



TARGET CENTER



Online Ordering

SuiteEats.com/TargetCenter



packages

All packages serve 8 unless otherwise noted

All-American

Enjoy traditional stadium fare and American culinary classics // 450

**Bottomless
Freshly Popped Popcorn** V

The Snack Attack V
Snack Mix, Dry-Roasted Peanuts,
Pretzel Twists, Kettle-Style Potato Chips

**Farmer’s Market
Dips & Veggies** V
Farmstand Vegetables, Hummus,
Buttermilk Ranch Dressing

Spicy Wings
Traditional Spicy Buffalo Sauce,
Blue Cheese Dressing

Chopped Vegetable Salad V AVG
Romaine, Spinach, Seasonal Vegetables,
Olives, Artichokes, Gorgonzola Cheese,
Red Wine Vinaigrette

The Italian
Salami, Capicola, Ham, Tomatoes,
Onions, Provolone, Lettuce, Giardiniera,
Soft Baguette, Red Wine Vinaigrette,
Olive Oil

All-Beef Hot Dogs
All-Beef Hot Dogs, Traditional
Condiments, Kettle-Style Potato Chips

MVP

Savor an all-star roster of our fan favorites // 425

**Bottomless
Freshly Popped Popcorn** V

Potato Chips & Gourmet Dips V
Kettle-Style Potato Chips, Roasted Garlic
Parmesan, French Onion, Dill Pickle Dip

Seasonal Fresh Fruit V AVG
In-Season Fruits and Berries

Classic Caesar Salad V
Crisp Romaine, Caesar Dressing,
Parmesan Cheese, Garlic Croutons

Three Cheese Mac V
Cavatappi Pasta, Three Cheese Sauce

All-Beef Hot Dogs
All-Beef Hot Dogs, Traditional
Condiments, Kettle-Style Potato Chips

Mini Buffalo Chicken Sandwiches
Pulled Chicken, Home-Made Buffalo-
Style Hot Sauce, Mini Rolls, Cool Celery
Blue Cheese Slaw



THREE CHEESE MAC

Northern Lights

All your local favorites from the Land of 10,000 Lakes // 500

10,000 Lakes Snack Mix
Dried Cranberries, Puffed Wild Rice,
Apple Crisps, Cheddar Cheese Fish
Crackers, Pretzel Twists

Harvest Apple Salad
Mixed Greens, Honey Crisp Apple,
Spiced Walnuts, Amablu Cheese, Dried
Cranberries, Bacon Crumbles, Citrus
Vinaigrette

Cheese Curds
Fried Cheese Curds, Buttermilk Ranch
Dressing, Marinara

Kielbasa and Brats
Grilled Polish Sausages and Brats,
Sauerkraut, German Ale Mustard

Hot Dish Sliders
All Beef Patties, Cheddar Cheese,
Mushroom Aioli, Sweet Corn Butter,
Rush City Bakery Rolls, Tater Tots

Wild Rice Walleye Cakes
Pan-Seared Wild Rice and Walleye Cakes,
Lingonberry Coulee, Lemon Remoulade



à la carte

All à la carte items serve 8 unless otherwise noted

Cool Appetizers



MARKET DIPS & VEGGIES

Charcuterie Board // 160

Hand-Cut Cheeses, Sliced Meats, Artisan Chutneys, Mustards, Local Honey, Sliced Baguettes

Farmer’s Market Dips & Veggies AVG // 75

Farmstand Vegetables, Hummus, Buttermilk Ranch

Chilled Shrimp Cocktail AVG 130 // 30 pieces

Poached Shrimp, Zesty Cocktail Sauce, Horseradish, Lemons

Seasonal Fresh Fruit V AVG // 110

In-Season Fruits and Berries

Grilled Vegetable Pasta Salad // 90

Cavatappi Pasta, Grilled Zucchini, Red Onions, Red Peppers, Parsley Vinaigrette

Warm Appetizers

Loaded Nacho Bar // 120

Beef Chili, Nacho Cheese, Sour Cream, Guacamole, Pico De Gallo, Tortilla Chips

Upgrade your Loaded Nacho Bar from Beef Chili to:

Beef Barbacoa // Add 30

Chicken Tinga // Add 20

Jalapeño Artichoke Dip V AVG // 95

Cream Cheese, Artichokes, Jalapeños, Parmesan Cheese, Tortilla Chips

Spicy Wings // 125

Traditional Spicy Buffalo Sauce, Blue Cheese Dressing

Wild Rice Walleye Cake // 95

Pan-Seared Wild Rice add Walleye Cakes, Lingonberry Coulee, Lemon Remoulade

Quesadilla Duo // 125

• **Ancho-Marinated Chicken**
Cilantro, Monterey Jack Cheese

• **Carne Asada**
Braised Brisket, Onions, Oaxaca Cheese, Poblano Peppers

Served with Avocado Crema and Salsa Roja

Potstickers & Spring Rolls // 95

Chicken Lemongrass Potstickers, Coconut Shrimp Spring Rolls, Sweet Chili Glaze, Ginger Soy Sauce, Hot Chinese Mustards

Greens

Harvest Apple Salad // 80

Mixed Field Greens, Honey Crisp Apple, Spiced Walnuts, Amablu Cheese, Dried Cranberries, Bacon Crumbles, and Citrus Vinaigrette

Chopped Vegetable Salad V AVG // 70

Romaine, Spinach, Seasonal Vegetables, Olives, Artichokes, Gorgonzola Cheese, Red Wine Vinaigrette

Classic Caesar Salad V // 85

Crisp Romaine, Caesar Dressing, Parmesan Cheese, Garlic Croutons

Upgrade Your Caesar Salad:

Grilled Chicken // Add 15

Steak // Add 30

Shrimp // Add 35

Chicken Teppanaki Noodle Salad // 95

Chargrilled Chicken Thighs, Soba Noodles, Snow Peas, Cilantro, Red Pepper, Napa Cabbage, Carrots, Green Onions, Fried Rice Noodles, Soy Ginger Dressing

BLT Salad // 80

Romaine, Bacon, Cheddar Cheese, Tomatoes, Buttermilk Ranch, House-Made Croutons



à la carte

All à la carte items serve 8 unless otherwise noted

Classics

Char-Grilled Chicken Board AVG // 210

All-Natural Brinded, Marinated and Grilled Chicken, Seasonal Grilled Vegetables

Thin-Crust Pizzas

Four Cheese // 40

Pepperoni // 45

Vegetarian // 45

Everything // 50

Meatball Sliders // 130

Traditional Beef, Marinara Sauce, Grated Parmesan Cheese, Parsley, Mini Soft Sub Rolls

Steakhouse Beef Tenderloin // 360

Black Pepper Seared and Chilled Tenderloin, Red Onions, Tomatoes, Blue Cheese Crumbles, Giardiniera, Horseradish Sauce, Dijon Mustard, Arugula, Mini Rolls

Tacos & Tostadas // 185

- **Pork Carnitas**
Char Pineapple, Pickled Red Onions
- **Pollo Asada**
Chorizo, Cotija Cheese

Served with Charro Beans, Salsa Verde and Mexican Crema, Flour Tortillas, Corn Tostada

Crispy Chicken Tenders // 125

Choice of Buffalo or BBQ

Served with Buttermilk Ranch, Carrots, Celery

Classic Sides

Three Cheese Mac V // 84

Cavatappi Pasta, Three Cheese Sauce

Elote V AVG // 75

Fire-Roasted Corn, Street Corn Aioli, Pico De Gallo, Cotija Cheese

Mac & Cheese Bites // 90

Bacon Jam, Sriracha Ketchup

Crispy Tater Tots // 75

Nacho Cheese, Sriracha Ranch

Loaded Tater Tots // 110

Shredded Cheddar, Bacon Crumbles, Sour Cream, Chives



ELOTE

Handcrafted Sandwiches

The Authentic // 125

Turkey, Ham, Cheddar, Swiss, Lettuce, Tomatoes, Red Onions, Louie Dressing, Wheat Baguette

The Italian // 140

Salami, Capicola, Ham, Tomatoes, Onions, Provolone, Lettuce, Giardiniera, Soft Baguette, Red Wine Vinaigrette, Olive Oil

Mini Buffalo Chicken Sandwiches // 140

Pulled Chicken, Home-Made Buffalo-Style Hot Sauce, Mini Rolls, Cool Celery Blue Cheese Slaw

Mini Smoked Pulled Pork Sandwiches // 145

Smoked Barbecue Pork, Our House-Made Barbecue Sauce, Coleslaw, Mini Rolls

Cranberry Walnut Chicken Salad Sandwich // 135

Lettuce, Sliced Tomato, Croissant



à la carte

All à la carte items serve 8 unless otherwise noted

Burgers, Sausages & Dogs



ALL-BEEF HOT DOGS

MINI HAND-CRAFTED BURGERS

Swedish Slider

// 125, 2 Sliders per Guest

Swedish Style Meatballs,
Sweet Onion Lingonberry Jam,
Rush City Bakery Rolls

Traditional Slider

// 115, 2 Burgers per Guest

Beef Burger, American Cheese,
Secret Sauce, Sliced Dill Pickles,
Tomatoes, Mini Bun

IMPOSSIBLE® Mini Burger V // 160

Char-Grilled Plant Based Burger,
Leaf Lettuce, Vine-Ripened Tomatoes,
Cheddar Cheese, Chipotle Lime Aioli,
Mini Bun

*Impossible™ plant-based meat is made
from simple ingredients found in nature,
including wheat protein, coconut oil,
potato protein, and heme.*

All-Beef Hot Dogs // 65

All-Beef Hot Dogs, Traditional
Condiments, Kettle-Style Potato Chips

Beer-Braised Bratwurst // 85

Char-Grilled Beer-Braised Bratwurst,
Traditional Condiments, Kettle-Style
Potato Chips

Snacks

Jumbo Pretzel // 90

White cheddar, Grainy Mustard

Salsa & Guacamole Sampler V AVG // 78

Guacamole, Salsa Verde, Salsa Roja,
Tortilla Chips

The Snack Attack V // 70

Snack Mix, Dry-Roasted Peanuts,
Pretzel Twists, Kettle-Style Potato Chips

Bottomless Popcorn Trio V // 150

Cheddar Cheese, Kettle Corn,
Old Fashion Caramel

Bottomless Freshly Popped Popcorn V // 60

Dry-Roasted Peanuts V // 40

Snack Mix V // 40

Pretzel Twists V // 32

Potato Chips & Gourmet Dips V // 65

Kettle-Style Potato Chips, Roasted Garlic
Parmesan, French Onion, Dill Pickle Dip



CHIPS & GOURMET DIPS

Levy Restaurants is just one call away and a Culinary or Premium Specialists Representative will gladly offer recommendations and/or honor special requests towards a gluten-free diet.

We are proud to provide an avoiding gluten menu for our guests and have taken tremendous strides to identify all forms of gluten and gluten derivatives in the foods we purchase or prepare in-house. However, we cannot be responsible for individual reactions, or guarantee that there has been no cross-contamination. Our guests are encouraged to consider the information provided in light of their individual needs and requirements.



sweet spot

All desserts serve 12 unless otherwise noted

Let Them Eat Cake!

All of our signature desserts can be packaged to take with you to enjoy after the event with your family and friends.

Chicago-Style Cheesecake V

96 // Serves 10

Traditional Chicago-Style Cheesecake, Butter Cookie Crust

Red Velvet Cake V // 115

Four-Layer Red Velvet, White Chocolate Cream Cheese Icing, Red Velvet Crumb, Chocolate Drizzle

Rainbow Cake V // 96

Colorful Five-Layered Sponge Cake, Buttercream Frosting

Six Layer Carrot Cake V

105 // Serves 14

Our Signature Layered Carrot Cake, Fresh Carrots, Nuts, Spices, Sweet Cream Cheese Icing, Toasted Coconut, Toasted Pecans

Chocolate Paradis' Cake V // 115

Rich Chocolate Génoise, Layered Chocolate Ganache, Candied Toffee

Peanut Butter & Chocolate Brownie Stack Cake V

120 // Serves 14

Chocolate Cake, Layered Peanut Butter French Crème, Chocolate Brownies, Gourmet Peanut Butter Chips



SIX LAYER CARROT CAKE

Suite Sweets

Gourmet Cookies & Brownies V

120 // Serves 10-12

Gourmet Cookies, Decadent Brownies

Gourmet Marshmallow Bars V

130 // Serves 10-12

Classic Marshmallow Bar, Tutti-Frutti Marshmallow Bar, Scotcheroos

Gourmet Cookies & Turtles V 120 // Serves 10-12

- Reese's® Peanut Butter
- Triple Chocolate Chunk
- White and Milk Chocolate Turtles



beverages

Ready-to-Drink Cocktails & Seltzers

Sold by the six-pack unless otherwise noted

Nutrl // 48

High Noon // 55

High Noon Tequila // 55

Jake Daniel's and Coke // 60

Jack Daniel's and Coke Zero // 60

Beer, Ales & Alternatives

Sold by the six-pack unless otherwise noted

Budweiser // 38

Bud Light // 38

Coors Light // 38

Michelob ULTRA // 38

Miller Lite // 38

Michelob Golden Light // 38

Corona Extra // 46

Liftbridge Farmgirl // 46

Heineken // 46

Stella Artois // 46

Blue Moon // 46

Kona Big Wave // 46

New Belgium Fat Tire // 46

Fulton Lonely Blonde // 46

Bear Hug IPA // 46

Modelo // 46

Golden Road Mango Cart // 46

Budweiser Zero
(non-alcoholic) // 36

White Wine

Sold by the bottle

SPARKLING / CHAMPAGNE

La Marca Prosecco // 55

Nicolas Feuillatte Brut // 135

Le Chemin Du Roi Brut Rosé // 900

Le Chemin Du Roi Luminous // 425

Le Chemin Du Roi Blanc
De Blanc // 2640

ROSÉ

Belleruche Chapoutier // 45

Locations Rosé // 55

REISLING

Chateau Ste. Michelle // 45

PINOT GRIGIO

Maso Canali // 45

Alois Lageder // 55

SAUVIGNON BLANC

Locations // 63

Cakebread // 83

CHARDONNAY

Kendall-Jackson Vintner's
Reserve // 55

House of Brown // 55

Sonoma-Cutrer Russian River
Ranches // 75

J Vineyards Chardonnay // 55

PINOT GRIS

Rainstorm // 50

GRUNER VELTLINER

Huber 'Vision' // 60

Red Wine

Sold by the bottle

PINOT NOIR

J Vineyards // 55

La Crema // 68

Belle Glos Clark & Telephone // 91

MERLOT

Decoy by Duckhorn // 49

CABERNET SAUVIGNON

Josh Craftsman's Collection // 48

William Hill // 55

JUSTIN // 85

RED BLENDS

Conundrum by Caymus // 65

Brancaia Tre Super Tuscan // 68

The Prisoner // 98



beverages

Liquor

Sold by the 1 liter bottle unless otherwise noted

VODKA

- Grey Goose // 145
- Ketel One // 105
- Tito's Handmade // 100

GIN

- Bombay Original London Dry // 85
- Bombay Sapphire // 105
- Hendrick's // 115

RUM

- Bacardí Superior // 75
- Captain Morgan Spiced // 95

TEQUILA

- Casamigos Anejo // 180
- Casamigos Blanco // 165
- Casamigos Reposado // 175
- Hornitos Plata // 135
- Patrón Silver // 170
- Espolon // 130

WHISKEY & BOURBON

- Crown Royal // 140
- Jack Daniel's // 120
- Jameson Irish // 130
- Basil Hayden's // 180
- Elijah Craig (750mL) // 98
- Woodford Reserve // 175

SCOTCH

- Dewar's White Label // 100
- The Glenlivet 12 // 140
- Macallen 12 // 200

COGNAC / BRANDY

- Branson Phantom // 150
- Branson Royal // 185
- Branson VSOP // 225
- Branson XO // 775

CORDIALS

- Aperol // 120
- Baileys Original Irish Cream // 140
- Fireball // 75
- Grand Marnier // 125
- Martini & Rossi Dry Vermouth (375mL) // 30
- Martini & Rossi Sweet Vermouth (375mL) // 30
- Cointreau // 144
- Amaro Nonino (750mL) // 160



OLD FASHIONED

beverages

Chill

Sold by the 6 pack bottle unless otherwise noted

SOFT DRINKS

- Coca-Cola // 21
- Coca-Cola Zero // 21
- Diet Coke // 21
- Sprite // 21
- Sprite Zero // 21
- Seagram’s Ginger Ale // 21
- Minute Maid Lemonade // 21

JUICES

- Tropicana Orange // 33
- Minute Maid Apple Juice // 33
- Minute Maid Cranberry Grape // 33
- Tropicana Cranberry // 33
- Grapefruit // 35

WATER

- Dasani // 18
- Seagram’s Tonic Water // 20
- Seagram’s Club Soda // 20

SPARKLING

- AHA Sparkling Water // 22

TEAS

- Gold Peak Unsweetened Tea // 42
- Gold Peak Sweet Tea // 42
- Gold Peak Lemon Tea // 42

MISCELLANEOUS BEVERAGES

- Fresh-Roasted Regular Coffee (gallon) // 35
- Fresh-Roasted Decaffeinated Coffee (gallon) // 35

BAR SUPPLIES

- Finest Call Bloody Mary Mix // 18
- Finest Call Sour Mix // 18
- Finest Call Margarita Mix // 18
- Owen’s Craft Mixers // 22
- Lime Juice // 8
- Lemons and Limes // 7
- Tabasco Sauce // 13
- Worcestershire // 13



LEMONS & LIMES

HOURS OF OPERATION

Location Premium Specialists Representatives are available from **9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections.**

Online ordering is available at <https://suiteeats.com/targetcenter>

To reach a Representative, dial: 612-673-8094 or e-mail: SuiteEats@LevyRestaurants.com

QUICK REFERENCE LIST

Levy Restaurants Premium Specialist Representatives
612-673-8094

Levy Restaurants Accounting Department 612-673-8085

FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service, and quality, we ask that all food and beverage selections (including special liquor requests) **be placed by 2:00 p.m. CST, two business days prior to each event.**

Orders can also be received via e-mail at SuiteEats@LevyRestaurants.com and online at <https://suiteeats.com/targetcenter>. Orders can be arranged with the assistance of a Premium Specialist Representatives at 612-673-8094 during normal business hours.

If for any reason an event is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the event is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. CST the BUSINESS day prior to the event will not be charged.

Additional food and beverages may be purchased during the event through your Suite Attendant.

To maintain compliance with the rules and regulations set forth by the State of Minnesota, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out Target Center
2. It is the responsibility of the Suite Holder or their Representative to monitor and control alcohol consumption within the suite.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Suite Holders are not permitted to take cans, bottles, or glasses outside the suite area. Drinks taken into the suite hallway must be poured into disposable cups. Please note, however, that no drinks may leave the suite level.
6. During some events, alcohol consumption may be restricted.

FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your suite prior to your arrival at each event unless alternative arrangements have been made. Due to space restrictions, some items may be delivered closer to event time to ensure the highest quality.

SPECIALIZED ITEMS

Levy will endeavor to fulfill special menu requests, including Kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Premium Specialist Representatives can assist you with many other arrangements.

SMALLWARES AND SUPPLIES

Suites will be supplied with all the necessary accoutrements: knives, forks, spoons, plates, dinner napkins, cups, corkscrew and salt and pepper shakers. We recommend that supplies be kept in the same location to facilitate replenishment.

SECURITY

Please be sure to remove all personal property or make use of the secured storage cabinet provided in each suite, when leaving the premises. Levy cannot be responsible for any lost or misplaced property left unattended in the suite.

PAYMENT PROCEDURE AND SERVICE CHARGE

Levy will charge the Suite Holder's designated credit card each event. The Suite Holder or Host will receive an itemized receipt outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy Restaurants exclusively furnishes all food and beverage products for the suites at Target Center, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Suite Holder at our normal retail price.

EVENTS AT TARGET CENTER

The rich tradition at Target Center is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. Over 15 great spaces with multiple rooms and luxury amenities to accommodate anywhere from **10 to more than 1,000 people.** For further information and date availability, please contact the ASM at 612-673-1300.