

HORS D'OEUVRES AND SNACKS

HOT HORS D'OEUVRES

AMOUNTS LISTED ARE RECOMMENDED FOR 50 PEOPLE

Crispy Asparagus and Asiago in Phyllo 100 PIECES	\$335	VEGETARIAN
Gruyere and Summer Leek Tart 100 PIECES	\$335	VEGETARIAN
Sirloin and Gorgonzola wrapped in Bacon 100 PIECES	\$390	
Eggplant and Roasted Pepper in Phyllo 100 PIECES	\$335	VEGAN
Milanese Torte CHEF CARVED	\$195	VEGETARIAN
Layers of Roasted Vegetables and Cheeses in a Pastry Crust served with Fresh Tomato Basil Sauce		
Teriyaki Chicken Wings 100 PIECES	\$185	
Vegetable Spring Rolls 100 PIECES	\$185	VEGETARIAN
Chicken Drummettes 100 PIECES	\$185	
Swedish Meatballs 100 PIECES	\$130	
BBQ Smokies 200 PIECES	\$110	
Phyllo Wrapped Mini Brie 100 PIECES	\$390	VEGETARIAN
Bacon Wrapped Scallops	\$435	
Popcorn Shrimp with Asian Sweet Ginger Sauce	\$220	
Coconut Shrimp with Sweet Chili Sauce 100 PIECES	\$185	
Pork Egg Rolls with Sweet-n-Sour and Hot Mustard	\$185	
Chicken Satay with Peanut Sauce 100 PIECES	\$350	
Beef Brochette 100 PIECES	\$350	
Beef Wellington 100 PIECES	\$350	
Assorted Mini Quiche 100 PIECES	\$315	
Baked Round of Brie in Puff Pastry with Lingonberries	\$220	VEGETARIAN
Artichoke Dip with Crostini	\$130	VEGETARIAN
Crispy Breaded Onion Rings with Ketchup and Blue Cheese Dressing	\$110	VEGETARIAN
Wild Mushrooms Strudel 100 PIECES	\$335	VEGETARIAN
Pesto Pizza 60 MEDIUM SLICES	\$140	VEGETARIAN
Fresh Mozzarella, Sundried Tomatoes and Basil Pesto		

CHEF-CARVED SANDWICH STATIONS

SERVED ON TEA BUNS

Choice Tenderloin of Beef	\$13.50 per person
Cheddar Cheese, Horseradish Sauce, Brown Mustard and Mayonnaise	
Roasted New York Strip	\$11.25 per person
Cheddar Cheese, Horseradish Sauce, Brown Mustard and Mayonnaise	
Tender Baked Turkey Breast with Swiss Cheese and Cranberry Mayonnaise	\$9.00 per person
Roast Pork Loin with Coleslaw, Provolone, BBQ Sauce and Spicy Mustard	\$9.00 per person

PIZZAS

12 SQUARES OR 8 SLICES

DECC House-Made Fresh 16" Thin Crust Pizza	
Cheese	\$25
Pepperoni or Sausage	\$28
Chicken Mediterranean	\$30

PRICES SUBJECT TO TAXES AND A 17% TAXABLE SERVICE CHARGE
DULUTH ENTERTAINMENT CONVENTION CENTER

HORS D'OEUVRES AND SNACKS

COLD HORS D'OEUVRES

AMOUNTS LISTED ARE RECOMMENDED FOR 50 PEOPLE

Vegetable Salad Rolls with Peanut Sauce 100 PIECES	\$140	VEGAN
Grilled Marinated Vegetables served with Aioli	\$225	VEGAN
Parmesan Pastry Straws 100 PIECES	\$110	VEGETARIAN
Northern Waters Smokehaus Salmon 5 POUNDS	\$280	
Bruschetta Platter Garlic Toast, Olive Tapenade, Blue Cheese, Boursin Cheese, Fresh Mozzarella, Pesto, Tomato, Basil and Balsamic Glaze	\$250	VEGETARIAN
Fine Cheese Display Boursin, Gouda, Havarti Dill, Chevre and Aged Swiss with Crostini	\$250	VEGETARIAN
Roasted Red Pepper Hummus with Pita Chips	\$135	VEGETARIAN
Olive Tapenade with Crostini	\$115	VEGETARIAN
Antipasto Platter Fresh Mozzarella, Balsamic Onions, Marinated Mushrooms, Sliced Salami, Pepperoni, Kalamata Olives, Prosciutto, Artichoke Hearts, Roasted Red Peppers and Crostini	\$270	VEGETARIAN
Smoked Salmon and Cream Cheese in Phyllo Cup 100 PIECES	\$335	
Caprese Salad Tomato, Mozzarella, Basil, Balsamic Glaze	\$135	VEGETARIAN
Marinated Asparagus Vinaigrette	\$135	VEGAN
Fresh Cut Vegetables with Dip	\$185	VEGAN
Assorted Cheese Cubes with Crackers	\$220	VEGETARIAN
Sliced Cheese and Salami with Crackers	\$185	
Iced Shrimp Cocktail with Cocktail Sauce 100 PIECES Served in a Sculpted Ice Bowl	\$450	
Deviled Eggs 100 PIECES	\$115	VEGETARIAN
Pickled Herring 7 POUNDS	\$90	
Fresh Fruit Platter A Variety of Seasonal Fruits	\$205	VEGAN
Chocolate Fondue with Strawberries and Pineapple	\$250	VEGETARIAN

SNACKS

AMOUNTS LISTED ARE RECOMMENDED FOR 50 PEOPLE

DECC House-Made Potato Chips	\$50	VEGETARIAN
Fresh-Made Tortilla Chips and Salsa With Salsa and Spicy Cheese Dip	\$50	VEGAN
With Salsa and Guacamole	\$100	VEGETARIAN
With Salsa and Guacamole	\$134	VEGAN
With Salsa, Spicy Cheese Dip and Guacamole	\$165	VEGETARIAN
Pretzels and Snack Mix	\$56	VEGAN
Fancy Mixed Nuts	\$74	VEGAN
DECC Arena Popcorn	\$85	VEGETARIAN