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

University 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. A la Carte offerings are available to enhance your menu as well as meet any additional food needs on game day.

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

<table>
<thead>
<tr>
<th>Schedule</th>
<th>Order Deadline</th>
</tr>
</thead>
<tbody>
<tr>
<td>September 3</td>
<td>TCU</td>
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<tr>
<td>September 19</td>
<td>Kent State</td>
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<tr>
<td>September 26</td>
<td>Ohio</td>
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<td>October 17</td>
<td>Nebraska</td>
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<tr>
<td>October 31</td>
<td>Michigan</td>
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<tr>
<td>November 21</td>
<td>Illinois</td>
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<tr>
<td>November 28</td>
<td>Wisconsin</td>
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</tbody>
</table>
The Tailgater

**Popcorn**
Bottomless, Freshly Popped Popcorn

**TCF Snack Mix**
Seasoned Garlic Snack Mix

**Artisan Cheese Platter**
Grapes, Candied Pecans, Dried Cranberries, Assorted Crackers

**Seasonal Selection Fruit Platter**
Melons, Pineapple, Grapes, Oranges, Seasonal Berries

**Smoked Chicken Cobb Salad**
Romaine, Bacon, Tomatoes, Eggs, Bleu Cheese Dressing

**Crispy Chicken Tenders**
Ranch and Honey Mustard

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

**Hickory Smoked Pulled Pork Sliders**
Cole Slaw, Soft Rolls

**Assorted Brownie and Blondies**
Assorted Fresh Baked Dessert Bars

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

**Seasoned Tortilla Chips**
Tortilla Chips, Fresh Tomato Salsa, Guacamole
$57 | serves 16 guests

**The Premium Beverage Package**
1 six pack each of Coke, Diet Coke, Sprite and Bottled Water
2 six packs of Imported, Craft, Domestic or Premium Beer
$146

$582 The minimum order for all suite packages is 16 guests.
Minnesota Territory

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

**Victory Beef Sandwich**
Braised Beef, Carmelized Onions, Boursin Cheese on Multigrain Ciabatta
$120 | serves 16 guests

**Pepperoni Pizza**
Marinara, Pepperoni, Mozzarella
$57

**The Premium Beverage Package**
1 six pack each of Coke, Diet Coke, Sprite and Bottled Water
2 six packs of Imported, Craft, Domestic or Premium Beer
$146

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**Popcorn**
Bottomless Freshly Popped

**Seasoned Tortilla Chips**
Fresh Tomato Salsa, Guacamole

**Artisan Cheese Platter**
Grapes, Candied Pecans, Dried Fruit

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

**Pretzels and Mustards**
Warm Sea Salt Coated Soft Pretzels, Spicy Mustard

**Seasonal Garden Salad**
Iceberg and Romaine Blend, Herb Croutons, Assorted Fresh Vegetables, Ranch Dressing

**Minnesota Hot Dish “Old Favorite”**
Chicken, Mushroom, Wild Rice, Creamy Cheese Sauce, Tator Tots

**Buffalo Wings**
Celery, Ranch Dressing

**Juicy Lucy Sliders**
Cheddar Cheese Filled, Carmelized Onions, Soft Rolls

**Fresh Baked Cookies**
Chef’s Choice of Fresh Baked Cookies

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$546  The minimum order for all suite packages is 16 guests.
Famous Dave’s Pork Spare Ribs
Famous Dave’s Burnt Ends
Famous Dave’s Pulled Barbecue Chicken
Famous Dave’s Baked Beans
Sandwich Rolls and Famous Dave’s Corn Bread Muffins

Ripple Potato Chips
House Made Onion Dip
TCF Snack Mix
Seasoned Garlic Snack Mix
Bottomless Popcorn
Coleslaw
Honey Lime Vinaigrette
Fresh Baked Cookies
Chef’s Choice of Fresh Baked Cookies

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

The Butcher Pizza
Italian Sausage, Ham, Pepperoni
$61

The Premium Beverage Package
1 six pack each of Coke, Diet Coke, Sprite, Bottled Water
2 six packs of Imported, Craft, Domestic or Premium Beer
$146

$707 The minimum order for all suite packages is 16 guests.
**PICK 2:**

*Smoked Chicken Cobb Salad*
Artisan Romaine Blend, Smoked Bacon, Tomatoes, Eggs, Bleu Cheese Dressing

*Seasonal Garden Salad*
Iceberg and Romaine Blend, Herb Croutons, Assorted Fresh Vegetables, Ranch Dressing

*Bruschetta*
Roma Tomato, Olive Oil, Fresh Basil, Crostini

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

*Coleslaw*
Honey Lime Vinaigrette

**PICK 4:**

*Buffalo Wings*
Celery, Ranch Dressing

*Crispy Chicken Tenders*
Ranch and Honey Mustard

*Hickory Smoked Pulled Pork Sliders*
Coleslaw, Soft Rolls

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

*Stadium Bratwurst*
Sauerkraut, Caramelized Onions, Stone Ground Mustard, Soft Rolls

**PACKAGE INCLUDES:**

*Ripple Potato Chips*
House Made Onion Dip

*TCF Snack Mix*
Seasoned Garlic Snack Mix

*Fresh Baked Cookies*
Chef’s Choice of Fresh Baked Cookies

$592 The minimum order for all suite packages is 16 guests.
**ASSORTED SNACKS**
All selections serve approximately 12 guests

- **Popcorn** $32
  Bottomless, Freshly Popped Popcorn

- **TCF Snack Mix** $47
  Seasoned Garlic Snack Mix,

- **Dry Roasted Peanuts** $47
  A Fan Favorite!

- **Pretzels & Mustards** $68
  Sea Salt Coated Soft Pretzels, Spicy Mustard

- **Seasoned Tortilla Chips** $47
  Fresh Tomato Salsa
  + Add Guacamole $10

- **Ripple Potato Chips** $47
  House Made Onion Dip

- **Sweet Candy Basket** $47
  M&M’s, Peanut M&M’s, Gummy Bears, Licorice, Sour Candies

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**CHILLED PLATTERS**
All selections serve approximately 12 guests

- **Farmers Market Vegetable Crudité** $55
  Carrots, Peppers, English Cucumber, Broccoli, Ranch Dressing

- **Farm Fresh Fruit Platter** $68
  Melons, Pineapple, Grapes, Oranges, Seasonal Berries

- **Artisan Cheese Platter** $82
  Grapes, Candied Pecans, Dried Cranberries, Assorted Crackers

- **Charcuterie** $125
  Cured Meats, Fresh Mozzarella, Olives, Crostini

- **Citrus Ice Chilled Shrimp** $140
  Lemon Aioli, Bloody Mary Cocktail Sauce

- **Bruschetta** $37
  Roma Tomato, Olive Oil, Fresh Basil, Crostini
ENTREE SALADS
All selections serve approximately 12 guests

**Smoked Chicken Cobb Salad**  $78
Artisan Romaine Blend, Bacon, Tomatoes, Eggs, Bleu Cheese Dressing

**Seasonal Garden Salad**  $47
Iceberg and Romaine Lettuce, Herb Croutons, Assorted Fresh Vegetables, Ranch Dressing

**Loaded Baked Potato Salad**  $57
Smoked Bacon, Aioli, Cheddar Cheese, Chives

**Coleslaw**  $47
Honey Lime Vinaigrette

*Serving sizes are approximate.*

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

SANDWICHES
All selections serve approximately 12 guests

**Turkey BLT**  $120
Turkey, Lettuce, Tomato, Bacon, Citrus Black Pepper Aioli, Ciabatta Roll

**Grilled Portabella Sandwich**  $120
Roasted Red Peppers, Arugula, Hummus, Ciabatta Roll

**Victory Beef Sandwich**  $120
Braised Beef, Caramelized Onions, Boursin Cheese on Multigrain Ciabatta

**Chilled Beef Tenderloin**  $411
Creamy Horseradish Sauce, Stone Ground Mustard, Grilled Vegetables, Soft Rolls

PIZZA

**Margherita** Basil, Fresh Mozzarella, Fresh Tomatoes  $50

**Pepperoni** Pepperoni, Mozzarella  $57

**The Butcher** Italian Sausage, Ham, Pepperoni  $61

**Supreme Pizza** Italian Sausage, Pepperoni, Black Olives, Mushrooms, Onions, Peppers  $61
**HOT APPETIZERS**
All selections serve approximately 12 guests

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>“Old Favorite” Minnesota Hot Dish</td>
<td>$61</td>
<td>Chicken, Mushroom, Wild Rice, Creamy Cheese Sauce, Tator Tots</td>
</tr>
<tr>
<td>Wings – BBQ or Buffalo</td>
<td>$86</td>
<td>Celery, Ranch Dressing</td>
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<tr>
<td>Crispy Chicken Tenders</td>
<td>$61</td>
<td>Chicken Tenders, Ranch Dressing, Honey Mustard</td>
</tr>
<tr>
<td>Loaded Nachos</td>
<td>$120</td>
<td>Beef Chili, Cheese Sauce, Sour Cream, Jalapenos, Salsa, Tortilla Chips</td>
</tr>
<tr>
<td>Spinach and Artichoke Dip</td>
<td>$90</td>
<td>Crustini</td>
</tr>
<tr>
<td>Mac &amp; Cheese</td>
<td>$47</td>
<td>Chef’s Signature Creamy Mac and Cheese, Crispy Bacon, Caramelized Onions</td>
</tr>
</tbody>
</table>

**SIGNATURE SELECTIONS**
All selections serve approximately 12 guests

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Beef Hot Dogs</td>
<td>$80</td>
<td>Mustard, Ketchup, Relish, Rolls</td>
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<tr>
<td>+ Add Chili and Cheese $33</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Floyed Stadium Bratwurst</td>
<td>$90</td>
<td>Sauerkraut, Caramelized Onions, Stone Ground Mustard, Soft Rolls</td>
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<tr>
<td>Lobster Rolls</td>
<td>$234</td>
<td>Chilled Maine Lobster, Lemon Parsley Aioli, Butter Toasted Roll</td>
</tr>
<tr>
<td>Grilled Chicken Sliders</td>
<td>$113</td>
<td>Smoked Provolone Cheese, Grilled Peppers and Onions, Soft Rolls</td>
</tr>
<tr>
<td>Juicy Lucy Sliders*</td>
<td>$113</td>
<td>Cheddar Cheese Filled, Caramelized Onions, Soft Rolls</td>
</tr>
</tbody>
</table>

*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

*Lemon Thyme Roasted Chicken* $200
Warm Potato Salad, Green Beans, Natural Jus

*Braised Beef Short Ribs* $295
Potato Gratin, Brussels Sprouts with Bacon, Sherry Vinegar Reduction

**SIDES**
All selections serve approximately 12 guests

*Warm Potato Salad* $57
*Green Beans* $57
*Potato Gratin* $62
*Brussels Sprouts with Bacon* $130

**DESSERTS**
All selections serve approximately 16 guests

*Monster Dessert Cart*
Chef’s Selection of Signature Gourmet Desserts, Candies and Fresh Berries. Customize your dessert experience with this fan favorite!
Desserts are priced individually.

*Cupcakes* $71
Chocolate, Vanilla, Seasonal Flavors

*Brownies* $43
Double Chocolate Brownies

*Fresh Baked Cookies* $36
Chef’s Choice of Fresh Baked Cookies

*Brownies and Blondies* $72
Assorted Fresh Baked Dessert Bars
ALCOHOLIC BEVERAGES

Domestic Beer
Miller Lite, Miller Genuine Draft, Grainbelt Nordeast, Sharps Non Alcoholic
$27 per six pack

Imported, Craft & Premium Beer
Heineken, Guinness, Summit EPA, Summit Saga IPA, Leinenkugel’s Honeyweiss, Redd’s Apple Ale
$34 per six pack

House Wine
Chardonnay, Barefoot $25 per bottle
White Zinfandel, Barefoot $25 per bottle
Merlot, Barefoot $25 per bottle
Cabernet Sauvignon, Barefoot $25 per bottle

Premium Wine
Additional wine selections available upon request
Riesling, Covey Run $40 per bottle
Sauvignon Blanc, Whitehaven $78 per bottle
Pinot Grigio, Ecco Domani $40 per bottle
Prosecco, Zonin $40 per bottle
Chardonnay, William Hill $56 per bottle
Pinot Noir, MacMurray Ranch $73 per bottle
Malbec, Alamos $42 per bottle
Malbec, A to Z $42 per bottle
Merlot, Columbia $52 per bottle
Cabernet Sauvignon, Louis M. Martini $54 per bottle

NON-ALCOHOLIC BEVERAGES

Soft Drinks
Coke, Diet Coke, Sprite, Mello Yello, Ginger Ale, Bottled Water, Assorted Fruit Juices
$18 per six pack

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

The Classic Beverage Package
1 six pack each of Coke, Diet Coke, Sprite and Bottled Water
2 six packs of Domestic Beer
$133

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
$146

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
$208

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
$380

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 Wednesday 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 your guests and you.

- 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 required 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,

[Signature]

Gary Ward
Senior Director of Operations
Aramark
University of Minnesota Athletics
ORDERING  Suite Catering orders for Saturday football games are due Wednesday by 5:00 p.m. Orders for the Thursday, September 3rd football game are due by Monday August 31st, by 5:00 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 University 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: bowman-robert@aramark.com