
TORGE'S
CATERING MENU
FAIRMONT, MINNESOTA
FULL-SERVICE CATERING
FOOD | BEVERAGE | EXPERIENCE
Weddings • Corporate Events • Social Gatherings • Bar Service
507-238-4771 | TorgesFairmont.com | 1201 Torgerson Drive

breakfast buffets

CLASSIC BREAKFAST
Cheesy scrambled eggs, crispy potatoes, bacon or sausage, and your choice of toast or fresh fruit.
$13 per person

CONTINENTAL BREAKFAST
Muffins, pastries, bagels with cream cheese, yogurt parfaits, and fresh fruit.
$10 per person

OATMEAL BAR
Hot oatmeal served with raisins, brown sugar, mini marshmallows, and cinnamon.
$7 per person

BREAKFAST SANDWICH OR WRAP
Egg, cheddar cheese, and your choice of up to three meat or veggie fillings. Served with crispy potatoes.
$13 per person



brunch

BISCUITS & GRAVY
A southern specialty. Fluffy biscuits, creamy sausage gravy, and served with crispy potatoes.
$13 per person

BUILD-YOUR-OWN PARFAIT
Vanilla yogurt, granola, and fresh fruit.
$7 per person

MIMOSAS
Original, watermelon sage, citrus basil, or cherry rosemary

a la carte

ASSORTED BAGELS
Assorted bagels served with cream cheese and butter.
$36 per dozen

ASSORTED YOGURT
$3 each

GRANOLA BARS
$24 per dozen

ASSORTED PASTRIES OR MUFFINS
$30 per dozen

FRESH FRUIT TRAY
Sliced seasonal fresh fruit.
$75 serves 25

WHOLE FRESH FRUIT
Bananas, Apples, and Oranges
$24 per dozen

MINI CHICKEN & WAFFLE BITES
$36 per dozen

lunch buffets

Enhance any lunch buffet with a hearty soup, classic potato salad, or flavorful pasta salad. Add $3 per person.



SANDWICH & SALAD BUFFET

Your choice of three of the following:
- Italian Sub
- Turkey Club
- Grand Ham
- Grilled Portabella Burger
- Caesar Salad
- House Salad
- Summer Feta Salad
- Arugula Salad
- Pecan Craisin Salad

$15 per person

DELI BUFFET

Deli meats and cheeses, buns, lettuce, tomato, mustard, and mayo. Served with potato chips and pickles.
$12 per person

GRILLE BUFFET

Choice of house salad or coleslaw. Served with potato chips, buns, and condiments.
Protein options include:
- Cheeseburger
- Grilled Chicken Breast
- Breaded Chicken Breast
- Pulled Pork

One meat choice: $16 per person
Two meat choices: $18 per person

TACO BUFFET

Seasoned ground beef, or chicken served with flour tortillas and corn chips, lettuce, tomatoes, jalapenos, black olives, cheddar cheese, fresh salsa, sour cream, and your choice of white or wild rice.
One meat choice: $14 per person
Two meat choices: $16 per person

PIZZA & SALAD BUFFET

A variety of pizzas and house salad served with assorted dressings.
$11 per person

LUNCH PASTA BUFFET

Served with house salad and fresh bread.
Choose from these pastas:
- Spinach Tortellini
- Chicken Mushroom with Egg Noodles
- Rigatoni with Meatballs
- Shrimp & Sausage Penns
- Shrimp Scampi

One pasta choice: $16 per person
Two pasta choices: $18 per person

SIGNATURE BOXED LUNCH

Your choice of any half sandwich, half salad, or soup served with a bag of chips and a cookie.
$15 per person

signature stations

Must have a minimum of 20 guests.

WALKING TACO
Bags of chips served with seasoned ground beef, cheddar cheese, diced tomatoes, and sour cream.
$10 per person

BUILD-YOUR-OWN MAC 'N' CHEESE BOWL
Noodles in our homemade cheese sauce. Served with bacon, seasoned bread crumbs, roasted peppers, and shredded cheese.
$10 per person



snack selections

Enhance any buffet with these tasty snack selections, or keep the celebration going with a late-night bite.
Must have a minimum of 20 guests.

BONELESS WINGS OR BONE-IN WINGS
Choice of sauce. Served with ranch and bleu cheese.
$50 | 25 pieces

POPCORN BAR
Select from buttered, cheddar, kettle, and white cheddar.
$3 per person
Caramel.
$3.50 per person

PIZZA
Hand-tossed 14" pizza | 8 slices.
$21 single topping
$22 two toppings
$25 specialty

CLASSIC SNACK BOWL
Chips, pretzels, popcorn.
$4 per person

hors d'oeuvres

puff pastries

SPINACH & CHEESE
$45 | 40 pieces

SEASONED PORK
$45 | 40 pieces

WILD RICE & VEGGIES
$45 | 40 pieces

PIZZA FILLED
$45 | 40 pieces

stuffed mushrooms

CRAB STUFFED MUSHROOM CAPS
$105 | 36 pieces

WILD RICE STUFFED MUSHROOMS
Bite-sized cremini mushrooms baked with a savory wild rice stuffing.
$90 | 36 pieces



CREATE YOUR OWN CHARCUTERIE BOARD
Build your perfect board with a selection of cured meats, artisan cheeses, crackers, fresh fruits, nuts, and olives. Choose your favorites for a personalized spread your guests will love.
market price

BAKED BRIE
Brie cheese baked and topped with your choice of strawberry & rhubarb, blueberry & lemon, apple & cranberry, or honey & brown sugar and served with either crackers, veggies, or fruit.
$40 | serves 10

SHRIMP COCKTAIL*
Served with tangy cocktail sauce.
$120 serves 25

TOMATO CAPRESE
Diced Roma tomatoes, mozzarella pearls, olive oil, fresh cut basil, salt, pepper, and a balsamic drizzle served with house bread.
$55 | 50 pieces

hors d'oeuvres



MEATBALLS
Choice of Swedish or sweet BBQ.
$70 | serves 20

CHICKEN WINGS
Your choice of sauce. Served with ranch and bleu cheese. Available in traditional bone-in or boneless wings.
$100 | serves 25

VEGETABLE SPRING ROLLS
Served with sweet and sour dipping sauce.
$80 | serves 25

BACON-WRAPPED DATES*
$75 | 36 pieces

BAKED SPINACH & ARTICHOKE DIP
Served hot with pita chips.
$85 serves 25

HUMMUS DIP
Roasted red pepper hummus with pita chips.
$90 serves 25

SPINACH DIP
Served with cubed homemade bread.
$60 serves 25

BUFFALO CHICKEN DIP
Served with crackers or pita chips.
$75 | serves 25

FRESH FRUIT TRAY*
Sliced melon, pineapple, strawberries, and grapes.
$75 serves 25

FRESH VEGETABLE TRAY*
Cold assortment of carrots, celery, cucumbers, cauliflower, red bell peppers, and tomatoes served with cucumber dill dressing.
$70 serves 25

CHEESE & CRACKER TRAY
Cheddar, pepper jack, provolone, spreadable garlic and herb cream cheese, and an assortment of crackers.
$90 serves 25

dinner entrées

All entrées include a fresh salad, vegetable, potato, homemade bread and butter.
Prices are per person.

beef—$21 buffet/$24 plated

add as 2nd choice for $5

POT ROAST*
Slow cooked sliced pot roast with gravy.

STEAK CUTS*
Choose from New York strip or filet mignon
Market price. Served plated only. To ensure a smooth dining experience, all steaks must be prepared to the same temperature.



seafood—$22 buffet/$25 plated

add as 2nd choice for $6

SHRIMP BRUSCHETTA*

SWEET & TANGY GARLIC SALMON*
Salmon pieces coated in a gralic honey sauce. *Can also be coated in a dill butter sauce upon request.*

LEMON & DILL BAKED COD*



chicken—$19 buffet/$22 plated

add as 2nd choice for $4

TRADITIONAL CHICKEN PICCATA
Lemon butter sauce, over grilled chicken breast, with capers.

PESTO CHICKEN*
Grilled chicken breast, covered in a traditional pesto sauce and topped with parmesan cheese.

CRISPY CHICKEN IN MUSHROOM GRAVY
Breaded chicken breast with a light mushroom gravy and topped with parsley.

CREAMY SPICED CHICKEN
Chicken breast coated in Torge's house spice blend, baked and simmered with a creamy sauce.

pork—$17 buffet/$20 plated

add as 2nd choice for $3

DUROC ROASTED PORK LOIN*
Topped with your choice of a red wine burgundy, brown mushroom gravy, cherry balsamic, or a sweet bourbon sauce.

CARVED BROWN SUGAR HAM*
Roasted with a brown sugar glaze, hand carved, and sauced or pineappled upon request.

dinner pastas

All pastas include a fresh salad and homemade bread and butter.
Prices are per person.

$18 buffet/$21 plated

add as 2nd choice for $4



SPINACH TORTELLINI
Roasted garlic and spinach-filled tortellini tossed with sundried tomatoes in a tomato garlic cream sauce.

HEARTY CHICKEN MUSHROOM PASTA WITH EGG NOODLES
Creamy peppery brown sauce with egg noodles.

RIGATONI WITH MEATBALLS
Classic red sauce with freshly made bite-sized meatballs.

SHRIMP & SAUSAGE PENNE
Penne noodles tossed with a classic vodka sauce with shrimp and Italian sausage with basil and sliced cherry tomatoes.

SHRIMP SCAMPI
Penne noodles and shrimp in garlic butter sauce topped with lemon, parmesan, and bread crumbs.

vegetarian, dairy & gluten-free

Plated meal options to accommodate guests with special dietary needs.
Includes a salad without cheese or croutons.

$20 plated



GLUTEN-FREE PASTA WITH RED SAUCE, ONIONS, MUSHROOMS, & PEPPERS*

GLUTEN-FREE PASTA WITH OLIVE OIL, GARLIC, & CHERRY TOMATOES*

GLUTEN-FREE PASTA WITH TRADITIONAL PESTO SAUCE & PINE NUTS

ROASTED PORTOBELLO*
Stuffed with hummus , veggies, and spices. Covered in a drizzle of balsamic and basil oil.

entrée sides

vegetables

FRESH SEASONED GREEN BEANS

BUTTERED CORN

BROWN SUGAR & SPICED CARROTS

premium vegetables
add $1 per person

GRILLED VEGETABLE MEDLEY
Julienne carrots, zucchini, red peppers, and asparagus

GRILLED BUTTERY ASPARAGUS SPEARS

OVEN ROASTED CHEESY BRUSSEL SPROUTS

potatoes

CHEESY AU GRATIN POTATOES

CHEESY GARLIC MASHED POTATOES

TRADITIONAL MASHED POTATOES

ROASTED POTATOES

grains

WHITE JASMINE RICE

SWEET COCONUT MILK RICE

CILANTRO LIME RICE

MN WILD RICE

fresh salads

HOUSE SALAD
Fresh greens tossed with cucumbers, tomatoes, parmesan cheese, croutons, and choice of dressing.

CAESAR SALAD
Fresh romaine tossed with caesar dressing, parmesan cheese, and croutons. Garnished with grape tomatoes.

STRAWBERRY VINAIGRETTE SALAD
Description Needed

WILD GREENS SALAD
Description Needed



desserts

DOUBLE FUDGE BROWNIES
$42 per dozen

CHOCOLATE CHUNK COOKIES
$25 per dozen

CHEESECAKE BITES
Topped with chocolate, caramel, or strawberry.
$30 per dozen



beverages

COFFEE STATION
Regular or decaffeinated.
$29 per gallon | $8 per pot

ORANGE JUICE
$12 per carafe

Milk
$15 per carafe

ICED TEA
$32 per gallon

ASSORTED SODAS AND BOTTLED WATER
$2 each

LEMONADE
$22 per gallon

HOT CHOCOLATE STATION
$56 per gallon

INFUSED WATER
Your choice of:
strawberry basil or cucumber lemon $32 per gallon
blueberry mint $40 per gallon



bar service

Our beverage services are designed to fit your event – from soft drinks to top-shelf liquor, in an office setting, a backyard barbecue for family and friends, or a formal wedding, we offer beverage services to suit every affair.

BEVERAGE SERVICES INCLUDE:

- Non-alcoholic beverages
- Classic, premium, and craft beers
- Wines
- Premium and top-shelf liquors
- Knowledgeable bartenders
- Complete setup and cleanup
- Glassware rental available

TYPES OF BAR SERVICE:

HOSTED BAR

All drinks are paid for by the host of the party.

CASH BAR

A selection of: soft drinks, wine, bottled beer, premium and top-shelf drinks to sell to your guests. You will only have to pay for the setup/labor fee(s) and reach the minimum dollar amount required for your group size.

A LA CARTE

The hosting party will pay for selected bar items, like kegs or bottles of beer and/or bottles of wine. All other items that you do not wish to host, but have available, will be provided for a cash bar.

BAR PACKAGES

Bar packages are made to suit your event. You pick the package you wish to host.

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*Denotes Gluten Friendly. Why do we call it Gluten Friendly? The indicated items are gluten free, but because we use high-gluten flour in our kitchen, there is a chance of cross-contamination on all items. We cannot guarantee that items are 100% gluten free.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness especially if you have medical conditions.

Items and pricing subject to change. Any changes require a 48-hour notice.

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO STATE SALES TAX AND APPLICABLE SERVICE CHARGES. PURSUANT TO MINNESOTA STATUTE § 177.23, SUBD. 9, THIS CHARGE IS NOT A GRATUITY FOR EMPLOYEE SERVICE AND IS NOT THE PROPERTY OF ANY SPECIFIC EMPLOYEE AND AN ADDITIONAL 18% GRATUITY.