

BERNBAUM'S

SERVING OUR COMUNITY

BernBaum's is a bagel shop and restaurant in downtown Fargo. We are inspired by the Jewish and Scandinavian heritage of our founders and the skills of our team.

We make authentic sourdough bagels, breads, and a full breakfast and lunch menu 7 days a week. We also host bespoke catering and special events at our restaurant and in the community. Our food is prepared from whole ingredients, locally sourced whenever possible, by a caring team with diverse backgrounds.



CONTACT + LOCATION

402 BROADWAY NORTH
DOWNTOWN FARGO
701.3064131

CATERING@BERNBAUMS.COM

[@BERNBAUMS](http://WWW.FACEBOOK.COM/BERNBAUMS)

BERN BAUM'S

OPEN

BUSINESS HOURS

MON	100	10	000
TUE	100	10	000
WED	100	10	000
THU	100	10	000
FRI	100	10	000
SAT	100	10	000
SUN	100	10	000

DINE
ORDER H

402



CATERING + EVENTS



OUR SPACE

ROOM RENTAL

We are able to rent out our restaurant space most evenings from 6pm to 11pm. Floor plans must be determined 2 days prior to event. We will set the room prior to guest arrival.

Rate\$155/hour

OCCUPANCY

Our dining room can host up to 80 seated guests.

AVAILABILITY

For event set up clients may arrive as early as 4:00 pm.

Evenings from 6 pm to 11pm.

Must reserve date three weeks in advance.

ACCOMODATIONS

restrooms

handicap accessible

vintage decor

wifi access

casual setting that can be relaxed or adapted for a more formal evening.

Clients are welcome to bring in decor or ask our coordinator for rental options.

OFFSITE CATERING

Preparation for offsite catering requires 3 weeks' notice in order to ensure quality service.

DELIVERY

We add a delivery fee and mileage charge (\$0.85 per mile) for venues outside of Fargo/Moorhead/West Fargo. Please consult with the coordinator for event set up needs and any additional pricing that may apply.

EVENT LOCATION

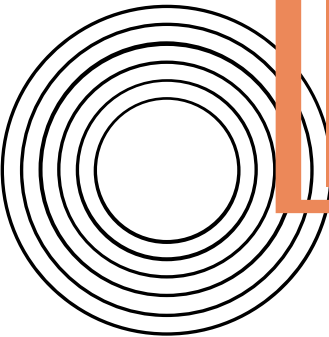
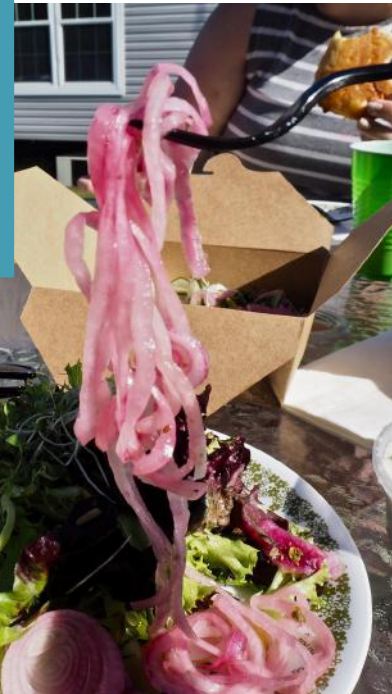
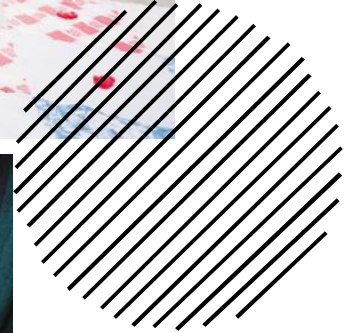
Location must be pre-approved with vendor agreement in place.

SERVICE

Full service event rates will vary and location must be pre-approved.

Chef\$30/hour
Server.....\$30/hour

Additional Insurance is required for offsite, full service catering. Contact our agent for an event policy quote.



half dozen

one dozen



something to nosh on

HORS D'OEUVRES / APPETIZERS

mini latke (potato pancake), creme fraiche, pickled cucumber, fennel, and capers

potato knish - potato and caramelized onion-filled puff pastry, served with mustard creme fraiche

mushroom toast - caramelized onion and blue cheese

falafel - chickpea fritters with tahini sauce and Israeli chopped salad

sabich - grilled eggplant, hard-boiled egg, hummus and za'atar atop bread

deviled eggs

GLT gougere - crispy chicken skin, tomato, lettuce, and pimento cheese on a savory cream puff

mini Nordic lamb - lamb meatloaf, pickled red onion, and lingonberry preserves on a challah bun

Reuben knish - turkey pastrami, krautsalat, and brick cheese-filled puff pastry, mustard creme fraiche

brisket slider - smoked brisket, horseradish dill schmear, and pickled red onion on a challah bun

Reykjavik hot dog - smoked lamb sausage, remoulade, pickle relish and crispy fried onions on a potato bun

lamb kebab, zhug (cilantro relish) and labne (yogurt cheese)

chicken shawarma - grilled yogurt marinated chicken, served with toum (garlic sauce)

mini lox bagel - cured and smoked salmon, herb schmear, shaved onion, capers, and tomato

mini latke lox - potato pancake with smoked salmon, creme fraiche, and capers

smoked trout cake, tartar sauce and fennel/cucumber pickles

Nordic pickled shrimp, served chilled

smoked salmon deviled eggs, caviar garnish

BERNBAUM'S DISPLAYS

chips and dip - bagel chips with choice of schmear (plain, fig, lingonberry, herb, maple bacon, lox, pimento cheese, horseradish dill, hummus, baba ghanoush, beet hummus, whipped herb tofu)

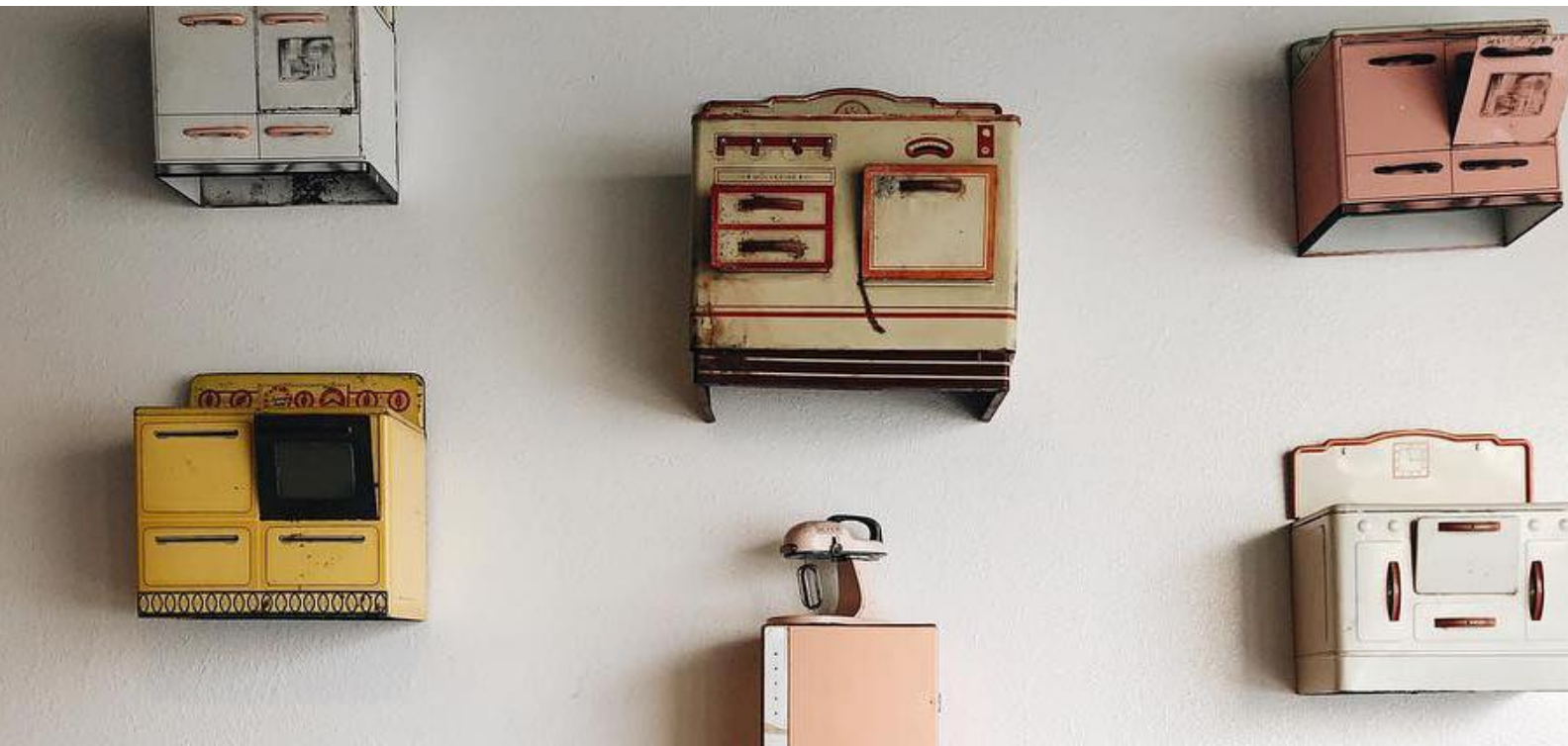
Iceland - house-smoked salmon, lox, housemade gravlax, pickled fennel, cucumber, and onion, capers, creme fraiche and rye crostini or mini bagels

mezze - seasonal vegetables, crackers, hummus, baba ghanoush, labne, and olives

picnic - artisanal charcuterie and cheeses, assorted pickles and olives, German mustard, focaccia, and flax crackers

smörgåsbord - smoked whitefish salad, smoked salmon, cucumber, beet, herb schmear, pickles, capers, and rye toasts

deli - housemade turkey pastrami, brisket, salami, pimento cheese, brick, shaved red onion, tomato, bread and butter pickles, and mini focaccia and bagels





SALAD AND SOUP

fattoush - tomato, cucumber, sumac onion, focaccia croutons, feta, greens, and sumac vinaigrette

tabbouleh - oat groats, apple, roasted squash, fresh herbs, greens, and lemon vinaigrette

daily greens - a customizable option with seasonal raw or roasted vegetables, cheese, greens, and toasted or candied nuts

horseradish caraway potato salad: hot horseradish, zesty cornichons, spicy mustard potato salad

Nordic nicoise - composed salad of hot-smoked salmon, green beans, baby potato, hard-boiled egg, pickled red onion, radish, and cucumber in a dill vinaigrette

beet salad - roasted, marinated beet, shaved red cabbage, and onion, topped with crumbled goat cheese, dill + diced apple

BernBaum's matzo ball soup - either vegetarian or chicken, with housemade matzo balls

summer or winter borscht - hot or chilled beet soup

turmeric chickpea stew - vegan chickpea and vegetable stew

seasonal vegetable soup - depending on what is available, we can offer a tailored option for your event



DINNER ENTREE SELECTIONS

vegetarian moussaka - layers of fried potato, eggplant, and French lentils in Bechamel sauce

kreplach - housemade ravioli with a variety of seasonal fillings, both vegetarian and meat-filled

turmeric chicken - turmeric and yogurt-marinated chicken pieces served with garlic toum

braised lamb - locally raised lamb, cooked gently in pomegranate and spices

shlishka - the Jewish version of Parisian gnocchi, fried in brown butter and herbs, served with toasted rye crumbs

Swedish meatballs - in sour cream gravy, served with lingonberry sauce and pickled fennel and cucumber

braised brisket - slow cooked in red wine and vegetables

roasted salmon - side of salmon, cooked gently and served with dill creme fraiche and lemon

SIDE DISHES

German potato salad - marinated warm potato salad with pickled onions and bacon

French potato puree: riced potatoes with cream, butter, and roasted garlic

hash - squash, potatoes, beets, carrots + fresh herbs

cider braised cabbage

roasted Brussels sprouts, pomegranate molasses, and orange zest

tahini and honey-roasted carrots

broccolini in black garlic butter

mujaderra - rice and lentil pilaf with herbs and caramelized onion

vegetable kugel - baked potato, zucchini, onion, and sweet potato layered with matzo crackers

roasted root vegetables - carrot, parsnip, beet, and leek in olive oil and herbs, topped with sukkah

BREAKFAST

bagels and schmear - regular or mini-sized plain and seeded bagels with choice of schmear (plain, fig, lingonberry, herb, maple bacon, lox, pimento cheese, horseradish dill, hummus, baba ghanoush, beet hummus, whipped herb tofu)

porridge bar - our housemade wild rice, oat and rye porridge with a topping assortment - creme fraiche, Minnesota maple syrup, matzo granola, sautéed vegetables, labne and zhug

sweet rolls - orange rolls, chocolate babka, white chocolate tahini babka

BEC platter - bacon, egg and cheese or egg and cheese breakfast sandwiches, served with bread and butter pickles and German mustard

egg bake - assorted vegetables, cheese (and meat if requested) baked in a savory custard. Can be ordered on its own or with lemony greens and zhug

am lox - cold-smoked salmon, gravlax, tomato, capers, shaved onion, schmear of choice and bagel

blintz - slightly sweet cheese-filled crepes, fried in butter and served with lingonberry preserves





LUNCH

bagels and schmear

regular or mini-sized plain and seeded bagels with choice of schmear (plain, fig, lingonberry, herb, maple bacon, lox, pimento cheese, horseradish dill, hummus, baba ghanoush, beet hummus, whipped herb tofu)

fika

open-faced assorted Danish sandwiches (egg salad, ham and apple, cucumber, radish and herb cheese), Swedish cinnamon buns, almond tea cake, butter cookies, Danish rusks, and ginger thins

lunch mezze

seasonal tabbouleh, hummus or beet hummus, baba ghanoush or labne, olives, pickles and regular or mini-sized bagels

lunch box

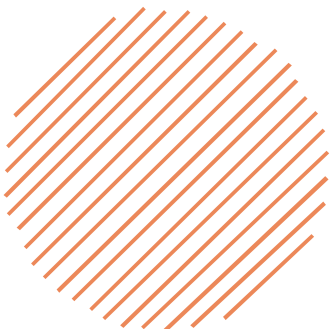
assorted cold sandwiches (cold meatloaf, brisket, chicken salad, egg salad, lox, and kibbutznik), choice of side salad or soup, and dessert bar or cookie

vegan platter

regular or mini-sized plain and seeded bagels, black garlic tehina, whipped tofu, smoked carrot lox, sliced beets, cucumber, shaved onion, capers and lemony greens

Jewish deli

housemade turkey pastrami, brisket, salami, pimento cheese, brick, shaved red onion, tomato, bread and butter pickles, and mini focaccia and bagels





SWEETS

COOKIES BY THE DOZEN

black and whites
mocha tahini
candied ginger molasses
matzo mandelbrot
Swedish butter cookies
fig walnut rugelach
chocolate hazelnut rugelach
Icelandic sandwich cookie
tahini truffles
everything bagel macarons

DESSERT DISPLAY

assorted mini cookies, bars, tarts, cakes, and mousses. Selection varies based on season and availability. Please consult with us on options and dietary restrictions.

HOLIDAY DESSERTS

sufganiyot - jelly or cream-filled doughnut
divinity
hamantaschen (fruit-filled cookie tarts)
kleinur - Icelandic doughnut twist

CAKES, PIES, AND TARTS

please consult with us on current availability





COFFEE AND TEA

BernBaum's coffee bar is powered by local roaster Stumbeano's.

Onsite, our coffee and espresso bar are available for any event.

For offsite catering, we can provide disposable carafes of coffee or brew our coffee at the location.

We have a large selection of teas available from the Republic of Tea. With notice, we are able to source your favorite.



BEVERAGE SERVICE

N/A

We offer an assortment of bottled soda, juice, iced tea and kombucha by the bottle. We can brew iced tea or lemonade by the gallon.

We offer iced water free of charge onsite. Bottled water is available for purchase by request.

BEER, WINE, AND CIDER

Our beer, wine and cider service is available for all in-house events.

We carry a local selection of beer from Drekker Brewing and cider from Wild Terra Cidery .

Our wine list is varied for our in-house events but can be easily customized to fit your wishes. We provide pricing per case or the bottle.

For offsite events, there are additional costs and license requirements. Please consult us for details.





PARTY PLANNING

Once a catering proposal is issued, a coordinator will be assigned to help you finalize your event. Event coordinators will help with logistics, decor, floor plan, and menu selection as needed. For any event, large or small, the coordinator will be assisting at the event to ensure that the client's needs are met.

If any items were not included in the original order, you may purchase later if still available.

In house we have glassware, flatware, and flatware available. If you require different options, we can utilize a third party rental company to fulfill your needs. If florists or other rental companies are used, all service agreements must be shared with the coordinator.

For live music, a cabaret license must be acquired through the city of Fargo for the duration of the event. Other Entertainment must be approved and properly licensed.

For electrical or other facility needs, please discuss with the coordinator during the planning process. We are located in a historic building with limited capacity.

Package pricing

FOOD PRICING ESTIMATES

hors d'oeuvres - \$1.75 - 3.00 per item per person

displays - \$3.00- 8.00 per person

soups and salads - \$5.00- 8.00 per person

buffet entrees.- \$7.00 - 13.00 per person

side dishes \$2.75 - 4.00 per person

cookies by the dozen - \$12.00-24.00 per dozen

desserts - \$5.00-10.00 per person

pie, tart, or cake - \$25-55 for a whole dessert

BEVERAGE PRICING

N/A bottled beverages - \$2.00-4.00 per person

house brewed iced tea and lemonade - \$25.00-40.00 per gallon

brewed coffee or tea - \$2.00 per person or \$16.00 per 96 ounce carafe with 8 cups and accompaniments

locally brewed beer or cider - \$5.00-7.00 per bottle or can

wine by the glass - \$8.00-16.00

wine by the bottle - \$18.00-\$80.00



CANCELLATION POLICY

Cancellation must be received via written email no later than 2 weeks prior to the event. We will review the contract and charge for any planning costs, labor, and cost of goods already purchased in preparation for the event.

If you cancel within 2 weeks of the scheduled event, you will be charged 100% for the event cost. This includes cancellations due to inclement weather.

VENDORS

All vendors who are brought into the space must sign a compliance waiver. We are in a historic building, therefore our electrical system may not support all equipment. We also require you to have a service contract for the vendors that states whether or not we will be providing food to the vendor during your event.

SERVICE PERSONNEL

Your event coordinator will assist with custom menus and will help organize vendor set-up and schedules, floor plan arrangements, decor, and anything else you should need. Our professional staff includes event supervisor, chefs, and servers. Bartenders are available upon request for an additional charge.

EQUIPMENT

BernBaum's has a variety of dishes, platters, and display items that are available for use. If other flatware, glassware, or decor is desired, you may rent from an outside company and provide delivery, care, and return information.

FOOD SAFETY

In accordance with our health department's recommendations regarding food safety, we must dispose of any food that is out for 2 hours or more. This policy is intended to limit the risk of foodborne illnesses.

GENERAL LIABILITY INSURANCE

BernBaum's requires a certificate of general liability insurance in an amount of not less than \$1,000,000 (one million dollars) covering the event and naming BernBaum's as additionally insured. This is a simple process initiated through your insurance company. If you do not have insurance, we will be happy to refer you to an insurance provider that handles event insurance. Clients will be charged a \$400 fee if BernBaum's is not provided with an insurance rider.





LOCAL FOOD + LIBATIONS

