

HORS D'OEUVRES AND SNACKS

HOT HORS D'OEUVRES

AMOUNTS LISTED ARE RECOMMENDED FOR 50 PEOPLE

Crispy Asparagus and Asiago in Phyllo 100 PIECES	\$355	VEGETARIAN
Gruyere and Summer Leek Tart 100 PIECES	\$355	VEGETARIAN
Sirloin and Gorgonzola wrapped in Bacon 100 PIECES	\$415	
Eggplant and Roasted Pepper in Phyllo 100 PIECES	\$355	VEGAN
Milanese Torte CHEF CARVED	\$205	VEGETARIAN
Layers of Roasted Vegetables and Cheeses in a Pastry Crust served with Fresh Tomato Basil Sauce		
Teriyaki Chicken Wings 100 PIECES	\$195	
Vegetable Spring Rolls 100 PIECES	\$195	VEGETARIAN
Chicken Drumettes 100 PIECES	\$195	
Swedish Meatballs 100 PIECES	\$140	
BBQ Smokies 200 PIECES	\$115	
Phyllo Wrapped Mini Brie 100 PIECES	\$410	VEGETARIAN
Bacon Wrapped Scallops	\$460	
Popcorn Shrimp with Asian Sweet Ginger Sauce	\$235	
Coconut Shrimp with Sweet Chili Sauce 100 PIECES	\$195	
Pork Egg Rolls with Sweet-n-Sour and Hot Mustard	\$195	
Chicken Satay with Peanut Sauce 100 PIECES	\$370	
Beef Brochette 100 PIECES	\$370	
Beef Wellington 100 PIECES	\$370	
Assorted Mini Quiche 100 PIECES	\$335	
Baked Round of Brie in Puff Pastry with Lingonberries	\$235	VEGETARIAN
Artichoke Dip with Crostini	\$200	VEGETARIAN
Crispy Breaded Onion Rings with Ketchup and Blue Cheese Dressing	\$115	VEGETARIAN
Wild Mushrooms Strudel 100 PIECES	\$355	VEGETARIAN
Pesto Pizza 60 MEDIUM SLICES	\$150	VEGETARIAN
Fresh Mozzarella, Sundried Tomatoes and Basil Pesto		

CHEF-CARVED SANDWICH STATIONS

SERVED ON TEA BUNS

Choice Tenderloin of Beef	\$14.50 per person
Cheddar Cheese, Horseradish Sauce, Brown Mustard and Mayonnaise	
Roasted New York Strip	\$11.75 per person
Cheddar Cheese, Horseradish Sauce, Brown Mustard and Mayonnaise	
Tender Baked Turkey Breast with Swiss Cheese and Cranberry Mayonnaise	\$9.50 per person
Roast Pork Loin with Coleslaw, Provolone, BBQ Sauce and Spicy Mustard	\$9.50 per person

PIZZAS

12 SQUARES OR 8 SLICES

DECC House-Made Fresh 16" Thin Crust Pizza	
Cheese	\$28
Pepperoni or Sausage	\$30
Chicken Alfredo	\$34

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	\$150	VEGAN
Grilled Marinated Vegetables served with Aioli	\$240	VEGAN
Parmesan Pastry Straws 100 PIECES	\$115	VEGETARIAN
Northern Waters Smokehaus Salmon 5 POUNDS	\$295	
Bruschetta Platter Garlic Toast, Olive Tapenade, Blue Cheese, Boursin Cheese, Fresh Mozzarella, Pesto, Tomato, Basil and Balsamic Glaze	\$265	VEGETARIAN
Fine Cheese Display Boursin, Gouda, Havarti Dill, Chevre and Aged Swiss with Crostini	\$265	VEGETARIAN
Roasted Red Pepper Hummus with Pita Chips	\$145	VEGETARIAN
Olive Tapenade with Crostini	\$120	VEGETARIAN
Antipasto Platter Fresh Mozzarella, Balsamic Onions, Marinated Mushrooms, Sliced Salami, Pepperoni, Kalamata Olives, Prosciutto, Artichoke Hearts, Roasted Red Peppers and Crostini	\$285	VEGETARIAN
Smoked Salmon and Cream Cheese in Phyllo Cup 100 PIECES	\$355	
Caprese Salad Tomato, Mozzarella, Basil, Balsamic Glaze	\$145	VEGETARIAN
Marinated Asparagus Vinaigrette	\$145	VEGAN
Fresh Cut Vegetables with Dip	\$200	VEGAN
Assorted Cheese Cubes with Crackers	\$235	VEGETARIAN
Sliced Cheese and Salami with Crackers	\$195	
Iced Shrimp Cocktail with Cocktail Sauce 100 PIECES Served in a Sculpted Ice Bowl	\$475	
Deviled Eggs 100 PIECES	\$120	VEGETARIAN
Pickled Herring 7 POUNDS	\$95	
Fresh Fruit Platter A Variety of Seasonal Fruits	\$215	VEGAN
Chocolate Fondue with Strawberries and Pineapple	\$265	VEGETARIAN

SNACKS

AMOUNTS LISTED ARE RECOMMENDED FOR 50 PEOPLE

DECC House-Made Potato Chips	\$65	VEGETARIAN
Fresh-Made Tortilla Chips and Salsa With Salsa and Spicy Cheese Dip	\$55	VEGAN
With Salsa and Guacamole	\$105	VEGETARIAN
With Salsa, Spicy Cheese Dip and Guacamole	\$145	VEGAN
Pretzels and Snack Mix	\$175	VEGETARIAN
Fancy Mixed Nuts	\$60	VEGAN
DECC Arena Popcorn	\$80	VEGAN
	\$90	VEGETARIAN

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SPECIALTY PARTIES

SERVED FOR ONE HOUR
COFFEE AND WATER STATION INCLUDED

STATION-TO-STATION PARTY

FIVE STATIONS | \$32

FOUR STATIONS | \$29

THREE STATIONS | \$26

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

Cedar Crest Deluxe Vanilla 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

\$18

PIZZA PARTY

DECC House-Made Fresh 16" Thin Crust Pizza

Pepperoni, Sausage, Chicken Alfredo 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

\$18