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Welcome To ACHIEF'S PRODUCTION

Our entire staff welcomes you to the Executive Suite Level at Target Center. Our Executive Chef has selected only the finest food and beverages to serve you and we look forward to exceeding your expectations. The following information is provided to assist you with ordering. We are here to ensure that your experience is the best it can possibly be.

Ordering Authorization

We have standard authorization forms on file for each suite holder. This form is used to determine who is authorized to charge to your account. It also provides us with your refrigerator and liquor cabinet instructions. This form must be filled out completely by the suite contract signer. It is very important that anyone you wish to be able to charge on your house account has his or her name listed on this form. This will avoid any embarrassment to your guests and it will also prevent unauthorized charges. You can override these instructions for your account on a per event basis by submitting a pre-order form 48 hours in advance of the event.

Food Ordering

Enclosed is a complete menu for easy reference. Many of our items require extensive preparation thus ordering in advance is preferred. You may fax, order online or call us directly to place your order.

Direct: Call our office at (612) 673-8099 and we will gladly assist you with your order.

Fax: Complete the advance order form and fax to (612)673-8090.

Online: Contact the Office Manager at (612) 673-8099 to set up your online account. Order online at www.achiefsproduction.com

Advance Suite Menu

All menu items listed in our Advance Suite Menu are available at that price listed if ordered two business days prior to the event. A 10% surcharge will apply to all orders placed within 2 business days of the event. The Advance Suite Menu offers a wider variety of items than the Event Day menu.



Food & Beverage Delivery

All pre-ordered food and beverage orders will be delivered to your suite at the time requested. Please allow a 15-minute window from the delivery time.

If you will be arriving later than anticipated, contact us and we can delay your food delivery time.

Event Day / Last Minute Ordering

A special selection from the menu is available on event days. These items are noted with an asterisk. These items may be ordered any time up to the end of the third quarter. To assure the best possible service, we encourage you to order as soon as you arrive. Please allow 45 minutes for event day orders. Your suite attendant will gladly assist you with your event day order, or you can dial 8099 from your suite phone and order directly from our office staff.

Special Menu Requests

Should you have any special catering needs, please call the catering office at (612) 673-8099 at least 3 days in advance.

Dessert Cart

Don't miss this incredibly sweet treat! Our carts overflow with a wide variety of homemade desserts and cordials. We will begin making the rounds at halftime of all Timberwolves games.

Special Event Catering

A Chef's Production can provide the ideal menu for your next corporate event, meeting or social celebration. It may be arranged whether or not an event is taking place at Target Center. Contact our General Manager for additional information at (612) 673-8099. We will be glad to plan your next party, dinner or meeting at Target Center or at the location of your choice.



Suite Attendants

A Chef's Production provides trained suite attendants. Their responsibilities are to ensure that your suite is completely set up and all food is properly displayed. Throughout the event, they will assist you with Event Day Menu orders and special requests. Finally, the suite attendants will restock your beverage par levels after the event is over. Please note that each suite attendant is responsible for several suites.

If you are planning a special night please consider your own suite attendant. For a charge of \$ 150 you may request an attendant who will care for your suite exclusively. This personal suite attendant will care for all of your guests' food and beverage needs.

Alcoholic Beverage Service

A Chef's Production holds the liquor license for the suite level at Target Center and is responsible for the administration of the sales and service of alcoholic beverages in accordance with the laws and regulations of Minnesota. Therefore, in compliance with state law, all beer, liquor and wine must be supplied by A Chef's Production. Alcoholic beverages are not permitted to be brought onto or off of the suite level.

Minnesota state law prohibits the consumption of any alcoholic beverage by any person under the age of 21. It is the responsibility of the suite holder to ensure that no minors or intoxicated persons consume alcoholic beverages in their suite. A Chef's Production reserves the right to check for proper identification and refuse service to persons under age 21 or to those who appear to be intoxicated.



Par Stocking

For your convenience, we offer a wide range of popular name and premium brand beverages for your in-suite refrigerator. Special requests will be taken with a 5-day advance notice. The recommended refrigerator stock level consists of the following best-selling brands: 12 Pepsi ~ 12 Diet Pepsi ~ 12 Mountain Dew ~ 24 Michelob Golden Draft Light ~ 12 Budweiser ~ 12 Corona ~ 12 Aquafina ~ 6 Red Bull. Or you can personalize your refrigerator using any of the items from our beverage menu. Special requests not listed on our menu can be arranged by calling (612) 673-8099. Suite holders will be charged for the above items based on consumption.

Liquor cabinets may be stocked as you choose. When a bottle is half empty, an additional bottle will be placed in the cabinet and you will be billed accordingly. In order to ensure freshness and product quality, no extra soda, beer, open wine or open mixes will be stored in the cabinets. As an added convenience, all necessary dry stock items (paper and plastic supplies) will be automatically provided with no charge to the suite holder.

Final Billing/Payment Procedure

A Chef's Production will bill you two times per month if you set up a house account. You will receive an itemized invoice outlining all charges in detail. Invoices are due upon receipt. If you don't have a house account or you do not have an authorized signer in the suite, you will need a credit card for payment.

Please contact the Office Manager at (612) 673-8099 with any billing questions or when any changes occur within your company including address, company name, contact name or any other changes that might affect your billing and status with your suite account.

If, for some reason you must cancel an order, please notify us immediately. No charge will be incurred if your order is cancelled 48 hours prior to the event. Since the product for your order will have been purchased and possibly prepared, there will be a full charge if the order isn't cancelled 48 hours prior to the event. All questions regarding catering should be directed to A Chef's Production at (612) 673-8099.

Tax and Service Charge

Your invoices will reflect local and state taxes on all food, alcoholic and non-alcoholic beverages, and an 18% service charge, according to state and local laws.



Snacks

All snacks are available to serve twelve people.
Additional dipping sauces available for \$5.00 per bowl

SPICY SNACK TRIO **NEW*

Flaming hot crunchy cheese curls, garbanzos con chile and habanero-flavored tortilla crunches.

Twelve Serve \$33

***NUT SAMPLER**

A combination of honey-roasted peanuts, cashews and salted almonds.

Twelve Serve \$27

***TRIO OF SWEET AND SALTY PRETZELS**

A perfect solution to your cravings! This combination includes sweet vanilla yogurt-covered pretzels, chocolate-covered pretzels and mini pretzels.

Twelve Serve \$30

***GOURMET TRAIL MIX, JELLY BEANS AND M&M'S**

One bowl of each item is stacked in one of our three-tier towers. The perfect combination for all tastes.

Twelve Serve \$30

***SALSA SAMPLER WITH TRI-COLORED TORTILLA CHIPS**

Tri-colored tortilla chips served with grilled plum tomato salsa, salsa verde and homemade guacamole.

Twelve Serve \$45

***COMBO SNACK TOWER**

A tower of snacks including tri-colored tortilla chips, original kettle-cooked potato chips and southwest snack mix. Served with French onion dip and salsa.

Twelve Serve \$27

***CLASSIC KETTLE CHIP TOWER**

Assorted kettle-cooked potato chips served with ranch dip and French onion dip.

Twelve Serve \$35

***TIMBERWOLVES POPCORN SNACK TIN**

Three-gallon Timberwolves commemorative take-home tin filled with delicious popcorn. Each tin has classic buttered popcorn, caramel corn and white cheddar popcorn.

Twelve Serve \$65

*Starred items are also available the day of the event.
These prices are valid when ordered at least two business days prior to the event.



Cold Appetizers

All appetizers are available to serve twelve people unless otherwise noted.

BRUSCHETTA **NEW**

Toasted Italian bread rubbed with garlic and drizzled with olive oil, then generously topped with fresh tomatoes and basil.

Twelve Serve \$80

TRIO OF HUMMUS

Pesto, black bean and sun-dried tomato hummus served with pita chips.

Twelve Serve \$66

LETTUCE WRAPS

Crisp Bibb lettuce served on a platter with grilled chicken, crisp fried noodles, carrots, red and green peppers and bean sprouts. Served with a Thai dipping sauce and a peanut lime dressing.

Twelve Serve \$78

CROSTINI SAMPLER

Six varieties of bite-sized toast medallions, with accents including herb cream cheese, mixed greens, cilantro, and aioli; topped with prosciutto rolled with brie cheese, roasted garlic and chèvre cheese, mango pecan spread, smoked salmon, lobster and beef tenderloin carpaccio.

Twelve Serve \$84

LOBSTER AND SEAFOOD PLATTER

A generous platter of succulent lobster, fresh grilled salmon, sweet lemon-glazed shrimp, and crab claws served with lemon cocktail sauce.

Twelve Serve \$165

SUSHI

Fresh sushi by award-winning Fuji Ya Sushi. This platter consists of California Rolls (vegetable roll), Tekka Maki (tuna roll), Tempura Maki (fried jumbo shrimp), and Kappa Maki (cucumber roll). Nine rolls cut into 50 pieces, served with soy sauce, fresh pickled ginger, wasabi and chop sticks.

Twelve Serve \$160

~ Cold Appetizer selections continued on following page ~

*Starred items are also available the day of the event
Prices valid if ordered at least two business days prior to the event. Prices do not include tax & service.



Cold Appetizers

***SEASONAL FRESH VEGETABLE PLATTER**

A bountiful array of fresh seasonal vegetables, hand-cut and served with ranch dip and French onion dip.

Six Serve \$37.50 Twelve Serve \$75

***SEASONAL FRESH FRUIT TRAY**

A selection of market fresh seasonal fruits including a combination of melons, berries, grapes, citrus and tropical fruits, sliced and served with yogurt dipping sauce.

Six Serve \$39 Twelve Serve \$78

***JUMBO GULF SHRIMP**

Chilled jumbo shrimp served over ice with zesty cocktail sauce and lemon wedges.

Twelve Serve (36) \$150

***CLASSIC IMPORTED CHEESE AND MEAT BOARD**

Imported and domestic cheeses and meats. A hearty blend of chipotle gouda, Tillamook cheddar, Kasser Greek, queso fresco. These succulent cheeses are complemented with spicy coppisla ham, Italian sausage, carrando pepperoni, and garnished with fresh fruit. Served with gourmet crackers.

Six Serve \$48 Twelve Serve \$96

***SEVEN LAYER DIP WITH TRI-COLORED TORTILLA CHIPS**

This popular appetizer consists of layers of guacamole, sour cream, salsa, scallions and refried beans. Garnished with jalapenos and black olives.

Twelve Serve \$70

***BRIE AND FRESH FRUIT**

Delicate brie filo pouches baked until golden brown, served with freshly cut seasonal fruit and gourmet crackers.

Twelve Serve \$85

*Starred items are also available the day of the event
Prices valid if ordered at least two business days prior to the event. Prices do not include tax & service charges.



Hot Appetizers

All appetizers are available to serve twelve people unless otherwise noted.

CHEESE CURDS **NEW*

From the Minnesota State Fair to your suite! Enjoy this Midwest classic with marinara sauce.

Six Serve \$65

LAMB LOLLIPOPS **NEW**

Grilled herb-encrusted lamb chops served over a bed of jasmine rice.

No fork necessary.

Twelve Serve \$165

FRIED CHICKEN & BBQ RIBS **NEW**

Hand-breaded chicken fried to perfection alongside slow-cooked tender ribs slathered in our homemade barbeque sauce. Served with corn bread.

Twelve Serve \$165

***CHICKEN WINGS & RIB TIPS**

Everyone's favorite BBQ combo! Our chicken drummies are coated with your choice of Thai, peach BBQ or traditional spicy buffalo sauces and the rib tips are smothered in peach BBQ sauce. Served with plenty of napkins.

Twelve Serve \$144

BUILD YOUR OWN NACHOS

Seasoned ground beef, grilled chicken and nacho cheese served with tri-colored tortilla chips and all of the nachos fixings you can imagine.

Refried beans can be substituted for either meat at no additional charge.

Twelve Serve \$99

***CHICKEN WING TRIO**

A flavorful combination of Thai, peach BBQ and traditional spicy buffalo wings. Served with sweet Thai, BBQ and bleu cheese sauces, carrots and celery sticks. Also available in one flavor only!

Twelve Serve \$128

***PU PU PLATTER**

Crab cakes, coconut shrimp and our chef's famous walleye fingers in our secret blend of spices. Served with chipotle mayonnaise, Cajun marmalade and dill caper mayonnaise.

Twelve Serve \$150

~ Hot Appetizer selections continued on following page ~

*Starred items are also available the day of the event
Prices valid if ordered at least two business days prior to the event. Prices do not include tax & service charges.



Hot Appetizers

TRIO OF BURRITOS

Mini chicken, beef and vegetarian burritos. Served with salsa and guacamole.

Twelve Serve \$140

COMBO QUESADILLAS

This combination combines a traditional chicken quesadilla along with grilled shrimp quesadilla and vegetarian quesadilla served over Spanish rice.

Twelve Serve \$129

***HAPPY HOUR SAMPLER**

A tremendous trio of chicken quesadillas, our original sliders and pizza bites.

Twelve Serve \$140

***TRADITIONAL CHICKEN QUESADILLAS**

A grilled tortilla filled with a blend of cheddar cheese, red onions, peppers, jalapenos and diced chicken. Served with spanish rice, refried beans, sour cream and salsa.

Twelve Serve \$99

***LATE NIGHT SAMPLER**

Potato skins topped with cheddar cheese and bacon, sausage-stuffed mushrooms and mozzarella sticks. Served with sour cream and homemade marinara sauce.

Twelve Serve \$100

***CLASSIC APPETIZER COMBINATION**

Our smoked chicken wings, barbecued meatballs and pecan chicken tenders. Served with buffalo hot sauce, peach BBQ sauce and bleu cheese.

Twelve Serve \$135

***BONELESS CHICKEN WINGS**

Pecan crusted chicken wings, lightly fried then tossed in a choice of ginger teriyaki or traditional buffalo sauce. Served with bleu cheese and celery sticks.

Twelve Serve \$132

***FAR EAST APPETIZER COMBINATION**

A sampling of the Far East: Pot stickers, chicken satay and crab rangoon.

Served on a bed of fried rice with sweet & sour and Asian mustard sauces.

Twelve Serve \$120

*Starred items are also available the day of the event
Prices valid if ordered at least two business days prior to the event. Prices do not include tax & service charges.



Salads

All salads are available to serve twelve people. Add grilled chicken for \$25 or grilled shrimp for \$30. Additional dressings are available upon request for \$6.

MACARONI SALAD **NEW**

Elbow pasta tossed with celery, eggs, parmesan cheese, peppers, sun-dried tomatoes, black olives and a mayonnaise-based dressing.

Twelve Serve \$65

FAJITA SALAD

Enjoy a tortilla shell filled with chopped romaine, chicken strips, cheddar cheese, black beans, corn, red and green peppers, avocados and diced tomatoes. Served with pico de gallo and ranch dressing.

Twelve Serve \$65

***SOUTHWEST COBB SALAD**

Crisp romaine lettuce topped with smoked turkey, bacon, black beans, mushrooms, red peppers, pepper jack cheese, avocado, hard boiled eggs and tortilla strips. Served with lemon honey dressing.

Twelve Serve \$65

***CAESAR SALAD**

Fresh romaine lettuce with shaved parmesan cheese, homemade toasted croutons and classic Caesar dressing.

Twelve Serve \$65

***GARDEN SALAD**

Freshly tossed field greens with Roma tomatoes, shredded carrots, cucumbers and homemade toasted croutons. Served with ranch and Italian dressing.

Twelve Serve \$65

*Starred items are also available the day of the event
Prices valid if ordered at least two business days prior to the event. Prices do not include tax & service charges.



Pastas

All pastas are served with garlic bread

HOME-STYLE MAC & CHEESE **NEW**

The ultimate comfort food. Noodles, crisp bacon and fresh tomatoes provide our own spin on a home-style classic
Twelve Serve \$130

CHICKEN PENNE PASTA

Chicken sautéed with fresh mushrooms, smoked bacon and sun-dried tomatoes with fresh sage and thyme in a roasted pesto cream sauce.
Twelve Serve \$125

SPAGHETTI & MEATBALLS

Traditional spaghetti topped with our delicious meatballs, homemade red sauce and finished with parmesan cheese.
Twelve Serve \$120

MANICOTTI

Pasta sheets filled with creamy ricotta cheese and topped with red sauce and mozzarella cheese.
Twelve Serve \$125

GOURMET LASAGNA DUET

Homemade lasagna with mild Italian sausage and traditional red sauce paired with individual portions of vegetarian lasagna of roasted yellow squash, zucchini and mushrooms.
Twelve Serve \$135

*Starred items are also available the day of the event
Prices valid if ordered at least two business days prior to the event. Prices do not include tax & service charges.



Sandwiches

Sandwiches are served with potato chips.

BBQ PULLED PORK SANDWICHES **NEW**

Slow-cooked pork smothered in our homemade barbecue sauce and served with onion rolls.

Twelve Serve \$120

FLATBREAD SANDWICHES **NEW**

Applewood smoked ham with Swiss cheese and dijon mustard, mesquite roast beef with provolone cheese and horseradish and fresh turkey breast and bacon with tomato basil Cabot cheddar cheese and chipotle mayo.

Twelve Serve \$120

GRILLED VEGETABLE SANDWICHES

Zucchini, yellow squash, carrots, green peppers, red peppers, red onions and tofu served on garlic bread.

Six Serve \$60

TRIO OF SLIDERS

Our three specialty sliders for you to enjoy. Our original sliders are served with American cheese, pickles, onions, ketchup and mustard. Our walleye sliders are served with pico de gallo and dill caper mayo. We finish it off with our buffalo chicken sliders served with pepper jack cheese and bleu cheese dressing.

Twelve Serve \$135

ORIGINAL SLIDERS

Mini hamburgers with American cheese, pickles, onions, ketchup and mustard.

Twelve Serve \$120

***FOCACCIA SANDWICH TRIO**

Roast beef and Swiss, ham and provolone, turkey, bacon and cheddar.

Twelve Serve \$120

HOT CHICKEN & STEAK SANDWICHES

Beef tenderloin and chicken breast, grilled to perfection topped with sautéed onions, peppers and provolone cheese. Served on our signature sandwich roll.

Twelve Serve \$150

~ Sandwich selections continued on following page ~

*Starred items are also available the day of the event
Prices valid if ordered at least two business days prior to the event. Prices do not include tax & service charges.



Sandwiches

*CLASSIC DELI MEAT AND CHEESE

Perfect for making your own sandwiches. Sliced turkey, roast beef, ham, sliced cheddar, Swiss and provolone. Served with rolls, lettuce, tomatoes, pickles and condiments.

Six Serve \$60 Twelve Serve \$120

TRIO OF WRAP SANDWICHES

Three great wrap sandwiches: Ham and swiss in an herb tortilla, grilled chicken caesar salad in a tomato tortilla and turkey with cheddar and spicy ranch dressing in a wheat tortilla.

Six Serve \$54 Twelve Serve \$108

*BRATWURST OR VIENNA HOT DOGS

Grilled quarter-pound Bratwurst or Vienna hot dogs. Served with fresh rolls, Bavarian sauerkraut, sautéed peppers, onions and condiments.

Both are available in a convenient six serve.

Six Serve \$51 Twelve Serve \$102

*SOUTHWEST TURKEY CLUB

Sun-dried focaccia with smoked turkey, bacon, lettuce, tomatoes, pepper jack cheese and chipotle mayo.

Twelve Serve \$120

*SMOKED BEEF BRISKET SANDWICHES

Smoked for 12 hours until the beef literally falls apart, drizzled with smoky BBQ sauce and served on a hoagie roll.

Twelve Serve \$125

AUTHENTIC MEXICAN TACO BAR

Pork carnitas and spicy beef barbacoa served with hot flour tortillas. Served with our signature taco garnish tray.

Twelve Serve \$145

*Starred items are also available the day of the event
Prices valid if ordered at least two business days prior to the event. Prices do not include tax & service charges.



Gourmet Pizzas

All pizzas are sixteen inches and prepared fresh in our kitchen with an authentic crust, pizza sauce and a variety of cheeses. Our 4-cheese blend consists of mozzarella, provolone, asiago and parmesan cheeses. All pizzas are cut into square pieces and serve six.

PHILLY CHEESESTEAK **NEW**

Tender slices of steak, green peppers, mushrooms and onions atop cheeses and alfredo sauce in this brand-new pizza.

\$34

MEAT LOVERS **NEW**

Pepperoni, Italian sausage, ground beef and ham cover every inch of this classic favorite.

\$34

***MARGHERITA**

A signature and stylish blend of fresh basil, mozzarella and sliced roma tomatoes.

\$32

***BUFFALO CHICKEN**

Boneless pecan chicken tenders lightly fried and tossed in traditional buffalo wing sauce, monterey jack cheese and bleu cheese cream sauce come together to create this lightly spiced pizza.

\$34

***CLASSIC PEPPERONI**

There's nothing like our thick-cut pepperoni on top of our zesty sauce and our 4-cheese blend.

\$34

***ITALIAN SAUSAGE**

A not too spicy creation. Topped with mild Italian sausage, zesty sauce and our mozzarella cheese.

\$34

***SUPREME**

Thick-cut pepperoni, mild Italian sausage, mushrooms, onions, green pepper and black olives. Tossed over our zesty sauce and mozzarella cheese.

\$34

***CHEESE**

Our 4-cheese blend with marinara sauce. The only thing fancy is the flavor.

\$30

*Starred items are also available the day of the event
Prices valid if ordered at least two business days prior to the event. Prices do not include tax & service charges.



Entrées

All entrées are served with rolls and butter and are available to serve twelve. All require 48-hour advance notice.

ALASKAN KING CRAB **NEW**

Five pounds of succulent king crab legs from the fresh, icy waters of Alaska. Served with drawn butter. We provide the shuckers.
Twelve Serve \$210

CHICKEN OSSO BUCO **NEW**

Chicken braised with white wine, vegetables and a Thai BBQ sauce. Served with fresh green beans.
Twelve Serve \$200

MINNESOTA BEER-BATTERED WALLEYE

Walleye fillets fried golden in a tempura beer batter and served over jo-jo potatoes. Served with a dill caper mayo.
Twelve Serve \$200

BEEF TENDERLOIN

A delicious cut of tenderloin that you can customize your way. It is available bleu cheese-stuffed, horseradish-crust, or crab-stuffed. Served with au gratin potatoes and seasonal vegetables.
Twelve Serve \$240

CHICKEN & STEAK KABOBS

Marinated chicken breast skewered with squash, zucchini, cherry tomatoes and mushrooms. Marinated tenderloin tips skewered with onions, bell peppers and mushrooms. Served on a bed of rice pilaf.
Twelve Serve \$145

FAJITAS ~ CHICKEN AND STEAK

Grilled marinated steak and chicken breast. Served with warm flour tortillas, sautéed peppers, onions, salsa, guacamole, shredded cheese and sour cream. Accompanied by southwestern seasoned rice.
Twelve Serve \$144

*Starred items are also available the day of the event
Prices valid if ordered at least two business days prior to the event. Prices do not include tax & service charges.



Personal Chef Stations

All station requests require 72-hour notice.

PASTA STATION

Have your very own pasta bar with mouth-watering aromas greeting your guests as they enter your suite. Your personal chef will have a selection of pastas, meats, fresh vegetables and Italian sauces, and sauté them before your eyes. Complete with fresh garlic bread.

This item requires a chef charge of \$75.

\$20.00 per person Twelve-person minimum

CARVING STATION

Nothing is more impressive than to have your own personal chef carving your choice of roasted NY strip, smoked turkey or honey-glazed baked ham. Served with fresh dinner rolls and condiments right in your suite.

This item requires a chef charge of \$75.

\$25.00 per person Twelve-person minimum

SUSHI STATION - SURELY, A MUST THIS SEASON!

A fresh sushi bar by award-winning Fuji Ya Sushi. This platter consists of California Rolls (vegetable roll), Tekka Maki (tuna roll), Tempura Maki (fried jumbo shrimp), and Kappa Maki (cucumber roll). Served with soy sauce, fresh pickled ginger, wasabi and chop sticks.

This item requires a chef charge of \$120

Market Price. Twelve-person minimum.

Please call A Chef's Production for details - (612) 673-8099

*Starred items are also available the day of the event
Prices valid if ordered at least two business days prior to the event. Prices do not include tax & service charges.



Meal Packages

All packages are designed to serve twelve people and must be ordered two business days prior to the event.

AMERICAN

- Combo Snack Tower
 - Seasonal Fresh Vegetable Platter
 - Hot Dogs (12)
 - Original Sliders
 - Fresh Fruit Platter
 - Gourmet Waffle Cones
 - Regular and Decaffeinated Coffee
- Twelve Serve \$400

AUTHENTIC MEXICAN

- Salsa Sampler
 - Authentic Mexican Taco Bar
 - South of the Border Sampler
 - Cookie Combination
 - Regular and Decaffeinated Coffee
- Twelve Serve \$360

CARVER'S

- Seasonal Fresh Fruit
 - Seasonal Fresh Vegetables
 - Choose: Pasta Station OR Carving Station (choose NY Strip, Turkey or Ham)
 - Dessert Sampler
 - Regular and Decaffeinated Coffee
- Twelve Serve \$495
An additional \$75 chef charge & 72 hour advance notice required.

~ Meal Packages selections continued on following page ~

Prices do not include tax & service charges.



Meal Packages

***CLASSIC**

- Combo Snack Tower
 - Seasonal Fresh Vegetable Platter
 - Classic Appetizer
 - Classic Deli Meat and Cheese
 - Cookie Combination
 - Regular and Decaffeinated Coffee
- Twelve Serve \$340

ITALIAN

- Classic Imported Cheese and Meat Board
 - Spaghetti and Meatballs
 - Caesar Salad
 - Manicotti
 - Dessert Sampler
 - Regular and Decaffeinated Coffee
- Twelve Serve \$410

SOUTHWESTERN

- Seven Layer Dip with Tri-Colored Tortilla Chips
 - Seasonal Fresh Vegetable Platter
 - Fajitas - Chicken and Steak
 - Fresh Southwestern Cobb Salad
 - Dessert Sampler
 - Regular and Decaffeinated Coffee
- Twelve Serve \$375

THE LUXURY

- Crostini Sampler
 - Brie and Fresh Fruit
 - Jumbo Gulf Shrimp
 - Beef Tenderloin
 - Your Choice of Cake
 - Regular and Decaffeinated Coffee
- Twelve Serve \$525

Prices do not include tax & service charges.



Desserts

All desserts can serve either six or twelve unless otherwise noted.

ASSORTED DESSERT BARS **NEW**

Rocky road bars, dutch apple bars and peanut butter chocolate bars.
Twelve Serve \$60

TURTLE CHEESECAKE **NEW**

Smooth caramel, rich chocolate and pecans combine to make a mouth-watering cheesecake.
Twelve Serve \$80

JUNK FOOD PLATTER **NEW**

All the candy you can handle. Kit Kats, Skittles, Snickers and Starburst.
Twelve Serve \$48

BAILEY'S IRISH CREAM MOUSSE CAKE

A rich chocolate mousse cake infused with delicious Bailey's Irish Cream.
Twelve Serve \$80

CHOCOLATE DIP COMBO

Chocolate mousse cups, chocolate-dipped strawberries and chocolate-dipped sugar cookies.
Twelve Serve \$58

LEMON MIST CAKE

Delicious white cake with a zest of lemon in every bite.
Twelve Serve \$80

***DESSERT SAMPLER**

Chocolate covered mini cakes, chocolate cups filled with flavored mousse, mini cheesecakes and freshly baked carrot cake. Garnished with fresh berries.
Six Serve \$33 Twelve Serve \$66

***COOKIE COMBINATION**

A combination of our home-baked peanut butter, chocolate chunk, sugar, M&M, toffee chip and white chocolate macadamia nut cookies.
Six Serve \$20 Twelve Serve \$40

~ Dessert selections continued on following page ~



***LEMON BARS & CHOCOLATE BROWNIES**

Refreshingly sweet lemon bars along with rich chocolate brownies.
Six Serve \$21 Twelve Serve \$42

***GOURMET WAFFLE CONES**

Chocolate or Vanilla ice cream served with a waffle cone or bowl in your suite,
served by your Suite Attendant.
Six Serve (minimum) \$24

MANGO CHEESECAKE

Buttermilk cheesecake infused with mango and passion fruit.
Twelve Serve \$80

RED VELVET CAKE

Cake layered with chocolate truffle filling and tangy cream cheese icing.
An old fashioned favorite.
Twelve Serve \$80

CARROT CAKE

Moist carrot cake layered with cream cheese icing, pecans and toasted coconut.
Twelve Serve \$80

SPECIAL OCCASION CAKES

We will be happy to accommodate you with your special event cake. Please
call at least two (2) business days in advance of the event with your
specifications including flavor, size and description. Market Price

DESSERT CART

Don't miss this incredibly sweet treat at Target Center! Our carts overflow
with a wide variety of desserts and cordials. We will begin making the
rounds at halftime for all Timberwolves games.

***COFFEE & TEA SERVICE**

Each suite can order their own Keurig machine, the single-cup brewing
sensation. It makes gourmet coffee or tea one cup at a time with no mess
or cleanup.

An assortment of regular coffee, decaf coffee and tea along with proper
condiments.
Twelve Serve \$30

Hot Chocolate
Twelve Serve \$20

Prices do not include tax & service charges.



Children's Menu

The following menu items are available only in six serve.

***MINI PIZZAS**

Served with potato chips.

Six Serve \$26

***HOT DOGS**

Served with fresh buns, condiments and potato chips.

Six Serve \$26

***MINI CORN DOGS**

Served with condiments and potato chips.

Six Serve \$26

***CHICKEN NUGGETS**

Served with potato chips.

Six Serve \$26

***MACARONI & CHEESE**

Served with potato chips.

Six Serve \$26

Prices do not include tax & service charges.



Wines

SPECIALTY WINES

Sangria	\$34
San Polo Rubio	\$59

WHITE

CHARDONNAY

House Chardonnay	\$29
William Hill	\$44
Lincourt "Steel"	\$59

PINOT GRIGIO

House Pinot Grigio	\$29
Ecco Domani	\$34
Santa Margherita	\$69

SAUVIGNON BLANC

Mirassou	\$39
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WHITE ZINFANDEL

Canyon Road	\$29
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RIESLING

Blufeld	\$44
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RED

MERLOT

House Merlot	\$29
Red Rock	\$44
Robert Mondavi	\$59

CABERNET SAUVIGNON

House Cab	\$29
Louis Martini	\$44
Newton "Red Label"	\$69

PINOT NOIR

Le Grand Noir "Black Sheep"	\$39
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BLEND

Apothic Red	\$49
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MALBEC

Terrazas	\$49
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CHAMPAGNE

Freixenet	\$55
Moet Imperial	\$140
Cristal	\$300

Prices do not include tax & service charges.



A CHEF'S PRODUCTION

Spirits

(Sold in 750 mL bottles)

VODKA

Smirnoff	\$50
Absolut	\$70
Jeremiah Weed Sweet Tea	\$70
Ketel One	\$80
Opulent	\$85
Grey Goose	\$100

BLENDS & CANADIANS

Canadian Club	\$50
Seagrams 7	\$50
Jameson	\$80
Crown Royal	\$90

GIN

New Amsterdam	\$70
Tanqueray	\$80
Bombay Sapphire	\$90

TEQUILA

Jose Cuervo Gold	\$60
Patron	\$120
Don Julio	\$130

SCOTCH

Dewars White	\$75
Johnnie Walker Black	\$100
Glenlivet 12 Year	\$115

~ Spirit selections continued on following page ~

*Starred items are also available the day of the event
Prices valid if ordered at least two business days prior to the event. Prices do not include tax & service charges.



Spirits

(Sold in 750 mL bottles)

BOURBON

Jack Daniels	\$80
Makers Mark	\$80
Bookers	\$90

RUM

Bacardi Light	\$55
Bacardi Limon	\$60
Malibu	\$65
Captain Morgan	\$65

BRANDY AND CORDIALS

Korbel	\$50
Kahlua	\$70
Bailey's Irish Cream	\$75
Jagermeister	\$70
Amaretto DiSaronno	\$80
Hennessy VS	\$90
Grand Marnier	\$100
Kinky	\$100
Courvoisier	\$125

*Starred items are also available the day of the event
Prices valid if ordered at least two business days prior to the event. Prices do not include tax & service charges.



Beer Selections

(Sold in 6 Packs)

DOMESTIC

Budweiser	\$27
Bud Light	\$27
Coors Light	\$27
Michelob Golden Draft Light	\$27
Miller Genuine Draft	\$27
Miller Lite	\$27

PREMIUM

Amstel Light	\$30
Blue Moon	\$30
Corona	\$30
Fulton's Lonely Blonde	\$30
Fulton's Sweet Child of Vine	\$30
Heineken	\$30
Leinenkugel's Honey Weiss	\$30
Newcastle	\$30
Sam Adams	\$30
Smithwick's	\$30
Stella Artois	\$30
Summit Extra Pale Ale	\$30

NON-ALCOHOL

O'Doul's Amber	\$27
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MALTERNATIVES

Mike's Hard Lemonade	\$30
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*Starred items are also available the day of the event
Prices valid if ordered at least two business days prior to the event. Prices do not include tax & service charges.



Beverages and Mixers

(Sold in 6 Packs)

SODAS

Pepsi	\$15.00
Diet Pepsi	\$15.00
Sierra Mist	\$15.00
Diet Sierra Mist	\$15.00
Mountain Dew	\$15.00
Diet Mountain Dew	\$15.00
Orange Crush	\$15.00
Mug Root Beer	\$15.00
Lemonade	\$15.00
Dr. Pepper	\$15.00
Diet Dr. Pepper	\$15.00
Lipton's Iced Tea	\$15.00
Assorted Gatorade	\$24.00
Red Bull	\$30.00
Sugar-Free Red Bull	\$30.00

WATERS

Aquafina (20 oz)	\$22.50
Perrier Sparkling (16 oz)	\$24.00

BAR SUPPLIES

(Sold individually)

Club Soda, liter	\$10.00
Tonic Water, liter	\$10.00
Bloody Mary Mix, liter	\$17.00
Margarita Mix, liter	\$17.00
Rose's Lime Juice, 12 oz.	\$12.00
Rose's Grenadine, 12 oz	\$12.00
Limes	\$5.00
Lemons	\$5.00
Olives	\$8.00
Cherries	\$8.00
Tabasco Sauce	\$3.00
Worcestershire Sauce	\$3.00
Sweet Vermouth	\$12.00
Dry Vermouth	\$12.00

~ Beverages and Mixers selections continued on following page ~

Prices do not include tax & service charges.



A CHEF'S PRODUCTION

Beverages and Mixers

JUICES

(Sold in 6 Packs)

Cranberry	\$15.00
Grapefruit	\$15.00
Orange	\$15.00
Tomato	\$15.00
Apple	\$15.00

*COFFEE & TEA SERVICE

Each suite can order their own Keurig machine, the single-cup brewing sensation. It makes gourmet coffee or tea one cup at a time with no mess or cleanup.

An assortment of regular coffee, decaf coffee and tea along with proper condiments.

Twelve Serve \$30

Hot Chocolate

Twelve Serve \$20

Prices do not include tax & service charges.



Specialty Bars

SMIRNOFF BLOODY MARY BAR:

One bottle of Smirnoff vodka, two bottles of bloody mary mix, Worcestershire sauce, Tabasco and a tray of pickles, olives, celery and limes.

\$100

JOSE CUERVO MARGARITA BAR:

One bottle of Jose Cuervo Tequila, two bottles of margarita mix, limes, salt, margarita shaker and 12 margarita glasses.

\$100

KETEL ONE MARTINI BAR:

One bottle of Ketel One vodka, dry vermouth, olives, onions, 12 martini glasses and a shaker.

\$130

Prices do not include tax & service charges.

