through buffet.

Entree Options: Choice of One

Deli Meats & Cheese (*Turkey Breast, Ham, Roast Beef*)
Black Oak Ham
BBQ Pulled Pork
BBQ Chicken Breast
Honey Mustard Chicken
Roast Beef Au Jus
Prime Rib Sandwich (*Add \$2 per person*)

Side Options: Choice of One

Tossed Salad with Ranch Dressing
Caesar Salad
Fruit Salad
Potato Salad
Creamy Pasta Salad
Coleslaw
Baked Beans

Dessert Options: Choice of One

Cheesecake
Carrot Cake
German Chocolate Cake
Lemon Bars
Double Chocolate Brownies
Cookies

DINNER BUFFET \$18

Dinner includes your choice of entree or entrees, potato, side, chef's choice of vegetable, dessert, dinner rolls with butter, and coffee for the whole group. Served as a walk-through buffet.

Entree Options: Choice of One | Additional \$2/person

Roast Beef Au Jus	Baked Chicken Cordon Bleu
Baked Black Oak Ham	Baked Chicken
Roasted Turkey Breast	Baked Lemon Pepper Cod
Roasted Pork Tenderloin	Lasagna
Baked Chicken Kiev	

Potato Options: Choice of One

Mashed Potatoes with Gravy
Oven Roasted Red Potatoes
Potatoes Au Gratin
Rice Pilaf
Wild Rice

Side Options: Choice of One

Tossed Salad with Ranch Dressing
Caesar Salad
Fruit Salad
Potato Salad
Creamy Pasta Salad
Coleslaw
Baked Beans
Mixed Greens with Sweet Onion Vinaigrette

Dessert Options: Choice of One

Cheesecake
Carrot Cake
German Chocolate Cake
Lemon Bars
Double Chocolate Brownies
Cookies

**May substitute punch (4 gallons) for dessert*

BUFFETS

Price Per Person

CHILI BUFFET \$12

Chili Buffet includes: Homemade Chili, Shredded Cheese, Onions, Jalapeños, Crackers, and Garlic Toast

SALAD BAR WITH SOUP \$12

Salad Bar with Soup includes: Mixed Greens, Bacon Bits, Shredded Cheese, Tomatoes, Croutons, Sunflower Seeds, Ranch & French Dressings, and Chef's Choice of Soup with Crackers



ROWDY DOG BUFFET \$14

Rowdy Dog Buffet includes: Vienna Beef Hot Dogs, Steamed Buns, Variety of Toppings, and Potato Chips

TACO/NACHO BAR \$16

Taco/Nacho Bar includes: Taco Meat, Shredded Cheese, Lettuce, Tomatoes, Onions, Jalapeños, Black Olives, Salsa, Spanish Rice, Hard/Soft Shells, Tortilla Chips, and Sour Cream

PARTY BUN SANDWICH BUFFET \$16

Party Bun Sandwich Buffet includes: Assortment of Roast Beef, Ham, or Chicken Breast served on Party Buns with Your Choice of Three Sides. Side Options: Potato Salad, Creamy Pasta Salad, Coleslaw, Baked Beans, Potato Chips with French Onion Dip, Assorted Cheese & Crackers, Vegetable Tray with Ranch

**Our guideline is two party buns per person*

PASTA BAR \$16

Pasta Bar includes: Spaghetti Noodles, Red Sauce with Meat, Alfredo Sauce, Chicken Breast, Garlic Toast, and Tossed Salad with Dressing

We are more than happy to discuss other options with you!
Please let us know if there are any items you would like to order that are not on this menu
and we will do our best to accommodate your request.

SPICY PIE MENU



NEW YORK-STYLE PIZZA

18" thin crust pies cut into big, fresh, foldable slices (smaller slices available upon request!)

Kids and adults alike will enjoy this simple buffet-style meal.

Pizza also makes the perfect late night snack for your guests!

GRINDERS

Choice of: Ham, Turkey, Salami, Taco Meat, Ultimate (or variety)

Grinders are served cold and can be cut into 4", 6" or 12" portions.

Topped with shredded Colby cheese, shredded lettuce, and Spicy Pie red & white grinder sauces on the side.

Spicy Pie menu items are prepared at the venue and ready to serve immediately.

**FOR PRICING ON LARGE ORDERS,
PLEASE CALL 701.838.8209
OR EMAIL LEXI@SPICYND.COM**

EXTRAS

Price Per Person

BREAKFAST

#1 Continental Breakfast \$7

Assorted Danish Pastries or Doughnuts & Coffee

#2 Continental Breakfast \$12

Assorted Danish Pastries or Doughnuts; Assorted Muffins; Fresh Fruit & Coffee

#3 Breakfast Sandwich \$10

Ham, Bacon, or Sausage, Egg, & Cheese on a Biscuit or Croissant; Assorted Muffins & Coffee

#4 Breakfast Meat & Egg \$10

Sausage or Bacon; Scrambled Egg; Assorted Muffins & Coffee

TREATS

Donuts \$30/dozen

Cookies \$30/dozen

Brownies \$30/dozen

Muffins \$30/dozen

BEVERAGES

Coffee \$16 per gallon

Iced Tea \$16 per gallon

Punch/Lemonade \$16 per gallon

Bottled Water \$3 each

Bottled Soda \$3 each

Canned Soda \$2 each

Carafe Chilled Juice \$9 each

*Donut Board
(we provide the board!)*



Bottled Soda Options:

Pepsi - Diet Pepsi - Mountain Dew

Diet Mountain Dew - Dr. Pepper - Diet Dr. Pepper

Please note, you are allowed to bring your own NA beverages into the venue. All soda and water must be Pepsi products.

BAR SERVICES

16 GALLON KEG Starts at \$350 per keg

Plus 7.5% Tax and 15% Gratuity

Michelob Ultra - Busch Light - Kona Big Wave - Bud Light Seltzer - And More!

*Please note there is a limit on number of kegs per number of guests.

*Specialty kegs may be priced higher

BOTTLED HOUSE WINE \$18 per bottle

Plus 7.5% Tax and 15% Gratuity

Red Blend - Cabernet Sauvignon - Chardonnay - Riesling - Moscato

HOUSE CHAMPAGNE \$18 per bottle

Plus 7.5% Tax and 15% Gratuity

DRINK TICKETS \$7 per ticket

Plus 15% Gratuity

Drink tickets are \$6.50 EACH when purchasing 100 or more

All single mixed drinks & beer (16oz cans) served at the bar during an event are \$7 each.
Double mixed drinks are \$9 each. Glasses of wine are \$4 each.

MSI does not charge a bartender fee for your event at the North Dakota State Fairgrounds.
A fee will be discussed for any additional bar set up requests.

TO SCHEDULE A BAR FOR YOUR EVENT,

PLEASE CALL 701.838.8209

OR EMAIL LEXI@SPICYND.COM

Bringing your own alcohol into the event facility is a violation of the state's liquor law. THIS INCLUDES HOMEMADE APPLE PIE, RED EYE, ETC. If this occurs during the event, the violators will be asked to leave. Repeat offenses could result in shutdown of the bars. Please inform your guests of this information prior to the event. The Fair Events Center and MSI prohibits anyone under the age of 21 to purchase or consume alcohol. NO EXCEPTIONS. If this regulation is broken, security will ask that person to leave the facility.

TESTIMONIALS

"I loved having them [MSI] cater our wedding! So easy to work with and made everything a breeze! It was super affordable and so GOOD!"

-2018 Bride

"MSI made everything so easy for us from start to finish. As a bride, I truly appreciated how accommodating (and affordable) MSI was for our reception!"

-2019 Bride



RECEPTION CHECKLIST

A place for you to keep notes about your special event.

Please do not hesitate to ask any questions you might have - We are here to help!

MEAL

Are you serving hors d'oeuvres? If so, which hors d'oeuvres would you like?

Have you decided on your menu? If so, what will be served?

Are you serving any late-night snacks?

BAR

Are you purchasing drink tickets? If so, how many?

Are you purchasing kegs? If so, what kind and how many?

Are you purchasing wine and/or champagne? If so, what kind and how many?

Do you have any special requests for the bar?

NOTES