Premium SUITE MENU
WELCOME

TCF Bank Stadium Suites provide you with unparalleled access to one of the nation’s premiere college sporting facilities.

1851 Heritage Catering is proud to be a part of this community. We share your appreciation for the highest quality and service. We are committed to making your game day experience the best it can be. Our suite menus offer a wide variety of delicious appetizers, entrees, snacks, and desserts for your suite dining experience. À la Carte offerings are available to enhance your menu as well as meet any additional food needs on game day.

Contact our Suite Catering Sales Staff with your suggestions, requests or special needs. We are here to make your suite experience enjoyable!

SCHEDULE

<table>
<thead>
<tr>
<th>Order</th>
<th>Date</th>
<th>Team</th>
<th>Order Deadline</th>
</tr>
</thead>
<tbody>
<tr>
<td>AUG 3</td>
<td>Buffalo</td>
<td>AUG 25</td>
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<tr>
<td>SEPT 16</td>
<td>Middle Tennessee State</td>
<td>SEPT 12</td>
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<tr>
<td>SEPT 30</td>
<td>Maryland</td>
<td>SEPT 26</td>
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<td>OCT 14</td>
<td>Michigan State</td>
<td>OCT 10</td>
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<td>OCT 21</td>
<td>Illinois</td>
<td>OCT 17</td>
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<tr>
<td>NOV 11</td>
<td>Nebraska</td>
<td>NOV 7</td>
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<tr>
<td>NOV 25</td>
<td>Wisconsin</td>
<td>NOV 21</td>
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ORDERING INFORMATION

Website: www.suitecatering.com
Phone: 612.301.1973
Email: go1851@umn.edu
To further enhance your experience, add one of our other menu favorites:

**Seasoned Tortilla Chips**
Tortilla Chips, Salsa Verde, Fresh Tomato Salsa, Guacamole ($10)

**Calico Beans**
Bacon, Ground Beef, Beans and Onions in a Sweet Molasses Sauce

**Cookies and Brownies**
Chef Choice of Cookies and Brownies

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**Popcorn**
Bottomless, Freshly Popped

**Roasted In the Shell Peanuts and Cracker Jacks**

**Old Dutch Ripple Potato Chips**
Housemade Onion Dip

**Fresh Fruit Platter**
Melons, Pineapple, Grapes, Seasonal Berries

**Antipasto Platter**
Cured Meats, Pickled Vegetables, Artisanal Cheese, Olives, Grilled Crostini

**BLT Salad**
Baby Iceberg Wedge, Bacon Lardon, Grape Tomatoes, Bleu Cheese Dressing

**Hormel All Beef Hot Dogs**
Mustard, Ketchup, Relish, Rolls

**Grilled Sirloin Burgers**
Grilled Burger, Caramelized Onions, Served with Accompaniment Platter

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**Smoked BBQ Pulled Pork Sliders**
Coleslaw and Soft Rolls

**Calico Beans**
Bacon, Ground Beef, Beans and Onions in a Sweet Molasses Sauce

**Cookies and Brownies**
Chef Choice of Cookies and Brownies

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**The Premium Beverage Package**
1 six pack each of Coke, Diet Coke, Sprite and Bottled Water. 2 six packs of Imported, Craft or Premium Beer.

$152

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$629 The minimum order for all suite packages is 16 guests.
Popcorn
Bottomless, Freshly Popped

Tortilla Chips
Fresh Tomato Salsa, Salsa Verde, and Guacamole

Fresh Fruit Platter
Melons, Pineapple, Grapes, Seasonal Berries

Bavarian Pretzels and Mustard
Warm Sea Salt Coated Soft Pretzels, Spicy Mustard

Seasonal Garden Salad
Spring Mix and Romaine Blend, Herb Croutons, Assorted Fresh Vegetables, Ranch Dressing

Swedish Meatballs and Mashed Potato
Wild Rice Meatballs with Creamed Mushroom Gravy, Lingonberries and Pickled Cucumbers

Roasted Vegetables
Chefs Choice

Juicy Lucy Sliders
Cheddar Cheese Filled, Caramelized Onions, Soft Rolls

Apple Crisp
Brown Butter Bourbon Apples, Oat-Crumb Topping, Whipped Cream

To further enhance your experience, add one of our other menu favorites:

Pepperoni Pizza
Marinara, Pepperoni, Mozzarella
$61 | 16 inch pizza

Classic Italian Grinder
Cured Ham, Capicola, Prosciutto, Salami, Provolone, Tomato, Lettuce, Herb Vinaigrette, Soft Rolls
$150 | serves 12

The Premium Beverage Package
1 six pack each of Coke, Diet Coke, Sprite and Bottled Water. 2 six packs of Imported, Craft or Premium Beer.
$152

$590
The minimum order for all suite packages is 16 guests.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*
Old Dutch Ripple Potato Chips
Housemade Onion Dip

Popcorn
Bottomless, Freshly Popped

Roasted In the Shell Peanuts and Cracker Jacks

Loaded Potato Salad
Applewood Smoked Bacon Aioli, Cheddar Cheese, Chives

BBQ Pork Ribs
Hickory Smoked, Sweet Baby Ray’s BBQ Sauce

Sliced Beef Brisket
Red Onions, Pickles, Sweet Baby Ray’s BBQ Sauce, Fresh Rolls

Dry Rub Chicken Wings
TCF Blend Rub, Ranch and BBQ Sauce

Mac and Cheese
Creamy Three Cheese Sauce with Breadcrumb Topping

Buttermilk Biscuits with Honey Butter

Sandwich Rolls

Strawberry Shortcake Mousse Shooter
Sugar Biscuits, White Chocolate Mousse, Macerated Berries

To further enhance your experience, add one of our other menu favorites:

Margherita Pizza
Pesto, Fresh Mozzarella, Roma Tomatoes
$61 | 16 inch pizza

The Premium Beverage Package
1 six pack each of Coke, Diet Coke, Sprite and Bottled Water. 2 six packs of Imported, Craft or Premium Beer.
$152

$764 The minimum order for all suite packages is 16 guests.
Popcorn  
Bottomless, Freshly Popped  

Roasted In the Shell Peanuts and Cracker Jacks  

Flash Crisp Yukon Gold Chips  
Housemade Onion Dip  

Fresh Fruit Platter  
Melons, Pineapple, Grapes, Seasonal Berries  

Gazpacho Shrimp Shooter  
Bloody Mary Gazpacho, Ancho Roasted Shrimp  

Cobb Salad  
Baby Iceberg Wedge, Bacon Lardon, Grape Tomato and Bleu Cheese Dressing  

Maryland Style Crab Cakes  
Seared Lump Crab, Sweet Bell Pepper, Lemon Caper Remoulade  

Lobster Rolls  
Chilled Maine Lobster, Lemon Parsley Aioli, Butter Toasted Roll  

Herb Roasted Beef Tenderloin  
Roasted Vegetables, Creamy Horseradish Sauce, Soft Roll  

Mac and Cheese  
Creamy Three Cheese Sauce with Breadcrumb Topping  

Blueberry Lemon Cobbler  
Warm Blueberry Cobbler, Lemon Zest with Lavender Creme Anglaise  

To further enhance your experience, add one of our other menu favorites:  

Jax Cafe Creamy Chicken & Wild Rice Soup  
$85  

The Premium Beverage Package  
1 six pack each of Coke, Diet Coke, Sprite and Bottled Water. 2 six packs of Imported, Craft or Premium Beer.  
$152  

$945 The minimum order for all suite packages is 16 guests.
PLEASE PICK 2:
- BLT Salad
  Baby Iceberg Wedge, Bacon Lardon, Grape Tomato and Bleu Cheese Dressing
- Seasonal Garden Salad
  Spring Mix and Romaine Blend, Herb Croutons, Assorted Fresh Vegetables, Ranch Dressing
- Antipasto Platter
  Cured Meats, Pickled Vegetables, Artisanal Cheese, Olives, Grilled Crostini
- Bruschetta
  Roma Tomato, Olive Oil, Fresh Basil, Grilled Crostini
- Farm Fresh Fruit Platter
  Melons, Pineapple, Grapes, Seasonal Berries
- Sweet and Tangy Coleslaw
  Julienne Cabbage, Dressing

PLEASE PICK 4:
- Dry Rub Chicken Wings
  Celery, Bleu Cheese Dressing
- Crispy Chicken Tenders
  Honey Mustard and BBQ Sauce
- Pesto Chicken Sliders
  Smoked Provolone Cheese, Grilled Peppers and Onions, Soft Rolls
- Smoked BBQ Pulled Pork Sliders
  Coleslaw, Pickles, Soft Rolls
- Grilled Hormel All Beef Jumbo Hot Dogs
  Mustard, Ketchup, Relish, Rolls
- Stadium Hormel Bratwurst
  Sauerkraut, Stone Ground Mustard, Fresh Baked Rolls
- Classic Italian Grinder
  Cured Ham, Capicola, Prosciutto, Salami, Provolone, Tomato, lettuce, Herb Vinaigrette, Soft Rolls

$639 The minimum order for all suite packages is 16 guests.

Package Includes:
- Cookies, Peanuts & Cracker Jacks, Chips & Onion Dip
ASSORTED SNACKS
All selections serve approximately 12 guests

Popcorn $34
Bottomless, Fresh Popped

Roasted In the Shell $49
Peanuts & Cracker Jacks

Old Dutch Ripple Potato Chips $49
House Made Onion Dip

Bavarian Pretzels and Mustard $72
Warm Sea Salt Coated Soft Pretzels, Spicy Mustard

Tortilla Chips $50
Fresh Tomato Salsa and Salsa Verde
+ Add Guacamole $10

CHILLED PLATTERS
All selections serve approximately 12 guests

Farmers Market Vegetable Crudités $59
Carrots, Peppers, English Cucumber, Broccoli, Ranch Dressing

Fresh Fruit Platter $72
Melons, Pineapple, Grapes, Seasonal Berries

Cheese Platter $88
Grapes, Candied Pecans, Dried Cranberries, Assorted Crackers

Antipasti Platter $135
Cured Meats, Pickled Vegetables, Artisanal Cheese, Olives, Grilled Crostini

Chilled BBQ Grilled Shrimp $150
Cilantro-lime Sauce

Bruschetta $39
Roma Tomato, Olive Oil, Fresh Basil, Grilled Crostini

Mediterranean Platter $86
Roasted Red Pepper Hummus, Marinated Olives Whipped Feta, Babaganoush, Buttered Flat Naan

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
À LA CARTE

ENTREE SALADS
All selections serve approximately 12 guests

BLT Salad $67
Baby Iceberg Wedge, Bacon Lardon, Grape Tomatoes, Bleu Cheese Dressing

Seasonal Garden Salad $51
Spring Mix and Romaine Blend, Herb Croutons, Assorted Fresh Vegetables, Ranch Dressing

Loaded Baked Potato Salad $61
Applewood Smoked Bacon, Aioli, Cheddar Cheese, Chives

Sweet & Tangy Coleslaw $51
Julienne Cabbage, Dressing

Caesar Salad $57
Romaine, Herb Croutons, Shaved Parmesan, Caesar Dressing

ADD CHICKEN TO ANY SALAD (+$17)

PIZZA
16 inch Whole Pizza

Four Cheese $47
Fresh Mozzarella, Sauce

Margherita $61
Pesto, Fresh Mozzarella, Roma Tomatoes

Pepperoni $61
Marinara, Pepperoni, Mozzarella

All Meat $65
Italian Sausage, Ham, Pepperoni

Veggie $63
Black Olives, Mushrooms, Onions and Peppers

SANDWICHES
All selections serve approximately 12 guests

BLT Turkey Sandwich $130
Roasted Turkey, Cheddar Cheese, Spring Mix, Tomato, and Avocado Mayo on Roll

Grilled Portobello Sandwich $130
Balsamic Marinated Portobello, Peppers, Hummus on a Ciabatta Roll

Classic Italian Grinder $150
Cured Ham, Capicola, Prosciutto, Salami, Provolone, Tomato, lettuce, Herb Vinaigrette, Soft Rolls

Roast Angus Sirloin Beef $172
Creamy Horseradish Sauce, Arugula and Caramelized, Soft Roll
HOT APPETIZERS
All selections serve approximately 12 guests

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Dry Rub Chicken Wings</td>
<td>$92</td>
</tr>
<tr>
<td>TCF Blend Rub, Ranch &amp; BBQ</td>
<td></td>
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<tr>
<td>Crispy Chicken Tenders</td>
<td>$65</td>
</tr>
<tr>
<td>Honey Mustard &amp; BBQ Sauce</td>
<td></td>
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<tr>
<td>Steakhouse Chili Nacho Bar</td>
<td>$114</td>
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<tr>
<td>Steakhouse Chili, Queso, Sour Cream, Green Onions, Tomato Salsa, Pico de Gallo, Jalapeños</td>
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<tr>
<td>Creamy Chicken &amp; Wild Rice Soup</td>
<td>$85</td>
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<tr>
<td>Assorted Artisan Dinner Rolls</td>
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<tr>
<td>Mac and Cheese</td>
<td>$51</td>
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<tr>
<td>Creamy Three Cheese Sauce with Breadcrumb Topping</td>
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<tr>
<td>Crispy Pork Potstickers</td>
<td>$77</td>
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<tr>
<td>Ginger Hoisin Sauce, Scallion</td>
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SIGNATURE SELECTIONS
All selections serve approximately 12 guests

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Hormel All Beef Hot Dogs</td>
<td>$86</td>
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<tr>
<td>Mustard, Ketchup, Relish, Rolls</td>
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</tr>
<tr>
<td>Hormel Bratwurst</td>
<td>$97</td>
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<tr>
<td>Sauerkraut, Stone Ground Mustard, Soft Rolls</td>
<td></td>
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<tr>
<td>Grilled Sirloin Burgers*</td>
<td>$119</td>
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<tr>
<td>Grilled Burger, Carmelized Onion, Served with Accompaniment Platter</td>
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<tr>
<td>University of Minnesota All Beef Hot Dog</td>
<td>$124</td>
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<tr>
<td>All Beef Hot Dog</td>
<td></td>
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<tr>
<td>Kelly Green Relish, Giardiniera, Diced Onions</td>
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<tr>
<td>Lobster Rolls</td>
<td>$252</td>
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<tr>
<td>Chilled Maine Lobster, Lemon, Parsley Aioli, Butter Toasted Roll</td>
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</tr>
<tr>
<td>Pesto Chicken Sliders</td>
<td>$121</td>
</tr>
<tr>
<td>Smoked Provolone Cheese, Grilled Peppers and Onions, Soft Rolls</td>
<td></td>
</tr>
<tr>
<td>Smoked BBQ Pulled Pork Sliders</td>
<td>$121</td>
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<tr>
<td>Sour Apple Coleslaw, Soft Rolls</td>
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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.
ENTREES
All selections serve approximately 12 guests

Pan Seared Salmon $286
Lemon Caper Aioli, Spinach, Blistered Tomatoes

Swedish Meatballs and Mashed Potato $119
Wild Rice Meatballs with Creamed Gravy, Lingonberries and Pickled Cucumbers

Roasted Garlic & Rosemary Chicken $216
Bone-In Chicken Breast, Asparagus

Braised Beef Short Rib $286
BBQ Glazed

Basket of Southern Fried Chicken $223
Biscuits, Honey Butter

SIDES
All selections serve approximately 12 guests

Green Beans $61
Bacon and Onions

Asparagus $82
Balsamic and Roasted Tomatoes

Sea Salt Roasted Fingerling Potatoes $67

DESSERTS
All selections serve approximately 12 guests

Cup Cakes $85
Assorted Mini-Cupcakes in Chocolate, Vanilla and Seasonal Flavors

Chocolate Fudge Brownies $79

Fresh Baked Cookies $39
Chef Choice of Fresh Baked Cookies

Rice Krispie Bars $50

Strawberry Shortcake
Mousse Shooters $71
Sugar Biscuits, White Chocolate Mousse, Macerated Berries

Turtle Cheesecake $114
Walnuts, Caramel

Sweet Candy Basket $50
Assorted Candies and Chocolates

Personalized Cakes
Style your suite with a personalized and/or decorated cake for your next celebration.
Call for additional details and prices. Special order deadlines may apply.
**WINE**

**House Wine**  
*Robert Mondavi*

- Woodbridge Chardonnay  
  $30 per bottle  
- Woodbridge Pinot Grigio  
  $30 per bottle  
- Woodbridge Sauvignon Blanc  
  $30 per bottle  
- Woodbridge Moscato  
  $30 per bottle  
- Moodbridge Merlot  
  $30 per bottle  
- Woodbridge Cabernet Sauvignon  
  $30 per bottle

**Premium White Wine**  
*Additional wine selections available upon request*

- Covey Run Riesling  
  $41 per bottle  
- Whitehaven Sauvignon Blanc  
  $81 per bottle  
- Ecco Domani Pino Grigio  
  $41 per bottle  
- MacMurray Ranch Pino Grigio  
  $71 per bottle  
- William Hill Chardonnay  
  $57 per bottle  
- Franciscan Chardonnay  
  $84 per bottle  
- Kim Crawford Sauvignon Blanc  
  $76 per bottle  
- Prosecco, Zonin  
  $61 per bottle

**Premium Red Wine**  
*Additional wine selections available upon request*

- A to Z Pinot Noir  
  $74 per bottle  
- MacMurray Ranch Pinot Noir  
  $74 per bottle  
- Columbia Merlot  
  $53 per bottle  
- Alamos Malbec  
  $43 per bottle  
- Louis M Martini Cabernet Sauvignon  
  $54 per bottle  
- Dreaming Tree, Cabernet Sauvignon  
  $64 per bottle

**BEER**

**Domestic Beer**  
$29 per 6-pack  
Miller Lite, Grainbelt Nordeast, Grainbelt Premium

**Imported, Craft & Premium Beer**  
$36 per 6-pack  
Heineken, Guinness, Summit EPA, Summit Saga IPA, Bent Paddle, Bent Hop, Buckler N/A, Strongbow Cider

- Surly Hell, Surley Furious  
  $45 per 6-pack

**NON-ALCOHOLIC**

**Soft Drinks**  
$18 per 6-pack  
Coke, Diet Coke, Sprite, Mello Yello, Bottled Water, Assorted Fruit Juices

**Hot Beverages**  
$30 per gallon  
Caribou Coffee (Regular or Decaf), Hot Cocoa

**BEVERAGES**
The Classic Beverage Package
1 six pack each of Coke, Diet Coke, Sprite and Bottled Water.
2 six packs of Domestic Beer.
$138

The Premium Beverage Package
1 six pack each of Coke, Diet Coke, Sprite and Bottled Water.
2 six packs of Imported, Craft or Premium Beer.
$152

The Wine Enthusiast Premium Beverage Package
1 six pack each of Coke, Diet Coke, Sprite and Bottled Water.
2 six packs Domestic Beer.
3 bottles of House Wine.
$213

The Deluxe Premium Beverage Package
1 six pack each of Coke, Diet Coke, Sprite and Bottled Water.
2 six packs Imported, Craft or Premium Beer.
3 bottles of Premium Wine.
$395

Each suite has a private refrigerator which can be fully stocked with the quantity and selection of beverages you choose. A full range of beverages are listed on our menu and you may order beverages on an individual basis if desired. Please notify the catering sales coordinator to make appropriate arrangements.

A Beverage Restocking Service is available to season-long suite holders. You establish the selection and quantity of beverages to provide a par level. We stock the suite to your specification and maintain par levels throughout the season.

A limited selection of wine and beer is also available for game day purchase. The varieties may vary from those included in this menu, so we encourage you to pre-order by 5:00 p.m. on Tuesday to insure the best selection.
Dear Suite Holder:

As the provider for the alcoholic beverage service at the TCF Bank Stadium, Aramark takes very seriously the need for responsible and lawful consumption of alcoholic beverages and we ask that you do the same. This letter sets forth the requirements and expectations of all suite holders with regard to the services of alcoholic beverages at TCF Bank Stadium. You will find this information beneficial to you and your guests.

- As suite holder and host of all users of your suite, you are responsible for the appropriate and lawful consumption of alcohol by your guests. You must ensure that all guests who consume alcoholic beverages in your suite are at least 21 years of age or older. We urge that you check proof of age, such as driver’s license, to be certain. In our operations, Aramark follows a policy requiring proof of age from anyone appearing to be under the age of 30. We recommend you adopt a similar policy for your suite.

- All alcoholic beverages must be consumed within the suite or seats designated to the suite. No alcohol can be removed from a suite at any time.

- The consumption of alcoholic beverages by intoxicated guests, or guests appearing to be intoxicated, is prohibited.

- Aramark service personnel reserve the right to observe the service and consumption of alcohol within the suite at any time.

- In the event that Aramark personnel serve any alcoholic beverages to you in your suite, such Aramark personnel are requited to follow Aramark’s alcohol service policies and procedures.

Appropriate signage reiterating this information will be supplied for your suite. You are invited to contact building security or Aramark’s Premium Director should you require assistance. Thank you in advance for your cooperation.

Sincerely,

Thomas Leeper
Interim General Manager
POLICIES

ORDERING  Suite Catering orders for Saturday football games are due the Tuesday before by 12:00 p.m. Orders for the Thursday, September 1st football game are due Friday, August 25, by 12:00 p.m. We encourage you to appoint one person to place all food and beverage orders. No outside food or beverage is allowed in TCF Bank Stadium. In addition to the food packages, you may order from the A Lá Carte menu to supplement your food options. In the event you miss the order deadline, you may pre-order from our Game Day menu. Please ask your Catering Sales Coordinator for your food options.

FOOD DELIVERY  Food will be delivered to the suite at least a one hour prior to kick-off. If you would like your food delivered earlier, please make arrangements with your Catering Sales Coordinator.

ADMINISTRATIVE CHARGE  A standard 18% fee will be applied automatically to all food and beverage orders to cover administrative expenses. This is not intended to be a tip, gratuity or service charge for the benefit of service staff or other employees. No portion of this amount is distributed to employees.

GRATUITY CHARGE  A 2% gratuity charge will be applied automatically to all food and beverage orders for the sole benefit of the service staff. Additional tips and gratuities based on quality of service received are at the suite holder’s discretion.

ALCOHOL POLICY  As suite holder and host of all guests of your suite, you are responsible for the appropriate and lawful consumption of alcohol by your guests. Alcohol sales will end at the beginning of the fourth quarter.

FOOD POLICY  For the safety and well being of our guests, food and beverages may not be removed from the stadium.

TAXES  Food, non-alcoholic beverages and administrative fees are subject to 7.775% sales tax. Alcohol is subject to a 10.275% sales tax.

PAYMENT  You may place a credit card on file with 1851 Heritage Catering for food and beverage purchases. Suite holders will receive a statement summary via e-mail within three business days after each game. All charges must be settled prior to the end of the game, via VISA, MasterCard, Discover or American Express. Please contact the Catering Sales Office to determine the method of payment that best meets your needs.

ORDERING INFORMATION
Website: www.suitecatering.com
Phone: 612.301.1973
Email: go1851@umn.edu

1851 HERITAGE CATERING
University of Minnesota