



EXECUTIVE SUITES MENU

INFORMATION

Welcome to Xcel Energy Center. Wildside Caterers is proud to be the exclusive caterer to Xcel Energy Center and the official caterer of the Minnesota Wild and the Minnesota Swarm. Our mission is to be recognized regionally as a leader in premium food and beverage services, achieved by being innovative, quality-oriented, consistent and uniquely superior. We value your business and strive to exceed your expectations.

For your convenience, suite-catering representatives are available to consult with you on your catering needs during normal business hours Monday through Friday and during events.

Wildside Caterers Suite-Catering Office: 651-726-8384 or 651-726-8385

Headwaters Bar and Restaurant Reservation Line: 651-726-8400

Wildside Caterers Administration Office: 651-726-8800

Website: www.wildsidecaterers.com

ADVANCE ORDERING

To help us meet our commitment to deliver the absolute best food and beverage service possible, we require that all advance food and beverage orders be placed by 2:00 pm, two (2) days prior to the event. Please use the advance order forms included with this menu packet to place your food and beverage orders. You may order via phone, fax or e-mail. A confirmation of your order will be faxed to you within 24 hours.

You may send your order to:

Fax: 651-726-8386 or 651-726-8387

E-Mail: catering@wild.com

SUITE DELIVERY OF ADVANCE ORDERS

- Snacks and beverages will be delivered and available when gates open for the event.
- Cold appetizers will be delivered 1 hour prior to the start of the event.
- Hot food will be delivered at the start of the event.

If you wish to request a specific delivery schedule, please notify your suite-catering representative when placing your order. Please note during concerts, Swarm games and other non-Wild events; all food and beverage is delivered as soon as you arrive in your suite.

EVENT DAY ORDERING

An event day menu is available should you wish to place your food and beverage orders after the advanced order deadline of 2:00 pm, two (2) days prior to the event. To place a food and beverage order after the deadline, prior to the event, please use the event day order form included with this menu packet. You may order via phone, fax or e-mail. A confirmation that we received your event day order will be sent to you if time permits. Event day orders will be delivered to your suite as soon as possible.

You may also order event day items during the event directly with your suite attendant or through a catering representative by pressing the "Catering" button on your suite phone.





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BEVERAGE ORDERING

For your convenience, your suite is equipped with a secured refrigerator and liquor cabinet. You may order your beverage selections in advance for each event by using the beverage order form included with this menu packet. You may order via phone, fax or e-mail. If you prefer, you may order your beverage selections when you arrive in your suite directly with your suite attendant or through a catering representative by pressing the "Catering" button on your suite phone.

All soda, water and beer will be charged on consumption. For example: If you purchase a 6-Pack of Coke, and you only consume 4 cans, you will be charged for 4 cans. Bottles of liquor, wine and mixers will be charged for when the seal on the bottle is broken.

PAR STOCKING

For your convenience, you may arrange for a standard par stock. Your selected items will automatically be stocked to par after each event. If you choose to make modifications to your standard par stock, please contact your suite-catering representative with your request at least two (2) days prior to the event. Listed below is our house recommended par stock:

Soft Drinks:

- 12 Cans of Coke
- 12 Cans of Diet Coke
- 12 Cans of Sprite
- 12 Bottles of Dasani Water

Beer:

- 12 Bottles of Budweiser
- 6 Bottles of Bud Light
- 6 Bottles of Summit Pale Ale

Wine:

- 2 Bottles of Coppola Diamond Collection Chardonnay
- 2 Bottles of Coppola Diamond Collection Merlot

Spirits:

- 1 Bottle of Absolut Vodka
- 1 Bottle of Bacardi Light Rum
- 1 Bottle of Bombay Sapphire Gin
- 1 Bottle of Jack Daniels Bourbon
- 1 Bottle of Dewars White Label Scotch

All bottles of liquor consumed to half empty will be restocked and charged for at the conclusion of the event. To ensure the freshness and the quality of your beverages, all opened soft drinks, beer, wine and mixers will be discarded at the end of each event. Your suite will be provided with a Wildside Caterers logo'd wine opener and Budweiser logo'd bottle opener for your convenience. At the conclusion of the event, if either opener is missing from the suite, a charge of \$7.50 per wine opener and or \$5.00 per bottle opener will apply to replace the items prior to the next event.

PERSONAL SUITE ATTENDANTS

Wildside Caterers can provide you with a personal attendant at a charge of \$160.00 per event. Please allow at least two (2) days notice to make proper arrangements.

SPECIAL OCCASION PACKAGES

If you would like to celebrate a special occasion in your suite, let us help you make it unforgettable. We offer specialized decorating packages that include balloon displays, beautiful flower arrangements and special occasion cakes. Please contact our suite-catering office four (4) business days prior to the event and your suite-catering representative will be happy to quote prices and arrange for the decorating package of your choice.





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DESSERT CART

Wildside Caterers' culinary team has created a wonderful selection of elegant desserts that are a delightful addition to your suite experience. These favorite homemade desserts are available to you during Minnesota Wild and Minnesota Swarm games and at select concerts. Items on the Dessert Cart include the following: Mixed Berry Shortcake, Chocolate Dipped Strawberries, Chocolate Dipped Marshmallow Skewers, Homemade Cookie Pudding and Apple Crisp, Vanilla Ice Cream, New York Cheesecake, Seven Layer Grand Marnier, Four Layer Carrot and Five High Chocolate Cakes, in addition to a variety of cordials and coffee drinks. You may request the Dessert Cart to stop at your suite by indicating so on your order form. You may also order the Dessert Cart when you arrive in your suite with your suite attendant or through a catering representative by pressing the "Catering" button on your suite phone. Due to the popularity of the Dessert Cart, we suggest you pre-order to ensure a cart can be made available.

EQUIPMENT

All suites are provided with the necessary food warmers, service equipment and disposable serviceware. Should you desire to entertain with china, silverware, linen or glassware, your suite-catering representative will be happy to quote rental prices and arrange for their delivery.

PAYMENTS

Full payment of your catering order is required prior to each event. For your convenience, a credit card number or cash deposit can be placed on file in our suite-catering office and used to settle your bill. An authorized signature will be required on the guest check or on the order form to authorize charges for each event. Suite guests may request a computer generated check at the conclusion of each event from your suite attendant. Please allow ample time for your suite attendant to make proper credits or charges to your bill. All event day orders must be settled prior to your departure by using Visa, MasterCard, Discover, American Express, Diners Club or check. A detailed copy of the final bill from your catered event will be faxed to you the next business day.

CANCELLATIONS

No charges will be assessed to the suite holder for food and beverage orders cancelled a minimum of 24 hours prior to the event. In the event that less than 24 hours notice is given, a 50% cancellation fee will be assessed.

SERVICE CHARGE AND TAXES

A standard service charge of 20% will be added to all food and beverage orders for the purpose of compensating suite attendants and support staff. Additional gratuities are at the suite holder's discretion and may be added to the guest check based on the quality of service received. Applicable sales tax will be applied to all orders.

EXCLUSIVITY

Due to exclusivity rights, outside food and beverage is not permitted in your suite. If you have several different users or you donate your suite to another party, please remind them of this policy. In the event you need to order a cake for a special occasion or have a dietary restriction, please contact our suite-catering office two (2) days prior to the event and your suite-catering representative will be happy to quote prices and arrange for delivery.





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ALCOHOLIC BEVERAGES

Wildside Caterers is dedicated to providing a safe and enjoyable experience for all of our guests. With that in mind we require the suite holder to monitor and control alcohol consumption in the suite. If you feel that some of your guests have consumed too much or may be under age, please contact your suite attendant or suite concierge for assistance. Please be reminded of the potential liabilities that can arise from the over consumption of alcohol.

Minnesota State Law states:

- Persons under the age of twenty-one are not permitted to purchase or consume alcoholic beverages.
- Persons who appear to be intoxicated are not permitted to purchase or consume alcoholic beverages.

Wildside Caterers reserves the right to refuse service to anyone at any time.

HEALTH AND INSURANCE REGULATIONS

Food safety and licensing regulations prevent the removal of prepared food from the premises once it has been served.

HEADWATERS BAR AND RESTAURANT

Headwaters Bar and Restaurant offers a unique, first class setting in which to socialize with close friends and entertain business associates and clients. Enjoy live-action food stations, an open-air rotisserie and a buffet filled with freshly prepared regional foods.

Headwaters Bar and Restaurant also offers exciting post-game activities following select Friday and Saturday night Wild games. Stop by and enjoy Headwaters' signature drinks, drink specials and live entertainment.

Headwaters Bar and Restaurant is located near section C4 on the Treasure Island Resort and Casino Club Level and opens two (2) hours prior to every hockey game, 1-1/2 hours prior to Swarm games and select concerts and remains open as business warrants. Access to Headwaters Bar and Restaurant before the gates open to the general public is available through Gate #5.

For reservations and more information please call 651-726-8400 Monday – Friday, between the hours of 9:00am – 5:00pm. Reservations are strongly recommended, as seating is limited. Walk-ins are welcome based upon availability.

GROUP AND CORPORATE CATERING

Xcel Energy Center, Saint Paul RiverCentre, The Legendary Roy Wilkins Auditorium and 317 on Rice Park Event Center offer extraordinary locations for conventions, trade shows, conferences, meetings, galas, banquets, holiday gatherings and social events.

As the exclusive caterer to these distinct venues, Wildside Caterers' experienced staff will assist you with all of your event planning requirements, including creative catering and bar menu concept design. For more information, please call our catering office at 651-726-8800 or visit us at wildsidecaterers.com.



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SNACKS

ALL SNACKS SERVE TWELVE UNLESS OTHERWISE NOTED

* AVAILABLE DAY OF EVENT

*FRESH POPPED POPCORN

Bottomless bucket of freshly popped popcorn

\$ 24

Add popcorn seasonings \$ 6

(honey roasted, dill pickle, cajun and bbq)

*TRAIL MIX

A mixture of dried bananas, almonds, salted cashews, peanuts, yogurt covered raisins and M&M's

\$ 27

*SALTED PEANUTS IN THE SHELL

Fresh roasted peanuts in the shell

\$ 27

*WILDSIDE SNACK MIX

Bagel chips, mini pretzel rods, pumpernickel rounds, wasabi peas, pretzels, Oriental crackers and peanuts mixed in garlic butter seasoning

\$ 30

*WHOPPERS AND M&M's

Whoppers mixed together with plain and peanut M&M's

\$ 33

*PRETZEL SNACKER

Honey mustard and garlic seasoned crunchy mini pretzel rods

\$ 33

*FIVE STAR NUT MIX

A world class mix of cashews, smokehouse and candied almonds, English walnuts and hazelnuts

\$ 36

*JUMBO SALTED CASHEWS

Jumbo salted California cashews

\$ 36

*SPECIALTY POPCORN

Your choice of:

Cheddar cheese, chocolate with toffee crunch or regular topped with peanut M&M's drizzled with chocolate

\$ 39

*GOAT CHEESE CONFETTI WITH CRACKER BREAD

Goat cheese mixed with diced dried fruits and drizzled with olive oil, served with cracker bread

\$ 42

*KETTLE CHIPS AND DIP SAMPLER

Kettle style potato chips served with two of our favorite homemade dips, French onion and spinach

\$ 45

Add kettle chip seasonings \$ 6

(honey roasted, dill pickle, cajun and bbq)

*TORTILLA CHIPS WITH FRESH TOMATO SALSA AND GUACAMOLE

Hand fried tri-color corn tortilla chips served with our homemade fresh tomato salsa and guacamole

\$ 45

NEW *WILD LOGO CANDY JAR

Take home this commemorative Minnesota Wild candy jar filled with your choice of five star nut mix, jumbo salted cashews or a combination of Whoppers candy, plain M&M's and peanut M&M's,

Wild Candy Jars make a perfect gift - order one to go

\$ 45

*WILD LOGO POPCORN TIN

Take home this commemorative Minnesota Wild popcorn tin filled with freshly popped popcorn topped with peanut M&M's, cheddar cheese and toffee crunch

Wild Popcorn Tins make a perfect gift - order one to go

\$ 48

NEW *WARM JUMBO PRETZELS

A trio of toasted soft jumbo pretzels hand dipped in butter with: rock salt, Asiago cheese and a mix of cinnamon and sugar served on a heated carving board with warm cheese sauce

and stone ground mustard

\$ 66 (HALF ORDER \$ 39)





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COLD APPETIZERS

ALL APPETIZERS SERVE TWELVE UNLESS OTHERWISE NOTED

** AVAILABLE DAY OF EVENT*

***NINE LAYER DIP DISPLAY**

A dip of black beans, sour cream, guacamole, shredded cheddar cheese, sliced jalapeños, scallions, sliced black olives, shredded lettuce and diced tomatoes served with hand fried tri-color corn tortilla chips

\$ 63

BRIE CHEESE AND FRESH BERRY DISPLAY

Warmed baked Brie with raspberry en croûte served with gourmet crackers

accompanied by a display of assorted fresh berries served with brown sugar sour cream dip

\$ 96

***FRESH FRUIT AND CHEESE DISPLAY**

A display of watermelon, pineapple, honeydew, cantaloupe, strawberries and kiwi accompanied by a display of international and local cheeses garnished with red and white grapes

served with gourmet crackers

\$ 96

***GARDEN FRESH VEGETABLES WITH MEAT AND CHEESE DISPLAY**

A display of garden fresh vegetables with our homemade spinach dip accompanied by a display of sliced pastrami, pepperoni, salami, cheddar and jalapeño jack cheeses, garnished with olives and pickles served with gourmet crackers

\$ 96

PAZZALUNA'S ANTIPASTO WITH BRUSCHETTA DISPLAY

A display of salami, capicola, prosciutto, red and yellow tomatoes, fresh mozzarella cheese and assorted olives along with crostini topped with fresh mozzarella cheese, basil, marinated red and yellow tomatoes and balsamic syrup served with virgin olive oil

\$ 96

NEW RED LINE CANAPE DISPLAY

Double tier display of:

Seared tuna with wasabi aioli on a crostini, smoked turkey and asparagus wraps, pepper tenderloin on crostini, caprese salad on a skewer, ham and cheese on cucumber and panzanella on a crouton spoon

\$ 96





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COLD APPETIZERS

ALL APPETIZERS SERVE TWELVE UNLESS OTHERWISE NOTED

** AVAILABLE DAY OF EVENT*

ASIAN CHICKEN LETTUCE WRAP DISPLAY

Diced peanut fried chicken with crisp fried noodles, bok choy, Napa cabbage and Asian greens, mixed in a sesame dressing served chilled with crisp Bibb lettuce leaves

\$ 102

NEW JAPANESE COLD COMBO

A display of handmade lobster spring rolls, calamari salad, Peking shrimp and seaweed salad shrimp, tuna and salmon Nigiri, California, smoked salmon and vegetable Norimake rolls served with soy sauce, wasabi and pickled ginger

\$ 105

BEEF TENDERLOIN AND MARINATED GRILLED VEGETABLES WITH CHICKEN, TOMATO AND MOZZARELLA DISPLAY

Herb crusted sliced beef tenderloin display served with marinated grilled vegetables and creamy horseradish sauce accompanied by a display of sliced grilled chicken layered between red and yellow tomatoes and fresh mozzarella cheese topped with balsamic vinaigrette and fresh basil pesto served with grilled focaccia bread

\$ 108

*** JUMBO SHRIMP DISPLAY**

36 peeled and chilled jumbo shrimp served with Tabasco sauce, tangy cocktail sauce and lemon wedges

\$ 138 (HALF ORDER \$ 75)

WILDSIDE'S SIGNATURE SEAFOOD DISPLAY

An elaborate display of fresh cold water lobster tails, king crab legs, lump crab meat, jumbo shrimp and wok-seared ahi tuna served with Tabasco sauce, garlic lemon aioli, tangy cocktail sauce and lemon wedges

\$ 240

JOE'S STONE CRAB DISPLAY

36 pieces of this Florida exclusive will be flown in at your request served with Dijon mustard sauce

(Available November through April)

\$ 300 (HALF ORDER \$ 156)



EXECUTIVE SUITES MENU

HOT APPETIZERS

ALL APPETIZERS SERVE TWELVE UNLESS OTHERWISE NOTED

* AVAILABLE DAY OF EVENT

NEW **TWICED BAKED POTATO SKINS**

Potato skins topped with twice baked mashed potatoes served with toppings to include chorizo cheese sauce, bacon with onions, Wildside tenderloin chili and sour cream
\$ 90 (HALF ORDER \$ 51)

***MEATBALL SAMPLER**

Jerk meatballs with red chile pineapple glaze, sweet and sour meatballs and bourbon meatballs
\$ 96 (HALF ORDER \$ 54)

***ULTIMATE WILDSIDE NACHOS**

Grilled chicken and smoked sirloin served on a heated carving board with chorizo fondue and Wildside tenderloin chili accompanied by hand fried tri-color corn tortilla chips, guacamole, sour cream, green salsa, homemade fresh tomato salsa, pico de gallo, sliced jalapeños and shredded lettuce
\$ 105

***CHICKEN STRIPS**

Crispy fried chicken strips served with honey mustard, buffalo and ranch dipping sauces
\$ 120 (HALF ORDER \$ 66)

***WING SAMPLER**

Grilled jerk wings topped with red chile pineapple glaze, teriyaki wings topped with garlic ginger sauce and spicy hot wings served with bleu cheese dipping sauce
\$ 126 (HALF ORDER \$ 69)

NEW ***THE STATE FAIR**

Mini corn dogs, popcorn shrimp and mozzarella sticks served with ketchup, yellow mustard, marinara sauce and lemon garlic aioli
\$ 135 (HALF ORDER \$ 73.50)

NEW ***ASIAN COMBO**

Cream cheese wontons, pork pot stickers and vegetable spring rolls served with ginger garlic and red chile sauces
\$ 138 (HALF ORDER \$ 75)

***FIESTA COMBO**

Cream cheese stuffed jalapeño poppers, beef taquitos with pepperjack cheese and grilled chicken quesadillas served with guacamole, sour cream, green salsa, homemade fresh tomato salsa, pico de gallo, sliced jalapeños and shredded lettuce
\$ 141 (HALF ORDER \$ 76.50)

***THE DUET**

Pork baby back ribs in a rich tomato BBQ sauce and spicy hot wings with bleu cheese dipping sauce, served with mini corn bread muffins and maple butter
\$ 144 (HALF ORDER \$ 78)

***TENDERLOIN AND CHICKEN SKEWERS**

Grilled tenderloin skewers topped with bourbon sauce and jerk marinated chicken skewers with red pineapple salsa
\$ 147 (HALF ORDER \$ 79.50)

***SHRIMP SAMPLER**

Hand battered tempura shrimp, beer battered shrimp and coconut breaded shrimp served with red chile and tiger dipping sauces
\$ 150 (HALF ORDER \$ 81)

***HOMEMADE WALLEYE FINGERS**

Hand breaded walleye strips fried until golden brown served with smoked tomato aioli
\$ 153 (HALF ORDER \$ 82.50)

***MINI BEEF WELLINGTON AND
COCONUT FRIED SHRIMP**

Mini beef Wellingtons served with Béarnaise sauce accompanied by hand breaded coconut fried shrimp served with tiger dipping sauce
\$ 159 (HALF ORDER \$ 85.50)

***CRAB CAKES**

New England style crab cakes loaded with lump crab meat served with smoked tomato aioli
\$ 162 (HALF ORDER \$ 87)





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HOMEMADE SOUPS, SALADS & KID'S MEALS

ALL SOUPS AND SALADS SERVE TWELVE UNLESS OTHERWISE NOTED

* AVAILABLE DAY OF EVENT

HOMEMADE SOUPS & CHILI

ALL ARE SERVED WITH SOURDOUGH BREAD BOULES

CHICKEN AND WILD RICE

Our signature chicken with wild rice soup
\$ 102 (HALF ORDER \$ 57)

NEW TOMATO BASIL

Homemade tomato and basil soup
\$ 102 (HALF ORDER \$ 57)

WILDSIDE TENDERLOIN CHILI

Served with cheddar cheese and sour cream
\$ 144 (HALF ORDER \$ 78)

SALADS

ALL MIXED GREENS SALADS ARE HAND TOSSED IN YOUR SUITE

*ASIAN VEGETABLE SALAD

A mix of peppers, broccoli, snow peas, crispy Chinese noodles
and peanuts tossed in a sesame dressing
\$ 66 (HALF ORDER \$ 39)

*ITALIAN PASTA SALAD

Tri-color rotini pasta mixed with yellow, red and green peppers,
cherry tomatoes, Parmesan cheese and black olives,
tossed in zesty Italian dressing
\$ 66 (HALF ORDER \$ 39)

MIDWEST SALAD

Blend of mixed greens, dried cranberries,
sliced almonds and mandarin oranges
tossed in raspberry vinaigrette
\$ 66 (HALF ORDER \$ 39)

*THE ST. PAUL GRILL

STRAWBERRY SPINACH SALAD

Fresh spinach, sliced strawberries and Brie cheese
tossed in raspberry poppyseed dressing
\$ 66 (HALF ORDER \$ 39)

*HEARTS OF ROMAINE SALAD

Hearts of romaine with crumbled bleu cheese, bacon,
diced red onion, diced cucumber and diced tomatoes
tossed in zesty Parmesan peppercorn dressing
\$ 66 (HALF ORDER \$ 39)

*CAESAR SALAD

Romaine lettuce with Parmesan cheese and croutons
tossed in classic Caesar dressing
\$ 66 (HALF ORDER \$ 39)

WILD KID'S MEALS

ALL KID'S MEALS ARE SERVED INDIVIDUALLY

Our Wild Kid's Menu is reserved for children 10 years and younger

*MINI CORN DOGS

Mini corn dogs served with ketchup,
an individual package of Goldfish and Oreo cookies
\$ 7 Each

*GRILLED CHEESE PANINI

Grilled cheese sandwich,
an individual package of Goldfish and Oreo cookies
\$ 7 Each

*CHICKEN STRIPS

Crispy fried chicken strips served with honey mustard dip,
an individual package of Goldfish and Oreo cookies
\$ 7 Each

*HOT DOG

Hot dog served with ketchup, mustard,
an individual package of Goldfish and Oreo cookies
\$ 7 Each



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HOT PIZZA DIPS, FLAT BREADS, CIABATTA & PANINI SANDWICHES

SERVED ON A HEATED CARVING BOARD
SERVE TWELVE UNLESS OTHERWISE NOTED
* AVAILABLE DAY OF EVENT

HOT PIZZA DIPS

Hot Dips are served with toasted pizza breads

*CLASSIC MARGHERITA

Marinara sauce topped with Roma tomatoes, fresh basil and mozzarella cheese drizzled with olive oil
\$ 66

NEW *BUFFALO CHICKEN

Grilled chicken mixed in buffalo alfredo sauce with celery, carrots and mozzarella cheese
\$ 66

*ALFREDO, SPINACH AND ARTICHOKE

Spinach, artichokes, Parmesan and Boursin cheeses mixed with alfredo sauce topped with mozzarella cheese
\$ 69

*SUPREME

Rich marinara sauce with Italian sausage, pepperoni, onions, peppers and sliced mushrooms topped with mozzarella cheese
\$ 69

NEW FLAT BREADS

*GARDEN

Artichokes, tomatoes, green olives, Parmesan, basil and balsamic vinegar topped with feta cheese
\$ 84

*THAI SHRIMP

Thai chile sauce with shrimp, scallions, bean sprouts, Monterey jack cheese and red chiles
\$ 87

*PESTO CHICKEN

Grilled chicken tossed in pesto with mozzarella cheese, caramelized onions, zucchini and squash topped with garlic aioli
\$ 90

*BLACK AND BLEU

Filet mignon, caramelized onions, three cheese blend and bleu cheese crumbles, topped with bleu cheese drizzle
\$ 90

PANINI & CIABATTA SANDWICHES

*Add your choice of Country Potato Salad, Cole Slaw, Seasoned Tater Tots or Wedge Fries
\$ 45 (HALF ORDER \$ 28.50)*

NEW *GRILLED CHEESE PANINI

Grilled Texas toast with melted Swiss, Provolone and cheddar cheeses
\$ 132 (HALF ORDER \$ 72)

*BASIL PESTO CHICKEN PANINI

Grilled sourdough with Boursin cheese, basil pesto spread, grilled chicken, mozzarella cheese and balsamic syrup served with marinara dipping sauce
\$ 153 (HALF ORDER \$ 82.50)

NEW *REUBEN PANINI

Grilled marble rye with pulled corned beef, sauerkraut, melted Swiss and 1,000 island dressing
\$ 156 (HALF ORDER \$ 84)

*HAM AND CHEESE CIABATTA

Smoked ham with Jarlsburg cheese and honey mustard on a grilled ciabatta roll
\$ 144 (HALF ORDER \$ 78)

*TURKEY CLUB CIABATTA

Sliced turkey with thick smoked bacon, cheddar cheese and smoked tomato aioli on a grilled ciabatta roll
\$ 147 (HALF ORDER \$ 79.50)

*TENDERLOIN CIABATTA

Tenderloin with Boursin cheese mixed with sour cream and horseradish cream sauce on a grilled ciabatta roll
\$ 180 (HALF ORDER \$ 96)





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SANDWICHES AND PLATTERS

SANDWICHES AND PLATTERS SERVE TWELVE UNLESS OTHERWISE NOTED

* AVAILABLE DAY OF EVENT

Add your choice of Country Potato Salad, Cole Slaw, Seasoned Tater Tots or Wedge Fries
\$ 45 (HALF ORDER \$ 28.50)

ITALIAN SANDWICH

Herbed focaccia filled with Boursin cheese, prosciutto ham, salami and mozzarella cheese topped with a mixture of shredded lettuce, basil, pesto and diced tomatoes served on a carving board with a side of gourmet peppers and hand carved in the suite
\$ 120

NEW *CASHEW CHICKEN SALAD CROISSANT PLATTER

A platter of our original homemade cashew chicken salad served with leaf lettuce on fresh croissants
\$ 126 (HALF ORDER \$ 69)

WRAP SANDWICH PLATTER

A trio of our favorite wraps:

Grilled chicken, sliced smoked bacon, shredded lettuce, diced tomatoes and Havarti cheese with spicy smoked tomato aioli
Smoked turkey and asparagus with pepperjack cheese and shredded lettuce in a sun-dried tomato and herb wrap with ranch dressing
Oriental vegetable salad with Boston lettuce in a curry wrap
\$ 135 (HALF ORDER \$ 73.50)

*PULLED BBQ PORK SANDWICHES

Slow roasted pork shoulder hand pulled and mixed with our own BBQ sauce served with cole slaw mayonnaise and freshly baked ciabatta rolls
\$ 138 (HALF ORDER \$ 75)

*THE WILDSIDE DELI PLATTER

A deli platter of sliced roast strip loin, roast turkey, salami and smoked ham served with leaf lettuce, sliced tomatoes, sliced red onion, sliced smoked cheddar, pepperjack and Swiss cheeses, fresh kosher pickles, mayonnaise, whole grain mustard and grilled herbed focaccia
\$ 141 (HALF ORDER \$ 76.50)

*GRILLED BOURBON CHICKEN SANDWICHES

Grilled bourbon marinated chicken breasts accompanied by grilled fresh pineapple slices served with leaf lettuce, sliced tomatoes, sliced red onion, sliced smoked cheddar, pepperjack and Swiss cheeses, fresh kosher pickles, mayonnaise, whole grain mustard and grilled herbed focaccia
\$ 156 (HALF ORDER \$ 84)

*SIRLOIN CHEESESTEAK SANDWICHES

Smoked marinated sirloin topped with sautéed mushrooms, onions and melted provolone cheese served with steak sauce and freshly baked rolls
\$ 162 (HALF ORDER \$ 87)





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SPECIALTY

ALL SPECIALTIES SERVE TWELVE UNLESS OTHERWISE NOTED

**AVAILABLE DAY OF EVENT*

*Add your choice of Country Potato Salad, Cole Slaw, Seasoned Tater Tots or Wedge Fries
\$ 45 (HALF ORDER \$ 28.50)*

***HOT DOG BAR**

Quarter pound premium all beef hot dogs
served with Wildside tenderloin chili, ketchup, yellow mustard,
chopped onions, relish and freshly baked rolls
\$ 96 (HALF ORDER \$ 54)

***COMBO BAR**

Your choice of two selections from the following list:
beer brats with sauerkraut,
kielbasa with sautéed peppers and onions,
or quarter pound premium all beef hot dogs
served with ketchup, yellow mustard, chopped onions, relish and freshly baked rolls
\$ 111 (HALF ORDER \$ 61.50)

NEW * HADDOCK FILLET SANDWICHES

Parmesan encrusted Haddock fillets served with grilled herbed foccacia,
leaf lettuce, sliced tomatoes, malt vinegar and lemon garlic aioli
\$ 150 (HALF ORDER \$ 81)

FRESH GRILLED FAJITA COMBO

Grilled chicken breasts and sliced Southwestern sirloin of beef with sautéed onions and tri-color peppers
served with guacamole, sour cream, pico de gallo, cheddar cheese and flour tortillas
\$ 177 (HALF ORDER \$ 94.50)

***KOBE BURGERS**

Large juicy half pound Kobe hamburgers with sautéed mushrooms and onions
served with leaf lettuce, sliced tomatoes, sliced red onion, sliced smoked cheddar, pepperjack and Swiss cheeses,
fresh kosher pickles, mayonnaise, ketchup, whole grain mustard and freshly baked rolls
\$ 183 (HALF ORDER \$ 97.50)

HOT CARVED SANDWICH BOARD

Châteaubriand roasted medium rare, freshly roasted turkey breast and pork loin
served on a heated carving board and hand carved in the suite with Béarnaise sauce,
Amaretto Dijon mustard cream sauce, mayonnaise, whole grain mustard and freshly baked ciabatta rolls
\$ 228



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ENTRÉES**

*ALL ENTRÉES ARE SERVED WITH A CHINA PACKAGE AND SERVE TWELVE UNLESS OTHERWISE NOTED
ADVANCED ORDERS ONLY*

NEW WILDSIDE SIGNATURE PASTAS

Caesar salad

Wildside Pasta: Cheese stuffed Cappalletti noodles with marinara sauce, Italian sausage, shredded sirloin, thick chunks of pepperoni and topped with mozzarella cheese

Fettuccini Carbonara: Fettuccini noodles tossed in alfredo sauce with proscuitto and peas served with homemade Parmesan garlic bread
\$ 168 (HALF ORDER \$ 96)

NEW LASAGNA DUET

Caesar salad

Meat Lasagna: Italian sausage, ground beef, ricotta and mozzarella cheeses in rich tomato sauce

Vegetable Lasagna: Julienne vegetables and mozzarella cheese in alfredo sauce served with homemade Parmesan garlic bread
\$ 216

NEW BBQ RIBS AND ROASTED CHICKEN

Hearts of romaine salad with Parmesan peppercorn dressing

Roasted chicken hand rubbed with our own special seasoned chicken rub

Pork baby back ribs in a rich tomato BBQ sauce accompanied by garlic mashed potatoes with roast gravy buttered corn

served with corn bread muffins and maple butter
\$ 240 (HALF ORDER \$ 132)

NEW FAR EAST COMBINATION

Asian Vegetable Salad

Sweet and sour pork, sesame chicken, fried rice, lo mein noodles and stir fry vegetables accompanied by cream cheese wontons, pork pot stickers and vegetable spring rolls served with ginger garlic and red chile sauces
\$ 240

**NEW LONDON BROIL AND
BEER BATTERED WALLEYE FILLET**

St. Paul Grill strawberry spinach salad with raspberry poppyseed dressing

Marinated slow roasted strip loin with roasted shallot sauce
English style beer battered fillet of walleye accompanied by lemon garlic aioli and lemon wedges

Roasted Yukon gold potatoes and asparagus bundles served with gourmet rolls and cracker bread with butter
\$ 420 (HALF ORDER \$ 222)

**NEW BEEF TENDERLOIN AND
CHICKEN PICCATA**

Midwest salad with raspberry vinaigrette dressing

Tenderloin of beef with bordelaise sauce

served on a heated carving board and hand carved in the suite

Sautéed chicken breast with lemon butter caper sauce with garlic mashed potatoes and asparagus bundles

served with gourmet rolls and cracker bread with butter
\$ 468

ROAST PRIME RIB OF BEEF

St. Paul Grill strawberry spinach salad with raspberry poppyseed dressing

Roasted prime rib of beef with sage au jus and horseradish sauce

served on a heated carving board and hand carved in the suite with garlic mashed potatoes and asparagus bundles served with gourmet rolls and cracker bread with butter
\$ 468

FILET MIGNON AND LOBSTER TAIL

Hearts of romaine salad with Parmesan peppercorn dressing

Filet mignon served with roasted shallot sauce and cold water lobster tail served with drawn butter and lemon accompanied by tri-color roasted potatoes and fresh haricot vert bundles with shallot butter

served with gourmet rolls and cracker bread with butter
\$ 540 (HALF ORDER \$ 282)



EXECUTIVE SUITES MENU

DESSERTS AND SWEET THINGS

ALL DESSERTS SERVE TWELVE UNLESS OTHERWISE NOTED

* AVAILABLE DAY OF EVENT

Wild Logo Special Occasion Cakes Available \$ 105

*COOKIE PLATTER

A combination of freshly baked original chocolate chunk, white chocolate macadamia nut, lemon zest, butterscotch oatmeal and English toffee crunch cookies
\$ 45

NEW *GOURMET RICE CRISPY PLATTER

An assortment of freshly made original recipe, peanut butter with milk chocolate chunks, original with M&M's and original half dipped in dark chocolate
\$ 48

NEW CUP CAKE DISPLAY

Freshly baked vanilla and chocolate cupcakes dipped in butter cream, chocolate frosting and strawberry mousse top off with your favorites: English toffee crunch, M&M's, rainbow sprinkles, chopped nuts, Oreo and Twix cookies
\$ 51

*CHOCOLATE DIPPED COOKIE PLATTER

A combination of freshly baked chocolate chunk cookies dipped in dark chocolate, lemon zest cookies and English toffee crunch cookies dipped in white chocolate, oatmeal butterscotch cookies and white chocolate macadamia nut cookies dipped in milk chocolate
\$ 54

CRÈME BRÛLÉE SAMPLER

An assortment of individual freshly baked crème brûlée to include: vanilla bean, chocolate and raspberry
\$ 63

*ASSORTED DESSERT BAR PLATTER

A mouth-watering platter of summerberry, seven layer, peanut butter and chocolate marshmallow bars
\$ 69

*THE WILD PUCK PLATTER

Our own gooey nut brownie, cut in the shape of a hockey puck, topped with a semi sweet ganache and a white chocolate Minnesota Wild logo
\$ 75

NEW CHOCOLATE DIPPED KABOB

A skewered display of strawberries dipped in dark and white chocolate accompanied by marshmallows dipped in dark chocolate with chopped nuts, rainbow sprinkles, M&M's and white chocolate drizzle
\$ 78

ASSORTED DESSERT CUPS

Key lime pie: key lime mousse layered between pie crust and whipped cream
Chocolate Whopper cake: chocolate cake layered between malted milk balls and chocolate ganache
Carrot cake: cream cheese white chocolate mousse layered between carrot cake and cream cheese icing
Mixed berry shortcake: raspberry mousse layered between freshly baked scones, blackberries, raspberries, strawberries and whipped cream
\$ 81

*WILDSIDE ICE CREAM

Our original presentation of speckled vanilla ice cream accompanied by waffle cones and souvenir Wild hockey helmets with fresh berries, caramel sauce, chocolate fudge, chopped nuts and rainbow sprinkles
\$ 96

FRESHLY BAKED BLONDIE

Homemade blondie brownie served warm with pecan maple glaze and speckled vanilla ice cream
\$ 102

STANLEY CUP CHOCOLATE FOUNTAIN

Flowing dark chocolate accompanied by your favorite dipping desserts to include: pineapple, strawberries, graham crackers, Oreo cookies, jumbo pretzels, marshmallows, pirouettes, assorted mini chocolate chip cookies and rice crispy treats
\$ 123

WILDSIDE'S CHOCOLATE LOVERS PLATTER

Dark, milk and white chocolate dipped Oreo cookies, graham crackers, jumbo pretzels, pecan bears, pretzel rods, fresh strawberries, potato chips and M&M's
\$ 129



**EXECUTIVE
SUITES
MENU**

SOFT DRINKS

Sold in 6-Packs

Coke (12 oz. Can)	\$ 16.50
Diet Coke (12 oz. Can)	\$ 16.50
Coke Zero (12 oz. Can)	\$ 16.50
Sprite (12 oz. Can)	\$ 16.50
Sprite Zero (12 oz. Can)	\$ 16.50
Lemonade (12 oz. Can)	\$ 16.50
Dasani Water (12 oz. Bottle)	\$ 16.50

MIXERS AND JUICE

Sold in 6-Packs

Club Soda (10 oz. Bottle)	\$ 24.00
Tonic Water (10 oz. Bottle)	\$ 24.00
Orange Juice (10 oz. Bottle)	\$ 24.00
Cranberry Juice (10 oz. Bottle)	\$ 24.00
Grapefruit Juice (10 oz. Bottle)	\$ 24.00
Apple Juice (10 oz. Bottle)	\$ 24.00
Liquid Ice Energy Drink (8 oz. Can)	\$ 30.00

BAR SUPPLIES

Sold Individually

Limes; cut (Bowl)	\$ 6.00
Lemons; cut (Bowl)	\$ 6.00
Cocktail Onions (Bowl)	\$ 9.00
Cherries (Bowl)	\$ 9.00
Cocktail Olives (Bowl)	\$ 9.00
Tabasco Sauce (2 oz. Bottle)	\$ 9.00
Worcestershire Sauce (4 oz. Bottle)	\$ 9.00
Grenadine (12 oz. Bottle)	\$ 18.00
Lime Juice (12 oz. Bottle)	\$ 18.00
Margarita Mix (1 liter Bottle)	\$ 18.00
Bloody Mary Mix (1 liter Bottle)	\$ 18.00
Angostura Bitters (4 oz. Bottle)	\$ 21.00
Dry Vermouth (375 ml Bottle)	\$ 21.00
Sweet Vermouth (375 ml Bottle)	\$ 21.00

COFFEE AND TEA SERVICE

Freshly Brewed Coffee (serves 8-10 cups)	\$ 20.00
Freshly Brewed Decaffeinated Coffee (serves 8-10 cups)	\$ 20.00
Assorted Regular and Flavored Hot Teas (each)	\$ 3.00
Hot Chocolate (each)	\$ 3.00

BEER

Sold in 6-Packs

BOTTLED BEER AND MALT BEVERAGES

Budweiser (12 oz. Bottle)	\$ 25.50
Bud Light (12 oz. Bottle)	\$ 25.50
Bud Select (12 oz. Bottle)	\$ 25.50
Michelob Golden Draft Light (12 oz. Bottle)	\$ 25.50
Coors Light (12 oz. Bottle)	\$ 31.50
Labatt Blue (12 oz. Bottle)	\$ 31.50
Heineken (12 oz. Bottle)	\$ 31.50
Amstel Light (12 oz. Bottle)	\$ 31.50
Corona (12 oz. Bottle)	\$ 31.50
Summit Pale Ale (12 oz. Bottle)	\$ 31.50
Rolling Rock (12 oz. Bottle)	\$ 31.50
Leinenkugel's Honey Weiss (12 oz. Bottle)	\$ 31.50
Budweiser American Ale (12 oz. Bottle)	\$ 31.50
Bud Light Lime (12 oz. Bottle)	\$ 31.50
Landshark Lager (12 oz. Bottle)	\$ 31.50
Bacardi Silver Sangria (12 oz. Bottle)	\$ 31.50
Bacardi Silver Lemonade (12 oz. Bottle)	\$ 31.50

NON-ALCOHOLIC BEER

O'Douls (12 oz. Bottle)	\$ 25.50
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SPECIALTY PACKAGED BEER

Budweiser (6-Pack - 16 oz. Aluminum Bottle)	\$ 40.50
Bud Light (6-Pack - 16 oz. Aluminum Bottle)	\$ 40.50
Bud Light Lime (6-Pack - 16 oz. Aluminum Bottle)	\$ 40.50
Bud Select (6-Pack - 16 oz. Aluminum Bottle)	\$ 40.50



**EXECUTIVE
SUITES
MENU**

SPIRITS

Sold in Fifths

VODKA

Smirnoff	\$ 45
Absolut Vanilia	\$ 75
Absolut Citron	\$ 75
Absolut Kurant	\$ 75
Absolut Raspberri	\$ 75
Absolut	\$ 80
Ketel One	\$ 80
Grey Goose	\$ 105
Effen	\$ 115
Belvedere	\$ 120

GIN

Tanqueray	\$ 75
Bombay Sapphire	\$ 80

RUM

Bacardi Light	\$ 55
Bacardi Limón	\$ 55
Captain Morgan	\$ 60
Malibu	\$ 65
Tommy Bahama	\$ 115

BOURBON

Jim Beam	\$ 60
Jack Daniel's	\$ 80
Maker's Mark	\$ 80
Gentleman Jack	\$ 105

TEQUILA

Jose Cuervo Gold	\$ 60
Sauza Hornitos	\$ 80
Patrón Silver	\$ 140

BLENDS & CANADIANS

Windsor	\$ 40
Canadian Club	\$ 50
Jameson	\$ 70
Crown Royal	\$ 100

SCOTCH

Dewar's White Label	\$ 75
Johnnie Walker Red Label	\$ 95
Johnnie Walker Black Label	\$ 115
The Glenlivet 12 year	\$ 125
Macallan 18 year	\$ 300

BRANDY & CORDIALS

Christian Brothers V.S.O.P	\$ 50
Jagermeister	\$ 55
PAMA Pomegranate Liqueur	\$ 65
Kahlúa	\$ 70
Baileys Original	\$ 75
Baileys Mint Chocolate	\$ 75
Baileys Crème Caramel	\$ 75
Amaretto Disaronno	\$ 85
Grand Marnier	\$ 115
Courvoisier V.S.O.P	\$ 130

SPECIALTY BARS

All Specialty Bars Serve Twelve.

Specialty Bars are served with appropriate glassware, drink recipe cards, measuring glass, stainless steel drink shaker, mixing spoon and souvenir hockey stir sticks.

ADVANCED ORDERS ONLY

**ABSOLUT VODKA
MARTINI BAR**

All the ingredients necessary to enjoy our Classic Martini, Cosmopolitan Martini, Lemon Drop Martini and Chocolate Martini.

The Absolut Vodka Martini Bar includes one bottle each of Absolut vodka, Cointreau, dry vermouth, lime juice, six bottles of cranberry juice, large green cocktail olives, cocktail onions, chocolate shavings, lemon wedges and lemon twists.

\$ 204

**SAUZA FROZEN
MARGARITA BAR**

All the ingredients necessary including a frozen drink blender to enjoy our Classic Margarita, Frozen Margarita, Cadillac Margarita or PAMA Pomegranate Margarita.

The Sauza Margarita Bar includes one bottle each of Sauza Hornitos Tequila, PAMA Pomegranate Liqueur, Grand Marnier and triple sec,

two bottles of Finest Call Margarita Mix, lime wedges and kosher salt.

\$ 204

**WILD ABSOLUT
BLOODY MARY BAR**

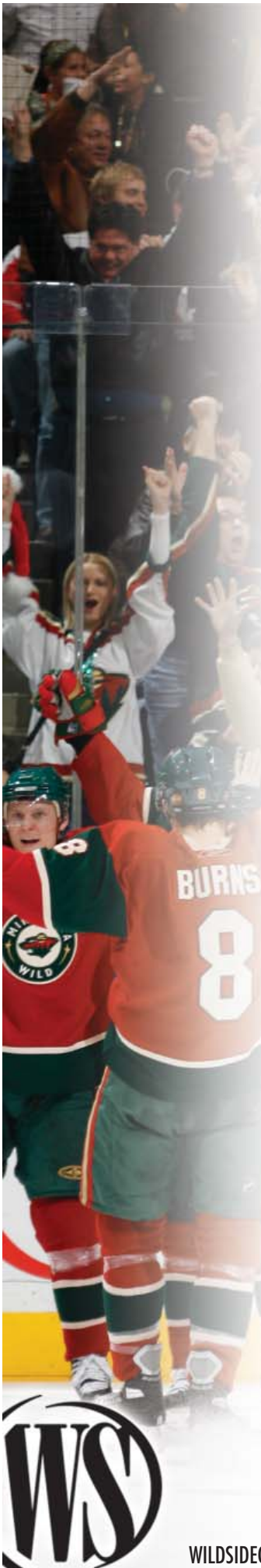
All the ingredients necessary to enjoy our Wild Absolut Bloody Mary.

What makes this classic drink Wild is the skewered jumbo shrimp topper and 12 miniature bottles of Budweiser beer we supply for chasers.

The Wild Absolut Bloody Mary Bar includes

one bottle Absolut vodka, two bottles of Finest Call Bloody Mary Mix, celery salt, one bottle each of Worcestershire and Tabasco sauce, pickles, olives, celery and limes.

\$ 204



**EXECUTIVE
SUITES
MENU**

WINE LIST



BIN#	CHARDONNAY	
100	Stone Cellars, <i>California</i>	\$ 25
101	Coppola Diamond, <i>California</i>	\$ 30
102	Estancia, <i>Monterey</i>	\$ 32
103	Matua, <i>Marlborough, NZ</i>	\$ 34
104	Clos Du Bois, <i>North Coast, CA</i>	\$ 36
105	Chateau St. Jean, <i>Sonoma County</i>	\$ 38
106	Kendall Jackson, <i>California</i>	\$ 42
107	Simi Reserve, <i>Russian River</i>	\$ 55
108	Artesa Reserve, <i>Carneros</i>	\$ 57
109	Stags' Leap Winery, <i>Napa Valley</i>	\$ 65
110	Cakebread, <i>Napa Valley</i>	\$ 83

BIN#	OTHER WHITES	
200	Beringer, White Zinfandel, <i>California</i>	\$ 25
201	Milbrandt Vineyards, Riesling, <i>Washington</i> ...	\$ 27
202	Coppola Bianco, Pinot Grigio, <i>California</i>	\$ 30
203	Santi, Pinot Grigio, <i>Italy</i>	\$ 34
204	Leth, Gruner Veltliner, <i>Austria</i>	\$ 35
205	Kim Crawford, Sauv Blanc, <i>Marlborough, NZ</i> ..	\$ 38

BIN#	MERLOT	
300	Stone Cellars, <i>California</i>	\$ 25
301	Coppola Diamond, <i>California</i>	\$ 30
302	Clos Du Bois, <i>Sonoma County</i>	\$ 38
303	Blackstone, <i>California</i>	\$ 39
304	Kendall Jackson, <i>California</i>	\$ 42
305	Artesa, <i>Napa Valley</i>	\$ 55

BIN#	CABERNET SAUVIGNON	
400	Stone Cellars, <i>California</i>	\$ 25
401	Coppola Diamond, <i>California</i>	\$ 30
402	Clos Du Bois, <i>North Coast, CA</i>	\$ 38
403	Beringer Reserve, <i>Knight's Valley</i>	\$ 39
404	Napa Ridge Reserve, <i>Napa Valley</i>	\$ 45
405	Souverain, <i>Sonoma County</i>	\$ 50
406	NXNW, <i>Columbia Valley</i>	\$ 57
407	Steltzner, <i>Stags Leap District</i>	\$ 89
408	Stags' Leap Winery, <i>Napa Valley</i>	\$ 104
409	Caymus, <i>Napa Valley</i>	\$ 148
410	Silver Oak, <i>Napa Valley</i>	\$ 188
411	Quintessa Red Meritage, <i>Rutherford</i>	\$ 240

	OTHER REDS	
500	Black Opal, Shiraz, <i>Australia</i>	\$ 25
501	Ravenswood, Zinfandel, <i>Sonoma County</i>	\$ 26
502	Altos Las Hormigas, Malbec, <i>Mendoza</i>	\$ 28
503	Greg Norman, Pinot Noir, <i>Santa Barbara</i>	\$ 38
504	Layer Cake, Shiraz, <i>South Australia</i>	\$ 41
505	Steltzner Claret, <i>Napa Valley</i>	\$ 42
506	Coppola Diamond, Pinot Noir, <i>California</i>	\$ 47

BIN#	SPARKLING WINES & CHAMPAGNE	
600	Korbel, <i>California</i>	\$ 25
601	Chandon Brut, <i>Napa Valley</i>	\$ 48
602	Dom Perignon, <i>France</i>	\$ 250





EXECUTIVE
SUITES
MENU

DESSERT CART

Desserts

Chocolate Covered Marshmallow Skewer	\$ 4
Chocolate Covered Strawberry Skewer	\$ 4
Mixed Berry Shortcake	\$ 6
Chocolate Ice Cream Sundae	\$ 6
Homemade Cookie Pudding	\$ 6
Seven Layer Grand Marnier Cake	\$ 6
Homemade Apple Crisp	\$ 6
New York Cheesecake	\$ 6
Five High Chocolate Cake	\$ 7
Four Layer Carrot Cake	\$ 7
Mixed Berry Ice Cream Sundae	\$ 7
New York Cheesecake with Mixed Berry Topping	\$ 8
Vanilla Ice Cream or Any Item À la Mode	\$ 3

Beverages

Coffee & Decaffeinated Coffee	\$ 2.50
Cordial	
<i>Amaretto Disaronno, Kahlúa,</i>	
<i>Baileys Original, Mint Chocolate & Crème Caramel</i>	\$ 8
<i>Grand Marnier</i>	\$ 9
Cordial Coffee	
<i>Amaretto Disaronno, Kahlúa,</i>	
<i>Baileys Original, Mint Chocolate & Crème Caramel</i>	\$ 9
<i>Grand Marnier</i>	\$ 10
Cordial in Edible Chocolate Cup	
<i>Amaretto Disaronno, Kahlúa</i>	
<i>Baileys Original, Mint Chocolate & Crème Caramel</i>	\$ 10
<i>Grand Marnier</i>	\$ 11

