## HORS D’OEUVRES, BUFFETS, & PIZZA

### HOT HORS D’OEUVRES
Serves 8

**NEW** Right Wing, Left Wing | $30
12 BBQ style and 12 Garlic Parmesan traditional chicken wings, served with celery

**NEW** Buffalo Chicken Dip | $48
Served with naan dippers

**NEW** Nashville Hot Cauliflower | $35 | V
Spicy breaded cauliflower on a bed of onion tanglers served with coleslaw and pickle spears

**NEW** Slap Shot Meatballs | $48
Large 5oz meatballs in Marinara sauce topped with shaved Parmesan

**Pork Egg Rolls** | $45
Served with peanut sauce and honey wasabi aioli

**Vegetable Spring Rolls** | $45
Served with peanut sauce and honey wasabi aioli

**White Cheddar Mac & Cheese** | $50
Served with sides of bacon and chimichurri

Tater Kegs | $30
Topped with cheddar cheese, bacon, chives, and sour cream on a bed of onion tanglers

### COLD HORS D’OEUVRES
Serves 8

**NEW** Shrimp Ceviche | $50
Citrus shrimp tossed with cucumber, onion and avocado served with naan dippers

**NEW** Bruschetta | $48 | V
Served with crostini

**NEW** Cowboy Caviar | $48 | V
Southwestern black bean & corn salsa served with tortilla chips

**Northern Waters Smokehaus Salmon** | $110
Served with crackers

**Seasonal Vegetable Platter** | $55
Served with Parmesan pepper cream dip and roasted red pepper hummus

**Charcuterie Board** | $60
A variety of meats, cheeses, fruits, nuts served with crackers

### PIZZA À LA CARTE
Thin crust 16-inch pizzas are made fresh at AMSOIL Arena. Serves 3-4

Cheese | $29
Pepperoni | $31
Sausage | $31
Pepperoni & Sausage | $31

**NEW** Suites House Special | $33
Sausage, mushrooms, onions, and green peppers. Only available in the Suites.

**NEW** L.T.O. Pizza (limited time offer) | $33
To be announced before each hockey series via email.

Item ingredients and presentation may vary based on availability and season.

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

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SNACKS & DESSERTS

SNACKS
Serves 8

House-Made Potato Chips | $28
  Served with Parmesan pepper cream dip
Gardetto’s Snack Mix | $26
Mixed Nuts | $20
Popcorn Box | $4
Popcorn Tub | $6
Fresh-Made Tortilla Chips
  Served with Fire Roasted Salsa and Salsa Verde | $20

DESSERTS
(Serves 8)

NEW Bulldog Mini Donuts | $16
NEW Italian Cheesecake | $40
  Crustless Cheesecake piped into a cordial glass
  topped Italian cherries and a Chocolate Tuile
Salted Caramel Brownie Bites | $20
Fresh-Baked Assorted Cookies | $20
  Flavors based upon availability and will be chosen
day-of

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LIQUOR

GIN
Beefeater | $75
Tanqueray | $83
Vikre Spruce (local) | $90

VODKA
Smirnoff | $45
Tito’s | $75
Absolut | $80
Vikre Lake Superior Vodka (local) | $100
Grey Goose | $125

TEQUILA
Jose Cuervo Gold | $60
Patron Silver | $100

RUM
Bacardi | $56
Bacardi Limon | $57
Captain Morgan | $65
Malibu | $65

BOURBON
Jack Daniel’s | $96
Maker’s Mark | $112

WHISKEY
Windsor | $45
Crown Royal | $110
Jameson Irish Whiskey | $100

SCOTCH
Dewars | $80
Glenlivet 12 Year Old | $180

BRANDY & CORDIALS
Korbel | $55
Southern Comfort | $75
Kahlua (375ml) | $75
Amaretto Disaronno (750ml) | $64
Courvoisier | $95

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WHITE WINE

William Hill Chardonnay | $28  
*California* - Flavors of ripe tree fruit and spice with hints of citrus

Santa Ema Chardonnay Unoaked | $24  
*Chile* - Pleasing aromas of fresh fruit, ripe banana, and pineapple on the nose

Gabbiano Pinot Grigio | $20  
*Italy* - Enticing aromas of acacia flowers with a sweet fresh citrus and hints of almonds

Kendall Jackson Riesling | $26  
*California* - Layers of apricot, peach and Anjou pear that intermingle with bursts of aromatic jasmine delivering a delightful finish

La Marca Sparkling Prosecco | $28  
*Italy* - Aromas of fresh-picked citrus and honeysuckle blossoms, the crisp, clean palate brings fruity notes of green apple, juicy peach and ripe lemon, framed by hints of minerality

Matua Sauvignon Blanc | $32  
*New Zealand* - Tropical and citrus fruits along with attractive herbaceous/varietal characters on the nose

RED WINE

Trapiche Malbec | $25  
*Argentina* - Sweet aromas of blackberries, plums, smoke and vanilla with velvety texture

Sterling Vintner's Merlot | $32  
*California* - Complex aromas of ripe fruit and spicy oak with favors of cherry and dark chocolate

Columbia Cabernet Sauvignon | $30  
*Washington* - Fine berry with chocolate undertones

Ghost Pines Cabernet | $43  
*California* - Aromas of dark fruit jam, sweet nuts, with black pepper and dark berry flavors

Line 39 Cabernet Sauvignon | $20  
*California* - Rich fruit flavors of currant, blackberry, and ripe plum with hints of black tea on the palate

Line 39 Red Blend | $20  
*California* - The palate is rich and structured with plum, dark chocolate, sweet vanilla and spice.

Sterling Pinot Noir | $28  
*California* - A clear deep ruby, with complex, vibrant varietal aromas of briar fruit and ripe black cherries, with hints of vanilla

Robert Mondavi Merlot | $28  
*California* - Black plum, dried herb, wild violet and dusty cinnamon aromas with a velvety finish

SPARKLING WINE

Ballatore Gran Spumante | $20  
*Italy* - Semi-sweet, Italian sparkling wine

Freixenet Cordon Negro | $27  
*Spain* - Sparkling wine in the famous black bottle

Kristian Regale Sparkling Pear Juice | $10  
(Non-alcoholic)

STANDARD BEER | $5.50  
(12 oz. bottles)

Budweiser
Bud Light
Michelob Golden Light
Leinenkugel’s Original
Miller Genuine Draft
Miller Lite
Miller High Life
Coors Light
O’Douls Amber (non-alcoholic)

PREMIUM BEER | $6  
(12 oz. bottles)

Bell’s Two Hearted Ale
Bent Paddle 14° ESB (local)
Bent Paddle Hop (local)
Castle Danger 17-7 Pale Ale (local)
Castle Danger Cream Ale (local)
Duluth Cider Gitch (local)
Earth Rider Superior Pale Ale (local)
Summit Extra Pale Ale
Fat Tire Amber Ale
Grain Belt Nordeast
Kokanee
Labatt Blue
Heineken
Hoops Rink Rat Ale
Blue Moon Belgian White
Beck’s (non-alcoholic)
White Claw Black Cherry Hard Seltzer
**SODA & OTHER**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Soda (12 oz. can)</td>
<td>$2.50</td>
</tr>
<tr>
<td>Choose from Pepsi, Diet Pepsi, Starry, Diet Starry, Mountain Dew, Diet Mountain Dew, Root Beer</td>
<td></td>
</tr>
<tr>
<td>Lipton Iced Tea (12 oz. can)</td>
<td>$2.50</td>
</tr>
<tr>
<td>Red Bull</td>
<td>$4</td>
</tr>
<tr>
<td>Ginger Ale (12 oz. can)</td>
<td>$2.50</td>
</tr>
<tr>
<td>Aquafina Water (16 oz. aluminum bottle)</td>
<td>$3.25</td>
</tr>
<tr>
<td>Gatorade (20 oz.)</td>
<td>$3.75</td>
</tr>
<tr>
<td>Kristian Regal Sparkling Pear</td>
<td>$10</td>
</tr>
<tr>
<td>Kid’s Hog Wash (10 oz.)</td>
<td>$3</td>
</tr>
<tr>
<td>No artificial sweeteners, vitamin enriched Choose from Piggleberry Punch or Blue Raspberry</td>
<td></td>
</tr>
<tr>
<td>Garnishes (each)</td>
<td>$3</td>
</tr>
<tr>
<td>Limes, lemons, cherries, olives, orange slices</td>
<td></td>
</tr>
</tbody>
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**MIXERS & JUICE**

<table>
<thead>
<tr>
<th>Mix</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Dry Vermouth (750ml)</td>
<td>$16.50</td>
</tr>
<tr>
<td>Sweet Vermouth (750ml)</td>
<td>$16.50</td>
</tr>
<tr>
<td>Sweet &amp; Sour Mix (liter)</td>
<td>$13.50</td>
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<tr>
<td>Bloody Mary Mix (liter)</td>
<td>$14.50</td>
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<tr>
<td>Rose’s Lime Juice (12 oz.)</td>
<td>$12.50</td>
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<tr>
<td>Grenadine Syrup (12 oz.)</td>
<td>$12.50</td>
</tr>
<tr>
<td>Tonic Water (liter)</td>
<td>$6</td>
</tr>
<tr>
<td>Soda Water (liter)</td>
<td>$6</td>
</tr>
<tr>
<td>Lemon Sour (quart)</td>
<td>$6.50</td>
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<tr>
<td>Juice (quart)</td>
<td>$6.50</td>
</tr>
<tr>
<td>Choose from orange, cranberry, or grapefruit</td>
<td></td>
</tr>
<tr>
<td>Pineapple Juice (6 oz.)</td>
<td>$2.25</td>
</tr>
</tbody>
</table>

**HOT BEVERAGES**

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Duluth Coffee Company</td>
<td>$19</td>
</tr>
<tr>
<td>Regular or decaf (airpot serves 6)</td>
<td></td>
</tr>
<tr>
<td>Mike &amp; Jen’s Hot Cocoa</td>
<td>$3</td>
</tr>
<tr>
<td>Assorted Hot Tea (per tea bag)</td>
<td>$2.25</td>
</tr>
</tbody>
</table>
Event day orders may be submitted upon arriving at your suite. Please allow a 30-45 minute delivery time. Orders may be submitted until the last intermission.

**GRILL**

- Hamburger & Fries | $8
- Cheeseburger & Fries | $9
- Bacon Cheeseburger & Fries | $10
- Chicken Tenders & Fries | $8
- Chicken Tenders | $55
  *Served w/Parmesan pepper cream dip & ketchup (Serves 8)*
- All Beef Dog | $6
- Wild Rice Bratwurst | $7
- Cheddarwurst | $7
- French Fries | $5
- Cheese Curds | $7
- White Cheddar Mac & Cheese | $6

**SNACKS**

- Box of Popcorn | $4
- Tub of Popcorn | $6
- Nacho Chips w/Spicy Cheese | $5
- Super Nachos | $9
- House-Made Potato Chips | $30
  *Served with Parmesan Pepper Cream Dip (Serves 8)*
- Fresh-Made Tortilla Chips w/Salsa | $22
  *(Serves 8)*
- Gardetto’s Snack Mix | $28
  *(Serves 8)*
- Soft Pretzel | $4
- Add Cheese Cup | $1

**HOUSE-MADE PIZZAS**

Thin crust 16-inch pizzas are made fresh at AMSOIL arena. Serves 3-4

- Cheese | $31
- Pepperoni | $33
- Sausage | $33
- Pepperoni & Sausage | $33

**NEW Suites House Special | $35**

  *Sausage, mushrooms, onions, and green peppers. Only available in the Suites.*

**NEW L.T.O. Pizza (limited time offer) | $35**

  *To be announced before each hockey series via email.*

**DESSERTS**

- Chocolate Frosty Malts | $3
- Fresh Baked Cookies | $20
  *Ask your server for available flavors (Serves 8)*

Item ingredients and presentation may vary based on availability and season.

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ADVANCED MENU ORDER DEADLINES
Friday-Sunday Events
Due by Tuesday at 4:00pm
Monday-Thursday Events
Due four business days prior to event by 4:00pm
After Deadline
Event Day Menu is available upon arriving to your suite.

PLACING ADVANCED MENU ORDERS
Orders can be placed by filling out the order form and emailing it to Belle Wanke.
Order Forms: DECC.org
P 218.623.1209
E Suite@DECC.org

Orders left on voicemail will not be processed.
Changes or cancellations must be received no later than four business days prior to event day by 4:00pm.

EVENT DAY ORDERS
Orders may be placed from our limited Event Day Menu upon arrival at your suite with your Suite Server.

PAYMENT
Credit card payment is due upon placement of order. Credit cards can be left on file.

Contact Belle Wanke to add a credit card to your account.

For the Suite Owner’s protection, only guests with prior authorization will be allowed to place food and beverage orders charged to the credit card on file.

Guests who are not authorized to charge on behalf of the credit card on file may pay 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 owners and guests.

USING YOUR CREDIT CARD FOR A TAB
When you use your credit card to run a tab, our system automatically reserves $100 on your card. When we settle your credit card, the $100 remains reserved until the next business day. After the $100 is released, your actual transaction will appear on your statement.

All prices are subject to taxes & 17% taxable service charge.
INFO**D****R**E**L****Y** **S****C****H****E****D**LU**E**

**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 the main gates open for the event.

Closing time is one hour after event ends.

*The “one hour after” rule may not apply during back to back events.*

**INCLEMENT WEATHER**

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

**CATERING AT AMSOIL ARENA**

Food and beverage catering is provided exclusively by DECC Catering.

It is the responsibility of the Suite Owner and Suite Host to ensure that guests are aware of Suite Catering Policies.

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 responsible for cost of replacement.

**ALCOHOL**

For your convenience, an exclusive full service bar is available for suite guests during UMD Men’s Hockey games as well as a variety of other AMSOIL Arena events.

Approximately 20 minutes after the event ends, your Suite Attendant will remove unopened beverages and lock liquor into the Suite Owner’s cabinet. Any wine, beer or soda not opened will be credited to the card holder’s account.

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

Wine and beer bottle openers are supplied in each suite. If missing, a charge of $10 per opener will be applied to the Suite Owner’s account.
Thank you for joining us!