

Table of Contents

WELCOME TO A CHEF'S PRODUCTION	2
GENERAL INFORMATION	2
STARTERS	
Snacks	6
Cold Appetizers	7
Hot Appetizers	8
Salads	10
MAIN COURSES	
Sandwiches	11
Gourmet Pizzas	12
Classic Package	13
DESSERTS	14
CHILDREN'S MENU	15
WINES, SPIRITS & BEVERAGES	
Wines	16
Spirits	17
Beer	19
Beverages and Mixers	20
Bar Packages	22



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.achefsproduction.com



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 least three 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 (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

***NUT SAMPLER**

A combination of honey-roasted peanuts, cashews and salted almonds.
Twelve Serve \$30

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 \$33

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 \$33

SALSA SAMPLER WITH TRI-COLORED TORTILLA CHIPS

Tri-colored tortilla chips served with grilled plum tomato salsa, salsa verde and homemade guacamole.
Twelve Serve \$49

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 \$30

CLASSIC KETTLE CHIP TOWER

Assorted kettle-cooked potato chips served with ranch dip and French onion dip.
Twelve Serve \$38

TIMBERWOLVES POPCORN SNACK TIN

Three-gallon Timberwolves commemorative take-home tin filled with delicious Dale and Thomas popcorn. Each tin has classic buttered popcorn, caramel corn and white cheddar popcorn.
Twelve Serve \$71

Prices do not include tax & service charges.



Cold Appetizers

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

BRIE AND FRESH FRUIT

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

Twelve Serve \$93

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 \$43

Twelve Serve \$86

SEASONAL FRESH VEGETABLE PLATTER

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

Six Serve \$41.50

Twelve Serve \$83

JUMBO GULF SHRIMP

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

Twelve Serve (36) \$165

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 cappisla ham, Italian sausage, carrando pepperoni, and garnished with fresh fruit. Served with gourmet crackers.

Six Serve \$53

Twelve Serve \$106

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 \$77

Prices do not include tax & service charges.



Hot Appetizers

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

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 \$148

HAPPY HOUR SAMPLER

A tremendous trio of chicken quesadillas, our original sliders and pizza bites.
Twelve Serve \$154

CHICKEN WING TRIO

This 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 \$141

CHICKEN QUESADILLAS

A grilled tortilla filled with a blend of cheddar cheese, red onions, peppers, jalapeno's and diced chicken. Served with spanish rice, refried beans, sour cream and salsa.
Twelve Serve \$109

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 \$165

~ Hot Appetizer selections continued on following page ~

Prices do not include tax & service charges.



Hot Appetizers

CHEESE CURDS *NEW*****

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

Six Serve \$71

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 \$110

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 \$158

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 \$132

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 \$145

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.

FRESH GARDEN SALAD

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

Twelve Serve \$60

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 \$71

FRESH TOSSED CAESAR SALAD

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

Twelve Serve \$71

Prices do not include tax & service charges.



Sandwiches

Sandwiches are served with potato chips.

FOCACCIA SANDWICH TRIO

Roast beef and Swiss, ham and provolone, turkey, bacon and cheddar.
Twelve Serve \$132

SMOKED BEEF BRISKET SANDWICHES

Smoked for 12 hours until the beef literally falls apart, drizzled with smoky BBO sauce and served on a hoagie roll.
Twelve Serve \$137

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 \$66 Twelve Serve \$132

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 \$56 Twelve Serve \$112

SOUTHWEST TURKEY CLUB

Sun-dried focaccia with smoked turkey, bacon, lettuce, tomatoes, pepper jack cheese and chipotle mayo.
Twelve Serve \$132

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.

MARGHERITA

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

\$36

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.

\$38

CLASSIC PEPPERONI

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

\$38

ITALIAN SAUSAGE

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

\$38

SUPREME

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

\$38

CHEESE

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

\$33

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 \$374

Prices do not include tax & service charges.



Desserts

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

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 \$36.50 Twelve Serve \$73

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 \$22 Twelve Serve \$44

LEMON BARS & CHOCOLATE BROWNIES

Refreshingly sweet lemon bars along with rich chocolate brownies.
Six Serve \$23.50 Twelve Serve \$47

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) \$27

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

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 \$29

HOT DOGS

Served with fresh buns, condiments and potato chips.

Six Serve \$29

MINI CORN DOGS

Served with condiments and potato chips.

Six Serve \$29

CHICKEN NUGGETS

Served with potato chips.

Six Serve \$29

MACARONI & CHEESE

Served with potato chips.

Six Serve \$29

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

Prices do not include tax & service charges.



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 ~

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
Courvoisier	\$100
Grand Marnier	\$100
Kinky	\$100

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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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.



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.



Bar Packages

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.

