

Whether your group is large or small, your next event will stand out with Tru Blu Catering & Event Space. Perfect for any occasion anytime! Our staff will make your experience memorable with our made-from-scratch recipes and professional service.

- Wedding Receptions, Rehearsal Dinners, Corporate Events, Business Meetings, Holiday Parties, Special Gatherings, and many more!
- Holds up to 150 people
- Scratch kitchen
- 3 projection screens
- Elevator Access
- State-of-the-art audio system
- Completely Private, including Private entrances
- Conveniently located off I-94 & Veteran's Boulevard
- Next to the Element Hotel & within a 5-minute drive from 8 other hotels & local attractions

**Ask about our discount with The Element Hotel when you book with us!*

915 19th Ave S, | West Fargo, ND 58078 | 701-532-2600
events.trublu@gmail.com | www.trublusocialclub.com

©US Foods Menu 2019 (23251)



Catering



Hors D'Oeuvres

HOT HORS D'OEUVRES

Hors d'oeuvres can be butler passed. Minimum of 25 people
2 choices \$5.5 pp. ~ 3 choices \$7 pp. ~ 4 choices \$9.5 pp.

TRU BLU BULL BITES

Honey Weiss button mushrooms & horseradish sauce **2 oz. Per Person**

ARTICHOKE CRAB GRATIN

Lump crab, parmesan, artichoke & baguette **4 oz. Per Person**

FIRE ROASTED JALAPENOS

Garlic cream cheese & bacon stuffed
1 Piece Per Person

TWICE BAKED BABY POTATOES

Bacon, blue cheese, sour cream & chives
1 Per Person

BISON WILD RICE MEATBALLS

Raspberry jalapeno BBQ sauce **2 Per Person**

FRIED PORK POTSTICKERS

Sweet chili sauce **2 Pieces Per Person**

WALLEYE SPRING ROLLS

Hand rolled, Korean & sriracha dipping sauces **1 Per Person**

STUFFED MUSHROOMS

Spicy Italian sausage, parmesan, alfredo
2 Pieces Per Person

LUMP CRAB CAKES

Jumbo lump crab cakes, & spicy remoulade
1 Piece Per Person

COCONUT SHRIMP

Malibu rum batter, coconut, marmalade dipping sauce **1 Piece Per Person**

STUFFED PHYLLO CUPS

Cucumber, onion, garlic, lemon, & feta
1 Piece Per Person

CHICKEN WINGS

Smoked dry rub, Buffalo, Korean, Teriyaki, & sweet BBQ **2 Wings Per Person**

CHERRY WOOD RIB TIPS

Smoked pork rib tips, Kansas city BBQ sauce

MARGARITA PIZZETTES

Olive oil, tomato, fresh basil, mozzarella
1 Piece Per Person

BUTTERMILK SRIRACHA TENDERS

Blue cheese & ranch dressing
1 Piece Per Person

SLIDERS

Mango bbq pork, meatball, bbq brisket, or cheeseburgers **1 Piece Per Person**

COLD HORS D'OEUVRES

FRESH BRUSCHETTA CROSTINI

Fresh basil, baguette, olive oil, balsamic & tomato

CALIFORNIA DEVILED EGGS

Avocado, lime, & cilantro

BACON WRAPPED SMOKED WALLEYE

Dill cream cheese & baguette

JUMBO SHRIMP COCKTAIL

Wild caught shrimp, spicy cocktail sauce

LETTUCE WRAPS

Teriyaki chicken, cilantro, carrots, jicama & romaine

HAWAIIAN TUNA POKE

Lime soy marinated, romaine leaves, Asian slaw

BEEF CARPACCIO

Beef tenderloin, olive oil, horseradish onion, beer mustard

CANAPE'S Prime rib & horseradish or lump crab

ALL 1
PIECE PER
PERSON

GROUP PLATTERS

SEASONAL VEGETABLE PLATTER

Lemon dill herb dressing **For 25 people \$75**

FRESH FRUIT PLATTER

Hand cut seasonal fruit **For 25 people \$75**

CHEESE & CRACKER PLATTER

Assorted cheeses and gourmet crackers **For 25 people \$75**

CHILLED SEAFOOD PLATTER

Assorted shellfish, lemons & cocktail sauce **For 25 people \$225**

COLD CUT TRAY

Ham, turkey, salami, capicola, ale mustard, & lavish
For 25 people \$100

WHOLE SMOKED SALMON

Smoked sockeye salmon, egg, capers, & baguette
For 25 people \$200

RELISH BOARDS

Green olives, gherkins, Kalamata olives, pepperoncini, red peppers & pickles **For 25 people \$75**

Casual Buffets

GRILLED

\$15.95 Per Person

Choice of two meats & two cheeses

BREADS: White & wheat grain buns

MEATS: Grilled Chicken, Piedmontese Burger, Hot Prime Rib, Hot Roasted Turkey, or Pit Roasted Ham

CHEESE: Swiss, Cheddar, Provolone, Pepper Jack, or American
Served with lettuce, tomato, mayo, mustard, house made Yukon kettle chips and assorted cookies and bars

DELI

\$17.95 Per Person

Choice of two meats & two cheeses

BREADS: White & wheat grain buns

MEATS: House Smoked Turkey, Ham, Prime Rib, Salami, or Capicola,

CHEESE: Swiss, Cheddar, Provolone, Pepper Jack, or American
Served with lettuce, tomato, mayo, mustard, house made Yukon kettle chips and assorted cookies and bars

CASUAL

Choice House or Caesar salad, one side & yeast dinner rolls

ROAST SIRLOIN

Garlic burgundy gravy \$23

MEATLOAF ROULADE

Stuffed w/cheddar & ham. Muscovy duck gravy \$22

PASTA & SAUCE

Choice of alfredo, red or rosa sauce. Choice of grilled chicken, meatballs, beef tips (add \$3) No side \$23

ROASTED TURKEY

Sage turkey gravy \$24

STEAK MEDALLIONS

Bearnaise, peppercorn or Diane \$26

STARCH CHOICES: Caramelized vegetable mashed,

mac & cheese, parmesan risotto, sweet potato hash or Yukon roasted potatoes

VEGETABLE CHOICES: Teriyaki green beans, balsamic asparagus, broccolini w/lemon butter, honey glazed carrots, creamed corn, corn on the cob, caulilini w/beer cheese

SOUTHWESTERN

\$15.95 Per Person

Choice of two meats and two sides

MEATS: Shredded Beef Barbacoa, Hand Pulled Chicken Tingas, Pork Carnitas, Spicy Ground Beef

SIDES: Refried Beans, Mexican Fried Rice, Borracho Beans, Roasted Off The Cob Corn, Sweet Potato Hash served with Soft Flour and Crunchy Corn Tortillas, Shredded Lettuce, Cheddar-Jack Cheese, Fresh Cut Pico De Gallo, Jalapeños, Charred Tomato Salsa, Sour Cream, and Guacamole



Dinner

What's included: 1 entrée selection, yeast dinner roll, salad choice, one starch (for all), and one vegetable (for all).

We include all stoneware, coffee, water service, table linens & napkins. For plated style meals add \$3 per person.

For 2 entrée selections from the same tier add \$2 per person. For 2 entrée selections from different tiers pricing is \$28 per person for buffet

TIER ONE

\$24 Per Person

BAKED HERBED AIRLINE CHICKEN

Crispy with lemon cream

ROASTED BEER CAN CHICKEN

Bone in half chicken with cola bbq sauce

CHICKEN SALTIMBOCCA

Stuffed with prosciutto & fontina, lemon beurre blanc

BONELESS BBQ PORK RIBS

Cherry wood smoked, Kansas City bbq sauce

DRY RUB PORK TENDERLOIN

Balsamic apple cider glazed

FETTUCINE ALFREDO

Plain or chicken, lemon garlic cream sauce, broccolini.

STEAK & ASPARAGUS PASTA

Tenderloin tips, asparagus, béarnaise cream sauce

GRILLED PORTABELLA

With burgundy demi glaze

CAULIFLOWER STEAK

Ale fontina cheese sauce

FRIED EGGPLANT PARMESAN

Fried eggplant, marinara, parmesan Reggiano

TIER TWO

\$32 Per Person

RIBEYE

12 oz South Dakota raised Prime Grade

CENTER CUT SIRLOIN

8 oz center cut, C.A.B. & house butter

TRU BLU FILET

8 oz aged angus beef, lean tender cut, house butter

SMOKED PRIME RIB

10 oz cut cherry wood smoked & garlic rubbed

BRAISED BEEF SHORT RIBS

Tender & slow braised, with ale pan gravy

PAN FRIED WALLEYE

Cracker breaded and toasted almonds

GRILLED SALMON

Wild caught, lemon dill yogurt sauce

COCONUT SHRIMP

Hand breaded with mango habanero sauce

BANG BANG SHRIMP

Sweet and spicy jumbo fried wild caught shrimp

VEGETABLES

TERIYAKI GREEN BEANS

BALSAMIC MARINATED ASPARAGUS

BROCCOLINI W/LEMON BUTTER

CORN ON THE COB

GLAZED CARROTS

CREAMED CORN

STARCHES

ROOT VEGETABLE MASH POTATO

PARMESAN RISOTTO

MAC & CHEESE

YUKON ROASTED POTATOES

SWEET POTATO HASH

SALADS

GARDEN SALAD

CAESAR SALAD

BISTRO SALAD

Breakfast

FRESH START

Fruit tray with granola and yogurt \$7 Per Person

BAKERS SPECIAL

Fruit tray, muffins, bagels, and cream cheese \$8 Per Person

BAKERS DELUXE

Fruit tray, caramel rolls, muffins, fruit breads,

and yogurt \$9 Per Person

TRU BLU BREAKFAST

Scrambled eggs, fried potatoes, biscuits or croissant, choice of cob smoked bacon, country ham, or maple sausage

\$14 Per Person

TRU BLU DELUXE

Fruit tray, scrambled eggs, cheesy hash browns, biscuits, sausage gravy, assorted toast, pancakes or French toast, choice of maple sausage, country ham, or cob smoked bacon

\$16 Per Person

BREAKFAST ADDITIONS

BAGELS WITH CREAM CHEESE \$16 per dozen

BREAKFAST BARS \$2 each

CARAMEL OR CINNAMON ROLLS \$18 per dozen

ASSORTED MUFFINS \$15 per dozen

ASSORTED DANISHES \$17 per dozen

INDIVIDUAL YOGURTS \$2 each

A LA CARTE

ASSORTED SOFT DRINKS \$2 each

FIJI / PERRIER WATER \$3.5 each

COFFEE \$15 per gallon

ICED TEA \$15 per gallon

LEMONADE \$14 per gallon

MILK \$14 per gallon

BAR NUTS \$10 per pound

ORANGE JUICE \$15 per gallon

KETTLE CHIPS \$10 per pound

PRETZELS \$10 per pound

CHIPS AND SALSA

\$10 per pound/quart

HUMMUS & PITA CHIPS

\$10 per pound

Lunch

SANDWICH/WRAP

\$14 Per Person

Choose 2 Sandwiches or Wraps

SANDWICH CHOICES:

Turkey, Ham, or Shaved prime rib on Ciabatta.

WRAP CHOICES:

Chicken Caesar, Buffalo Chicken, Clubhouse, or Veggie.

SIDE CHOICE:

Kettle chips, potato salad, pasta salad or coleslaw

SERVED WITH: Fresh cut fruit, cookie, and a beverage.

SOUP & SALAD

\$ 14 Per Person

Choose 2 Salads

CHOICE OF:

Chicken Caesar, Greek, California Cobb, Chinese Chicken.

Choose 1 Soup

CHOICE OF:

Tomato Bisque, Minnesota Turkey Wild Rice,

New Orleans Chicken Gumbo, French Onion

SERVED WITH:

Choice of potato salad, coleslaw, or pasta salad.

Yeast dinner roll, cookie or assorted bars and beverage.



Desserts

CHEESECAKES

14 Pieces Per Cake \$70

PLAIN CHEESECAKE

Choice of chocolate, strawberry, caramel or raspberry sauce

TURTLE CHEESECAKE

IRISH CREAM CHEESECAKE

SALTED CARAMEL CHEESECAKE

LEMON RASPBERRY CHEESE CAKE

FRESH PIES

14 Pieces Per Pie \$45

FRUIT PIES

Choice of Cinnamon Apple, Cherry, Blueberry, Wild Berry, Lemon Raspberry

PUMPKIN

BOSTON CREAM

KEY LIME

BANANA CREAM

SOUTHERN PECAN

CHOCOLATE CREAM

GOURMET CAKES

28 Pieces Per Cake \$70

TRIPLE CHOCOLATE

BANANA CHOCOLATE MARBLE

RED VELVET

CARROT CAKE

ITALIAN LEMON CREAM

CHOCOLATE TORTE

FRESH COOKIES

12 Pieces Per Cake \$15

CHOCOLATE CHUNK

WHITE CHOCOLATE MACADAMIA NUT

PEANUT BUTTER

M&M CHOCOLATE CHIP

OATMEAL RAISIN

SNICKERDODDLE

ASSORTED BARS

24 Bars for \$30

ROCKY ROAD // DUTCH APPLE // SEVEN LAYER

PEANUT BUTTER CHOCOLATE // LEMON // BLONDIE

WHITE CHOCOLATE MACADAMIA NUT // KEY LIME

ASSORTED PETITE FOURS

12 Pieces for \$24

BROWNIE BITE

CARROT CAKE

RED VELVET

TRUFFLE BON BON