



# MENU

Duluth Entertainment Convention Center



# — LEADERSHIP IN — SUSTAINABILITY

DECC STAFF WORK TO CREATE ENVIRONMENTALLY LOW-IMPACT EVENTS.

- Organic waste is composted reducing landfill waste.
- Food surpluses are rescued by Second Harvest Northern Lakes Food Bank.
- Everything recyclable is recycled.
  - Cardboard
  - Vinyl Table Covering
  - Aluminum and Tin
  - Glass and Plastic Containers
  - All Paper
- Energy usage reduction practices are followed.
  - With a Turn-Off-The-Lights Policy
  - DECC's Conversion to Surplus Steam for Heating and Cooling
- Purchasing locally reduces the use of fossil fuels and carbon emissions.
- Compostable items reduce landfill space.
  - Biodegradable Paper Products
  - Wooden Coffee Stirrs
  - Milk Cartons
- Bulk items reduce packaging.
  - Sugar
  - Cream
  - Salt and Pepper

THESE EFFORTS ARE SIMPLE YET 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

**DESSERTS:** Many of our desserts are purchased from The Exchange Bakery, Duluth, MN.

**COFFEE:** Andresen Ryan Coffee Company has been providing fresh roasted ARCO coffee to the DECC since 1966. ARCO coffee company is located in Superior, WI.

**BAKERY ITEMS AND DESSERTS:** Bakery items and desserts are purchased from Johnson's Bakery, Duluth, MN.

**SMOKED FISH:** Northern Waters Smokehaus, Duluth, MN

**SAUSAGES:** Fraboni's, Hibbing, MN

**ICE CREAM:** Made fresh at locally owned Cold Stone Creamery located a few blocks away in Canal Park.

**FRESH HERBS:** From the DECC's roof top garden.

**BEER:** Locally brewed beers are sourced from Bent Paddle Brewing Company and Lake Superior Brewing Company. Both businesses are located in Duluth, MN.

**WHOLESALE FOOD SUPPLIER:** Upper Lakes Foods, Cloquet, MN

## COMPANIES WITH LOCALLY EMPLOYED REPRESENTATIVES

**WHOLESALE FOOD SUPPLIER:** US Foods

**WHOLESALE BEVERAGE SUPPLIER:** Bernick's Companies, Superior Beverages, Sunny Hill Distributors, Rohlfing of Duluth, Michaud Distributing

**CLEANING SUPPLIES:** ECOLAB

**WASTE/RECYCLING SERVICES:** Waste Management

## PARTNERS

**RESCUING FOOD:** Second Harvest Northern Lakes Food Bank

**COMPOSTING:** WLSSD – Western Lake Superior Sanitary District

# BREAKFAST

Buffets include locally roasted Private Blend Regular and Decaffeinated Coffee by Andresen Ryan Coffee Company, a selection of fine teas and milk.

## BUFFET

SERVED FOR UP TO 90 MINUTES

### CONVENTION BREAKFAST BUFFET

Selection of Chilled Juices  
Fresh Cut Fruit  
Scrambled Eggs with sides of Sautéed Mushrooms,  
Sautéed Vegetable Blend, Grated Cheese and Salsa  
French Toast served with Butter, Syrup and  
Minnesota Preserves  
Baked Ham  
\$13.50

### COUNTRY BREAKFAST BUFFET

Selection of Chilled Juices  
Fresh Cut Fruit  
Scrambled Eggs with Cheddar Cheese  
Roasted Red Potatoes  
Baking Powder Biscuits with Sausage Gravy  
Link Sausage  
\$14.50

### BRUNCH BUFFET

Selection of Chilled Juices  
Fresh Cut Fruit  
Vanilla Yogurt  
House-Made Granola  
Scrambled Eggs with Cheddar Cheese  
Apple Fritter French Toast  
Herb Roasted Potatoes  
Baked Salmon Filet with Béarnaise Sauce  
Carved Ham  
Muffins  
\$20.00

## CONTINENTAL

SERVED FOR UP TO 90 MINUTES

### LAKE SUPERIOR CONTINENTAL

Fresh Cut Fruit  
Hard-Boiled Eggs  
Vanilla Yogurt with House-Made Granola  
Hearty Breakfast Breads served with Peanut Butter,  
Local Honey and Minnesota Preserves  
Selection of Chilled Juices  
Coffee and Tea  
\$11.25

Substitute Scrambled Eggs  
\$2.25 per person

### CLASSIC CONTINENTAL

Assorted Muffins and Scones  
Selection of Chilled Juices  
Coffee and Tea  
\$6.75

Add To Any Buffet:  
Hot Oatmeal or Quinoa Served with Walnuts, Brown  
Sugar, Milk and Almond Milk  
(Serves 50)  
\$110.00

# BREAK ITEMS AND STATIONS

ONLY COMPOSTABLE AND RECYCLABLE SERVING CONTAINERS ARE USED.

## SERVES ONE

Bagels with Cream Cheese, Peanut Butter and Jelly	\$2.50
Assorted Danish	\$2.50
Assorted Cake Donuts	\$2.00
Assorted Scones	\$2.50
Assorted Muffins	\$2.50
Assorted Yogurt	\$2.50
Hard Boiled Eggs	\$1.65
Whole Fruit	\$1.45
Bags of Pretzels or Chips (1 oz.)	\$1.45
Assorted Cookies	\$2.00
Assorted Bars	\$2.75
Assorted Granola Bars	\$2.00
Assorted Packaged Ice Cream Novelties	\$2.25

## SERVES 50

Hot Oatmeal or Quinoa served with Walnuts, Brown Sugar, Milk and Almond Milk	\$110
House-Made Granola with Vanilla Yogurt	\$110
Bowl of Assorted Fresh Berries	\$110
Fresh Fruit Platter (variety of seasonal fruit)	\$205
Fresh Vegetables with Dip	\$185
Sliced Apples with Peanut Butter, Caramel and Walnuts	\$170
Assorted Cheese Cubes with Crackers	\$220
Dark Chocolate Covered Acai, Blueberry and Pomegranate	\$115
DECC Arena Popcorn	\$85
Fancy Mixed Nuts	\$74

## **CANDY STATION SERVED FOR 90 MINUTES** \$4.50 per person

Gourmet Jelly Beans, Malted Milk Balls, Mints,  
Jujubes, Chocolate Covered Raisins, Reese's Pieces

## **TRAIL MIX STATION SERVED FOR 90 MINUTES** \$4.50 per person

Mini Pretzels, Peanuts, M&M's, Goldfish Crackers,  
Dried Cranberries, Chocolate Chips, Rice Chex

## **ICE CREAM SUNDAE BUFFET** \$6.50 per person

Cold Stone Creamery Vanilla Ice Cream, Hot Fudge,  
Caramel, Strawberry Sauce, Fresh Whipped Cream,  
Nut Topping, Candy Sprinkles, Cherries

## **ASSORTED HARD CANDIES**

Small Dishes for your Conference or Dining Tables	\$2.50 per table
Large Candy Jar	\$50 per large candy jar

# BEVERAGES

ONLY COMPOSTABLE AND RECYCLABLE SERVING CONTAINERS ARE USED.

## COFFEE

Coffee Stations include Fresh Half and Half, White Sugar, Turbinado Sugar and Sugar Substitute. Our Private Blend Regular and Decaffeinated Coffee is locally roasted by Andresen Ryan Coffee Company.

1 – 4 gallons	\$30 per gallon
5 or more gallons	\$25 per gallon
Airpot (serves 8)	\$14 each
Hazelnut and Vanilla Syrups	Add \$1.00 per gallon of coffee ordered
Hot Chocolate	\$28 per gallon
Hot Tea (assorted regular and herbal teas)	\$1.80 per tea bag
Hot Apple Cider	\$28 per gallon
Iced Tea	\$25 per gallon
Lemonade	\$25 per gallon
Fruit Punch	\$30 per gallon
Infused Water	\$17 per 3 gallons
Lemon Lime	
Mint Lime	
Lavender Blueberry	
Lemon Basil	

## SERVES ONE

Fruit Juice (assorted 10 oz. bottles)	\$2.85 each
Bottled Water (20 oz. bottle)	\$2.25 each
Soft Drinks (20 oz. bottle)	\$2.25 each
Soft Drinks (12 oz. can)	\$2.00 each
Milk (1/2 pint)	\$1.45 each

# LUNCHEONS

Main Courses are served with our Fresh Selected Vegetable Blend and locally baked Rolls with Butter, Regular and Decaffeinated Coffee locally roasted by Andresen Ryan Coffee Company. Hot Tea and Milk are available upon request.

ADD A FRESH GARDEN SALAD | \$4.25

## WALLEYE

Pan-Fried Walleye served with Buttery Mashed Potatoes  
\$15.50

## CHICKEN PARMESAN

Breaded Boneless Breast of Chicken served over Pasta with Sun-Dried Tomato Cream Sauce  
\$14.25

## BEEF POT ROAST

Slow Roasted Choice Pot Roast in Burgundy Wine Sauce with Buttery Mashed Potatoes  
\$16.00

## CHAMPAGNE CHICKEN

Tender Chicken Breast with a Light Champagne Sauce and Oven Browned Potatoes  
\$13.75

## LASAGNA SELECT ONE

Meat or Vegetable Lasagna topped with Marinara Sauce and Parmesan Cheese  
\$13.75

## BUTTERNUT SQUASH RAVIOLI VEGETARIAN

Butternut Squash Ravioli with Maple Cream Sauce and Candied Walnuts  
\$13.75

## VEGETABLE CASHEW STIR FRY VEGAN

Fresh Vegetables and Cashews stir fried with Coconut Red Curry Sauce over Saffron Rice  
\$13.75

## RATATOUILLE VEGAN

Polenta Cakes topped with Ratatouille and Toasted Almonds  
\$13.75

## ENTRÉE SALADS

### TERIYAKI CHICKEN SALAD

Teriyaki Marinated and Baked Chicken served over Romaine Lettuce, Napa Cabbage, Green Onions, Grated Carrots, Sliced Radishes, Peapods, Sliced Apples, Spicy Pecans and Sesame Dressing  
\$14.25

### SMOKED SALMON SALAD

Northern Waters Smokehaus Salmon with Goat Cheese, Fresh Berries, Wonton Strips and Orange Cilantro Dressing over Fresh Greens  
\$15.50

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DULUTH ENTERTAINMENT CONVENTION CENTER



# LUNCHEON BUFFETS

Buffets include Entrée, Dessert and Beverage.

All include Meat, Vegetarian and Vegan options and are adaptable for Gluten-free and Dairy-free needs.

MAXIMUM 400

ADD SOUP TO ANY BUFFET | \$3.35

## HAMBURGER BUFFET

Quarter Pound Beef, Turkey and Veggie Burgers  
Sesame and Whole Wheat Buns, Ketchup, Mustard,  
Mayonnaise, Pickles, Onions, Lettuce, Tomato,  
Cheddar and Swiss Cheese  
DECC House-Made Potato Chips  
Coleslaw  
Locally Baked Cookies  
Soda, Lemon Lime Infused Water and Milk  
\$17.75

## BURRITO OR SALAD

### MAKE A BURRITO OR A SALAD

Large Flour Tortilla, Shredded Romaine Lettuce,  
Cilantro Rice, Vegan Black Beans, Grilled Chicken,  
Sautéed Peppers and Onions, Diced Tomatoes,  
Black Olives, Chunky Salsa, Sour Cream,  
Shredded Cheddar  
Fresh-Made Tortilla Chips  
Locally Baked Cookies  
Soda, Cucumber Lime Infused Water and Milk  
\$16.00

## FAJITAS AND TACOS

### BUILD A FAJITA, A TACO OR A SALAD

Soft Shell Tortilla, Shredded Lettuce,  
Seasoned Taco Meat, Seasoned Strips of Chicken,  
Vegan Black Beans, Sautéed Onions and Peppers,  
Shredded Cheddar, Diced Tomatoes,  
Black Olives, Jalapeño Peppers, Onions,  
Chunky Salsa and Sour Cream  
Fresh-Made Tortilla Chips  
Locally Baked Cookies  
Soda, Cucumber Lime Infused Water and Milk  
\$16.50

## PIZZA

DECC House-Made Fresh Pepperoni, Sausage,  
Veggie and Cheese Pizzas Served by the Slice with  
Shakers of Parmesan and Crushed Red Pepper  
Fresh Cut Vegetables with Dip  
Apple Slices with Caramel and Walnuts  
Soda, Lemon Basil Infused Water and Milk  
\$16.00

## PASTA

Caesar Salad  
Spaghetti Noodles and Cheese Tortellini  
Fraboni's Italian Sausage in Marinara Sauce  
Medley of Freshly Sautéed Vegetables  
Marinara Sauce and Alfredo Sauce  
Shredded Parmesan Cheese  
Garlic Bread Sticks  
Andes Mints  
Soda, Lemon Basil Infused Water and Milk  
\$16.50

## SANDWICHES

Mixed Greens with Vinaigrette Dressing  
Focaccia and Pumpnickel Rolls  
Freshly Sliced All-Natural Turkey and Ham  
Red Pepper Hummus  
Mayonnaise, Mustard and Pepper Cream Sauce  
Sliced Onion, Tomatoes and Cheese  
DECC House-Made Potato Chips  
Fresh Cut Vegetables with Dip  
Locally Baked Cookies  
Soda, Lemon Lime Infused Water and Milk  
\$16.50

# SOUP AND SANDWICH

## SOUP

CHOOSE ONE

Grandma's Signature Recipe Chicken Wild Rice

Garden Vegetable **VEGAN**

\$4.75

## SANDWICHES

Served with House-Made Potato Chips, Fresh Cut Fruit, Regular and Decaffeinated Coffee.

Hot Tea and Milk are available upon request.

Gluten-free sandwich bun available.

### GRILLED CHICKEN

Grilled Breast of Chicken served with Lettuce and Tomato on a Sesame Bun

\$14.25

### CAPRESE SANDWICH **VEGETARIAN**

Spinach, Mozzarella, Tomato, Basil and Balsamic Glaze served open-faced on Grilled Ciabatta

\$13.75

### VEGETABLE WRAP **VEGETARIAN**

Red, Green and Yellow Peppers, Lettuce, Sprouts, Pepper Cheese and Roasted Red Pepper Sauce in a Tortilla Wrap

\$13.75

### ROAST TURKEY

Freshly Sliced All-Natural Roast Turkey with Lettuce, Tomato, Sprouts and Parmesan Pepper Cream Sauce on a Focaccia Bun

\$14.25

### HAM AND SWISS

Freshly Sliced All-Natural Baked Ham and Swiss Cheese on a Pumpernickel Roll

\$14.25

### PORKETTA

Shredded Italian Seasoned Pork Loin served on a Sesame Bun

\$14.25

### BBQ BEEF

Shredded Lean Beef in BBQ Sauce served on a Sesame Bun

\$14.25

# BOX LUNCHES

Designed for the group having lunch on the go or in the exhibit hall.  
Conveniently served with condiments and utensils in a compostable box.  
Gluten-free sandwich bun available.

## SANDWICH SELECTIONS

### VEGETABLE WRAP

Red, Green and Yellow Peppers, Lettuce, Sprouts, Pepper Cheese and  
Roasted Red Pepper Sauce in a Tortilla Wrap  
Chips  
Cookie  
Soda or Bottled Water  
\$11.50

### ROAST TURKEY

Freshly Sliced All-Natural Roast Turkey with Lettuce, Tomato, Sprouts and  
Parmesan Pepper Cream Sauce on a Focaccia Bun  
Chips  
Cookie  
Soda or Bottled Water  
\$12.75

### HAM AND SWISS

Freshly Sliced All-Natural Baked Ham and Swiss Cheese on a Pumpernickel Roll  
Chips  
Cookie  
Soda or Bottled Water  
\$12.75

### SUBSTITUTIONS AND ADDITIONS

Substitute a Banana or Apple for Chips or Cookie  
Or add \$1.45 for additional item

### ADDITIONAL ITEMS

Pasta Salad \$2.25  
Cut Fruit Cup \$2.25

# 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 Drumettes 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

# SPECIALTY PARTIES

SERVED FOR ONE HOUR  
COFFEE AND WATER STATION INCLUDED

## STATION-TO-STATION PARTY

FIVE STATIONS | \$30

FOUR STATIONS | \$27

THREE STATIONS | \$24

### STATION ONE CHOOSE ONE

Chicken Fajitas

Chicken Minnesota

Chicken Breast stuffed with Wild Rice and Country Sausage with Wild Mushroom Sauce

Vegetable Spring Rolls, Gruyere and Summer Leek Tart and Artichoke Dip with Crostini

Nacho Buffet

### STATION TWO CHOOSE TWO

Fresh Cut Fruit Platter

Fresh Vegetables with Dip

Northern Waters Smokehaus Salmon with Crackers

Antipasto Platter

Grilled Marinated Vegetables served with Aioli

### STATION THREE CHOOSE ONE

Wild Mushroom Ravioli with Creamy Basil Pesto Sauce

Butternut Squash Ravioli with Sundried Tomato Cream Sauce

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

### STATION FOUR CHOOSE ONE

Roast New York Strip

Served with Grilled Ciabatta, Horseradish Sauce, Brown Mustard and Mayonnaise

Tender Baked Turkey Breast

Served with Bakery Tea Buns, Swiss Cheese and Cranberry Mayonnaise

Roast Pork Loin

Served with Bakery Tea Buns, Coleslaw, BBQ Sauce, Provolone and Spicy Mustard

Milanese Torte **VEGETARIAN**

Layers of Roasted Vegetables and Cheeses in a Pastry Crust served with a Fresh Tomato Basil Sauce

### STATION FIVE CHOOSE ONE

Ice Cream Sundae Buffet

Cold Stone Creamery Ice Cream, Hot Fudge, Caramel, Strawberry Sauce, Nut Topping, Whipped Cream, Cherries

Chocolate Fondue Buffet

Chocolate Brownies, Sugar Cookies, Fresh Strawberries and Pineapple, Hot Fudge, Grated Coconut, Whipped Cream

Berry Pound Cake Buffet

Moist Pound Cake w/Blueberries, Strawberries, Raspberries, Crème Anglaise, Whipped Cream, Grated Coconut, Cinnamon

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# SPECIALTY PARTIES

SERVED FOR ONE HOUR

## **NACHO BUFFET**

Fresh-Made Tortilla Chips with Seasoned Ground Beef, Spicy Cheese Sauce, Diced Fresh Tomatoes, Onions, Black Olives, Jalapeño Peppers, Chunky Salsa and Sour Cream

Fresh Vegetables and Dip

Fresh Cut Melons, Pineapple and Strawberries with Hot Fudge Topping, Shredded Coconut and Nut Topping

Cucumber Lime Infused Water, Coffee and Milk

\$16.95

## **PIZZA PARTY**

DECC House-Made Fresh 16" Thin Crust Pizza

Pepperoni, Sausage, Chicken Mediterranean and Cheese Pizzas Served by the Slice with

Shakers of Parmesan Cheese and Crushed Red Pepper

Fresh Vegetables with Dip

Fresh Cut Melons, Pineapple and Strawberries with Hot Fudge Topping, Grated Coconut and Nut Topping

Lemon Basil Infused Water, Coffee and Milk

\$16.95

# DINNER ENTRÉES

Served with Fresh Selected Vegetable Blend, locally baked Rolls or Baguettes and Butter,  
Regular and Decaffeinated Coffee locally roasted by Andresen Ryan Coffee Company.  
Hot Tea and Milk are available upon request.

PLEASE SELECT ONE ENTRÉE PLUS A VEGETARIAN ENTREE FOR YOUR GROUP

## **BRUSCHETTA CHICKEN**

Salad of Field Greens, Spinach, Grated Carrots, Grape Tomato, Pepperoncini, Kalamata Olive, Balsamic Vinaigrette  
Seasoned Breast of Chicken topped with Diced Tomato, Basil, Garlic and Red Onion served over Farfalle and topped with  
Shaved Parmesan

\$24.00

## **CHAMPAGNE CHICKEN**

Garden Salad of Cucumber, Grape Tomato, Grated Carrot over Field Greens with Herb Vinaigrette  
Lightly Browned Breast of Chicken with a light Champagne Sauce and Oven-Browned Baby Red Potatoes

\$24.00

## **CHICKEN MINNESOTA**

Frisée and Apple Salad with Dried Cherries, Walnuts and Maple Dressing  
Boneless Breast of Chicken with a stuffing of Minnesota Wild Rice and Country Sausage topped with a  
Wild Mushroom Sauce and served with Herb Roasted Red Potatoes

\$25.00

## **ARTICHOKE STUFFED CHICKEN**

Caprese Salad of Tomato, Fresh Mozzarella, Fresh Basil over Spinach with Balsamic Vinaigrette  
Breast of Chicken with an Artichoke and Cheese Stuffing topped with Sundried Tomato Cream Sauce  
Oven-Browned Baby Red Potatoes

\$25.00

## **ROAST TURKEY AND DRESSING**

Salad of Fresh Spinach, Almonds, Mandarin Oranges with Sweet and Sour Dressing  
Tender Roast Turkey with Herb Stuffing, Mashed Potatoes and Gravy  
Served with a side of Cranberries

\$24.00

## **KING SALMON**

Salad of Spinach, Strawberry, Candied Pecans and Chèvre with Honey Balsamic Vinaigrette  
Oven Broiled King Salmon topped with Béarnaise Sauce and served with Parsley Buttered Baby Red Potatoes

\$28.00

## **ROAST NEW YORK STRIP SIRLOIN**

Grilled Vegetables over Field Greens with Sweet and Sour Dressing  
Sliced Roast New York Strip Sirloin with Cabernet Demi-glace and White Cheddar Mashed Potatoes

\$29.00

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# DINNER ENTRÉES

Served with Fresh Selected Vegetable Blend, locally baked Rolls or Baguettes and Butter,  
Regular and Decaffeinated Coffee locally roasted by Andresen Ryan Coffee Company.  
Hot Tea and Milk are available upon request.

PLEASE SELECT ONE ENTRÉE PLUS A VEGETARIAN ENTREE FOR YOUR GROUP

## PRIME RIB

Salad of Roasted Tomato, Bacon, and Blue Cheese over Mixed Field Greens with Champagne Vinaigrette  
Prime Rib of Beef Au Jus and Herbed Boursin Mashed Potatoes  
\$33.00

## TENDER ROASTED PORK LOIN

Field Greens, Apple, Pecan and Blue Cheese with Dried Cherries and Champagne Vinaigrette  
Roasted Pork Loin with Herb Stuffing, Mashed Red Potatoes and Gravy  
\$24.00

## PAN-FRIED WALLEYE

Garden Salad of Romaine, Cherry Tomato, Cubed Mozzarella, Fresh Basil and Balsamic Vinaigrette  
Pan-Fried Walleye topped with Sautéed Kale, Lemon and Tomato with Tartar Sauce  
Roasted Red Potatoes  
\$24.00

## BUTTERNUT SQUASH RAVIOLI VEGETARIAN

with Maple Cream Sauce and Candied Walnuts  
\$20.00

## CHEESE TORTELLINI ALFREDO VEGETARIAN

Tossed with Edamame and a touch of Creamy Basil Pesto  
\$20.00

## BAKED ACORN SQUASH WITH MINNESOTA WILD RICE VEGETARIAN

Topped with Spicy Walnuts and drizzled with Pesto Cream Sauce  
\$20.00

## TEMPEH VEGETABLE STIR FRY VEGAN

Stir fried Tempeh and Fresh Vegetables over Saffron Rice  
\$20.00

## RATATOUILLE VEGAN

Polenta Cakes topped with Ratatouille and Toasted Almonds  
\$20.00

## CHILDREN'S MEAL

Breaded Chicken Tenders, Buttery Mashed Potatoes, Baby Carrots and Salad of the Day  
\$9.95

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# DINNER COMBINATIONS

Served with Fresh Selected Vegetable Blend, locally baked Rolls or Baguettes and Butter,  
Regular and Decaffeinated Coffee locally roasted by Andresen Ryan Coffee Company.  
Hot Tea and Milk are available upon request.

PLEASE SELECT ONE ENTRÉE PLUS A VEGETARIAN ENTREE FOR YOUR GROUP

## **ROAST STRIP SIRLOIN AND WALLEYE**

Garden Salad of Romaine, Roasted Tomatoes, Fresh Basil, Cubed Mozzarella, Kalamata Olives and Balsamic Vinaigrette  
6 oz. Sliced Roast New York Strip Sirloin with Cabernet Demi-glace  
4 oz. Oven Broiled Walleye over Sautéed Kale and Tomatoes, Lemon and Tartar Sauce  
Roasted Rosemary Baby Red Potatoes  
\$32.00

## **ROAST STRIP SIRLOIN AND KING SALMON**

Salad of Spinach, Strawberry, Candied Pecans and Chèvre with Honey Balsamic Vinaigrette  
6 oz. Sliced Roast New York Strip with Cabernet Demi-glace  
5 oz. Oven Broiled King Salmon with Béarnaise Sauce  
Herbed Boursin Mashed Potatoes  
\$34.00

## **GRILLED CHICKEN AND BUTTERNUT SQUASH RAVIOLI**

Garden Salad of Cucumber, Grape Tomato, Grated Carrot over Field Greens with Herb Vinaigrette  
Grilled Chicken and Butternut Squash Ravioli topped with Ratatouille and garnished with Smoked Gouda Cheese  
\$27.00

## **BRUSCHETTA CHICKEN AND GRILLED SHRIMP**

Salad of Field Greens, Spinach, Grated Carrots, Grape Tomato, Pepperoncini, Kalamata Olive, Balsamic Vinaigrette  
A smaller portion of our Bruschetta Chicken with four Grilled Shrimp  
Served over Saffron Rice  
\$29.00

# DINNER BUFFETS

Served with locally baked Rolls or Baguettes and Butter,  
Regular and Decaffeinated Coffee locally roasted by Andresen Ryan Coffee Company.  
Hot Tea and Milk are available upon request.

MAXIMUM 300

## NORTHERN BUFFET

\$29.25

### ENTRÉE SELECT TWO

Bruschetta Chicken  
Chicken Minnesota  
Champagne Chicken  
Oven Broiled King Salmon with Béarnaise Sauce  
Oven Broiled Walleye with Lemon Butter  
Roast Turkey with Herb Stuffing  
Roast Pork Loin  
Chef Carved Sirloin of Beef **ADD \$2.25 PER PERSON**  
Chef Carved Tenderloin of Beef **ADD \$4.50 PER PERSON**  
Tortellini Alfredo with Creamy Basil Pesto **VEGETARIAN**  
Butternut Squash Ravioli with Ratatouille **VEGETARIAN**  
Ratatouille over Polenta Cakes **VEGAN**

### STARCH SELECT ONE

Herb Roasted Potatoes  
Parsley Buttered Baby Red Potatoes  
Minnesota Wild Rice with Dried Fruit  
Buttery Herbed Mashed Potatoes  
Cheddar Mashed Potatoes  
Spaghetti Squash with Butter and Brown Sugar  
Roasted Sweet Potatoes  
Mashed Sweet Potatoes

### BBQ BUFFET

BBQ Pork Ribs  
Southern Fried Chicken  
Broccoli Slaw  
Potato Salad  
Relish Tray  
Watermelon Wedges  
Corn Muffin with Honey Butter  
\$27.00

### SALAD

All Buffets are served with Fresh Sliced Melons,  
Pineapple and Strawberries

### SELECT ONE ADDITIONAL SALAD

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

### VEGETABLE

Fresh Selected Vegetable Blend

### PASTA BUFFET

#### ENTRÉE SELECT FOUR

Bruschetta Chicken  
Cheese Tortellini with Creamy Basil Pesto Sauce  
Vegetable Lasagna  
Meatballs in Marinara Sauce  
Fraboni's Italian Sausage in Marina Sauce  
Butternut Squash Ravioli  
with Sundried Tomato Cream Sauce

#### ALSO INCLUDES

Vinaigrette Salad  
Pasta, Marinara Sauce, Alfredo Sauce  
Shredded Parmesan Cheese  
Fresh Selected Vegetable Blend  
\$27.00

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

# DESSERTS

## **DEATH BY CHOCOLATE** THE EXCHANGE BAKERY, DULUTH

Flourless Chocolate Torte encased in a Rich Chocolate Ganache topped with Fresh Whipped Cream and Fresh Berries  
Two Sizes | \$3.50 or \$6.25

## **DECC CHEESECAKE** THE EXCHANGE BAKERY, DULUTH

White Chocolate Raspberry Cheesecake on a Dark Cookie Crust  
Two Sizes | \$3.50 or \$6.25

## **CHOCOLATE AMARETTO CHEESECAKE** THE EXCHANGE BAKERY, DULUTH

Two Sizes | \$3.50 or \$6.25

## **FRESH FRUIT TART** THE EXCHANGE BAKERY, DULUTH

Fresh Fruits of the Season with Grand Marnier Custard on a Cookie Crust  
\$6.00

## **TIRAMISU**

Traditional Italian Dessert made of Mascarpone Cheese and Lady Fingers soaked in Espresso, Dusted with Cocoa Powder  
\$5.50

## **CHOCOLATE MOCHA MOUSSE**

Served in a Ramekin | \$3.75  
Served in a Chocolate Tulip Cup | \$7.00

## **COLDSTONE CREAMERY ICE CREAM** MADE FRESH, NEXT DOOR IN CANAL PARK, DULUTH

Select One | Mint Chocolate Chip, Butter Pecan, Strawberry Cheesecake, Cookies and Cream  
\$4.25

## **FROSTED FUDGE BROWNIE** THE EXCHANGE BAKERY, DULUTH

Two Sizes | \$2.50 or \$4.25

## **PECAN TRIANGLE** THE EXCHANGE BAKERY, DULUTH

Two Sizes | \$2.50 or \$4.25

## **SALTED CARAMEL NUT BROWNIE**

Two Sizes | \$2.50 or \$4.25

## **ALOTTI BISCOTTI ASSORTED COOKIES** THE EXCHANGE BAKERY, DULUTH

\$2.00

## **LAYERED LEMON CAKE**

\$4.25

## **APPLE SQUARE**

\$4.25

## **ASSORTED BARS**

\$2.75

## **CHOCOLATE DIPPED STRAWBERRY**

\$2.00

# DESSERT BUFFETS

## **THE STROLLING SUNDAE BUFFET**

Cold Stone Creamery Vanilla Ice Cream, Hot Fudge, Strawberry Sauce, Caramel, Nut Topping, Sprinkles, Fresh Whipped Cream and Cherries

\$6.50

## **BERRIES AND SHORTCAKE**

Moist Pound Cake with Blueberries, Raspberries, Strawberries with Vanilla Crème Anglaise, Fresh Whipped Cream, Grated Coconut and Cinnamon

\$7.00

## **CHOCOLATE FONDUE**

Chocolate Brownies, Sugar Cookies, Fresh Strawberries and Pineapple, Hot Fudge, Grated Coconut and Whipped Cream

\$7.00

## **DESSERT BUFFET OF MINIATURES**

### **CHOCOLATE CRAVINGS**

Chocolate dipped Oreos, Chocolate dipped Pineapple, Chocolate dipped Pretzels, Double Chocolate Cookies and Salted Caramel Nut Brownies

\$7.00

### **TOP-POPS**

Cheesecake Pops, Kentucky Bourbon Pecan Bites and Brandied Chocolate Cherries

\$6.50

### **MOUSSE AND MORE**

White Chocolate Cups filled with Mocha Chocolate Mousse, Chocolate Phyllo Cups filled with White Chocolate Mousse, Chocolate Amaretto Cheesecake and Chocolate covered Strawberries

\$7.00

# BEVERAGE SERVICES

## CASH BAR

The DECC Serves only premium liquor. Tax included in pricing.

A bartender charge of \$75 per bartender will be waived if sales per bartender are \$250 or greater.

HIGHBALLS (i.e. gin & tonic, scotch & water)	\$4.75
COCKTAILS (i.e. manhattan, martini, gimlet)	\$6.75
CORDIALS	\$6.00
PREMIUM BEER	\$5.25
DOMESTIC BEER	\$4.75
TAP BEER (16oz)	\$5.00
(12oz)	\$4.00
HOUSE WINE	\$5.50
PREMIUM WINE	\$6.50
SODA	\$1.50

## KEGS AND PUNCH

KEG BEER (15.5 gallons) Miller, Budweiser and Michelob Products	\$275 per keg
PREMIUM KEG BEER (15.5 gallons) Summit, Leinenkugel, Killian's Red, Bent Paddle	\$340 per keg
KEG ROOT BEER 1919 Root Beer (7.75 gallons)	\$135 per ½ keg
(3.875 gallons)	\$75 per ¼ keg
NON-ALCOHOLIC PUNCH (serves 20)	\$30 per gallon
CHAMPAGNE PUNCH (serves 20)	\$50 per gallon

15.5 GALLON KEG, 180 – 12 OZ. CUPS OR 130 – 16 OZ. CUPS

## 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.

## WINE

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





Duluth Entertainment  
Convention Center

[www.decc.org](http://www.decc.org)

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