

Menu



DULUTH ENTERTAINMENT CONVENTION CENTER
DULUTH, MINNESOTA

“One of the very nicest things about life is
the way we must regularly stop whatever it is we are doing
and devote our attention to eating.”

— *Luciano Pavarotti*

Pavarotti, My Own Story

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OUR ENVIRONMENTAL COMMITMENT

We are experts in creating environmentally low-impact events.

We reduce landfill waste by composting our food waste, through package reduction, and by purchasing recyclable or biodegradable products for every reasonable application.



We recycle plastic, aluminum, tin, glass, cardboard, four grades of paper and vinyl. Surplus food is donated to the local Second Harvest Food Bank.

We are reducing energy usage with our turn-off-the-lights policy and with our conversion to surplus steam for heating and cooling.

We reuse materials through an interdepartmental materials exchange and the Minnesota Materials Exchange.

Our efforts ensure that waste from your conference is handled in a responsible manner.

BREAKFAST

Breakfast Buffets are served with Private Blend Regular and Decaffeinated Coffee, blended and roasted by Andresen Ryan Coffee Company.
A Selection of Regular and Herbal Hot Teas, or Milk is available upon request.
Our breakfast buffets are served for up to 90 minutes

CONVENTION BREAKFAST

Selection of Chilled Juices
Fresh Cut Fruit
Cheese Omelet
Cinnamon French Toast
Baked Ham
Assorted Pastries and Muffins
\$11.25

COUNTRY BREAKFAST

Selection of Chilled Juices
Fresh Cut Fruit
Scrambled Eggs
Link Sausage
North Country Potatoes
Baking Powder Biscuits with Sausage Gravy
\$11.25

BRUNCH

Selection of Chilled Juices
Fresh Cut Fruit
Yogurt and Granola
Scrambled Eggs
Apple Fritter French Toast
North Country Potatoes
Baked Salmon Filet with Béarnaise Sauce
Carved Ham
Assorted Pastries and Muffins
\$16.25

CLASSIC CONTINENTAL BREAKFAST

Assorted Pastries, Muffins, and Bagels
Selection of Chilled Juices
Coffee and Tea
\$5.75

Continental Breakfast is served for up to 90 minutes.
Environmentally friendly disposable dishes are used.

LAKE SUPERIOR CONTINENTAL BREAKFAST

Fresh Cut Fruit
Hard-boiled Eggs
Yogurt and Granola
Bagels with Cream Cheese, Jelly or Peanut Butter
Assorted Muffins
Selection of Chilled Juices
Coffee and Tea
\$9.75

Continental Breakfast is served for up to 90 minutes.
Environmentally friendly disposable dishes are used.

PRICES SUBJECT TO TAXES AND A 17% TAXABLE SERVICE CHARGE

BREAKS

PASTRIES & SNACKS

Bagel and Cream Cheese	\$2.00 each
Assorted Pastries	\$2.00 each
Assorted Cake Donuts	\$1.60 each
Assorted Scones	\$2.50 each
Assorted Muffins	\$1.85 each
Assorted Individual Yogurt w/Granola	\$1.85 each
Assorted Cereal and Milk	\$2.25 each
Hard Boiled Eggs	\$1.25 each
Granola with Milk	\$2.25 each
Fresh Cut Vegetables	
with Dip (serves 50)	\$150.00/tray
Assorted Cheese Cubes	
with Crackers (serves 50)	\$175.00/tray
Fresh Fruit Tray (serves 50)	\$175.00/tray
(a variety of seasonal fruits)	
Whole Fruit (apples, oranges, and bananas)	\$1.10 each
Pretzels or Chips (1-oz. bag)	\$1.10 each
Fancy Mixed Nuts (serves 50)	\$60.00
Popcorn (serves 50)	\$70.00
Assorted Cookies by Alotti Biscotti	\$1.25 each
Assorted Bars	\$2.00 each
Packaged Rice Krispie Treats	\$1.75 each
Packaged Cookies	
(Oreos, Lorna Doones, Fig Newtons)	\$1.60 each
Nutrigrain and Granola Bars	\$1.60 each
Assorted Ice Cream Novelties	\$1.75 each
Walk-Around Sundae	\$5.75 each
(vanilla ice cream with toppings)	

BEVERAGES

Coffee (Regular or Decaffeinated Andresen Ryan Coffee Company)	
1-4 gallons (serves 20 per gallon)	\$25.00/gallon
5 or more gallons (serves 20 per gallon) ..	\$21.00/gallon
Airpot (serves 8)	\$12.00 each
Premium Coffee Bar	\$26.00/gallon
French Roast Regular and Columbian	
Decaffeinated Coffee with flavored syrups	
Hot Chocolate	\$25.00/gallon
Hot Tea (assortment of regular and herbal teas) . . .	\$1.50 each
Hot Apple Cider (serves 20 per gallon)	\$25.00/gallon
We use 8 oz. disposable cups for hot beverages. Larger cups are available on request. Order gallons accordingly.	
Iced Tea (serves 20 per gallon)	\$25.00/gallon
(by the pitcher, serves 7)	\$9.00 each
Lemonade (serves 20 per gallon)	\$22.00/gallon
(by the pitcher, serves 7)	\$8.00 each
Fruit Punch (serves 20 per gallon)	\$27.00/gallon
We use 10 oz. disposable cups for cold beverages. Larger cups are available on request. Order gallons accordingly.	
Juice (assorted) (10 oz bottle)	\$2.35 each
Soft Drinks (12 oz. can)	\$1.60 each
Soft Drinks (20 oz. bottle)	\$1.85 each
Bottled Spring Water (16 oz.)	\$1.85 each
Milk (1/2 pint)	\$1.10 each

ENGLISH TEA

Shortbread Cookies, Assorted Scones with Butter, Jelly and Cream, Herbal and Regular Teas, and Coffee

\$5.50 per person

CANDY

Assorted Hard Candy

\$2.25 per table

(individually wrapped Lifesavers, Mints and Butterscotch)



Supply your own non-disposable mugs with your logo.
The DECC will unpack your mugs and provide appropriate signage.

PRICES SUBJECT TO TAXES AND A 17% TAXABLE SERVICE CHARGE

LUNCHEON

(Please Select One Entrée for your Group)

Luncheon items are served with Private Blend Regular and Decaffeinated Coffee, blended and roasted by Andresen Ryan Coffee Company. A Selection of Regular and Herbal Hot Teas, or Milk is available upon request.

Add a Fresh Garden Salad with Black Pepper Parmesan Dressing \$3.50

LAKE SUPERIOR TROUT

Baked Lake Superior Trout
Lemon Garnish and Tartar Sauce
Steamed Baby Red Potatoes
Sugar Snap Peas and Julienned Carrots
Freshly Baked Roll and Creamery Butter
\$11.00

BONELESS BREAST OF CHICKEN

Boneless Breast of Chicken with Supreme Sauce
Long Grain Minnesota Wild Rice
Sweetened Belgian Carrots
Freshly Baked Roll and Creamery Butter
\$11.00

LASAGNE

Freshly Baked Lasagne topped with Marinara Sauce
Medley of Green Beans, Yellow Beans and Carrots
Breadstick
(also available vegetarian style)
\$10.00

CHICKEN PARMESAN

Lightly Breaded Chicken Breast
served over Linguini Noodles and topped with
Sun-Dried Tomato Cream Sauce and Pine Nuts
Green Beans
Breadstick
\$11.00

SALSA CHICKEN

Gourmet Breast of Chicken Marinated in Mango
Habañero Sauce topped with Fresh Mango Salsa
Oven Browned Potatoes
Steamed Asparagus
Freshly Baked Roll and Creamery Butter
\$11.00

STUFFED PORK CHOP

Center Cut Pork Chop with Bread and Herb Stuffing
Whipped Baby Red Potatoes and Gravy
Steamed Julienned Carrots
Freshly Baked Roll and Creamery Butter
\$11.00

ROAST SIRLOIN OF BEEF

Sliced Roast Beef
Whipped Potatoes and Gravy
Sweetened Belgian Carrots
Freshly Baked Roll and Creamery Butter
\$12.00

WALLEYE

Breaded and Pan Fried or
Broiled Walleye
Parsley Buttered Baby Red Potatoes
Medley of Green Beans, Yellow Beans and Carrots
Freshly Baked Roll and Creamery Butter
\$12.00

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LUNCHEON BUFFETS

(Maximum 400 People)

HAMBURGER BUFFET

Quarter Pound Beef, Turkey and Veggie Burgers
Sesame and Whole Wheat Buns
Ketchup, Mustard, Mayonnaise
Pickles, Onions, Lettuce, Tomato, Cheese
French Fries
Coleslaw
Fresh Cut Fruit
Assorted Cookies
Assorted Soda Pop, Bottled Water or Milk
\$13.00

PIZZA BUFFET

Deli Style Pepperoni, Sausage and Cheese Pizza
Served by the slice with shakers of
Parmesan Cheese and Crushed Red Pepper
Vinaigrette Salad
Breadsticks and Sauce
Assorted Soda Pop, Bottled Water or Milk
Mints
\$13.00
Add a Gourmet Pizza as a Substitute for
Sausage or Pepperoni.
Chicken Alfredo
DECC Veggie Supreme
Ham & Pineapple
Substitute 1, \$14.00 per person
Substitute 2, \$15.00 per person
Substitute 3, \$16.00 per person

BURRITO or SALAD BUFFET

Large Flour Tortilla
Romaine Lettuce
Cilantro Rice
Vegetarian Black Beans
Grilled Chicken
Chunky Salsa, Sour Cream
Grated Cheese
Tortilla Chips
Assorted Cookies
Assorted Soda Pop, Bottled Water or Milk
\$13.00

PASTA BUFFET

Caesar Salad
Penne Pasta, Marinara Sauce
(Choose One)
Italian Sausage or Meatballs in Marinara Sauce
(Choose One)
Mushroom Ravioli or Cheese Tortellini Alfredo
Medley of Green Beans, Yellow Beans and Carrots
Garlic Breadsticks
Mints
Assorted Soda Pop, Bottled Water or Milk
\$13.00

SANDWICH BUFFET

Field Greens with Vinaigrette Dressing
Thinly Sliced Turkey and Ham
Hummus
Focaccia and Pumpnickel Rolls
Mayonnaise, Dijonnaise and Mustard
Sliced Onion, Tomatoes and Cheese
Homemade Potato Chips with Pepper Cream Sauce
Fresh Cut Fruit
Assorted Cookies
Assorted Soda Pop, Bottled Water or Milk
\$13.00

FAJITA & NACHO BUFFET

Romaine Lettuce with Sun-Dried Tomato Vinaigrette

CHICKEN FAJITAS

Soft Shell Tortilla served with Seasoned Chicken,
Strips of Fresh Onions and Peppers, accompanied
by Chunky Salsa, Sour Cream, Shredded Cheddar
Cheese and Tortilla Chips

NACHOS

Tortilla Chips with Seasoned Ground Beef
Diced Fresh Tomatoes, Onions, Spicy Cheese Sauce,
Black Olives, Jalapeño Peppers, Chunky Salsa
and Sour Cream
Assorted Cookies
Assorted Soda Pop, Bottled Water or Milk
\$13.00

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BOX LUNCHES

Our Box Lunches are conveniently served in a disposable box with utensils and condiments.

POPULAR LUNCHES

INCLUDE:

Chips
Apple or Banana
Cookie
Soda

SPECIAL LUNCHES

INCLUDE:

Pasta Salad
Chips
Cut Mixed Fruit
Cookie
Soda

BOX LUNCH SANDWICH SELECTIONS

(Choose One)

SUB SANDWICH

Served on a Whole Wheat Bun with Lettuce, and
American and Swiss Cheese

Choose from:

Hard Salami and Ham,
Honey Baked Ham, or Breast of Turkey
Popular \$9.75 Special \$10.75

VEGETABLE WRAP

Red, Green, and Yellow Peppers,
Romaine Lettuce, Sprouts, Pepper Cheese,
and Roasted Red Pepper Sauce
in a Tortilla Wrap
Popular \$10.75 Special \$11.75

TURKEY SALAD CROISSANT

Tender Chunks of Roasted Turkey Tossed with
Golden Raisins, Celery, and Seasoned Mayonnaise
Served on a Flaky Croissant
Popular \$10.75 Special \$11.75

ROAST TURKEY

Roast Turkey with Lettuce, Tomato, Sprouts, and
Parmesan Pepper Cream Sauce on a Focaccia Bun
Popular \$10.25 Special \$11.25

HAM AND SWISS

Honey Baked Ham with Swiss Cheese
on a Pumpernickel Roll
Popular \$10.75 Special \$11.75

OTHER VEGETARIAN SELECTIONS

Our Vegetarian Selections are served with Private Blend Regular and
Decaffeinated Coffee, blended and roasted by Andresen Ryan Coffee Company.
A Selection of Regular and Herbal Hot Teas, or Milk is available upon request.

TOSTADA

Crispy Corn Tortillas with Black Beans
Tomato, Onion, Cheddar Cheese,
Sour Cream and Salsa
Served with the Vegetable of the Day
\$9.75

CHEESE AND VEGETABLE QUICHE CON QUESO

(minimum 6)

Served with Oven Browned Potatoes
\$9.75

PESTO PIZZA

Individual serving of Pizza with Basil Pesto,
Mozzarella Cheese and Fresh Cut Tomatoes
\$9.75

BUTTERNUT SQUASH RAVIOLI WITH CREAMY BASIL PESTO SAUCE

Served with the Vegetable of the Day
\$9.75

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SOUP AND SANDWICH

Served with Private Blend Regular and Decaffeinated Coffee, blended and roasted by Andresen Ryan Coffee Company. A Selection of Regular and Herbal Hot Teas, or Milk is available upon request.

S O U P

(Choose One)

Grandma's Signature Recipe Chicken Wild Rice

Vegetable Beef

Vegetarian Soups:

California Cheese Vegetable Medley

Garden Vegetable

\$4.25

Add Coleslaw, Potato Salad or Vegetable Salad

\$2.75

S A N D W I C H

(Choose One)

Sandwiches are served with Chips and Fresh Fruit.

TURKEY SALAD CROISSANT

Tender Chunks of Roasted Turkey tossed with Golden Raisins, Celery, and Seasoned Mayonnaise served on a Flaky Croissant

\$10.00

VEGETABLE WRAP

Red, Green, and Yellow Peppers, Romaine Lettuce, Sprouts, Pepper Cheese, and Roasted Red Pepper Sauce in a Tortilla Wrap

\$10.00

GRILLED CHICKEN

Breast of Chicken grilled and served with Lettuce and Tomato on a Sesame Bun

\$10.00

PORKETTA

Shredded Italian Seasoned Pork Loin served on a Sesame Bun

\$10.00

ROAST BEEF

Tender Roast Beef with Cheddar Cheese, Lettuce and Horseradish Sauce on a Kaiser Roll

\$10.00

HAM AND SWISS

Honey Baked Ham with Swiss Cheese, Mustard and Mayonnaise on a Pumpernickel Roll

\$9.75

ROAST TURKEY

Roast Turkey with Lettuce, Tomato, Sprouts, and Parmesan Pepper Cream Sauce on a Focaccia Bun

\$9.75

BBQ BEEF

Shredded Lean Beef

with BBQ Sauce

served on a Sesame Bun

\$10.00

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HORS D'OEUVRES AND SNACKS

HOT

(Amounts listed are recommended for 50 people)

- Vegetable Spring Rolls (100 pieces) \$150
- Chicken Drumettes (100 pieces) \$150
- Sweet-N-Sour Mini Meatballs (200 pieces) \$100
- BBQ Cocktail Smokies (200 pieces) \$90
- Phyllo-Wrapped Mini Brie (100 pieces) \$325
(Served with Raspberry Sauce)
- Bacon-Wrapped Scallops (100 pieces) \$375
- Egg Rolls (100 pieces) \$150
(Served with Sweet-N-Sour Sauce and Hot Mustard Sauce)
- Crab Rangoon (100 pieces) \$275
- Chicken Brochette (100 pieces) \$300
- Beef Tenderloin Brochette (100 pieces) \$300
- Beef Wellington (100 pieces) \$300
- Mini Quiche Lorraine (100 pieces) \$250
- Crumb-Crusted, Baked Round of Brie \$175
(Served with Lingonberry Sauce)
- Artichoke Dip served with Cracker Bread . . . \$100
- Onion Rings
(Served with Ketchup and Blue Cheese Dressing) \$90
- Spicy Buffalo Wings \$175
(Served with Blue Cheese Dressing and Celery)
- Chef-Prepared Wild
 - Mushroom Ravioli \$12.50 per person
(if ordered with other hors d'oeuvres) \$6.50 per person
Sautéed with a Creamy Basil Pesto Sauce
- Chicken Fajitas \$8.50 per person
(if ordered with other hors d'oeuvres) \$5.50 per person
A Soft-Shell Tortilla served with Seasoned Chicken
Strips of Fresh Onions and Peppers,
accompanied by Chunky Salsa,
Sour Cream, Shredded Cheddar

CHEF-CARVED SELECTIONS

- Served with Freshly Baked Rolls and Condiments
- Choice Tenderloin of Beef \$10.00 per person
 - New York Strip \$9.00 per person
 - Baked Ham \$7.00 per person
- Add to your Chef Carved Selection:
- Sliced Cheddar, Swiss & Provolone (100 pieces). \$125
 - Tomatoes Vinaigrette (100 pieces) \$95
- Amounts listed are recommended for 50 people

COLD

(Amounts listed are recommended for 50 people)

- Deviled Eggs (100 pieces) \$90
- Chocolate Fondue \$200
(Served with Fresh Strawberries and Pineapple)
- Fresh Fruit Tray (a variety of Seasonal Fruits) \$175
- Fresh Cut Vegetables with Dip \$150
- Assorted Cheese Cubes with Crackers \$175
- Sliced Cheese & Salami \$150
(Served with Crackers)
- Fine Cheese Display \$200
(Boursin, Gouda, Havarti Dill, Chevre,
and Aged Swiss Cheese with Crostini)
- Iced Shrimp with Cocktail Sauce (100 pieces) . . \$400
(Served in a Sculptured Ice Bowl)
- Pickled Herring (7 pounds) \$80
(Served in Wine Sauce or Sour Cream)
- Smoked Pacific Salmon (5 pounds) \$225
- Marinated Asparagus Vinaigrette \$110
- Hummus with Pita Triangles \$110
(Served with Diced Tomatoes and Sliced Black Olives)
- Antipasto Tray \$220
(Fresh Mozzarella, Balsamic Onions, Marinated Mushrooms,
Sliced Salami, Pepperoni, Kalamata Olives, Prosciutto,
Sun-dried Tomatoes and Crostini)
- Sliced Cheese \$125
(Cheddar, Swiss, Provolone served with Crackers)

SNACKS

(Amounts listed are recommended for 50 people)

- Nacho Chips with Spicy Salsa \$70
- Nacho Chips with Spicy Cheese Sauce \$90
- Potato Chips and Dip \$35
- Pretzels and Snack Mix \$35
- Fancy Mixed Nuts \$60
- Spanish Peanuts \$35
- Popcorn \$70
- Homemade Potato Chips \$70
(Served with Pepper Cream Sauce)
- Fresh-Made Tortilla Chips and Salsa \$80
- Guacamole \$65

PRICES SUBJECT TO TAXES AND A 17% TAXABLE SERVICE CHARGE

SPECIALTY PARTIES

(Served for up to 90 Minutes)

STATION - TO - STATION SELECTIONS

Five Stations \$27 per person • Four Stations \$24 per person • Three Stations \$21 per person

STATION ONE

(Choose One)

1. Chicken Fajitas
2. Artichoke Stuffed Chicken Breast with Wild Rice Blend and Sundried Tomato Cream Sauce
3. Vegetable Spring Rolls, Mini Quiche and Artichoke Dip
4. Nacho Buffet

STATION TWO

(Choose Two)

1. Fresh Fruit Tray
2. Fresh Cut Vegetables with Parmesan Pepper Cream Sauce
3. Smoked Salmon with Assorted Crackers
4. Antipasto Platter

STATION THREE

(Choose One)

- (Chef-Prepared at the Station)
1. Wild Mushroom Ravioli sautéed with Creamy Basil Pesto Sauce
 2. Butternut Squash Ravioli with Sundried Tomato Cream Sauce
 3. Penne Pasta with Red Pepper, Mushrooms, Purple Onion and Parmesan Cream Sauce

STATION FOUR

(Choose One)

- (Served with Bakery Fresh Tea Buns)
1. Chef-Carved Roast Strip Sirloin with Cheddar Cheese, Spicy Mustard, Mayonnaise, and Horseradish Sauce
 2. Sliced Pork Tenderloin with Provolone Cheese and Onions

STATION FIVE

(Choose One)

1. Sundae Buffet with Brown's Velvet Vanilla Ice Cream, Hot Fudge, Strawberry Sauce, Caramel, Mixed Nuts, Candy Sprinkles, Whipped Cream, and Cherries
2. Chocolate Fondue with Chocolate Brownies, Sugar Cookies, Fresh Strawberries, Fresh Pineapple, Hot Fudge, Candy Sprinkles, Nut Topping and Whipped Cream
3. Shortcake Buffet with Moist Pound Cake with Blueberries, Raspberries, Strawberries, Vanilla Creme Anglaise, Whipped Cream and Cinnamon
Regular & Decaffeinated Coffee

PIZZA PARTY

Deli-Style Pepperoni, Sausage, or Cheese Pizza served by the slice from a pizzeria-style buffet with shakers of Parmesan Cheese and Crushed Red Pepper

Assorted Soda Pop, Bottled Water or Milk
\$10.00 per person

(see page 5 for Pizza substitutions)

Breadsticks and Sauce add \$1.60 per person
Vinaigrette Salad add \$2.00 per person
Cookies add \$1.25 each

NACHO BUFFET

Crispy Tortilla Chips with Seasoned Ground Beef, Diced Fresh Tomatoes, Onions, Spicy Cheese Sauce, Black Olives, Jalapeño Peppers
Chunky Salsa, and Sour Cream

Assorted Soda Pop, Bottled Water or Milk
Served from a colorfully decorated buffet
\$10.00 per person

Cookies add \$1.25 each

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DINNER

STARTER COURSES

ROASTED GARLIC CROWNS

Served with Butter and Crusty Bread
\$2.50 per person

SMOKED SALMON AND CHEESE

Boneless Smoked Salmon and Boursin Cheese
Served with Cracker Bread and garnished with
Lemon and Capers
\$6.00 per person

FOCCACIA BREAD AND OLIVE OIL

\$2.50 per person

FRESH CUT VEGETABLES AND RELISHES

One dish per table
\$2.00 per person

FRESH FRUIT

Fresh Cut Fruit served in half a Pineapple
\$6.50 per person

SORBET

Served after the Salad and before the Entrée
to cleanse the palate
Strawberry, Lemon, or Gin & Tonic
\$3.25 per person

CRUMB-CRUSTED BAKED BRIE

with Lingonberry Sauce
\$4.25 per person

MAIN COURSES

Served with our Vegetable Blend of the Day, Bakery Fresh Rolls and Creamery Butter, Private Blend Regular and Decaffeinated Coffee, blended and roasted by Andresen Ryan Coffee Co. A Selection of Regular and Herbal Hot Teas, or Milk is available upon request.

BREAST OF DUCK

Salad of Marinated Portabella Mushroom served on a
Bed of Field Greens with Dried Cherries and Pecans
Pan-Seared Breast of Duck with Citrus Demiglaze
Long Grain Minnesota Wild Rice
prepared with Dried Fruit
\$20.50

LAKE TROUT

Salad of Delicate Gourmet Greens
with Herb Vinaigrette
Fresh Broiled Lake Superior Trout
garnished with Lemon and Butter
Long Grain Minnesota Wild Rice
prepared with Dried Fruit
\$20.50

PORKETTA

Tomato, Fresh Mozzarella, Fresh Basil
and Balsamic Vinaigrette Salad
Italian Seasoned Roasted Pork Loin
Herb Buttered Baby Red Potatoes
\$20.50

WALLEYE

Salad of Marinated Portabella Mushroom served on a
Bed of Field Greens with Dried Cherries and Pecans
Fresh Walleye Lightly Breaded and Pan Fried
Herbed Mashed Potatoes
\$20.50

DINNER

MAIN COURSES

Served with our Vegetable Blend of the Day, Bakery Fresh Rolls and Creamery Butter, Private Blend Regular and Decaffeinated Coffee, blended and roasted by Andresen Ryan Coffee Co. A Selection of Regular and Herbal Hot Teas, or Milk is available upon request.
(Please Select One Entrée for your Group)

PRIME RIB

Salad of Delicate Gourmet Greens with Herb Vinaigrette
Prime Rib of Beef Au Jus
Duchess Potato
\$27.50

KING SALMON

Salad of Fresh Spinach, Almonds, Mandarin Oranges with Sweet and Sour Dressing
Oven-Broiled King Salmon
Béarnaise Sauce
Parsley-Buttered Baby Red Potatoes
\$22.50

SALSA CHICKEN

Salad of Romaine, Tomato, and Crisp Tortilla Strips with Vinaigrette
Gourmet Breast of Chicken
Marinated in Mango Habanero Sauce
Topped with Fresh Mango Salsa
Oven Brownd Red Potatoes
\$19.50

BONELESS BREAST OF CHICKEN

Garden Salad with Black Pepper Parmesan Dressing
Boneless Breast of Chicken with Supreme Sauce
Long Grain Minnesota Wild Rice prepared with Dried Fruit
\$19.50

ROAST TURKEY AND DRESSING

Salad of Fresh Spinach, Almonds, Mandarin Oranges with Sweet and Sour Dressing
Tender Roast Turkey with Herb Stuffing
Whipped Potatoes and Gravy
Cranberries
\$18.50

ROAST STRIP SIRLOIN

Caesar Salad
Roast New York Strip Sirloin
Sliced and Served with Bearnaise Sauce
Baked Potato with Sour Cream
\$22.50

ROAST SIRLOIN OF BEEF

Garden Salad with Black Pepper Parmesan Dressing
Sliced Roast Beef
Whipped Potatoes
\$20.50

STUFFED CHICKEN BREAST

Salad of Delicate Gourmet Greens with Herb Vinaigrette
Artichoke Stuffed Chicken Breast with Sundried Tomato Cream Sauce
Long Grain Minnesota Wild Rice prepared with Dried Fruit
\$19.50

HERB-ROASTED CHICKEN

Garden Salad with Black Pepper Parmesan Dressing
Marinated Boneless Breast of Chicken
Seasoned with Fresh Herbs
Parsley-Buttered Baby Red Potatoes
\$19.50

BONELESS PORK LOIN

Salad of Tomato, Bacon, and Bleu Cheese
Served over Mixed Greens
Tender Pork Loin with Herb Stuffing
Whipped Potatoes
\$20.50

DINNER

NORTHERN MINNESOTA SIX COURSE DINNER

Served with Bakery Fresh Rolls and Creamery Butter, Private Blend Regular and Decaffeinated Coffee, blended and roasted by Andresen Ryan Coffee Co. A Selection of Regular and Herbal Hot Teas, or Milk is available upon request.

(maximum 300)

Appetizer: Crumb-Crusted Baked Brie with Lingonberry Sauce

Soup: Fisherman's Chowder

Salad: Salad of Marinated Portabella Mushroom on Field Greens with Dried Cherries and Pecans

Sorbet: Cranberry Sorbet

Entrée: Fresh-Baked Lake Superior Trout and Boneless Duck Breast

Long Grain Minnesota Wild Rice with Dried Fruit

Steamed Asparagus

Dessert: Chocolate Bread Pudding

\$40.00 per person

DINNER COMBINATIONS

Combination Dinners are served with our Vegetable Blend of the Day, a Gourmet Green Salad with Herb Vinaigrette, Bakery Fresh Rolls and Creamery Butter, Private Blend Regular and Decaffeinated Coffee, blended and roasted by Andresen Ryan Coffee Company. A Selection of Regular and Herbal Hot Teas, or Milk is available upon request.

ROAST STRIP SIRLOIN AND LAKE TROUT

Roast New York Strip Sirloin sliced and served with Béarnaise Sauce

Fresh-Broiled Lake Superior Trout

Lemon Garnish and Tartar Sauce

Parsley-Buttered Baby Red Potatoes

\$26.00

ROAST STRIP SIRLOIN AND KING SALMON

Roast New York Strip Sirloin sliced and served alongside a Filet of Baked King Salmon

and served with Béarnaise Sauce

Parsley-Buttered Baby Red Potatoes

\$27.00

PORKETTA AND HERB - ROASTED CHICKEN

Italian-Seasoned Pork Loin

Marinated Boneless Breast of Chicken

Seasoned with Fresh Herbs

Parsley-Buttered Baby Red Potatoes

\$23.00

ROAST STRIP SIRLOIN AND HERB - ROASTED CHICKEN

Roast New York Strip Sirloin sliced and served with Béarnaise Sauce

Marinated Boneless Breast of Chicken

Seasoned with Fresh Herbs

Roasted Red Potatoes

\$25.00

PRICES SUBJECT TO TAXES AND A 17% TAXABLE SERVICE CHARGE

DINNER BUFFETS

Dinner Buffets are served with our Vegetable Blend of the Day,
Private Blend Regular and Decaffeinated Coffee, blended and roasted by Andresen Ryan Coffee Company.
A Selection of Regular and Herbal Hot Teas, or Milk is available upon request.
(maximum 300)

N O R T H E R N B U F F E T

\$24.50

E N T R É E

(Choose Two)

Chef-Carved Roast Sirloin of Beef
Boneless Breast of Chicken with Supreme Sauce
and Long Grain Minnesota Wild Rice
with Dried Fruit
Roast Loin of Pork with Sage Dressing
Broiled Lake Superior Trout
Baked King Salmon

V E G E T A R I A N S U B S T I T U T I O N

Baked Vegetarian Lasagne
Wild Mushroom Ravioli with Basil Pesto Sauce
Cheese Tortellini Alfredo

P O T A T O

(Choose One)

Parsley-Buttered Baby Red Potatoes
Herb-Roasted Baby Red Potatoes
Baked Potato with Sour Cream and Butter
Herb Whipped Potatoes

S A L A D

(Choose Three)

Assorted Relishes and Pickles
Garden Salad with Assorted Dressings
Fresh Fruit
Pasta Salad
Tomato, Fresh Mozzarella, Fresh Basil
and Balsamic Vinaigrette Salad

B B Q B U F F E T

BBQ Pork Ribs
BBQ Chicken
Tossed Salad
Fresh Fruit
Oven Roasted Potatoes
Corn Muffins and Creamery Butter
\$21.00

P A S T A B U F F E T

E N T R É E

(Choose Four)

Meat or Vegetable Lasagne
Meatballs with Linguini and Marinara Sauce
Italian Sausage with Linguini and Marinara Sauce
Cheese Tortellini with Basil Pesto Alfredo Sauce
Wild Mushroom Ravioli with
Basil Pesto Alfredo Sauce
Chicken Parmesan

A L S O I N C L U D E S :

Vinaigrette Salad and Focaccia Bread with Olive
Oil pre-set at your dining table
\$21.00

PRICES SUBJECT TO TAXES AND A 17% TAXABLE SERVICE CHARGE

VEGETARIAN DINNERS

Served with Private Blend Regular and Decaffeinated Coffee,
blended and roasted by Andresen Ryan Coffee Company.
A Selection of Regular and Herbal Hot Teas, or Milk is available upon request.

VEGETABLE LASAGNE

(minimum 9)

Baked Vegetable and Cheese Lasagne with
Marinara Sauce

Served with Salad and Vegetable of the Day

\$16.50

SAFFRON RISOTTO

(minimum 6)

Arborio Rice simmered in
Vegetable Stock, and finished with Cream, Saffron
and Parmesan Cheese

Served with Salad and Vegetable of the Day

\$16.50

EGGPLANT PARMESAN

(minimum 6)

Baked Eggplant with Tomato Sauce, Herbs and
Parmesan Cheese

Served with Salad and Vegetable of the Day

\$16.50

STUFFED ACORN SQUASH

(minimum 4)

Baked Squash stuffed with Wild Rice
and Mixed Vegetables

Served with Salad of the Day

\$16.50

WILD MUSHROOM FILLED RAVIOLI

WITH BASIL PESTO SAUCE

Served with Salad and Vegetable of the Day

\$16.50

VEGETABLE STIR FRY

(minimum 4)

Stir Fried Vegetables and Tofu

Served over Fruited Wild Rice

Served with Salad of the Day

\$16.50

CHEESE TORTELLINI ALFREDO

Served with Salad and Vegetable of the Day

\$16.50

POLENTA CAKES

(minimum 6)

Two Polenta Cakes topped with Zucchini, Summer
Squash, Red Peppers, Yellow Peppers, and Carrots,
Marinara Sauce and Parmesan Cheese

Served with Salad of the Day

\$16.50

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DESSERTS

DECC Cheesecake	\$5.00	New York Style Cheesecake	\$5.00
White Chocolate Raspberry created especially for the DECC by The Exchange Bakery		with Strawberry Topping	
Tiramisu.....	\$4.75	Chocolate or Raspberry Bread Pudding ..	\$3.50
Petit Four Trio	\$5.50	Midnight Delight Cake.....	\$3.75
Raspberry White Chocolate, Pecan Diamond, Chocolate-Dipped Strawberry		by Cold Stone Creamery	
Cheesecake Petit Four	\$5.50	Raspberry Cheesecake Named Desire	\$3.75
Chocolate Amaretto Cheesecake and White Chocolate Raspberry Cheesecake accompanied by a Chocolate-Dipped Strawberry		by Cold Stone Creamery	
Strawberries Romanoff	\$5.50	Apple Square.....	\$3.00
Strawberries marinated in Grand Marnier, served over Vanilla Ice Cream, and garnished with Slivered Almonds		Lemon Cake.....	\$3.00
Chocolate Decadence	\$6.75	Brown's Velvet Ice Cream	\$3.00
Dense, Fudgy Cake and served with a tart Raspberry Sauce		Vanilla, Praline Pecan, Mint Chocolate Chip, or Spumoni	
Chocolate Mocha Mousse	\$3.25	Frosted Fudge Brownie	\$3.00
Chocolate Tulip Cup	\$6.00	Assorted Bars	\$2.00
Filled with Chocolate Mocha Mousse and decorated with Raspberry Sauce		Assorted Cookies by Alotti Biscotti	\$1.25
		Chocolate-Dipped Strawberry	\$1.75
		Add to any Dessert	
		Assorted Hard Candies	\$2.25
		A dish of assorted hard candy for each table	

DESSERT BUFFETS

Walk-Around Sundae	\$5.75	Chocolate Fondue.....	\$5.75
Brown's Velvet Vanilla Ice Cream with Hot Fudge, Strawberry Sauce, Caramel, Mixed Nuts, Candy Sprinkles, Whipped Cream, and Cherries		Chocolate Brownies, Sugar Cookies, Fresh Strawberries, Fresh Pineapple, Hot Fudge, Candy Sprinkles, Nut Topping and Whipped Cream	
Add Brownies	\$1.10	Root Beer Floats.....	\$4.25
Berry Short Cake	\$5.75	IBC Root Beer, Brown's Velvet Vanilla Ice Cream, and Whipped Cream	
Moist Pound Cake with Blueberries, Raspberries, Strawberries, Vanilla Creme Anglaise, Whipped Cream and Cinnamon		Custom Buffet	
		Choose a Variety of Desserts from Our Menu to be served from an Elegant Buffet	

CAKE SERVICE

The DECC's Professional Catering Staff will display, cut, and serve your Special Occasion Cake.
\$.65 per person

COFFEE & CORDIAL BAR

Specialty Coffees and our Finest Cordials including:

Grand Marnier, Drambuie, Bailey's Irish Cream, Kahlua, Amaretto de Saronno, and Creme de Menthe.
Price based on consumption.

BAILEY'S AND COGNAC

A bottle of each served to your table.
\$6.25 per person

CENTERPIECES

For your convenience we have candles and mirrors available for rental.

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BEVERAGE SERVICES

A bartender charge of \$75.00 per bartender will be waived if sales per bartender are \$250.00 or greater.

CASH BAR

Highballs (i.e., gin & tonic, scotch & water)	\$4.50
Cocktails (i.e., manhattan, martini, gimlet)	\$6.50
Cordials	\$5.50
Premium Beer	\$4.75
Tap Beer(16 oz.)	\$4.75
(12 oz.)	\$3.75
Domestic Beer.....	\$4.50
House Wine	\$4.75
Soda	\$1.25

The DECC serves only premium liquor. Tax included in pricing.

MISCELLANEOUS

Keg Beer (15.5 gallon) Miller, Budweiser and Michelob Products	\$230.00 per keg
Premium Keg (15.5 gallon) Summit, Leinenkugel, Killian's Red	\$315.00 per keg
Keg of Lake Superior's High Bridge Root Beer (8 gallon)	\$125.00 per keg
(15 gallon)	\$210.00 per keg
Non-Alcoholic Punch (serves 20)	\$27.00 per gallon
Champagne Punch (serves 20)	\$47.00 per gallon

(15.5 gallon keg = 180 -12 oz. cups or 130-16 oz. cups)

HOST BAR

A cash register is used to tabulate each cocktail served. The above Cash Bar prices are used.
Prices are subject to taxes and a 17% taxable service charge.

WINE

The DECC has a fine selection of wines by the bottle. Please ask to see our wine list.
The DECC can accommodate your party with a champagne or wine reception, or wine lists at each table.

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DECC CATERING POLICIES

CATERING SERVICES

Provided exclusively by DECC Catering.

DEPOSIT

A nonrefundable deposit is required seven (7) business days after receiving written confirmation. Final payment is required one week (7 days) prior to the event.

ROOM ASSIGNMENT

We will use our best efforts to accommodate your event with specified rooms. However, should the circumstances warrant, we reserve the right to move your event from one room to another. Notification will be made in advance should this situation arise.

PARKING

DECC parking is available for \$5.00 per vehicle. Host parking can be arranged.

DECORATING

Your banquet room can be available for decorating by 10 a.m. the day of your event.

Due to damage caused by adhesives, items cannot be taped to the walls. We can provide easels or pipe frame if needed.

MENU SELECTION

You will be asked to choose your menu four (4) weeks prior to your event.

MEAL GUARANTEES

Your "meal guarantee" is the number of meals you confirm for your guests. You will be charged for this number of meals or the number served whichever is greater.

Your Preliminary Guarantee is required two weeks (14 days) in advance for our preliminary scheduling and ordering.

Your Final Guarantee is required one week (7 days) in advance for our final scheduling and ordering.

Surplus meals from your event are sent to the Second Harvest Food Bank in Duluth.

COAT CHECK

Coat racks are available in our lobbies.

Coat Check Services can be arranged.

SMOKING

We are a smoke-free building. Smoking is permitted only in outside areas.

STORAGE

We will not assume responsibility for the damage or loss of any merchandise and/or articles stored on the DECC premises before, during, or after an event.



DULUTH ENTERTAINMENT CONVENTION CENTER

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