

BEVERAGES

Only compostable and recyclable serving containers are used.

COFFEE

Coffee Stations include Fresh Half and Half, White Sugar, Raw Sugar and Sugar Substitute. Our Columbian Blend Regular and Decaffeinated Coffee is locally roasted by Duluth Coffee Company.

1 - 4 Gallons | \$40.00 per Gallon

5 or More Gallons | \$35.00 per Gallon

Airpot | Serves 8 | \$19.00 per Pot

Hazelnut and Vanilla Syrups | Add \$1.25 per Gallon of Coffee Ordered

REFRESHMENTS

Mike & Jen's Hot Cocoa | \$35.00 per Gallon

Hot Tea | \$2.25 per Tea Bag

Assorted Regular and Herbal Teas

Hot Apple Cider | \$35.00 per Gallon

Iced Tea | \$33.00 per Gallon

Lemonade | \$33.00 per Gallon

Fruit Punch | \$33.00 per Gallon

Infused Water | \$20.00 per 3 Gallons

Lemon Lime, Mint Lime, Lavender Blueberry, or Lemon Basil

SINGLE-SERVE

Fruit Juice | 10 oz. Bottle | \$3.25 Each

Water | 16 oz. Aluminum Bottle | \$3.25 Each

Soft Drinks | 12 oz. Can | \$2.50 Each

**V - Vegetarian | VE - Vegan
GF - Gluten Free**

The DECC strives to be flexible in order to accommodate many dietary requests.
Please discuss your attendees' needs with your Event Planner.

BREAKFAST

Served for up to 90 minutes. Prices listed are per person.

BUFFET

All breakfast buffets include locally roasted Colombian regular and decaffeinated coffee by Duluth Coffee Company, a selection of fine teas and chilled juices.

HARBOR VIEW BUFFET | \$16.00

SELECT TWO

- Scrambled Eggs
- Shredded Cheddar Cheese
- Baking Powder Biscuits with Sausage Gravy
- Sugar Pearl Waffle with Butter and Maple Syrup
- French Toast with Butter and Maple Syrup
- Hot Oatmeal Served with Walnuts, Brown Sugar, Milk and Almond Milk
- Hot Quinoa Served with Walnuts, Brown Sugar, Milk and Almond Milk

SELECT ONE

- Fresh Cut Fruit with Yogurt Dip
- Fresh Berries with Honey Cream Sauce
- Sliced Apples with Peanut Butter

SELECT ONE

- Bacon
- Baked Ham
- Link Sausage
- Baked Salmon Filet with Bearnaise Sauce
Add \$2.00 Per Person
- Chef Carved Ham
Add \$4.00 Per Person

SELECT ONE

- Sweet and Savory Campfire Potatoes with Green Peppers and Onions
- Roasted Red Potatoes
- Baked Hash Browns

CONTINENTALS

LAKE SUPERIOR | \$12.00

- Fresh Cut Fruit
- Hard-Boiled Eggs
- Vanilla Yogurt with House-Made Granola
- Hearty Breakfast Breads served with Peanut Butter, Local Honey and DECC Triple Berry Jam

CLASSIC | \$7.50

- Assorted Muffins
- Assorted Doughnuts

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BREAK ITEMS & STATIONS

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BREAK ITEMS

SERVES ONE

- Bagels with Cream Cheese, Peanut Butter and Jelly | \$3.00
- Assorted Danish | \$3.00
- Assorted Cake Donuts | \$2.50
- Assorted Scones | \$3.50
- Assorted Muffins | \$3.00
- Assorted Yogurt | \$3.00
- Hard Boiled Eggs | \$2.00
- Whole Fruit | \$1.75
- Assorted Chips | 1 oz. | \$2.00
- Assorted Cookies | \$2.50
- Assorted Bars | \$3.25
- Assorted Granola Bars | \$2.50

SERVES 50

- House-Made Granola with Vanilla Yogurt | \$125.00
- Bowl of Assorted Fresh Berries | \$150.00
- Fresh Fruit Platter | \$250.00
- Fresh Vegetables with Dip | \$225.00
- Sliced Apples with Peanut Butter, Caramel and Walnuts | \$200.00
- Assorted Cheese Cubes with Crackers | \$245.00
- Snack Mix | \$70.00
- Mixed Nuts | \$130.00

STATIONS

SERVES 50

- Trail Mix Station | \$225.00
Mini Pretzels, Peanuts, M&M's, Goldfish Crackers, Dried Cranberries, Chocolate Chips, and Rice Chex
- Soft Pretzel Station | \$250.00
Warm, Soft Pretzel Sticks Served with Beer Cheese Sauce, Whipped Sweet Cream Cheese and Stone Ground Mustard

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BOXED LUNCHES

Can be served buffet-style to reduce waste.

SANDWICH SELECTIONS

Includes Potato Chips, Cookie, and Soda or Water.

Vegetable Wrap | \$14.25 | **V**

Red, Green, and Yellow Peppers, Tomato, Vegetable Power Blend, Pepper Cheese, and Red Pepper Hummus in a Tortilla Wrap

Roast Turkey | \$15.00

Freshly Sliced All-Natural Roast Turkey with Lettuce, Tomato, and Cranberry Mayo on Cranberry Wild Rice Bread

Ham and Swiss | \$15.00

Freshly-Sliced All-Natural Baked Ham and Swiss Cheese on Marble Rye Bread

Roast Beef and Cheddar | \$15.00

Freshly-Sliced All-Natural Roast Beef and Cheddar Cheese on Wheat Berry Bread

SALAD SELECTIONS

Includes Choice of Dressing Packet, Cookie and Soda or Water.

Grilled Chicken | \$15.00 | **GF**

Sliced Grilled Chicken Breast with Tomatoes, Cucumbers, and Peppercini over Mixed Greens

Vegan Cobb | \$14.00 | **VE, GF**

Edamame and Cashews with Tomatoes, Cucumbers, Vegetable Power Blend over Mixed Greens

ADDITIONAL ITEMS

Banana or Apple | \$1.50 | Choose One

Pasta Salad | \$2.50

Cut Fruit Cup | \$2.50

Carrots with Hummus | \$2.50

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LUNCHEONS

Served with Chef's Choice Fresh Vegetable and Rolls with Butter. Prices listed are per person.

OPTIONS SELECT ONE

Add a Fresh Garden Salad | \$4.50

Spaghetti & Meatballs | \$15.00

Two large Meatballs in Marinara Sauce served over Spaghetti Noodles

Roast Pork Loin | \$15.00 | *GF*

6 oz. Pork Loin Topped with Shallot Cabernet Sauce served with Roasted Baby Red Potatoes

Walleye | \$16.50

Baked Walleye topped with Beurre Blanc sauce served with Butter Mashed Potatoes

Beef Pot Roast | \$17.00

Slow Roasted Choice Pot Roast in Burgundy Wine Sauce with Yukon Gold Mashed Potatoes

Chicken Parmesan | \$15.50

Parmesan Breaded Chicken Breast served over a bed of Linguini with Roasted Red Bell Pepper Cream Sauce, topped with Parmesan Cheese

Chicken Curry Zoodles | \$15.50 | *GF*

Grilled Chicken with Green Curry Sauce, Vegetable Power Blend served over Summer Squash Zoodles

Butternut Squash Ravioli | \$15.00 | *V*

Butternut Squash Ravioli with Pomodoro Sauce topped with Shaved Parmesan Cheese

Ratatouille | \$15.00 | *VE, GF*

Polenta Cakes topped with Ratatouille and Toasted Almonds

ENTRÉE SALADS

Nicoise Salad | \$14.00 | *V, GF*

Hard Boiled Eggs, Tomatoes, Haricot Verts, Yukon Gold Potatoes, Kalamata Olives over Mixed Greens Served with Nicoise Vinaigrette Dressing

Add Northern Waters Smokehaus Smoked Salmon for \$3.50 Per Person

Vegan Salad | \$14.00 | *VE, GF*

Edamame and Cashews with Tomatoes, Cucumbers, Vegetable Power Blend and Vegan Cheese over Mixed Greens and served with Red Wine Vinaigrette Dressing

Citrus Chicken Salad | \$16.00 | *GF*

Grilled Chicken Breast served over Field Greens with Mandarin Oranges, Blueberries, Crisp Wontons, Red Onion and Citrus Vinaigrette Dressing

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LUNCH BUFFETS

Serves a maximum of 450. DECC prices listed are per person. All Lunch Buffets are served with Fruit-Infused Water and Iced Tea.

Add Soup | \$4.50

Italian | \$18.00

Caesar Salad
Beef Brisket Ravioli
Ricotta Stuffed Shells
Spaghetti Noodles
Roasted Red Pepper Alfredo
Pomodoro Sauce
Medley of Freshly Sautéed Vegetables
Shredded Parmesan Cheese
Garlic Bread Sticks

Porketta or BBQ Chicken Sandwich | \$18.00

Brioche and Whole Wheat Buns
Shredded Seasoned Pork Loin or BBQ
Seasoned Pulled Chicken | *Choose One*
BBQ Hummus
Pickles, Onions, Lettuce, Tomato and Cheese
Coleslaw
Baked Beans | *VE*

Hamburger | \$18.50

Quarter Pound Beef, Turkey and Veggie Burgers
Brioche and Whole Wheat Buns, Ketchup, Mustard, Mayonnaise, Pickles, Onions, Lettuce, Tomato, Cheddar and Swiss Cheese
DECC House-Made Potato Chips
Coleslaw

Fajita | \$18.00

Soft Shell Tortilla, Shredded Lettuce, Strips of Fajita Beef and Chicken, Vegan Black Beans, Sautéed Onions and Peppers, Crumbled Cotija Cheese, Shredded Cheddar, Diced Tomatoes, Black Olives, Jalapeño Peppers, Onions, Fire Roasted Salsa, Salsa Verde and Sour Cream
DECC House-Made Tortilla Chips

Pizza | \$18.00

DECC House-Made Fresh Pepperoni, Sausage, Margherita, and Cheese pizzas served by the slice
Shakers of Parmesan and Crushed Red Pepper
Garlic Bread with Marinara
Fresh Cut Vegetables with Dip

Sandwich | \$18.00

Mixed Greens with Vinaigrette Dressing
Sliced Breads
Freshly Sliced All-Natural Turkey and Ham
Red Pepper Hummus
Mayonnaise, Mustard and Pepper Cream Sauce
Sliced Onion, Tomatoes, Lettuce and Cheese
DECC House-Made Potato Chips
Fresh Cut Vegetables with Dip

Add a sweet treat!

See selection on page 18.

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HORS D'OEUVRES & SNACKS

HOT HORS D'OEUVRES

Amounts listed are recommended for 50 people.

- Crispy Asparagus and Asiago in Phyllo | \$365.00 | ✓
- Seafood Stuffed Mushrooms Newburg | \$335.00
- BBQ Chicken Wings with Cilantro Pesto Aioli | \$225.00
- Vegetable Spring Rolls | \$235.00 | ✓
- Bacon-Wrapped Chicken Bites with Cherry Glaze | \$325.00
- Swedish Meatballs with Lingonberry Sauce | \$165.00
- BBQ Smokies | \$125.00
- Phyllo-Wrapped Mini Brie | \$410.00 | ✓
- Bacon-Wrapped Scallops | \$465.00
- Popcorn Shrimp with Asian Sweet Ginger Sauce | \$240.00
- Coconut Shrimp with Sweet Chili Sauce | \$205.00
- Pork Egg Rolls with Peanut Sauce and Honey Wasabi | \$235.00
- Beef Wellington | \$380.00
- Assorted Mini Quiche | \$345.00
- Brie En Croute with Cumberland Sauce and Crackers | \$235.00 | ✓
- Artichoke Dip with Crostini | \$205.00 | ✓

PIZZAS

DECC HOUSE-MADE FRESH 16" THIN CRUST

- Cheese | \$29.00
- Pepperoni or Sausage | \$31.00
- Buffalo Chicken | \$33.00
- Margherita | \$31.00

10" GLUTEN FREE CRUST

- Cheese | \$25.00
- Pepperoni | \$25.00

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COLD HORS D'OEUVRES

Amounts listed are recommended for 50 people.

- Asian Cucumber Coins with Shrimp & Avocado** | \$255.00
Topped with Wasabi Aioli and Toasted Sesame Seeds
- Vegetable Salad Rolls with Peanut Sauce** | \$160.00 | **VE**
- Antipasto Skewer** | \$175.00
- Grilled Marinated Vegetables served with Aioli** | \$255.00 | **VE**
- Northern Waters Smokehaus Salmon** | \$320.00
- Burrata Cheese** | \$265.00 | **V**
Topped with Balsamic, Tomatoes, and Herbs served with Focaccia Bread
- Fine Cheese Display** | \$270.00 | **V**
Boursin, Gouda, Havarti Dill, Chevre and Aged Swiss served with Crostini
- Roasted Red Pepper Hummus with Pita Chips** | \$150.00 | **V**
- Charcuterie Board** | \$325.00
A Variety of Meats, Cheeses, Fruit and Nuts
- Caprese Salad** | \$150.00 | **V**
Tomato, Mozzarella, Basil, and Balsamic Glaze
- Fresh-Cut Vegetables with Dip** | \$225.00 | **VE**
- Assorted Cheese Cubes with Crackers** | \$245.00 | **V**
- Iced Shrimp with Cocktail Sauce** | \$200.00
- Deviled Eggs** | \$120.00 | **V**
- Fresh Fruit Platter** | \$250.00 | **VE**

FLATBREADS

 | 50 Pieces

- Smoked Salmon Flatbread with Dill Cream Cheese** | \$100.00
- BBQ Chicken, Cheddar & Cilantro Flatbread** | \$100.00
- Margherita Flatbread** | \$100.00 | **V**

SNACKS

Amounts listed are recommended for 50 people.

- DECC House-Made Potato Chips** | \$75.00 | **V**
- DECC House-Made Tortilla Chips with Salsa** | \$65.00 | **VE**
 - With Salsa and Spicy Cheese Dip** | \$115.00 | **V**
 - With Salsa, Spicy Cheese Dip and Guacamole** | \$185.00 | **V**
- Snack Mix** | \$70.00 | **VE**
- Mixed Nuts** | \$130.00 | **VE**

DINNER ENTRÉES

Served with a Salad, Chef's Choice Fresh Vegetable, and Rolls with Butter. Prices listed are per person.

Coffee Station | \$40.00 per gallon

Coffee Table Service | Add \$2.00 Per Person

SALADS SELECT ONE

Salad price is included in entrée cost.

Garden Salad

Cucumber, Grape Tomato, Grated Carrot over Field Greens with Herb Vinaigrette Dressing

Mandarin & Spinach Salad

Fresh Spinach, Almonds, Mandarin Oranges with Sweet and Sour Dressing

Strawberry & Spinach Salad

Fresh Spinach, Strawberry, Candied Pecans and Chèvre with Honey Balsamic Vinaigrette Dressing

Grilled Vegetable Salad

Grilled Vegetables over Field Greens with Sweet and Sour Dressing

Bacon & Tomato Salad

Roasted Tomato, Bacon, and Blue Cheese over Mixed Field Greens with Champagne Vinaigrette Dressing

Apple & Pecan Salad

Field Greens, Apple, Pecan and Blue Cheese with Dried Cherries and Champagne Vinaigrette Dressing

Caprese Salad

Tomato, Fresh Mozzarella, Fresh Basil over Spinach with Honey Balsamic Vinaigrette Dressing

Caesar Salad

Romaine Lettuce, Croutons, Shaved Parmesan Cheese and Caesar Dressing

ENTRÉES

SELECT UP TO ONE MEAT AND ONE VEGETARIAN/VEGAN OPTION

Champagne Chicken | \$26.50

Lightly Breaded Seasoned Breast of Chicken with Champagne Sauce and served with Yukon Gold Mashed Potatoes

Artichoke Chicken | \$26.50 | *GF*

Boneless Breast of Chicken topped with Artichoke Sauce and served with Yukon Gold Mashed Potatoes

Chicken Oscar | \$27.50 | *GF*

Boneless Breast of Chicken topped with Crab Meat and Bearnaise Sauce and served with Herb Roasted Red Potatoes

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Roast Turkey & Dressing | \$26.50

Tender Roast Turkey with Herb Stuffing, Yukon Gold Mashed Potatoes & Gravy, and served with Cranberries

North Atlantic Salmon | \$28.00

Panko Encrusted Salmon topped with Tarragon Asparagus Cream Sauce and served with Herb Roasted Red Potatoes

Pan-Fried Walleye | \$26.50

Pan-Fried Walleye served with Sautéed Kale, Lemon and Tomato with Tartar Sauce and served with Herb Roasted Red Potatoes

Barrel-Cut Top Sirloin | \$28.75

Tender Barrel Cut Top Sirloin with Cabernet Demi-glace and served with Herb Boursin Mashed Potatoes

Roast New York Strip | \$30.75

Roast New York Strip with Cabernet Demi-glace and served with Herb Boursin Mashed Potatoes

Prime Rib | \$34.75 | **GF**

Prime Rib of Beef with Au Jus and served with Herbed Boursin Mashed Potatoes

Pork Tender Loin | \$26.50 | **GF**

Pork Tender Loin and Black Jack Apples and served with Yukon Gold Mashed Potatoes

Beef Brisket Ravioli | \$23.50

Ravioli Stuffed with Beef Brisket in a Mushroom Wine Sauce

Seafood Newburg Butternut Squash Ravioli | \$23.50

Ravioli stuffed with Butternut Squash topped with Seafood Newburg Sauce, Roasted Red Pepper and Spinach

Butternut Squash Ravioli | \$21.50 | **V**

Ravioli stuffed with Butternut Squash topped with Pomodoro Sauce and Shaved Parmesan Cheese

Baked Manicotti | \$22.50 | **V**

Cheese stuffed Manicotti baked in Pomodoro Sauce and drizzled with Pesto

Spicy Sesame Zoodles | \$22.50 | **VE, GF**

Butternut Squash Zoodles tossed in Spicy Peanut Sauce with Crispy Tempeh

Roasted Butternut Squash with Minnesota Wild Rice | \$22.50 | **VE, GF**

Roasted Butternut Squash topped with Savory Wild Rice, Cranberry Chutney and Toasted Almonds

Tempeh Vegetable Stir Fry | \$22.50 | **VE, GF**

Stir Fried Fresh Vegetables with Crispy Tempeh served over Basmati Rice

Ratatouille | \$22.50 | **VE, GF**

Seasoned Stew of Eggplant, Tomatoes, Squash and Green Peppers served over Polenta Cakes topped with Toasted Almonds

Children's Meal | \$11.00

Breaded Chicken Tenders, Buttery Mashed Potatoes, Raw Baby Carrots with Ranch Dressing and Fresh Cut Fruit

DINNER COMBINATIONS

Served with a Salad, Chef's Choice Fresh Vegetable, and Rolls with Butter. Prices listed are per person.

Barrel-Cut Top Sirloin and North Atlantic Salmon | \$38.00

6 oz. Barrel Cut Top Sirloin with Cabernet Demi-glace
5 oz. Baked North Atlantic Salmon with Arrabbiata Sauce
Served with Herb Roasted Red Potatoes

Barrel-Cut Top Sirloin and Walleye | \$36.00

6 oz. Barrel Cut Top Sirloin with Cabernet Demi-glace
4 oz. Baked Walleye topped with Sauteed Kale and Tomato served with Lemon and Tartar Sauce
Served with Herb Boursin Mashed Potatoes

Champagne Chicken and Grilled Shrimp | \$33.00

6 oz. Lightly Breaded Seasoned Breast of Chicken with Champagne Sauce
Four Grilled Shrimp
Served with Basmati Rice

Grilled Chicken and Ricotta Stuffed Shells | \$30.00

6 oz. Grilled Chicken Breast
Ricotta Stuffed Shells with Pomodoro Sauce

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DINNER BUFFETS

Serves a maximum of 350.

Add Coffee Station | \$40.00 per gallon

NORTHERN | \$33.00

Entrée | Select Two

- Bruschetta Chicken
- Champagne Chicken
- Roast Turkey with Herb Stuffing
- Oven Broiled Walleye with Beurre Blanc Sauce
- Roast Pork Loin
- Cheese Tortellini with Creamy Basil Pesto | **V**
- Butternut Squash Ravioli with Pomodoro Sauce | **V**
- Ratatouille over Polenta Cakes | **VE**
- Oven Baked North Atlantic Salmon with Béarnaise Sauce | **Add \$2 Per Person**
- Chef Carved Tenderloin of Beef
Add \$4.50 Per Person
- Chef Carved Prime Rib | **Add \$4.50 Per Person**

Starch | Select One

- Herb Roasted Potatoes
- Potatoes Dauphinoise
- Minnesota Wild Rice Pilaf
- Herbed Boursin Mashed Potatoes
- Yukon Gold Mashed Potatoes
- Cauliflower Mash
- Roasted Root Vegetable Medley
- Mashed Sweet Potatoes

Salad | Select One

- Caesar with Romaine, Parmesan, Croutons, Caesar Dressing
- Mixed Greens, Kalamata Olives, Red Onion, Grape Tomatoes, Cucumber, Carrots, Herb Vinaigrette
- Mixed Greens, Strawberries, Blueberries, Toasted Almonds, Vinaigrette
- Garden Salad with Ranch and Italian Dressing
- Caprese with Tomato, Mozzarella, Basil, Balsamic Glaze

Also Includes

- Chef's Choice Fresh Vegetable
- Rolls and Butter

PASTA | \$29.00

Entrée | Select Three

- Bruschetta Chicken
- Fraboni's Italian Sausage with Sautéed Peppers & Onions
- Meatballs in Marinara Sauce
- Beef Bourguignon
- Seafood Newburg Butternut Squash Ravioli
- Cheese Tortellini with Creamy Basil Pesto | **V**
- Vegetable Lasagna | **V**

Also Includes

- Garden Salad with Herb Vinaigrette
- Penne Pasta
- Roasted Red Pepper Alfredo
- Pomodoro Sauce
- Shredded Parmesan Cheese
- Fresh Selected Vegetable Blend
- Focaccia Bread with Pesto Butter

BBQ | \$29.00

Entrée | Select Two

- BBQ Pork Ribs
- Southern Fried Chicken
- BBQ Andouille Sausage
- Beef Brisket | **Add \$4.00 Per Person**

Starch | Select One

- Potato Salad
- Cheesy Hashbrowns
- Mac & Cheese

Also Includes

- Broccoli Slaw
- Relish Tray
- Fresh Cut Fruit
- Corn Bread with Sweet Butter

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SPECIALTY PARTIES

Prices listed are per person unless otherwise noted.

STATION-TO-STATION

FIVE STATIONS | \$35.00

FOUR STATIONS | \$32.00

THREE STATIONS | \$29.00

STATION ONE

SELECT ONE

Chicken Fajita Bar

White Chicken Chili Bar

Nacho Bar

STATION TWO

SELECT TWO

Fresh Fruit Platter

Fresh-Cut Vegetables with Dip

Northern Waters Smokehaus Salmon with Crackers

Charcuterie Board

STATION THREE

SELECT ONE

Beef Brisket Ravioli with Cabernet Mushroom Sauce

Seafood Newburg Butternut Squash Ravioli

Penne Pasta with Assorted Peppers, Mushrooms, Red Onion and Light Creamy Alfredo Sauce

STATION FOUR

SELECT ONE

Chef Carved Roast New York Strip Served with Grilled Ciabatta, Horseradish Sauce, Brown Mustard and Mayonnaise

Chef Carved Tender Baked Turkey Breast Served with Bakery Tea Buns, Swiss Cheese and Cranberry Mayonnaise

Chef Carved Roast Pork Tender Loin Served with Bakery Tea Buns, Coleslaw, BBQ Sauce, Provolone and Spicy Mustard

STATION FIVE

SELECT ONE

Sundae Bar with Cedar Crest Deluxe Vanilla Ice Cream, Hot Fudge, Caramel, Strawberry Sauce, Nut Topping, Whipped Cream, Cherries

Dessert Bar with Chocolate Torte, White Chocolate Raspberry Cream Shortcake and Lemon Cream Shortcake

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NACHO BUFFET | \$18.00

Nachos

Fresh-Made Tortilla Chips with Seasoned Carnitas Pork, Spicy Cheese Sauce, Diced Fresh Tomatoes, Onions, Black Olives, Jalapeño Peppers, Fire Roasted Salsa, and Sour Cream

Fresh-Cut Vegetables with Dip

Sliced Apples with Caramel and Walnuts

Fruit Infused Water

S'MORES STATION | \$250.00 per station

SERVES 50

Graham Crackers

Fudge Stripe Cookies

Variety of Chocolate Bars

Marshmallows

DESSERTS

Prices listed are per person.

Chocolate Torte | \$6.00 | **GF**

Flourless Chocolate Torte encased in a Rich Chocolate Ganache topped with Fresh Whipped Cream and Berries

White Chocolate Raspberry Cream Shortcake | \$5.00

Shortcake filled with a Raspberry Preserve and Fresh Whipped Cream with accents of White Chocolate

Lemon Cream Shortcake | \$5.00

Three layers of Moist Shortcake decorated with Fresh Whipped Cream and Tangy Lemon Preserve

Tiger Brownies | \$3.25

A fusion of Moist Dark Fudge and Golden Brownies, loaded with Chocolate Chip Morsels on a Chewy, Toasted Coconut Crust and topped with Milk Chocolate

Fudge Brownie | \$3.25

Chocolate Mousse | \$5.00 | **GF**

Served in a Ramekin

Chocolate Covered Strawberries | \$2.25

Assorted Cookies | \$2.50

Assorted Bars | \$3.25

Sundae Buffet | \$7.50

Cedar Crest Deluxe Vanilla Ice Cream, Hot Fudge, Strawberry Sauce, Caramel, Nut Topping, Sprinkles, Fresh " Whipped Cream and Cherries

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BAR SERVICES

The DECC serves only premium liquor. Tax is included in pricing. A bartender charge of \$125.00 per bartender will be waived if sales per bartender are \$400.00 or greater.

CASH BAR

Highballs | \$5.75

Such as Gin & Tonic or Scotch & Water

Cocktails | \$7.25

Such as Manhattan, Martini, Gimlet, etc.

Cordials | \$7.00

Premium Beer | \$6.00

Domestic Beer | \$5.50

House Wine | \$5.75

Premium Wine | \$6.50

Soda | \$2.00

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.

KEGS

A 15.5 Gallon Keg serves approximately 165-12-ounce cups.

Keg Beer | 15.5 Gallons | \$375.00 per Keg

Premium Keg Beer | 15.5 Gallons | \$475.00 per Keg

Craft Keg Beer | 15.5 Gallons | \$490.00 per Keg

WINE

Please inquire about our fine selection of wines by the bottle.

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