



2019 ALLIANZ FIELD CATERING MENU



**Delaware
North.**
Sportservice

Minnesota Soccer Sportservice, LLC Culinary Arts Catering

Delaware North, a global leader in hospitality and food, prides itself in providing memorable experiences to each client and guest. Sportservice, a division of Delaware North, is the exclusive caterer at Allianz Field for all stadium and special events. Our event space provides a setting for the most private gatherings and business meetings to grand celebrations. Energize your meetings with legendary catering by Minnesota Soccer Sportservice, LLC hosted in our beautiful new stadium.

Please contact your catering sales professional to begin planning your next event

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We will gladly customize meal selections to accommodate special dietary needs or food allergy concerns

Signature Items

Gluten Free (G)

Vegan (∞)

Vegetarian (V)



GENERAL INFORMATION & CONTRACTUAL POLICY

Please take time to familiarize yourself with our policies

Contract Policies

A 25% non-refundable deposit and signed food & beverage contract is due 30 days prior to your event. The final guarantee is required ten (10) business days prior to the event by check or credit card. ANY COMPANY or UNIVERSITY BUSINESS CHECK MUST BE RECEIVED ten (10) business days prior to the event. Any additional charges incurred during your event will be applied to the credit card number on file and charged upon conclusion of your event. Tax exempt certificates must be provided during initial booking. The State of Minnesota recognizes food and beverage exemption for the following organizations: US State Government or American Indian Tribes.

Guarantees

The catering sales team must be advised of **exact numbers of guests attending your event no later than 12pm (noon), ten (10) business days prior** to the start of your function. **Three (3) days prior to the event date by 12pm (noon)**, the client has the **ability to increase the number of guests**. Any function **over 500 guests** will require a **30-day notification**. This number will constitute the guarantee and not be subject to reduction. Sportservice will provide meals for 5% over the guarantee, up to a maximum of 30 meals (the client will be charged for the consumption of the overage).

Cancellations

Cancellation of any event must be in writing to your Minnesota Soccer Sportservice, LLC Catering Sales Professional. Written cancellations must be made by the individual(s) who signed the original contract. Cancellations received less than thirty (30) days in advance of the event will result in a fee of 25% of the estimated food and beverage charges in addition to the 25% non-refundable deposit. Cancellations received on or within ten (10) business days prior to your event will result in 100% payment of all charges of the event. All contracts are subject to change during Minnesota United FC Playoffs, Concerts, or inclement weather conditions.

Taxes & Service Charges

The applicable City and State tax of 7.875% will apply to all food and beverage, 10.325% alcohol, 7.875% labor and equipment rentals and 7.875% administrative charge. Additional entertainment taxes will apply only to food, beverages and alcohol. **[A standard administrative charge of 20% will be added on all food and beverage orders. The administrative charge is not paid to employees providing service and will be retained by Minnesota Soccer Sportservice to enhance amenities and services.]** Prices listed on our event menus do not reflect these sales taxes and service charges.

Banquet Plans

Banquet Service is presented at a six, eight or ten place setting per table. Sportservice provides white, ivory or black standard table cloths and white, ivory or black napkins for all events free of charge. Exact table counts are due 72 hours prior to your event. Other linen colors, sizes and designs are available for rental at an additional charge. Specialty linens provided by the client must be delivered to the stadium by 3pm the day before your event.

Food & Beverage Regulations

Sportservice is the exclusive caterer to Allianz Field. All food and beverage intended for consumption in this facility must be purchased through Sportservice. No food and/or beverage may be brought into or removed from the facility. Sportservice, as a licensee holder, is responsible for the administration of the sale and service of alcoholic beverages in accordance with the laws and regulations of the State of Minnesota and the City of St. Paul. All beer, wine and spirits must be supplied by Sportservice and consumed on the premises.

Labor Fees & Rental Fees

Minnesota Soccer Sportservice, LLC will outline the appropriate staffing for your event based on your needs. **[Bartending and attendant fees will apply to every event. Bartender and attendant fees are labor charges and NOT gratuities, and will not be paid to employee(s) providing services. Events requiring specialty or additional china, portable bars or additional equipment and product may be subject to earlier guarantee dates, deposits and rental fees.]**

Wedding Tastings

Minnesota Soccer Sportservice, LLC catering sales professionals and our legendary culinary team invite you to a complimentary menu tasting two to three months prior to your wedding. Your tasting is offered for up to four guests to sample a maximum of two menu entrees with accompaniments and salad. Small Plates, Carver Stations and Chef Station items are not included. A list of tasting menu options is available from your sales professional. Tastings will be scheduled during non-match days only.



BREAKFAST BUFFET

Minimum 25 Guests

Priced Per Guest

All Breakfast Buffets Include Coffee Service

Midway Continental \$14

Breakfast Breads, Muffins, Croissant
Sweet Butter & Assorted Preserves
Sliced Seasonal Fresh Fruit
Chilled Cranberry, Grapefruit & Orange Juices
Hot Beverage Service

Hungry Loon \$18

Sliced Seasonal Fresh Fruit
Assorted Muffins & Breakfast Breads
Sweet Butter & Assorted Preserves
Soft Scrambled Eggs
Roasted Breakfast Potatoes
Apple Wood Smoked Bacon, Country Sausage Links
Chilled Cranberry, Grapefruit & Orange Juices
Hot Beverage Service

Hot Beverage Service \$3.75

Freshly Brewed Regular & Decaffeinated Coffee
Traditional & Herbal Teas
Honey & Lemon Wedges

BEVERAGE A LA CARTE ITEMS

1 Gallon = 12-15 Servings

Assorted Cans of Pepsi Soft Drinks \$3/each
Aquafina Bottled Water \$4.50/each
Regular & Decaffeinated Coffee \$35/gallon
Hot Cocoa \$37/gallon
Traditional & Herbal Tea \$2/single bag
Individual Skim, Whole, & 2% Milk \$2/each
Single Serve Fruit Juices \$3

BREAKFAST A LA CARTE ITEMS

Whole Fruits \$1.75/each
Assorted Danish \$35/dozen
Assorted Donuts \$30/dozen
Assorted Bagels & Cream Cheese \$33/dozen
Assorted Muffins \$30/dozen
Assorted Dry Cereal with Milk \$4.50 each
Single Serve Yogurts \$3 each



BOXED LUNCHES

Priced Per Guest

Minimum 6 orders per selection

Includes Fresh Whole Fruit, Potato Chips,
Potato Salad or Vegetable Pasta Salad,
Cookie, Condiments, One Bottled Water

Sandwiches or Wraps \$18

Honey Baked Ham & Swiss

Served on a Brioche Roll with Lettuce, Tomato, Onion,
Stone Ground Mustard

Smoked Turkey & Provolone

Served on Sourdough with Lettuce, Tomato,
Onion, Pesto Mayo

Grilled Seasonal Vegetable & Goat Cheese

Served on Ciabatta Bread with Grilled Vegetables,
Roasted Pepper Hummus, Field Greens

*Gluten Free Bread Option Available - Additional \$2 per Order



LUNCHEON BUFFETS

Minimum 25 Guests

Priced Per Guest

Buffets are based on a (2) Hour Period

Only (1) Buffet Per Event

Italian Classics \$24

Chicken Parmesan

Cheese Ravioli with Tomato Basil Sauce

Baked Penne Rigatoni with Bolognese Sauce

Classic Caesar Salad

Seasonal Roasted Vegetables

Ciabatta, Tuscan & Herb Rolls

Classic Tiramisu

St. Paul Deli \$22

Roast Beef & Smoked Turkey

Smoked Ham & Genoa Salami

Sliced Swiss, Cheddar & Provolone Cheeses

Bakery Fresh Deli Breads

Lettuce, Tomato, Pickles

Assorted Spreads & Sauces

Red Bliss Potato Salad

Creamy Coleslaw

Assorted Dessert Bars

Classic Tailgate \$24

Beer Brats & Sauerkraut

Kosher Hot Dogs with Caramelized Onions

Grilled Burger Sliders

Seasonal Vegetable Pasta Salad

Red Bliss Potato Salad

Vegetarian Baked Beans

Kettle Chips & Onion Dip

Freshly Baked Cookies



LUNCH BUFFET ENHANCMENTS HOMEMADE SOUP or SALAD

SOUPS

Minimum 25 people

Homemade Chili \$2.50/person

Tomato Basil \$2.50/person

MN Chicken Wild Rice \$2.50/person

SALADS

Minimum 25 people

Roasted Apple & Baby Spinach Salad \$6.30

Candied Walnuts, Sundried Cherries, Caramelized Fennel
Crumbled Goat Cheese, White Balsamic Vinaigrette

Garden Salad \$4.50

Mixed Greens, Carrots, Cucumber, Grape Tomato, Red Onion
Balsamic Vinaigrette or Ranch Dressing



PLATED LUNCH ENTREES

Priced Per Guest
Minimum 50 Per Selection
Includes Freshly Baked Bread & Butter
Freshly Brewed Regular & Decaffeinated Coffee

Choice of One Salad

Garden Salad with Balsamic Vinaigrette OR Ranch Dressing (V, GF)
Caesar Salad

Lemon & Herb Roasted Airline Chicken Breast \$20 (GF)

Chardonnay Lemon Sauce, Yukon Gold Mashed Potatoes,
Seasonal Roasted Vegetable

Norwegian Salmon Fillet \$25 (GF)

Pan Seared Salmon with Dill Champagne Sauce, Anna Potatoes,
Seasonal Roasted Vegetables

Roasted Canadian Pork Loin \$19

Marinated in Fresh Herbs & Slowly Roasted, Minnesota Wild Rice Pilaf,
Brandy Mushroom Cream Sauce, Seasonal Roasted Vegetables

Beef Medallion \$22 (GF)

Herb Marinated Beef, Parsnip Mashed Potatoes, Asparagus, Veal Demi

Portobello Mushroom Tower \$17 (V, GF)

Local Goat Cheese, Balsamic Syrup, Fire Roasted Tomato Sauce,
Seasonal Roasted Vegetables

*Seasonal items subject to availability



GAME DAY FARE

Priced Per 50 Pieces

Buffalo Chicken Wings \$150

Blue Cheese, Celery Sticks

Mini Corn Dogs \$110

Honey Mustard Dipping Sauce

Mini Sliders \$150

One Choice Per 50 Pieces

Beef, Chicken, BBQ Pulled Pork, Vegetarian

Sausage Sampler \$110

Chicken & Apple, Bratwurst, Polish
Grilled Peppers & Onions

Bavarian Pretzels \$150

Nacho Cheese or Beer Cheese Sauce

Chicken Tenders \$150

Ranch, BBQ

Stadium Hot Dogs \$200

Onions, Ketchup, Mustard, Relish

Chips & Salsa \$150

House-made Salsa Verde, Salsa Roja, Pico de Gallo

Kettle Chips \$130

House-made Onion Dip

Fresh Popcorn \$85

Served in a Souvenir Bucket

Savory Snack Mix \$130

Freschetta Pizza \$46

Cheese, Pepperoni or Vegetarian



HORS D'OEUVRES

Available Displayed or Butler Passed
Priced Per 50 Pieces

CHILLED HORS D'OEUVRES

Vegetable Spring Rolls \$175

Mae Ploy Sauce

Caprese Bruschetta \$110

Pepper Crusted Tenderloin Crostini \$225

Horseradish Crème Fraiche

Curried Chicken Salad \$125

Indian Spiced Grilled Chicken, Celery, Golden Raisin, Naan

Shrimp Ceviche \$170

Cucumber, Red Onion, Tomato, Cilantro, Orange, Lime, Tortilla

Tuna Poke \$195

Ginger, Soy and Sesame Sauce, Spicy Aioli, Wonton, Tempura Flake

Mini Lobster Rolls \$315

Butter Poached Lobster, Tarragon, Cucumber, Lemon, Celery,
Sriracha Aioli, Bakery Rolls

HOT HORS D'OEUVRES

Meatballs \$120

Choice of One: BBQ, Swedish, Wild Rice

Marinated Lamb Lolli-Pop \$195

Harissa Aioli, Micro Greens

Spinach Spanakopita \$150

Sausage Stuffed Mushroom Caps \$150

Mini Walleye Cakes \$200

Tartar Sauce

Thai Marinated Beef Satay \$175

Chicken Satay \$150

Lemongrass Peanut Sauce

Asian Pork Buns \$175

Pickled Vegetables, Cilantro, Soy Caramel, Steamed Buns

Tempura Shrimp \$165

Red Curry Aioli

Arancini \$140

Truffle Fried Risotto



ANTI-PASTA & SEAFOOD DISPLAYS

Priced Per 50 Guests

Farm Fresh Vegetable Crudités \$110

Crisp Fresh Vegetables, Creamy Buttermilk Dressing

Bruschetta Bar \$275

Roasted Apples, Leeks, Candied Walnuts, Gorgonzola
Cherry Tomatoes, Fresh Mozzarella, Basil, Balsamic Reduction
English Cucumber, Kalamata Olives, Artichokes, Roasted Red Pepper,
Lemon Oregano Vinaigrette
Roasted Garlic Crostini

Sliced Fruit Display \$175

Seasonal Fruits & Berries

Molto Anti Pasta \$600

Marinated Grilled Vegetables, Chilled Vegetable Crudités,
Seasonal Fruit & Berries, Domestic & International Cheeses,
Gourmet Crackers, Baguettes, Flatbreads,
Roasted Red Pepper & Garlic Pesto Hummus,
Artichoke Dip, Toasted Pita Points

Chilled Colossal Shrimp* \$425

Seasoned & Poached Fresh Pacific Jumbo Shrimp
Lemon Wedges, Zesty Horseradish Cocktail Sauce

Local & International Cheese & Salumi Platter \$250

Imported & Local Farmstead Cheeses, Cured Meats,
Nuts & Berries, Gourmet Crackers, Baguettes, Flatbreads,
Olive Oil, Balsamic Vinegar

****Custom Ice Sculptures Available starting at \$150****

Your Ice Sculpture can be customized to include a logo or image to support
the theme or your event as well as display seafood



PLATED DINNER ENTREES

Minimum 50 Guests

Priced Per Guest

Includes Freshly Baked Bread & Butter

Freshly Brewed Regular & Decaffeinated Coffee

**Create your Plated Dinner by Selecting One (1) Salad, One (1) Entrée,
One (1) Vegetable and One (1) Starch**

SALADS

Minnesota Wild Rice Salad

Arugula, Sundried Cherries, Carrots, Grape Tomato,
Cucumber, Sundried Cherry Vinaigrette

Raspberry Salad

Mixed Greens, Raspberries, Candied Walnuts,
Goat Cheese, Raspberry Vinaigrette

ENTREES

Lemon Oregano Chicken \$28 (GF)

Lemon Garlic Sauce

Norwegian Salmon Fillet \$32 (GF)

Dill Beurre Blanc

Canadian Walleye Pike \$32 (GF)

Brown Butter, Capers, Parsley, Lemon

Roasted Pork Loin \$28 (GF)

Wild Mushroom Cream Sauce

8oz Filet Mignon \$44 (GF)

Cabernet Reduction

Portabella Tower \$24 (V, GF)

Balsamic Syrup, Fire Roasted Tomato Sauce

VEGETABLES

Green Beans

Asparagus

Bistro Vegetable Medley

Roasted Root Vegetables

STARCHES

Wild Rice Pilaf

Herb Roasted Red Skin Potatoes

Roasted Garlic Mashed Potatoes

*Seasonal items subject to availability



BUFFET CREATIONS

\$40 Priced Per Guest

Minimum 50 Guests

Includes Freshly Baked Bread & Butter

Freshly Brewed Regular & Decaffeinated Coffee

**Create your Buffet by Selecting One (1) Salad, Two (2) Entrées,
One (1) Vegetable and One (1) Starch**

SALADS

Garden Green Salad

Choice of Balsamic Vinaigrette OR Ranch Dressing

Mediterranean Pasta Salad

Brussel Sprout Slaw

Italian Chop Salad

Traditional Caesar Salad

ENTREES

Parmesan Crusted Chicken

Vodka Tomato Cream Sauce

Grilled Norwegian Salmon

Dill Beurre Blanc

Lemon Zested Chicken

Garlic & Citrus Sauce

Beef Medallion

Boursin Demi-Glace

Roasted Pork Loin

Wild Mushroom Cream Sauce

Pan Seared Walleye Pike

Lemon Caper Sauce

Four Cheese Ravioli

Rustic Marinara

VEGETABLES

Roasted Asparagus & Bell Peppers

Green Beans & Roasted Baby Carrots

Winter Vegetable Medley

Rosemary Roasted Butternut Squash

STARCHES

Wild Rice Pilaf

Roasted Garlic Mashed Potatoes

Herb Roasted Red Skin Potatoes



CHEF STATIONS

Minimum 50 Guests Per Station
All Stations Subject to a \$100 Chef Attendant Fee

Italian Pasta \$11

Grilled Chicken & Italian Sausage
Penne & Farfalle Pasta
Marinara, Porcini Mushroom Cream Sauce
Pepper, Grated Parmesan Cheese
Garlic Bread Sticks & Crusty Baguettes

Mashed Potato \$9

Yukon Gold & Sweet Potato Mash
Chives, Bacon, Cheddar Cheese, Sour Cream

Minnesota Farmers Market Salad \$7

Variety of Fresh Greens
Selection of Local & Seasonal Vegetables
Local Cheese, Grilled Chicken
Raspberry & Balsamic Vinaigrette Dressings

Nacho Bar \$9

Homemade Chili, Nacho Cheese,
Pico de Gallo, Salsa Roja, Sour Cream, Jalapenos
Corn Tortilla Chips
Add Guacamole \$2.50/person

Tacos \$12

Choice of (2) Two Protein:
Carnitas, Carne Asada, Rotisserie Pulled Chicken, Chorizo
Warm Corn & Flour Tortillas
Pico de Gallo, Salsa Roja, Guacamole
Chopped Onion, Cilantro, Lime Wedge
Spanish Rice, Corn Tortilla Chips

Sliders \$9.50

Choice of (2) Two:
Beef, Chicken, Pulled Pork, Vegetarian
Lettuce, Tomato, Pickles
Mustards & Spreads

Culinary Carver

One (1) Chef Required Per Station
\$100 Per Chef

Herb Crusted Top Round \$7

Dijon Crusted Pork Loin \$7

Sage Roasted Turkey \$8

Prime Rib Roast \$18

Beef Tenderloin \$25



BUFFET & FAMILY STYLE DESSERTS

Minimum 50 Guests

Priced Per Guest

Ice Cream Sundae Bar \$7

Vanilla Bean Ice Cream

Chocolate & Caramel Sauce, Peanuts, M&Ms, Crushed Oreos, Sprinkles, Whipped Cream, Cherries

Gluten Free Options Available

Miniature Dessert Selection \$8.50

Speak with your catering sales manager about the available selections

PLATED DESSERTS

Minimum 50 Guests

Priced Per Guest

Ice Cream or Sorbet Cannot be Pre-Set

New York Style Cheesecake \$7.50

Flourless Chocolate Cake \$8

Five Chocolates, Ganache

Key Lime Pie \$8

Tart Lime, Toasted Coconut

Tiramisu \$8

Ladyfingers, Mascarpone, Espresso Syrup

Family Style Miniature Desserts \$8.50

Speak with your catering sales manager about the available selections

SPECIALTY CAKES & CUPCAKES

Contact your Catering Coordinator for available selections and pricing



WINE LIST

Priced Per 750ml Bottle

Pricing Does Not Include Applicable Sales Tax and Service Charge

Outside Wine Corkage Fee: \$24 per bottle

WHITE

Champagne & Sparkling

Domaine Ste. Michelle Brut, Columbia Valley,
Washington \$37

J Vinyards Ca Cuvee, California \$52

La Marca, Prosecco, Italy \$40

Pinot Grigio

Ecco Domani, Italy \$32

Terlato Vineyards, Friuli-Colli, Italy \$62

Sauvignon Blanc

Tom Gore, California \$35

Whitehaven, New Zealand \$48

Kim Crawford, New Zealand \$54

Riesling

Chateau Ste. Michelle, Columbia Valley,
Washington \$32

Chardonnay

Proverb, California \$24

Meiomi, California \$32

Clos du Bois, California \$38

Chateau St. Jean, California \$36

Rose

M. Chapoutier 'Belleruche,' Cotes-du-Rhone,
France \$ 37

RED

Pinot Noir

Mark West, California \$33

Erath, Oregon \$50

MacMurray Estate, California \$64

Merlot

BV Coastal Estates, California \$28

Northstar, Washington \$65

Cabernet Sauvignon

Proverb \$24

Sterling Vintner's Collection, California \$34

Storypoint, California \$42

Louis M. Martini, Sonoma County \$54

Alternative Red

19 Crimes, Australia \$30

Alamos Malbec, Argentina \$32



BEER LIST

Pricing Does Not Include Applicable Sales Tax and Service Charge

Local Craft Can \$8.50

Summit Extra Pale Ale
Summit Saga IPA
Summit Dakota Soul
Summit Rotator
Surly Furious
Surly Hell
Surly First Ave
Surly Rotator
Indeed Daytripper
Bent Paddle Black Ale
Lift Bridge Farm Girl

Cider Can \$8.50

Loon Juice Honeycrisp
Loon Juice Rose, Eh?
Loon Juice Red Mule

Import Can \$8.50

Heineken
Dos Equis
Heineken 0.0 \$6

Domestic Light Can \$7.50

Coors Light
Michelob Golden Light

Draft Selections Vary By Location

Please consult your catering sales contact for further information

No Outside Keg Beer



SPIRITS

Priced Per Beverage

Pricing Does Not Include Applicable Sales Tax and Service Charge

CALL SPIRITS \$8.50

Vodka

Stoli

Stoli Flavors – Blueberi, Cucumner

Tequila

Suaza Silver

Rum

Bacardi Superior

Bourbon

Jim Beam

Whisky

Canadian Club

Scotch

Dewar's White Label

Gin

Beefeater

Brandy

E&J

PREMIUM SPIRITS \$10

Vodka

Stoli Elit

Tito's Handmade

Tequila

Cenote

Patron Silver

Rum

Captain Morgan Original Spiced

Malibu Coconut

Gin

Tanqueray

Bourbon

Bulleit

Whiskey

Jack Daniel's Tennessee Whiskey

Seagram's 7 Crown

Irish Whiskey

Jameson

Scotch

Johnnie Walker Red Label

Canadian Whiskey

Crown Royal,

Canadian Club

Cordials

Bailey's Irish Cream

Kahlua

Disaronno Amaretto



NON-ALCOHOLIC

Individually Priced

SOFT DRINKS

12 oz Can \$3

16 oz Fountain \$3

Pepsi

Diet Pepsi

Mist Twist

Diet Mist Twist

Mountain Dew

Diet Mountain Dew

Mug Root Beer

Ginger Ale

Tropicana Lemonade

Brisk Iced Tea

BOTTLED WATER

20 oz Aquafina \$4.50

LifeWtr \$5

JUICES

16 oz Individual Bottle \$4

32 oz Carafe \$15

Cranberry

Orange

Apple

Grapefruit

No Charge Water Station \$20

Regular or Decaffeinated Coffee \$35/gallon

BEVERAGE PACKAGES

Based on a per person charge

Minimum 50 people

UNLIMITED NON-ALCOHOLIC BEVERAGES

\$6 for Two Hours

\$2 Each Additional Hour

Pepsi Products

Water Station

Coffee/Tea

BAR PACKAGE ONE

\$24 1st Hour

\$7.50 Each Additional Hour

Three Hour Maximum

House Wine

Domestic Beer

Imported Beer

Domestic Liquor

BAR PACKAGE TWO

\$27 1st hour

\$7.50 Each Additional Hour

Three Hour Maximum

House Wine

Domestic Beer

Imported Beer

Premium Liquor

