

SUITE MENU

The Food

The Drinks

The Details



Advanced Menu

Buffet

Buffets serve twelve guests. Add \$13 for each additional guest.

Pizzas	\$140
Four Pizzas - One Sausage, One Pepperoni, One Cheese and One Supreme Shakers of Parmesan Cheese and Crushed Red Pepper Fresh Vegetables with Dip	
Nachos	\$140
Crispy Tortilla Chips, Seasoned Ground Beef, Diced Fresh Tomatoes, Onions, Spicy Cheese Sauce, Black Olives, Jalapeño Peppers, Chunky Salsa and Sour Cream	
Gyro	\$155
Seasoned Sliced Pork, Pita Bread, Sliced Tomato, Sliced Onion, Tzatziki Sauce Mediterranean Salad with Romaine Lettuce, Tomato, Onion, Cucumber, Kalamata Olives, Feta Cheese, Pepperocini with Lemon Oregano Vinaigrette Homemade Potato Chips	
Burgers	\$155
Quarter Pound Beef Hamburgers (18 total), Sesame and Whole Wheat Buns, Ketchup, Mustard, Mayonnaise, Pickles, Onions, Lettuce, Tomato, Cheese Homemade Potato Chips and Fresh Vegetables with Dip * Add Onion Rings \$45	
Hotdogs & Chili	\$150
DECC Award Winning Chili served with Sour Cream, Grated Cheddar and Tortilla Chips Hot Dogs (18), Buns, Pickle Relish, Onion, Ketchup, Mustard Homemade Potato Chips and Fresh Vegetables with Dip	
BBQ Shredded Chicken or Pork Sandwiches	\$150
Sesame and Whole Wheat Buns, Sliced Cheddar and Provolone Cheese Homemade Potato Chips and Fresh Vegetables with Dip	

Pizza Ala Carte

Our 16 inch pizzas are made fresh at AMSOIL Arena in the Bayfront Pizza stand. Fresh dough, delicious pizza sauce, mozzarella and your favorite ingredients.

Cheese	\$20	Sausage	\$22
Pepperoni	\$22	Veggie	\$22
Supreme	\$24	Green Pepper, Onion, Green Olive, Black Olive and Mushroom	
Pepperoni, Sausage and all the Veggies			

Snacks and Ala Carte

Amounts listed are recommended for 12 people.

Caprese Salad	\$65
Sliced Tomato, Fresh Mozzarella, Fresh Basil and Balsamic Vinaigrette	
Fresh Homemade Potato Chips	\$35
Served with Parmesan Peppercream Dip	
French Fries	\$45
Served with Ketchup and Ranch Dressing	
Popcorn	\$35
12 Individual Boxes	
Fancy Mixed Nuts	\$25
Pretzels & Snack Mix	\$25
Bulldog M&M Snack Mix	\$35
Bulldog M&M's (1 lb)	\$29
Nacho Chips & Spicy Salsa	\$25
Andes Mints (36)	\$13

Advanced Menu

Hot Hors d'oeuvres

Amounts listed are recommended for 12 people

Hot Trick Wings	\$79
12 each of BBQ, Teriyaki, and Buffalo served with Bleu Cheese & Celery	
Chicken Tenders	\$69
Served with Parmesan Peppercream Dip & Ketchup (24 pieces)	
Artichoke Dip	\$39
With Cracker Bread	
Pork Egg Rolls (24)	\$49
With Sweet & Sour Sauce	
Crab Rangoon (24)	\$79
Vegetable Spring Rolls (24)	\$49
With Sweet & Sour Sauce	
Sweet & Sour Meatballs (48)	\$29
Beef Wellington (24)	\$79
BBQ Cocktail Smokies (48)	\$29

Cold Hors d'oeuvres

Amounts listed are recommended for 12 people

Fresh Vegetable Platter with Dip	\$49
With Parmesan Peppercream Dip	
Wisconsin Sliced Cheese & Salami with Crackers	\$49
Hummus & Pita Triangles	\$29
Northern Waters Smokehaus Salmon	\$59
Antipasto Tray	\$49
Fresh Mozzarella, Balsamic Onions, Marinated Mushrooms, Sliced Salami, Pepperoni, Kalamata Olives, Proscuitto, Sun-dried Tomatoes, Roasted Peppers and Artichoke Hearts	
Tray of Fresh Cut Seasonal Fruit	\$49
Chilled Shrimp with Cocktail Sauce	\$99
Deviled Eggs (24)	\$29
Fine Cheese	\$49
Boursin, Smoked Gouda, Havarti Dill with Assorted Crackers	

Dessert

Gourmet Coffee Roasted Locally by ARCO Coffee (airpot serves 6)	\$12
Choice of ARCO Medium Roast, Norseman Grogg or Scandinavian Decaffeinated Coffee	
"Icing" on the Cake by Cold Stone Creamery (6)	\$19
Sweet Cream Ice Cream with Maroon and Gold Velvet Cake	
Bulldog Cookies (6)	\$13
Created by Alotti Biscotti for our AMSOIL Suite Patrons	
Cheesecake Petit Fours by The Exchange Bakery (12 serves 6)	\$25
Chocolate Amaretto (6) and White Chocolate Raspberry (6)	
Rice Krispie Bars with Dark Chocolate (6)	\$19
Hand-Packed Pint of Cold Stone Creamery Ice Cream	PINT \$8
Chocolate, Cake Batter Sprinkle, Mint Chip, Butter Pecan, Strawberry Cheesecake	
Tiger Brownies (6)	\$13
Game Night Assortment (Serves 12)	\$36
Chocolate Amaretto Cheesecake Petit Fours (3) White Chocolate Raspberry Cheesecake Petit Fours (3) Rice Krispie Bars (3), Bulldog Cookies (3), Tiger Brownies (3)	
Concert Night Assortment (Serves 12)	\$60
New York Style Cheesecake with Strawberry Topping (3), DECC White Chocolate Raspberry Cheesecake (3), Lemon Cake (3), Tiramisu (3)	

THE FOOD

Beverages

Gin

Beekeeper	\$65
Tanqueray	\$75
Bombay Sapphire	\$85

Vodka

Smirnoff	\$45
Absolut	\$80
Absolut Citron	\$80
Grey Goose	\$95

Tequila

Jose Cuervo Gold	\$60
Cabo Resposado	\$75
Patrón Silver	\$90

Rum

Bacardi	\$55
Captain Morgan	\$60
Malibu	\$65
Bacardi Limon	\$55
Myers Dark Rum	\$55

Bourbon

Jim Beam	\$60
Jack Daniel's	\$80
Maker's Mark	\$90

Whiskey

Windsor	\$45
Canadian Club	\$50
Crown Royal	\$90
Jameson Irish Whiskey	\$75

Scotch

Dewars	\$75
Johnnie Walker Black	\$115
Glenlivet 12 year old	\$125

Brandy & Cordials

Korbel	\$55
Courvoisier	\$95
Southern Comfort	\$75
Baileys	\$75
Kahlua	\$70
Amaretto Di Saronno	\$85

Mixers

Dry Vermouth - 750ml	\$16
Sweet Vermouth - 750ml	\$16
Sweet & Sour Mix - Liter	\$12
Bloody Mary Mix - Liter	\$14
Margarita Mix - Liter	\$14
Rose's Lime Juice - 12oz	\$10
Grenadine Syrup -12oz	\$10
Tonic Water - Liter	\$5
Soda Water - Liter	\$5
Pineapple Juice - 6oz	\$2
Orange Juice - Quart	\$5
Cranberry Juice - Quart	\$5
Grapefruit Juice - Quart	\$5

Fruit Bowl

Limes	\$3
Lemons	\$3
Cherries	\$3
Olives	\$3
Orange Slices	\$3

Soda (6 pack 12 oz. cans)

Pepsi	\$9
Diet Pepsi	\$9
Sierra Mist	\$9
Diet Sierra Mist	\$9
Mountain Dew	\$9
Diet Mountain Dew	\$9
Dr. Pepper	\$9

Other

Coffee- Freshly Roasted	\$12
Assorted Regular & Herbal Teas ..	\$1.50
Ginger Ale - 10oz bottle	\$2
Klarbrunn Water - 20oz bottle	\$2
Nesquik Chocolate Milk - 20oz bottle	\$3
Gatorade - 20oz bottle	\$3

Juice

Juicy Juice Berry Juice Box	\$2.50
Juicy Juice Apple Juice Box	\$2.50
Orange 10 oz Bottle	\$2.50
Ruby Grapefruit 10 oz Bottle	\$2.50

Kid's Hog Wash (10 oz bottles)

<i>No artificial Sweeteners, Vitamin Enriched</i>	
Oinkin' Orange	\$2
Piggleberry Punch	\$2

Beer

(6 pack 12 oz bottles)

Budweiser, Bud Light, Michelob Golden Light, Michelob Amber Bock, Miller Genuine Draft , Miller Lite, Grain Belt Premium, Coors Light, O'Douls Amber (Non-Alcoholic)	\$27
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Leinenkugel's Original, Grain Belt Nordeast, Labatt Blue, Heinenken, Amstel Light, Summit Pale Ale, Lake Superior Special Ale, Blue Moon Belgian White, South Shore Nut Brown Ale, Mike's Hard Lemonade (Cranberry or Lemon), Beck's (Non-Alcoholic)	\$28.50
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Wine List

White

- Frei Brothers Chardonnay** *California* \$23
Citrus, pear, and green apple characters balanced by a lively acidic finish
- Hess Suskol Vineyard Chardonnay** *California* \$42
Asian pear and honeysuckle aromas with clementine tangerine on the palate
- D'Arrigo Pinot Grigio** *Italy* \$23
Straw color with delicate pink hues, apple, peach and silky finish
- Rosemount Estate Traminer-Reisling** *Australia* \$23
The Traminer gives off spicy tropical fruit aromas while the Reisling adds elegance
- D'Arrigo Moscato** *Italy* \$25
Sweet and refreshing, with peach and pear fruit
- Nelson Bay Sauvignon Blanc** *New Zealand* \$28
Pulses with lively nettle and zingy lime notes on the nose, tropical fruit flavors

Red

- Lucky Seven Malbec** *Argentina* \$23
Well rounded with layers of plum, strawberries and marmalade
- Markham Merlot** *California* \$40
Wonderful velvety texture with ripe cherry fruit
- Columbia Cabernet Sauvignon** *Washington* \$28
Fine berry with chocolate undertones
- Ghost Pines Cabernet** *California* \$40
Aromas of dark fruit jam, sweet nuts, black pepper flavors and dark berry flavors
- Rosemount Estate Shiraz** *Australia* \$23
Delicious berry and spice aroma, soft, brambly palate with hints of spice
- Castle Rock Pinot Noir** *Italy* \$25
Elegant, medium-bodied with silky texture, flavors of black cherry and spice
- Earth 3.0 Organic Cabernet/Tempranillo** *Spain* \$25
Smooth, round and full with a long finish

Sparkling Wines

- Ballatore Gran Spumante** *Italy* \$18
Semi-sweet, Italian sparkling wine
- Freixenet Cordon Negro** *Spain* \$25
Sparkling wine from Spain in the famous black bottle
- Korbel Brut** *California* \$28
Crisp and clean with thousands of tiny bubbles

Non Alcoholic

- Kristian Regale Sparkling Pear or Apple Juice** \$10
- Meier's Sparkling Grape Juice** \$10

Beverage Services

Approximately 20 minutes after the event, the Suite Attendant will remove any unopened beverages and lock liquor into the Suite Holder's cabinet. Any wine, beer, or soda that is not opened will be credited to the card holder's account.

It is the responsibility of the Suite Holder to ensure that no minor or intoxicated persons consume alcohol in the suites. The DECC reserves the right to check for proper identification and refuse or terminate service at any time.

A wine/beer bottle opener will be in each suite. If missing, a charge of \$10.00 per opener will be applied to the Suite Owner's account.

Event Day Menu

At the Arena

There may be a 30-45 minute wait for delivery on orders made after arriving at AMSOIL Arena. Last call for catering orders will be at the end of intermission (hockey 2nd intermission).

Food

Grill

Hamburger & Fries	\$5.50
Cheeseburger & Fries	\$6.00
Chicken Tenders & Fries	\$8.00
Hotdog	\$4.00
Bratwurst	\$5.00
Polish Sausage	\$5.00
Foot Long Porketta Sausage	\$5.00
Side of Fries	\$3.00

Pizza

House made 16 inch pizzas made fresh in the Bayfront Pizza stand here in the AMSOIL Arena.

Cheese	\$20
Pepperoni	\$22
Sausage	\$22
Veggie	\$22

Green Pepper, Onion, Green Olive, Black Olive and Mushroom

Supreme	\$24
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Pepperoni, Sausage and all the Veggies

Snacks

Box of Popcorn	\$3.00
Nacho Chips with Spicy Cheese	\$4.00
Homemade Potato Chips (serves 12)..	\$35.00
Gardettos Snack Mix (serves 12).....	\$35.00

Nacho Buffet

Buffet serves 12 guests
Add \$13 for each additional guest

Crispy Tortilla Chips, Seasoned	
Ground Beef, Diced Fresh Tomatoes,	
Onions, Spicy Cheese Sauce, Black	
Olives, Jalapeno Peppers, Chunky	
Salsa and Sour Cream.....	\$155

Beverages

Soda (6 pack 12 oz. cans)

Pepsi	\$9
Diet Pepsi	\$9
Sierra Mist	\$9
Diet Sierra Mist	\$9
Mountain Dew	\$9
Diet Mountain Dew	\$9
Dr. Pepper	\$9
Lipton Iced Tea	\$9

Other

Coffee - Freshly Roasted	\$14
Assorted Regular & Herbal Teas ..	\$1.50
Ginger Ale - 10oz bottle	\$2
Klarbrunn Water - 10oz bottle	\$2
Nesquik Chocolate Milk - 20oz bottle	\$3
Gatorade - 20oz bottle	\$3

Juice (10 oz bottles)

Juicy Juice Berry	\$2.50
Juicy Juice Apple	\$2.50
Orange	\$2.50
Ruby Grapefruit	\$2.50

Kid's Hog Wash (10 oz bottles)

<i>No artificial Sweeteners, Vitamin Enriched</i>	
Oinkin' Orange	\$2.00
Piggleberry Punch	\$2.00

Dessert

Chocolate Frosty Malts	\$3.00
Freshly Baked Cookies	\$2.00
<i>Alotti Biscotti Chocolate Chip or Ginger</i>	
Hand Packed Pint of Cold Stone	
Creamery Ice Cream	\$8.00
<i>Mint Chip</i>	
<i>Strawberry Cheesecake</i>	
<i>Cake Batter Sprinkle</i>	
<i>Chocolate</i>	
<i>Butter Pecan</i>	

Beer

(6 pack 12 oz bottles)

Budweiser, Bud Light, Michelob Golden Light, Michelob Amber Bock, Miller Genuine Draft , Miller Lite, Grain Belt Premium, Coors Light, O'Douls Amber (Non-Alcoholic)	\$27.00
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Leinenkugel's Original, Grain Belt Nordeast, Labatt Blue, Heinenken, Amstel Light, Summit Pale Ale, Lake Superior Special Ale, Blue Moon Belgian White, South Shore Nut Brown Ale, Mike's Hard Lemonade (Cranberry or Lemon), Beck's (Non-Alcoholic)	\$28.50
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A full service bar is available on the suite level for your convenience. Bottles of liquor and wine are available for event day orders as listed on pages 3 & 4.

Information

Catering at AMSOIL Arena

Food and beverage catering is provided exclusively by DECC Catering. It is the responsibility of the Suite Owner and Suite Administrator to ensure that guests are aware of Suite Catering Policies.

DECC requests that each suite has a maximum of two contacts (Suite Administrators).

All DECC property including fixtures, catering equipment, and smallwares must remain in the suite. If DECC property is removed from a suite, owners will be held responsible.

Advanced Ordering

Friday-Sunday Events

Orders due Tuesday by 4:00pm

Monday-Thursday Events

Orders due four business days before event by 4:00pm.

After deadline, Event Day Menu is available upon arriving to your suite.

Placing Advanced Orders

To order, fill out order form, fax or e-mail to DECC Suite Coordinator or call to place your order. Forms are available on the DECC Website.

*Fax: 218-722-4247
E-mail: suite@decc.org
Phone: 218-623-1232
Website: www.decc.org*

Changes or cancellations must be received no later than four business days prior to event day by 4:00pm. Missed deadline will result in being charged 100% of the total order.

Event Day Orders

Orders may be placed upon arrival at your suite with DECC Suite Catering Attendants.

Payment

Payment for catering is due upon placement of the order. Credit cards can be left on file. Contact DECC Suite Coordinator for credit card authorization form.

For Suite Owner's protection, only guests on the credit card authorization form will be allowed to place food and beverage orders that are charged to the suite.

Guests who are not authorized to charge on behalf of the credit card on file may pay upon placing their order with their own credit card.

Tax and service charge are calculated on all orders. Additional tipping is based solely on the discretion of the suite guests and owners.

Food Delivery

Unless otherwise arranged, approximate food delivery times are:

- Cold Food and Beverages - 1 hour prior to event
- Hot Food - 30 minutes prior to event
- Pizza - 15 minutes prior to event
- Dessert - Intermission (hockey 2nd intermission)
- Hot food removed at end of 3rd period

Suite Hours

Suites open when doors open, closing time is one hour after event ends.

Inclement Weather

If a show or game is cancelled, Suite Owners will not be held responsible for food orders.

DECC *Catering*



June 2011 - June 2012

suite@decc.org

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