



1603 CATERING

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Catering MENU

- This is our “no frills” catering menu, meaning, everything includes only what is listed. Plates, silverware, cups, water pitchers, food service, chaffing dishes, heat sources, setup and tear down service, trash cans, etc can all be added at an additional charge and pricing can be found on page 12.
- High quantity discounts are available for large events, offsite only. 10% Discount applies to quantities of 250 or more, 15% Discount applies to 500 or more.
- Please ask us for a quote if you require full-service catering. If you are catering “on site” at Sixteen03 Main Events, Full Service is included at no additional charge.
- In addition, a custom menu can be created based on your preferences and budget. Options listed are a list of popular items to start the planning process.
- Your event coordinator will work with you to create your ideal menu.
- Sales Tax Gratuity and applicable service charges will be added to all posted prices.



Creating the perfect menu is key.

Breakfast Buffets

CONTINENTAL BREAKFAST A mix of assorted Muffins, Bagels with Cream Cheese, Danishes, Donuts and Orange Juice	\$13 /PLATE
TRADITIONAL BREAKFAST BUFFET: Includes traditional breakfast condiments and the following items: <ul style="list-style-type: none">• Sausage Egg Bake• French Toast• Bacon• Fruit	\$17 / PLATE
BREAKFAST BURRITO BUFFET: Flour Tortillas served with your choice of Chorizo, Sausage or Bacon, Potatoes, Eggs, and Cheese served with Fruit and house-made Salsa and Sour Cream.	\$15 / PLATE
FRENCH TOAST BUFFET: Cinnamon-Sugar French Toast, choice of Ham, Sausage or Bacon, Scrambled Eggs with Cheese, Butter and Maple Syrup. (Can sub pancakes)	\$17 / PLATE
BREAKFAST SANDWICH BUFFET: English Muffins and Croissants, Ham and Bacon, Egg Patty, Cheese Slices, Mayo, Salsa, Butter, and Breakfast Potatoes.	\$14 / PLATE
EGG BAKE: Made in house with your choice of Ham, Sausage, or Bacon, Peppers, Mushrooms, Onions and Breakfast Potatoes.	\$12 / PLATE
BISCUITS AND GRAVY: Biscuits and Sausage Gravy, Scrambled Eggs with Cheese, choice of Ham or Bacon, and Breakfast Potatoes.	\$14 / PLATE
TATER TOT CASSEROLE Just like grandma used to make it.	\$12 / PLATE
ADDITIONS: Caramel or Cinnamon Rolls, Cheesy Hashbrowns, Cold or Hot Cereals, Hard Boiled Eggs, Fresh Fruit, Yogurt, Granola, Coffee, Juices	VARIES

Easy Group Options

COLD CUT PLATTER:	\$15/ PLATE
A variety of mini Ham, Turkey, and Roast Beef sandwiches prepared with Lettuce and Cheese on a 4" Sour Dough Hoagie, condiments presented on the side with choice of salad.	
*Gluten free option by request + \$1	
SALAD BAR:	\$15/ PLATE
Mixed greens, Cherry Tomatoes, sliced Cucumbers, Croutons, Shredded Cheese, Diced Peppers, choice of Dressings, Fruit Salad, Pasta Salad, Breadsticks, and choice of hot Soup.	
LOADED MAC AND CHEESE:	\$16/ PLATE
Our house-made Mac and Cheese served with your choice of BBQ pulled pork, BBQ chicken, Fried Chicken pieces, or Sauteed Vegetables	
PULLED CHICKEN OR PORK SANDWICHES:	\$18/ PLATE
BBQ Pulled Chicken or Pork Sandwiches, Coleslaw, Baked Beans, and Chips	
BOXED LUNCH:	\$16/ BOX
Wrap, Bun, or Croissant Sandwich with choice of Ham, Roast Beef, Turkey, or Vegetarian, served with bag of Chips, Cookie and a Soda or Water.	
HOT BEEF SANDWICHES	\$15/ PLATE
Roast Beef, Gravy, Sliced Bread, Mashed Potatoes and a Side Salad	
BBQ CHICKEN BREAST	\$16/ PLATE
Served on a Hoagie Roll with Onions and Sweet Pickles, with a side of Coleslaw and Chips	
SOUPS:	\$9/ BOWL
Knoephla, Vegetable Beef, Vegetable, Chili, Chicken Tortilla, Clam Chowder, Chicken Wild Rice or other by request.	
GREEN SALADS:	\$6/ PLATE
Choose from House Salad with choice of dressings or Caesar.	
*Add a breadstick for \$1 ea	
SIDE SALADS:	\$6/ SERVING
Choose from Pasta Salad, Potato Salad, Fruit Salad, 7 Layer Salad	
COOKIE ASSORTMENT	\$3/ SERVING

Hors D'oeuvres

MENU

SERVING SIZE: ALL PRICED IN SERVINGS OF 50 GUESTS

CHARCUTERIE BOARD: Assortment of Cured Meats and Crackers	\$245
CHARCUTERIE AND CHEESE BOARD: Assortment of Cured Meats, Cheeses, and Crackers	\$295
CHARCUTERIE, CHEESE AND ANTIPASTO BOARD: Assortment of Cured Meats, Cheeses, and Crackers	\$345
FRESH VEGETABLE DISPLAY WITH RANCH DIP:	\$160
7 LAYER DIP WITH CHIPS	\$120
PINWHEELS Choose from Taco, Ham and Cheese or Turkey and Cheese	\$130
FRUIT KABOBS OR FRUIT TRAY:	\$220
CRAB AND PIMIENTO STUFFED MUSHROOMS:	\$200
CHICKEN SKEWERS: Asian, Thai, or Southwestern	\$260
BONELESS CHICKEN WINGS: Honey BBQ, Hot and Angry, Sweet Chili Ghost Buffalo, Japanese BBQ, Hot Honey, and Cajun Dry Rub Side dressings upon request.	\$235
MOZZARELLA STICKS WITH MARINARA	\$155
TRADITIONAL ITALIAN BRUSCHETTA: Fresh Basil on toasted Baguette slices	\$120
SPINACH AND ARTICHOKE DIP: Served with flat Pretzels and White Corn Tortilla Chips served either hot or cold	\$190
BUFFALO CHICKEN DIP: Served with toasted Baguette or White Corn Tortilla Chips	\$190
BACON WRAPPED SCALLOPS:	\$250
ZESTY ITALIAN HAND ROLLED MEATBALLS: House Marinara or Asian	\$200
PIZZAS 40 SLICES PER PIZZA:	\$70 EA

Hors D'oeuvres Continued...

MENU

SALAD PLATTER:	\$130
Mixed Greens, Cherry Tomatoes, Cucumbers, Onion, Croutons and Ranch served on the side	
CAPRESE SKEWERS:	\$160
Fresh Basil, Tomato, and Mozzarella	
CHICKEN SALAD	\$220
Marinated and diced Chicken Salad in a Phyllo Cup	
HAMBURGER SLIDERS	\$260
Seasoned Hamburger with tray of Lettuce, Tomato, Mustard and Ketchup	
PULLED PORK SLIDERS	\$235
On white or wheat Dollar Rolls	
EGG ROLLS	\$185
With Sweet and Sour Sauce	
STUFFED MUSHROOMS:	\$200
Baby Portabella Mushroom stuffed with Parmesan, Bread Crumbs, Shallots, Garlic, and a touch of Brandy	
CRAB & PIMIENTO CHEESE WONTON:	\$185
House -made Cheese Blend, Crab, and Green Onion deep fried in a Wonton Wrap, served with Sweet Chili Sauce	
COCONUT CRUSTED SHRIMP	\$220
With a Sweet Chili Sauce	
SHRIMP SHOOTERS	\$235
Jumbo Cold Shrimp served with traditional Cocktail Sauce and a Lemon Wedge in a shot glass	
CROSTINIS:	\$160
*Mozzarella- Fresh Mozzarella, Roasted Tomato, and Pesto	
*Smoked Salmon- Dill Cucumber Sauce, Smoked Salmon, Shallots and Capers	
*Shrimp-Pesto, toasted Tomato, Shrimp	
*Mushroom- Wild Mushrooms with Shallots, Garlic, Red Wine, and Parmesan	
*Steak- Apple, Shallot, Bleu cheese, and Steak with Raspberry drizzle	
BAVARIAN SOFT PRETZELS WITH CHEESE	\$140
POPCORN : \$50	
Plain, Tabasco, Cajun Ranch, White Cheddar and Cinnamon Brown Sugar	
SPICY PRETZELS : \$75	

Dinner Entrees

MENU

Include a starch, vegetable, dinner salad , choice of bread unless stated otherwise.

HANDMADE MEATBALLS: Swedish style or burgundy glazed	\$20/ PLATE
CHICKEN OR STEAK KABOBS WITH ONIONS, PEPPERS AND MUSHROOMS:	\$MKT
PARMESAN CRUSTED CHICKEN BREAST WITH MUSHROOM GRAVY:	\$22 / PLATE
CHICKEN BREAST STUFFED WITH ASPARAGUS AND RICOTTA CHEESE:	\$22 / PLATE
ROAST BEEF WITH GRAVY:	\$24 / PLATE
TURKEY OR PORK TENDERLOIN WITH HOUSE MADE GRAVY:	\$22/ PLATE
PASTA BAKE: Penne Noodles baked in red sauce with Ground Beef, baked in White Sauce with Grilled Chicken or traditional Lasagna. Served with Breadsticks and choice of salad.	\$20/ PLATE
GRILLED PRAWNS WITH A BUTTER AND OLIVE OIL GLAZE:	\$26 / PLATE
PRIME RIB, SEASONED WITH HANDMADE RIB RUB:	\$MKT
PAN SEARED WALLEYE WITH LEMON CREAM SAUCE:	\$32 / PLATE
PAN SEARED SALMON WITH LEMON CREAM SAUCE:	\$28 / PLATE
CHICKEN BREAST WITH LEMON CREAM SAUCE:	\$22 / PLATE
SIRLOIN STEAK, COOKED MEDIUM:	\$MKT
BONE IN PORK CHOP:	\$24 / PLATE
CHICKEN CARBONARA: Pan Seared Chicken prepared with Pancetta in a Creamy Egg Sauce with Parmesan and Black Pepper. Served with your favorite Pasta	\$22/ PLATE
CHICKEN MARSALA: Pan Seared Chicken Cutlets served in a Creamy, Flavorful Mushroom Wine Sauce. Served with Fettuccini or Mashed Potatoes.	\$22/ PLATE

SIDE CHOICES FOR DINNER ENTREES

BREADS:

- Fresh Baked Dinner Rolls
 - White
 - Mixed Grain
- Toasted Garlic or Basil Pesto Ciabatta
- Garlic Breadstick

SALADS:

- Mixed Green
- Fresh Caesar
- Italian (+\$1)
- Greek (+\$1)

DRESSINGS:

- Ranch
- Bleu Cheese
- Thousand Island
- White Balsamic Vinaigrette
- Raspberry Vinaigrette

STARCH:

- Garlic Mashed Potatoes
- Baked Potato
- Au Gratin Potatoes
- Wild Rice
- Roasted Baby Gold Potatoes
- French Fries
- Potato Wedges
- Gourmet Mac and Cheese (+\$2)

VEGETABLES:

- Cheesy Green Beans with Sliced Almonds and Pearl Onions
- Balsamic Asparagus (*when in season*)
- Glazed Baby Carrots
- Corn
- Squash
- Zucchini Medley
- Steamed Broccoli with Garlic
- Bacon and Bleu Cheese
- Caramelized Brussels Sprouts

Dinner Bars

MENU

PASTA BAR: Includes two Pastas, Sauces, choice of Meat, Salad, and Bread	\$20 / PLATE
PIZZA BAR: Includes choice of Pizzas, Salad, and Bread	\$18 / PLATE
TACO BAR: Corn/flour blend Tortillas, Lettuce Cups, Spanish Rice, Chips and Salsa, and traditional toppings with your choice of 2 meat options: <ul style="list-style-type: none">• Pork Carnitas• Shredded Beef• Ground Beef• Marinated Chicken Thigh• Blackened Walleye +\$2	\$19 / PLATE
LOADED MAC & CHEESE BAR: Our house-made Mac & Cheese, toppings, and your choice of 2 meat options: <ul style="list-style-type: none">• BBQ Pork Belly• Mexican Marinated Pork• Sweet Chili Chicken thigh• Blackened walleye +\$2	\$19 / PLATE
BURGER BAR/CHICKEN SANDWICH: 1/3 pound Angus patty and/or 6oz marinated Chicken Breast with Bun, Cheese, Lettuce, Onion, Pickle, Tomato, and traditional condiments on side. Served with your choice of side. *Gluten Free buns upon request + \$1	\$18 / PLATE
STIR FRY BAR: Choice of White Rice, Brown Rice, or Noodles served with a choice of Chicken, Beef, or Pork and an array of fresh Vegetables in a Teriyaki Stir-fry Sauce.	\$19 / PLATE
CARVING STATION Beef Tenderloin, Corned Beef, Turkey or Ham with choice of Sauce or Gravy, Potato and Bread	MARKET PRICE

Kids + Desserts

MENU

KID'S MEAL

add on 6oz glass of milk or juice box +\$2

CHICKEN TENDERS:	\$9 / PLATE
PIZZA: CHEESE OR PEPPERONI	\$9 / PLATE
MAC AND CHEESE:	\$9 / PLATE
CHEESEBURGER:	\$9 / PLATE
GRILLED CHEESE:	\$9 / PLATE
HOT DOG	\$9 / PLATE
BUTTERED NOODLES	\$9 / PLATE
SPAGHETTI WITH MEATBALL	\$9 / PLATE

All Kid's Meals Include choice of fresh Fruit, Mashed Potatoes, Veggie Sticks with Ranch, Tater Tots, or French Fries with Ketchup

DESSERTS

CHOCOLATE CAKE SHOOTER:	\$5 / SHOOTER
CHEESECAKE WITH FRUIT SAUCE SHOOTERS:	\$5/ SHOOTER
TIRAMISU SHOOTERS:	\$5/ SHOOTER
ICE CREAM SUNDAE BAR:	\$6/ PERSON
Includes Chocolate Syrup, Whipped Cream, M&Ms, Cherries, Oreo Toppings, Whipped Cream and assortment of Nuts	
CARROT CAKE:	\$8 / SLICE
CHOCOLATE CAKE:	\$8 / SLICE
CHEESECAKE:	\$8 / SLICE
Carmel, Chocolate, Raspberry	
CREPES:	\$7 / EACH
Crepe filled with Raspberry Cream Cheese filling, topped with Whipped Cream and Raspberry Drizzle.	

Beverages

MENU

SERVING SIZE: ALL PRICED IN SERVINGS OF 50 GUESTS

CARAFE OF COFFEE: Regular or Decaf	\$120
PITCHER OF PEPSI PRODUCTS: Iced tea and Lemonade available	\$100
ICED TEA: Sweetened, Unsweetened or Raspberry	\$110
ASSORTED JUICES: Apple, Grape, Grapefruit, Orange, Tomato, Pineapple	\$160
CANNED SODA: Pepsi products	\$2/ CAN
BOTTLED SODA OR WATER: Pepsi products	\$3/ BOTTLE



Choose Open Bar or Cash Bar

THE OPEN BAR

DETAILS

- Drinks can be pre-paid by host
- or -
- Provide a Credit / Debit Card beforehand for the final total to be run at the end of event

COSTS ASSOCIATED

- non refundable retainer fee due at booking: \$250 for offsite events only
- 20% Gratuity to final bill

THE CASH BAR

DETAILS

- All guests pay for their individual drinks

COSTS ASSOCIATED

- Non-refundable retainer fee due at booking: \$250 for offsite events only
- Bartender fee of \$25/hr per bartender for offsite events only
- Up to two kegs can be added to any event. A domestic keg starts at \$300 and a craft or import keg starts at \$350 with a 20% gratuity.



EXTRAS AND ADDONS

TABLE ITEMS

DISPOSABLE

- Dinner plates with set of napkin rolled silverware \$2 ea
- Smaller appetizer plates \$1 ea

REUSABLE

- Ceramic dinner plates with linen rolled silverware \$8 ea
- Ceramic appetizer plates \$4 ea
- Water carafes \$5 ea
- Water glasses, wine glasses or ceramic coffee cups \$2 ea

DELIVERY / SETUP

OFF-SITE FULL SERVICE

- Includes delivery, setup, teardown, bussing of food and service items, and all warmers and buffet table service items for a \$100 charge in addition to a 20% gratuity

DROP-OFF SERVICE


- \$100 delivery fee includes drop off of items within 10 miles of Bismarck/Mandan city limits


*Please note that to-go or takeout containers are not provided for any event



Let's get in touch

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* All prices subject to change until receipt of signed contract