

# CATERING MENU

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2024



Duluth Entertainment  
Convention Center



# LEADERSHIP IN SUSTAINABILITY



## DECC Staff create environmentally low-impact events.

**Organic waste is composted, reducing landfill waste**

**Food surpluses are donated to Second Harvest Northern Lakes Food Bank**

**Purchasing locally to reduce the use of fossil fuels and carbon emissions**

**Everything recyclable is recycled. Including:**

- Cardboard
- Vinyl Table Coverings
- Aluminum and Tin
- Glass and Plastic Containers
- All Paper

**Energy usage reduction practices are followed. Including:**

- A Turn-Off-the-Lights Policy
- DECC's Conversion to Surplus Steam for Heating and Cooling

**Use of compostable items to reduce landfill space. Including:**

- Biodegradable Paper Products
- Wooden Coffee Stirrers
- Milk Cartons

**Bulk items reduce packaging**

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**Simple efforts yield great rewards throughout our community and within our facility.**



# LOCALLY SOURCED

As part of the DECC's commitment to our community, this menu contains locally-sourced or sustainable items wherever possible.

## LOCAL SOURCES

**Coffee** | Duluth Coffee Company, Duluth, MN

**Bakery Items and Desserts** | A Dozen Excuses Donuts & More, Superior, WI

**Hot Cocoa** | Mike & Jen's Hot Cocoa, Duluth, MN

**Smoked Fish** | Northern Waters Smokehaus, Duluth, MN

**Sausages** | Fraboni's, Hibbing, MN

**Fresh Herbs** | From the DECC's roof-top garden

**Alcohol** | Locally brewed beers, ciders, and spirits are sourced through a variety of local companies.

**Wholesale Food Supplier** | Upper Lakes Food, Cloquet, MN

**Paper Products Supplier** | Twin Ports Paper & Supply Inc., Duluth, MN



# 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** | \$42.00 per Gallon

**5 or More Gallons** | \$36.00 per Gallon

**Airpot** | Serves 8 | \$20.00 per Pot

**Hazelnut and Vanilla Syrups** | Add \$1.50 per Gallon of Coffee Ordered

## REFRESHMENTS

**Mike & Jen's Hot Cocoa** | \$36.00 per Gallon

**Hot Tea** | \$2.50 per Tea Bag

Assorted Regular and Herbal Teas

**Hot Apple Cider** | \$36.00 per Gallon

**Iced Tea** | \$34.00 per Gallon

**Lemonade** | \$34.00 per Gallon

**Fruit Punch** | \$34.00 per Gallon

**Infused Water** | \$21.00 per 3 Gallons

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

## SINGLE-SERVE

**Fruit Juice** | 10 oz. Bottle | \$3.50 Each

**Water** | 16 oz. Aluminum Bottle | \$3.50 Each

**Soft Drinks** | 12 oz. Can | \$2.75 Each



V - Vegetarian | VE - Vegan  
GF - Gluten Free | ● DECC Featured Item

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 | \$18.00

#### SELECT TWO

Scrambled Eggs with 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 Brown Sugar, Milk and Almond Milk

#### SELECT ONE

Fresh Cut Fruit  
Sliced Apples with Peanut Butter  
Whole Fruit

#### SELECT ONE

Bacon  
Baked Ham  
Link Sausage  
Baked Salmon Filet with Bearnaise Sauce

*Add \$2.50 Per Person*

#### SELECT ONE

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

## CONTINENTALS

### LAKE SUPERIOR | \$13.00

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 | \$9.50

Assorted Muffins  
Assorted Doughnuts  
Chocolate Croissants

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# BREAK ITEMS & STATIONS

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## BREAK ITEMS

### SERVES ONE

- Assorted Danish | \$4.00
- Assorted Cake Donuts | \$3.50
- Assorted Scones | \$4.00
- Assorted Muffins | \$3.75
- Assorted Yogurt | \$3.50
- Hard Boiled Eggs | \$2.50
- Whole Fruit | \$2.00
- Assorted Chips | 1 oz. | \$2.50
- Assorted Cookies | \$3.75
- Assorted Bars | \$3.75
- Assorted Granola Bars | \$3.00

### SERVES 50

- House-Made Granola with Vanilla Yogurt | \$130.00
- Bowl of Assorted Fresh Berries | \$165.00
- Fresh Fruit Platter | \$260.00
- Fresh Vegetables with Dip | \$235.00
- Sliced Apples with Peanut Butter and Caramel | \$215.00
- Assorted Cheese Cubes with Crackers | \$255.00
- Snack Mix | \$70.00
- Mixed Nuts | \$135.00

## STATIONS

### SERVES 50

- Soft Pretzel Station** | \$260.00  
Warm, Soft Pretzel Sticks served with House-Made Castle Danger Cream Ale Beer Cheese Sauce, Whipped Sweet Cream Cheese and Stone Ground Mustard
- Churro Station** | \$230.00  
Chocolate-Filled and Cream Cheese-Filled Churros served with Caramel and DECC Triple Berry Jam

# BOXED LUNCHES

Can be served buffet-style to reduce waste.

## SANDWICH SELECTIONS

Includes Potato Chips, Cookie, and Soda or Water.

### **Vegetable Wrap** | \$15.00 | **V**

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

### **Roast Turkey** | \$16.00

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

### **Ham and Swiss** | \$16.00

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

### **Roast Beef and Cheddar** | \$16.00

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

**Gluten-Free Bread and Gluten-Free Cookie Option Available** | \$2.00

## SALAD SELECTIONS

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

### **Grilled Chicken** | \$16.00 | **GF**

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

### **Vegan Cobb** | \$15.00 | **VE, GF**

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

## ADDITIONAL ITEMS

**Apple or Orange** | \$2.00 | Choose One

**Cut Fruit Cup** | \$3.00

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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 | \$5.00

**Pappardelle Pasta with Bolognese** | \$16.00

An Italian Classic Beef, Port and Tomato-Braised Sauce served over Pappardelle Pasta Topped with Shaved Parmesan Cheese

**Roast Pork Loin** | \$16.00 | *GF*

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

**Shore Lunch** | \$17.25

Breaded Walleye with Roasted Baby Red Potatoes served with Tartar Sauce

• **Beef Pot Roast** | \$18.00

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

**Chicken Parmesan** | \$16.25

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

**Chicken Curry** | \$16.25 | *GF*

Grilled Chicken with Green Curry Sauce, Vegetable Power Blend served over Basmati Rice

**Butternut Squash Ravioli** | \$16.00 | *V*

Butternut Squash Ravioli with Pomodoro Sauce topped with Shaved Parmesan Cheese

**Ratatouille** | \$16.00 | *VE, GF*

Polenta Cakes topped with Ratatouille and Toasted Almonds

## ENTRÉE SALADS

**Nicoise Salad** | \$15.00 | *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 \$3.75 Per Person*

**Vegan Salad** | \$15.00 | *VE, GF*

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

**Strawberry Chicken Salad** | \$17.00 | *GF*

Grilled Chicken Breast served over Field Greens with Strawberries, Goat Cheese Crumbles, Red Onion and Almonds served with 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 | \$5.00

### Italian | \$19.50

Caesar Salad  
Jumbo Beef Short Rib Ravioli  
Five Cheese Ravioli  
Spaghetti Noodles  
Roasted Red Pepper Alfredo  
Pomodoro Sauce  
Medley of Freshly Sautéed Vegetables  
Shredded Parmesan Cheese  
Garlic Bread

### Porketta or BBQ Chicken Sandwich | \$19.00

Brioche and White Buns  
Shredded Seasoned Pork Loin or BBQ  
Seasoned Pulled Chicken | *Choose One*  
Black Bean Hummus  
Pickles, Lettuce, Tomato, Cheese, and  
BBQ Sauce  
Coleslaw  
DECC House-Made Potato Chips

### Hamburger | \$19.50

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

### Fajita | \$19.00

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

### Sandwich | \$19.00

Mixed Greens with Vinaigrette Dressing  
Sliced Breads  
Freshly Sliced All-Natural Turkey and Ham  
Red Pepper Hummus  
Mayonnaise, Mustard and Pepper  
Cream Sauce  
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.*

**Pear and Gorgonzola Pasta Purses** | \$175.00

With a Rosemary Cream Sauce

**Wild Rice Stuffed Mushrooms** | \$175.00

With a Tarragon Asparagus Cream Sauce

**Buffalo Chicken Dip** | \$225.00

Served with Celery and Crostini

- **Pork Belly in a Gochujang Sauce** | \$225.00

**BBQ Chicken Wings with Ranch and Bleu Cheese Dips** | \$235.00

**Vegetable Spring Rolls** | \$245.00 | V

- **Bacon-Wrapped Chicken Bites with Cherry Glaze** | \$340.00

**Swedish Meatballs with Lingonberry Sauce** | \$175.00

**BBQ Smokies** | \$130.00

**Phyllo-Wrapped Mini Brie** | \$425.00 | V

**Bacon-Wrapped Scallops** | \$480.00

**Firecracker Shrimp with Hot Honey Aioli** | \$275.00

**Pork Egg Rolls with Peanut Sauce and Honey Wasabi** | \$245.00

**Artichoke Dip with Crostini** | \$215.00 | V

## 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

# COLD HORS D'OEUVRES

*Amounts listed are recommended for 50 people.*

**Italian Cheese Spread** | \$125.00

Served on Crostini topped with Tapenade

**Antipasto Skewer** | \$185.00

**Grilled Marinated Vegetables served with Aioli** | \$265.00 | **VE**

**Northern Waters Smokehaus Salmon** | \$330.00

**Fine Cheese Display** | \$280.00 | **V**

Boursin, Gouda, Havarti Dill, Chevre and Aged Swiss served with Crostini

**Roasted Red Pepper Hummus with Pita Chips** | \$155.00 | **V**

**Charcuterie Board** | \$340.00

A Variety of Meats, Cheeses, Fruit and Nuts

**Fresh-Cut Vegetables with Dip** | \$235.00 | **VE**

**Assorted Cheese Cubes with Crackers** | \$255.00 | **V**

**Iced Shrimp with Cocktail Sauce** | \$210.00

**Deviled Eggs** | \$125.00 | **V**

**Fresh Fruit Platter** | \$260.00 | **VE**

## SNACKS

*Amounts listed are recommended for 50 people.*

**DECC House-Made Potato Chips** | \$80.00 | **V**

**DECC House-Made Tortilla Chips with Salsa** | \$70.00 | **VE**

With Salsa and Spicy Cheese Dip | \$120.00 | **V**

With Salsa, Spicy Cheese Dip and Guacamole | \$195.00 | **V**

**Seasoned Pretzels** | \$95.00

**Snack Mix** | \$70.00 | **VE**

**Mixed Nuts** | \$135.00 | **VE**

# DINNER ENTRÉES

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

**Coffee Station** | \$42.00 per gallon

**Coffee Table Service** | Add \$2.50 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

### Strawberry & Spinach Salad

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

### Apple & Pecan Salad

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

### Caprese Salad

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

### Caesar Salad

Romaine Lettuce, Croutons, and Shaved Parmesan Cheese with Caesar Dressing

## ENTRÉES

**SELECT UP TO ONE MEAT AND ONE VEGETARIAN/VEGAN OPTION**

- **Champagne Chicken** | \$28.00

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

- **Artichoke Chicken** | \$28.00 | *GF*

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

- **Chicken Bruschetta** | \$28.00 | *GF*

Grilled Boneless Breast of Chicken topped with Diced Tomato, Basil, Garlic, Onion, and Shaved Parmesan Cheese served with Herb Roasted Red Potatoes

- **Roast Turkey & Dressing** | \$28.00

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

- **North Atlantic Salmon** | \$33.00

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

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**Oven-Baked Walleye** | \$32.00

Baked Walleye over Wild Rice Pilaf served with Remoulade and Lemon Garnish

**Barrel-Cut Top Sirloin** | \$34.00

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

**Bistro Cut New York Strip** | \$42.00

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

**Prime Rib** | \$45.00 | **GF**

10oz Prime Rib of Beef with Au Jus and served with Herb Boursin Mashed Potatoes

**Pork Tender Loin** | \$28.00 | **GF**

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

**Short Rib Ravioli** | \$30.00

Jumbo Ravioli stuffed with Braised Short Rib in a Mushroom Wine Sauce

**Mediterranean Ravioli** | \$26.00 | **V**

Medium Ravioli stuffed with Toasted Vegetables topped with Pomodoro Sauce and Shaved Parmesan Cheese

● **Baked Manicotti** | \$25.00 | **V**

Cheese stuffed Manicotti baked in Pomodoro Sauce and drizzled with Pesto

**Roasted Butternut Squash Plank with Minnesota Wild Rice** | \$24.00 | **VE, GF**

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

**Tempeh Vegetable Stir Fry** | \$25.00 | **VE, GF**

Stir Fried Fresh Vegetables with Crispy Tempeh served over Basmati Rice

**Ratatouille** | \$24.00 | **VE, GF**

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

**Children's Meal** | \$12.00

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 | \$45.00**

6 oz. Barrel Cut Top Sirloin with Cabernet Demi-glace

5 oz. Baked North Atlantic Salmon with Tarragon Asparagus Cream Sauce

Served with Herb Roasted Red Potatoes

## **Barrel-Cut Top Sirloin and Walleye | \$42.00**

6 oz. Barrel Cut Top Sirloin with Cabernet Demi-glace

4 oz. Baked Walleye served with Remoulade and a Lemon Garnish

Served with Herb Boursin Mashed Potatoes

## **Champagne Chicken and Grilled Shrimp | \$36.00**

6 oz. Lightly Breaded Seasoned Breast of Chicken with Champagne Sauce

Four Grilled Shrimp

Served with Basmati Rice



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# DINNER BUFFETS

Serves a maximum of 350.

**Add Coffee Station** | \$42.00 per gallon

## NORTHERN | \$34.50

### Entrée | Select Two

- Bruschetta Chicken
- Champagne Chicken
- Roast Turkey with Herb Stuffing
- Roast Pork Loin
- Cheese Tortellini with Creamy Primavera  
Basil Pesto | **V**
- Mediterranean Ravioli with Pomodoro  
Sauce | **V**
- Ratatouille over Polenta Cakes | **VE**
- Oven Baked North Atlantic Salmon with  
Tarragon Asparagus Cream Sauce  
**Add \$2.50 Per Person**
- Chef Carved Tenderloin of Beef  
**Add \$7.00 Per Person**
- Chef Carved Prime Rib | **Add \$7.00 Per Person**

### Starch | Select One

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

### Salad | Select One

- Caesar with Romaine, Parmesan, Croutons,  
Caesar Dressing
- 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 with Butter

## PASTA | \$30.50

### Entrée | Select Three

- Bruschetta Chicken
- Fraboni's Italian Sausage with Sautéed  
Peppers & Onions
- Meatballs in Marinara Sauce
- Meat Lasagna
- Cheese Tortellini with Creamy Primavera  
Basil Pesto | **V**
- Vegetable Lasagna | **V**

### Also Includes

- Garden Salad with Herb Vinaigrette
- Penne Pasta
- Roasted Red Pepper Alfredo
- Pomodoro Sauce
- Shredded Parmesan Cheese
- Chef's Choice Fresh Vegetable
- Focaccia Bread with Pesto Butter

## BBQ | \$30.50

### Entrée | Select Two

- BBQ Pork Ribs
- Southern Fried Chicken
- BBQ Andouille Sausage
- Beef Brisket | **Add \$4.50 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** | \$36.50

**FOUR STATIONS** | \$33.50

**THREE STATIONS** | \$30.50

### STATION ONE

#### SELECT ONE

Chicken Fajita Bar  
Mac and Cheese 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

Short Rib Ravioli with Mushroom Wine Sauce  
Mediterranean Ravioli with Pomodoro Sauce | **V**  
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 Tea Buns, Horseradish Sauce, 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, and Provolone

### 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  
Churro Station with Chocolate-Filled and Cream Cheese-Filled Churros served with Caramel and DECC Triple Berry Jam

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## NACHO BUFFET | \$19.00

### 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

### Fruit Infused Water

## S'MORES STATION | \$260.00 per station

### SERVES 50

Graham Crackers

Fudge Stripe Cookies

Chocolate Bars

Marshmallows



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# DESSERTS

Prices listed are per person.

- **Chocolate Torte** | \$6.50 | **GF**

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

**White Chocolate Raspberry Cream Shortcake** | \$5.50

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

**Lemon Cream Shortcake** | \$5.50

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

- **Rockslide Brownie** | \$3.75

**Chocolate Covered Strawberries** | \$2.50

**Assorted Cookies** | \$3.75

**Assorted Bars** | \$3.75

**Sundae Buffet** | \$8.00

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** | \$6.00

Such as Gin & Tonic or Scotch & Water

**Cocktails** | \$8.00

Such as Manhattan, Martini, Gimlet, etc.

**Cordials** | \$8.00

**Premium Beer** | \$7.00

**Domestic Beer** | \$6.00

**House Wine** | \$6.00

**Premium Wine** | \$7.00

**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 19% taxable service charge.*

## KEGS

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

**Keg Beer** | 15.5 Gallons | \$425.00 per Keg

**Premium Keg Beer** | 15.5 Gallons | \$525.00 per Keg

**Craft Keg Beer** | 15.5 Gallons | \$540.00 per Keg

## WINE

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

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We look forward  
to working with  
you!



Duluth Entertainment  
Convention Center

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