



2025 CATERING MENU



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

Energy usage reduction practices are followed. Including:

- A Turn-Off-the-Lights Policy

Use of compostable items to reduce landfill space. Including:

- Biodegradable Paper Products
- Wooden Coffee Stirrers
- Milk Cartons

Bulk items reduce packaging

Everything recyclable is recycled. Including:

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

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

Pricing is based on the current market value and is subject to change.

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 | 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 | \$44.00 per Gallon

5 or More Gallons | \$38.00 per Gallon

Hazelnut and Vanilla Syrups | Add \$1.75 per Gallon of Coffee Ordered

REFRESHMENTS

Mike & Jen's Hot Cocoa | \$38.50 per Gallon

Hot Tea | \$2.75 per Tea Bag

Assorted Regular and Herbal Teas

Hot Apple Cider | \$38.50 per Gallon

Iced Tea | \$36.00 per Gallon

Lemonade | \$36.00 per Gallon

Fruit Punch | \$36.00 per Gallon

Infused Water | \$25.00 per 3 Gallons

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

SINGLE-SERVE

Fruit Juice | 10 oz. Bottle | \$3.75 Each

Water | 16 oz. Aluminum Bottle | \$3.75 Each

Soft Drinks | 12 oz. Can | \$3.00 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 | \$19.50

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
- Wild Rice Porridge with Craisins and Candied Pecans, Milk and Almond Milk

SELECT ONE

- Fresh Cut Fruit
- Sliced Apples with Peanut Butter
- Whole Fruit

SELECT ONE

- Bacon
- Baked Ham
- Link Sausage

SELECT ONE

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

CONTINENTALS

LAKE SUPERIOR | \$14.00

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

CLASSIC | \$10.50

- Assorted Muffins
- Assorted Doughnuts
- Chocolate Croissants

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BREAK ITEMS & STATIONS

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BREAK ITEMS

SERVES ONE

- Assorted Danish | \$4.25
- Assorted Cake Donuts | \$3.75
- Assorted Scones | \$4.25
- Assorted Muffins | \$4.00
- Assorted Yogurt | \$3.75
- Hard-Boiled Eggs | \$2.75
- Whole Fruit | \$2.25
- Assorted Chips | 1 oz. | \$2.75
- Assorted Cookies | \$4.00
- Assorted Bars | \$4.00
- Assorted Granola Bars | \$3.25

SERVES 50

- Granola with Vanilla Yogurt | \$136.50 | **V**
- Bowl of Assorted Fresh Berries | \$173.25 | **VE**
- Fresh Fruit Platter | \$273.00 | **VE**
- Fresh Vegetables with Dip | \$247.00 | **V**
- Sliced Apples with Peanut Butter and Caramel | \$226.00 | **V**
- Assorted Cheese Cubes with Crackers | \$268.00 | **V**
- Snack Mix | \$74.00 | **V**
- Mixed Nuts | \$142.00 | **VE**

STATIONS

SERVES 50

- Soft Pretzel Station** | \$273.00
Warm, Soft Pretzel Sticks served with House-Made Fat Tire Beer Cheese Sauce, Whipped Sweet Cream Cheese and Stone Ground Mustard
- **Churro Station** | \$246.00
Chocolate-Filled and Cream Cheese-Filled Churros served with Caramel and DECC Triple Berry Jam

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BOXED LUNCHES

SANDWICH SELECTIONS

Includes Potato Chips, Cookie. Water station available at no additional charge.

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

Spinach, Carrots, Zucchini, Yellow Squash, Red & Green Pepper, Onion, Mushrooms, Pesto and Provolone Cheese 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 Dressing Packet and Cookie. Water station available at no additional charge.

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 | \$2.25 | Choose One

Cut Fruit Cup | \$3.00

Water | 16 oz. Aluminum Bottle | \$3.75

Soft Drinks | 12 oz. Can | \$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 | \$5.25

Lasagna | \$17.00 | Choose One

Meat or Vegetarian Lasagna topped with Sauce and Shaved Parmesan Cheese

Roast Pork Loin | \$17.00 | *GF*

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

Shore Lunch | \$18.25

Breaded Walleye with Roasted Baby Red Potatoes served with Tartar Sauce

• **Beef Pot Roast** | \$19.00

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

Chicken Parmesan | \$17.25

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

Marry Me Chicken | \$18.00

Breaded Chicken Breast served on Wild Rice Pilaf with a rich and creamy Sundried Tomato Asiago Florentine Sauce

• **Cheese Tortellini** | \$17.50 | *V*

Served with Creamy Primavera Basil Pesto

Ratatouille | \$17.00 | *VE, GF*

Polenta Cakes topped with Ratatouille and Toasted Almonds

ENTRÉE SALADS

Nicoise Salad | \$15.75 | *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 | *\$4.00 Per Person*

Vegan Salad | \$15.75 | *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 | \$18.00 | *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.

Italian | \$20.50

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 | \$20.00

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

Hamburger | \$20.50

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 | \$20.00

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 | \$20.00

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 Soup | *\$5.25 Per Person*

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.

Seafood Rangoons with Sweet Chili Sauce | \$345.00

Pear and Gorgonzola Pasta Purses | \$185.00

With a Rosemary Cream Sauce

Wild Rice Stuffed Mushrooms | \$185.00

With a Tarragon Asparagus Cream Sauce

Buffalo Chicken Dip | \$236.00

Served with Celery and Crostini

• **Pork Belly in a Gochujang Sauce** | \$236.00

BBQ Chicken Wings with Ranch and Bleu Cheese Dips | \$247.00

Vegetable Spring Rolls | \$257.00 | ✓

• **Bacon-Wrapped Chicken Bites with Cherry Glaze** | \$357.00

Swedish Meatballs with Lingonberry Sauce | \$185.00

BBQ Smokies | \$137.00

Firecracker Shrimp with Hot Honey Aioli | \$289.00

Pork Egg Rolls with Peanut Sauce and Honey Wasabi | \$257.00

Artichoke Dip with Crostini | \$226.00 | ✓

PIZZAS

DECC HOUSE-MADE FRESH 16" THIN CRUST

Cheese | \$30.00

Pepperoni or Sausage | \$32.00

Buffalo Chicken | \$34.00

Margherita | \$32.00

10" GLUTEN FREE CRUST

Cheese | \$26.00

Pepperoni | \$26.00

COLD HORS D'OEUVRES

Amounts listed are recommended for 50 people.

- Bruschetta on Crostini** | \$155.00 | **VE**
- Italian Cheese Spread on Crostini** | \$145.00
Topped with Tapenade
- Antipasto Skewer** | \$194.00
- Northern Waters Smokehaus Salmon** | \$347.00
- Fine Cheese Display** | \$294.00 | **V**
A Variety of Fine Cheeses served with Crostini
- Roasted Red Pepper Hummus with Pita Chips** | \$163.00 | **V**
- Charcuterie Board** | \$357.00
A Variety of Meats, Cheeses, Fruit and Nuts
- Fresh-Cut Vegetables with Dip** | \$247.00 | **VE**
- Assorted Cheese Cubes with Crackers** | \$268.00 | **V**
- Iced Shrimp with Cocktail Sauce and Raspberry Horseradish Coulis** | \$240.00
- Deviled Eggs** | \$138.00 | **V**
- Fresh Fruit Platter** | \$273.00 | **VE**

SNACKS

Amounts listed are recommended for 50 people.

- DECC House-Made Potato Chips** | \$84.00 | **V**
- DECC House-Made Tortilla Chips with Salsa** | \$74.00 | **VE**
 - Add Spicy Cheese Dip** | \$52.00 | **V**
 - Add Guacamole** | \$70.00 | **VE**
- Seasoned Pretzels** | \$100.00
- Snack Mix** | \$74.00 | **V**
- Mixed Nuts** | \$142.00 | **VE**

DINNER ENTRÉES

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

Coffee Station | \$44.00 per gallon

Coffee Table Service | Add \$2.75 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** | \$29.50

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

Add a skewer of four Grilled Shrimp | **\$8.50 Per Person**

- **Artichoke Chicken** | \$29.50 | **GF**

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

- **Chicken Bruschetta** | \$29.50 | **GF**

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

- **Schnitzel on Spaetzle** | \$28.50

6 oz. Hand Breaded Pork Loin served over buttery German-style Dumplings topped with a creamy Dijon Gravy and pickled Red Onions

- **North Atlantic Salmon** | \$36.00

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

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Oven-Baked Walleye | \$34.00

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

Barrel-Cut Top Sirloin | \$36.00

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

Add a 5 oz. Baked North Atlantic Salmon topped with Tarragon Asparagus Cream Sauce | *\$11.00 Per Person*

Add a 4 oz. Baked Walleye served with Remoulade and a Lemon Garnish | *\$8.00 Per Person*

Bistro Cut New York Strip | \$44.00

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

Prime Rib | \$47.50 | *GF*

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

Pork Tender Loin | \$29.50 | *GF*

Served with Black Jack Apples and Yukon Gold Mashed Potatoes

Short Rib Ravioli | \$31.50

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

Mediterranean Ravioli | \$27.50 | *V*

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

● **Baked Manicotti** | \$26.50 | *V*

Cheese stuffed Manicotti baked in Pomodoro Sauce and drizzled with Pesto

Roasted Butternut Squash Plank with Minnesota Wild Rice | \$25.50 | *VE, GF*

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

Ratatouille | \$25.50 | *VE, GF*

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

Children's Meal | \$13.00

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

DINNER BUFFETS

Serves a maximum of 350.

Add Coffee Station | \$44.00 per gallon

NORTHERN | \$36.50

Entrée | Select Two

- Bruschetta Chicken
- Champagne Chicken
- 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
Additional \$2.75 Per Person
- Chef Carved Tenderloin of Beef
Additional \$7.50 Per Person
- Chef Carved Prime Rib
Additional \$7.50 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



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PASTA | \$32.50

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 | \$32.50

Entrée | Select Two

- BBQ Pork Ribs
- Southern Fried Chicken
- BBQ Andouille Sausage
- Beef Brisket | **Additional \$4.75 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 | \$38.50

FOUR STATIONS | \$35.50

THREE STATIONS | \$32.50

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 | \$20.00

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 | \$305.00 per station

SERVES 50

Graham Crackers

Fudge Stripe Cookies

Chocolate Bars

Marshmallows



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DESSERTS

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Chocolate Torte | \$7.00 | **GF**

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

White Chocolate Raspberry Cream Shortcake | \$6.00

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

Lemon Cream Shortcake | \$6.00

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

Rockslide Brownie | \$4.00

Brownie with Caramel, Brownie Cubes, Toasted Pecans, and Caramel Ganach

Chocolate Covered Strawberries | \$2.75

Assorted Cookies | \$4.00

Assorted Bars | \$4.00

Sundae Buffet | \$8.50

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 | \$7.00

Such as Gin & Tonic or Scotch & Water

Cocktails | \$9.00

Such as Manhattan, Martini, Gimlet, etc.

Cordials | \$9.00

Premium Beer | \$8.00

Domestic Beer | \$7.00

House Wine | \$7.00

Premium Wine | \$8.00

Soda | \$3.00

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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