Welcoming you to another exciting season at Target Field®, Home of your Minnesota Twins!

Delaware North Companies Sportservice, the exclusive food and beverage provider to Target Field, is proud to welcome you to the 2012 Minnesota Twins baseball season. From the first pitch to the final run, we are committed to providing you, our guest, the finest cuisine and highest quality service with attention to the smallest detail.

“Creating Special Experiences One Guest at a Time”
SERVICE CHARGE & SALES TAX
A standard service charge of 15% will be added on all food and beverage orders. 6.25% of the service charge goes to the associate directly involved in the service, 2% goes to the ancillary associates and 6.75% is retained by Minnesota Sportservice and is not a gratuity, but used to enhance services and amenities.

CONSUMER ADVISORY
Eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Young children, pregnant women, older adults and those with certain medical conditions are at a greater risk.

FOOD ALLERGIES & SENSITIVITIES
If you or your guests suffer from a food-based allergy or sensitivity, please contact your Suites Coordinator at (612)659-3978, who will consult with our Suites Chef in an effort to meet your needs and ensure that you and your guests have an enjoyable experience. Please keep in mind some of the ingredients used in our offerings originate in facilities where common food allergens may be in use.

DIETARY RESTRICTIONS
In the effort to meet the needs of our guests, the Target Field Suites menu is designed to provide a wide array of choices. Please see the list of Gluten Free and Vegetarian options listed on the Nutritional Information page at the back of the menu. If you or your guests adhere to dietary restrictions that cannot be met, please contact your Suites Coordinator at (612)659-3978 who will meet with our Suites Chef in an effort to accommodate those restrictions.

TARGET FIELD SUITE CATERING
Delaware North Companies SportService is the exclusive food and beverage provider for Target Field. It is not permissible for Suite Holders or their guests to bring outside food and beverages into Target Field. Any food and/or beverage product brought into the Suites without proper authorization will be confiscated and/or charged to the Suite Holder at a normal retail price for such item.

To place your order online and receive immediate confirmation, please visit https://Suites.dncinc.com/GuestReserve
**WHITE WINE**

**SPARKLING**

**KORBEL BRUT, SPARKLING, CALIFORNIA**
Light-tasting and crisp with a balanced medium-dry finish. 28

**DOMAINE STE MICHELLE BRUT, SPARKLING, CALIFORNIA**
Citrus with a light toasty finish. 32

**MOËT & CHANDON IMPÉRIAL, CHAMPAGNE, FRANCE**
Moët maintains an impressive consistency with this lemon and lime flavored wine, smooth but crisp, and easy to drink. 74

**PINOT GRIGIO**

**CANYON ROAD, MODESTO, CA**
This medium-bodied wine has hints of green apple, citrus, white peach and floral blossom. Crisp, the Pinot Grigio leaves a refreshing and revitalizing finish on your palate. 24

**entwine, 2010 PINOT GRIGIO, CALIFORNIA**
Crisp, refreshing and citrusy, like a green apple drizzled with lime juice and honey. 34

**ESTANCIA, CALIFORNIA**
Jasmine white flowers, golden delicious apple, lemongrass, lychee and lime twist. 29
SAUVIGNON BLANC & FUME BLANC

CANYON ROAD, CA
Light to medium-bodied wine with hints of ripe citrus, melon, and a refreshing crisp finish. 24

MAIN STREET, MONTEREY COUNTY, CA
Combining the tropical, melon aromas of warm weather Sauvignon Blanc with the racy, citrus flavors found when grown in cooler climates, this wine is bright, aromatic, and remarkably refreshing. 28

CHATEAU ST. JEAN, FUMÉ BLANC, SONOMA COUNTY, CA
Vibrant acidity and bright fruit flavors of kiwi fruit and melon linger on the palate and lead to a fresh finish with hints of spice. 34

RIESLING

BV COSTAL ESTATES, CALIFORNIA
The balance of ripe fruit and bright acidity interweave to create an inviting, medium-bodied wine that smoothly slides across the palate with juicy peach and lychee flavors highlighted by a classic flinty finish. 28

CHATEAU STE. MICHELLE, COLD CREEK VINEYARD, WA
This Cold Creek riesling offers ripe peach aromas with a refined elegance and a crisp finish. 32

ALTERNATIVE WHITE

CANYON ROAD, WHITE ZINFANDEL, MODESTO, CA
This wine is light-bodied with hints of strawberry, cherry, and watermelon flavors and a smooth crisp finish. 24

BERINGER, WHITE ZINFANDEL/CHARDONNAY, PREMIERE VINEYARD SELECTION, WHITE BLEND, CALIFORNIA
Fresh strawberry, raspberry and orange peel aromas and flavors. 26
CHARDONNAY

COLUMBIA CREST, TWO VINES, COLUMBIA VALLEY, WA
Lively fruit flavors are accented by notes of lemon zest and creamy marshmallow ending with a juicy, crisp finish. 26

CANYON ROAD, MODESTO, CA
Medium- bodied wine with notes of crisp apple and ripe citrus fruit with a hint of cinnamon spice. 24

WILLIAM HILL, CALIFORNIA
The wine reveals elegant ripe tree fruit flavors and some toasty oak, brown spice and butter. 28

BY COSTAL ESTATES, CALIFORNIA
Warm fall fruits hold the center with good weight and well-balanced mouthfeel, accented by hints of baking spice. 28

HAWK CREST OF STAGS’ LEAP, MONTEREY COUNTY, CA
On the palate, luminous peach and pear flavors sparkle with a playful acidity. 35

CHATEAU ST. JEAN, SONOMA COUNTY, CA
Flavors of honeysuckle, perfume, peaches and citrus surround toasted almond and vanilla oak flavors. 35

ROBERT MONDAVI, PRIVATE SELECTION, NAPA VALLEY, CA
Tree fruit aromas of pear and quince combine with delicate floral notes and a pinch of nutmeg spice to showcase the true essence of the grape. 39

FREI BROTHERS , RESERVE, RUSSIAN RIVER VALLEY, CA
It reflects its cool climate source with flavors of green apple, orange zest, and apple pie, which are complemented by buttery and toasty notes. With nutty and rich flavors, the wine finishes with a silky, full mouthfeel. 39

RED WINE

PINOT NOIR

A BY ACACIA, NAPA VALLEY, CA
Savory herb, smoked and dried currant and berry fruit is tight and firm, ending with a long finish and a touch of mint. 38

ERATH WINERY, OREGON
This lustrous beauty showcases aromas of raspberry pie with pleasing hints of mint, citrus and a provocative suggestion of smoke. 42

MACMURRAY, SONOMA COUNTY, CA
An elegant wine with rich aromas and flavors of red currant, raspberry, sage, mushroom and fresh earth. 36
DOMAINE SERENE, “YAMHILL CUVEE”, OREGON
Intense black cherry and black raspberry flavors as well as excellent grip, balance, and length. 60

RED BLEND

CLOS DU BOIS, SHIRAZ, NORTH COAST, CA
Notes of blackberry and black cherry mingle lusciously with violet and vanilla, all punctuated by a smoky finish. 32

STERLING, VINTNER’S COLLECTION, SHIRAZ, CALIFORNIA
The fruity, smooth flavors so intense that they’re almost jammy-boast violet, vanilla and spice nuances. 30

FOLIE À DEUX, MÉNAGE À TROIS, CALIFORNIA
A saucy tease that brings blackberry and raspberry jam to the relationship. 32

FRANCIS FORD COPPOLA, “DIAMOND COLLECTION”, CALIFORNIA
Rich, lively flavors of succulent blackberry, currant, and wild strawberry are wrapped in soft, smooth tannins. 39

ESTANCIA, RESERVE, PASO ROBLES, CA
Intense flavors of chocolate dipped black fruit, accompanied by notes of sweet oak. 58

MERLOT

BONTERRA, MENDOCINO COUNTY, CA
This wine has an elegant and restrained style with nice structure and balance, soft tannins and a long finish. 37

BLACKSTONE, WINEMAKER’S SELECTION, CALIFORNIA
Rich fruit aromas, supple oak characteristics and soft tannins. 32

RED DIAMOND, COLUMBIA VALLEY, CA
This wine has light tannins and very much a smooth characteristic that will be very popular with everyday drinkers. 28

CLOS DU BOIS, ALEXANDER VALLEY, CA
Aromas of toasted oak, blackberry and baking spice with strong tannins and black cherry flavors. 36

CHATEAU STE. MICHELLE, COLUMBIA VALLEY, WASHINGTON
The wine offers aromas of black cherry, leather and spice with layers of rich dark red fruit flavors. 42

entwine, 2010 MERLOT, CALIFORNIA
Juicy and mouthwatering – Think mid-summer plums and cherries, with a hint of black tea. 36
CABERNET SAUVIGNON

COLUMBIA CREST, TWO VINES, COLUMBIA VALLEY, WA
Strawberry, cherry and cola aromas and flavors harmoniously flow into the silky and soft palate that culminates into a long velvety finish. 26

WILLIAM HILL, CALIFORNIA
Deep red and dark berry aromas meld with hints of raspberry, dark cherry, blackberry, and blueberry. 27

LOUIS M. MARTINI, SONOMA COUNTY, CA
Featuring aromas and flavors of red cherry, plum and blackberry fruit with an underlying dry creek dustiness. 30

CHATEAU ST. JEAN, SONOMA COUNTY, CA
Complex layers of boysenberry, black plum and roasted coffee combine beautifully with notes of mocha. 36

HAWK CREST, OF STAGS’ LEAP, MONTEREY COUNTY, CA
Silky tannins and dark cherry flavors stand out against a backdrop of spicy notes and hints of vanilla. 36

BERINGER, RESERVE, KNIGHTS VALLEY, CA
Has youthful characters of fresh blackberry, black cherry and blueberry, and has bright characteristics of blackberry and blueberry aromas, accented by notes of toast, graphite, cedar and brown spices. 44

CONN CREEK, NAPA VALLEY, CA
Grapefruit, lime and honeysuckle aromas warm to nectarine and floral scents. The refreshing aromatic characters lead to clean, zesty flavors. 56

FERRARI-CARANO, ALEXANDER VALLEY, CA
Delicious flavors of vibrant, red berry pie, caramel and fresh boysenberry on the finish. 48

ZINFANDEL

RAVENSWOOD, CALIFORNIA
Intricate layers of black cherry, plum, currant, and wild berry flavors with a hint of spice. 34

ROSENBLUM, VINTNERS CUVÉE XXXI, CALIFORNIA
Sweet mocha and vanilla spices gather around red stone fruits on the medium-bodied palate. 32
# Spirits

## Vodka
- Smirnoff 45
- Jeremiah Weed Sweet Tea 48
- Skinnygirl® White Cranberry Cosmopolitan 48
- SVEDKA 45
- SKYY 55
- ABSOLUT 68
- Ketel One 78
- Grey Goose 97

## Gin
- Beefeater 53
- Tanqueray 65
- Bombay Sapphire 73

## Rum
- Captain Morgan Original Spiced 55
- Captain Morgan Lime Bite 55
- Captain Morgan Black Spiced 58
- BACARDI Superior 48

## Tequila
- Jose Cuervo Especial 55
- Skinnygirl® Margarita 48
- Sauza Gold 57
- Camarena 78
- Patrón Silver 102

## Bourbon
- Jim Beam 48
- Jack Daniel’s 74
- Knob Creek 75
- Maker’s Mark 78

## Whisky
- Crown Royal 80
- Seagram’s 7 Crown 41
- Canadian Club 49
- Jameson 68

## Scotch
- Dewar’s White Label 70
- Johnnie Walker Red Label 78
- Macallan 12 Year Old 86
- Chivas Regal 12 Year Old 86
- Johnnie Walker Black Label 95

## Cordials
- Southern Comfort 47
- Kahlúa 69
- Baileys Irish Cream 70
- Disaronno Amaretto 70
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<tr>
<th>Category</th>
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<th>Price</th>
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<td><strong>American Premium</strong></td>
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<td>Michelob Golden Draft Light 29</td>
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<td>Cranberry Juice 18</td>
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<td>Orange Juice 18</td>
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<td>Grapefruit Juice 18</td>
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HOME RUN DERBY
395
Serves 12-14 guests

SOUVENIR BUCKET
Filled with peanuts, popcorn and snack mix.

KETTLE CHIPS & DIP

SUMMER VEGETABLE PASTA SALAD
Cavatappi pasta, garden fresh vegetables and Italian herb vinaigrette.

CHICKEN WINGS
Traditional buffalo sauced wings, celery and blue cheese.

CHICKEN TENDERS
Served with BBQ, ranch and honey mustard.

BALLPARK LOON CHILI
Signature smoked pepper chili with cheddar cheese, diced onions, jalapeños and tortilla chips.

HOTS & BRATS
6 all beef franks with grilled onions and 6 bratwursts with sauerkraut, served with traditional rolls and condiments.

COOKIE & BROWNIE COMBO
A selection of fresh baked cookies and rich fudge brownies.
BULLPEN BBQ
460
Serves 12-14 guests

SOUVENIR BUCKET
Filled with peanuts, popcorn and snack mix.

SUITE MEMORIES
A souvenir dispenser filled with plain M&Ms.

BAVARIAN PRETZEL STICKS
Warm pretzel sticks and nacho cheese for dipping.

J.P’S NINE LAYER DIP
Cheddar cheese, guacamole, sour cream, jalapeño peppers, pico de gallo, olives, green onions and refried beans with tortilla chips.

SEASONAL FRUIT
An array of melons, citrus, and berries.

LOADED POTATO SALAD
Red bliss potatoes and creamy mustard dressing with chives, bacon and cheddar cheese.

TRADITIONAL CAESAR SALAD
Romaine lettuce, aged parmesan cheese and garlic croutons.

BBQ PORK SLIDERS
Pulled BBQ pork with pickle chips and cole slaw.

GRILLED HALF POUND HAMBURGER
Cheese, lettuce, tomato, red onion, kosher pickle and bakery fresh buns.

COOKIE AND BROWNIE COMBO
A selection of fresh baked cookies and rich fudge brownies.
TAILGATE SAMPLER
575
Serves 12-14 guests

SALSA FIESTA
Corn tortilla chips served with pico de gallo, salsa verde, and salsa roja.

HUMMUS TRIO
Traditional, roasted red pepper hummus and baba ganoush served with smoked paprika pita chips and sliced baguettes.

FROM THE GARDEN
Chef’s selection of seasonal vegetables with roasted vegetable dip.

BUFFALO MACARONI AND CHEESE
Macaroni and cheese tossed with spicy buffalo chicken, topped with blue cheese breadcrumbs and baked until crispy.

THE GREAT MINNESOTA GET TOGETHER
Walleye fingers, chicken tenders and mini corn dogs served with lemon aioli, BBQ and honey mustard sauces.

GRILLED CHICKEN QUESADILLAS
Adobo marinated chicken and Chihuahua cheese filled tortillas, served with pico de gallo and avocado cream sauce.

CHOP CHOP SALAD
Romaine, ice berg, radicchio, Bushel Boy grape tomatoes, ditalini pasta, smoked bacon, cucumbers, gorgonzola cheese, red onion, grilled chicken with a honey Dijon dressing.

PESTO CHICKEN & BEEF TENDERLOIN MINI SANDWICHES
Grilled chicken with roasted red peppers, baby spinach and pesto aioli on ciabatta bread. Beef tenderloin with roma tomatoes, baby greens, boursin cheese spread, roasted garlic and thyme aioli on ciabatta bread.

COOKIE AND BROWNIE COMBO
A selection of fresh baked cookies and rich fudge brownies.
SWEET & SALTY
Serves 10 guests

- **SOUVENIR BUCKET**
  Filled with peanuts, popcorn and snack mix. 46

- **KETTLE CHIPS & DIP** 38

- **CLASSIC POPCORN**... Endless Supply! 30

- **SALSA FIESTA**
  Corn tortilla chips served with pico de gallo, salsa verde and salsa roja. 54
  *Keep the fiesta going with nacho cheese.* 20

- **BAVARIAN PRETZEL STICKS**
  Warm pretzel sticks served with nacho cheese for dipping. 34

- **SUITE MEMORIES**
  A souvenir dispenser filled with M&Ms, Skittles or Reese’s Pieces. 43

- **POPcorn TRIO**
  A selection of Cracker Jacks, Angie’s Kettle Corn and Cheese Popcorn. 35

- **TRAIL MIX**
  Assortment of nuts, dried fruit and chocolate. 48

COOL BEGINNINGS & HOT STARTERS
Serves 10 guests

- **SHRIMP COCKTAIL**
  36 pieces of Tiger shrimp with cocktail sauce. 132

- **FROM THE GARDEN**
  Chef’s selection of seasonal vegetables with roasted vegetable dip. 63

- **SEASONAL FRUIT**
  An array of melons and berries. 76

- **HUMMUS TRIO**
  Traditional, roasted red pepper and baba ganoush served with smoked paprika pita chips and sliced baguettes. 40

- **GRILLED CORN GUACAMOLE**
  Chile-rubbed grilled corn mixed with avocado, jalapeños, tomatoes, lime and cilantro, served with corn tortilla chips. 64
  *Pairs well with Skinnygirl Margarita*

- **ARTISAN CHEESE AND SAUSAGE**
  Chef’s selection of regional cheeses, fresh and dried fruits, cured sausages with gourmet crackers. 110
APPETIZERS & PACKAGES

1. J.P.’S NINE LAYER DIP
Cheddar cheese, guacamole, sour cream, jalapeño peppers, pico de gallo, olives, green onions and refried beans with tortilla chips. 69

2. WALLEYE ON A SPIKE
Golden brown, hand breaded walleye filets served with lemon aioli dipping sauce. 132

3. BAKED SPINACH AND ARTICHOKE
Baby spinach, artichoke hearts, herbs and garlic cream, with crostinis and pita chips. 74

4. CHICKEN WINGS
Traditional buffalo sauced wings, celery and blue cheese. 74

5. CHICKEN TENDERS
BBQ, Ranch and honey mustard sauces. 86

6. THE GREAT MINNESOTA GET TOGETHER
Walleye fingers, chicken tenders and mini corn dogs served with lemon aioli, BBQ and honey mustard sauces. 120
   Pairs well with BV Costal Estates, Chardonnay, California

7. BALLPARK SAMPLER
Fried ravioli, crab rangoon and coconut shrimp with marinara and sweet red chili sauces. 96

8. GRILLED CHICKEN QUESADILLAS
Adobo marinated chicken and Chihuahua cheese filled tortillas, served with pico de gallo and avocado cream sauce. 70

9. LOCAL GOAT CHEESE FONDUE
Fire roasted tomato sauce with toasted baguettes and flatbread. 74
GREENS & THINGS
Serves 10 guests

TRADITIONAL CAESAR SALAD
Romaine lettuce, aged parmesan cheese and garlic croutons. 58
Enhance your salad with grilled chicken. 18

CHOP CHOP SALAD
Romaine, ice berg, radicchio, Bushel Boy grape tomatoes, ditalini pasta, smoked bacon, cucumbers, gorgonzola cheese, red onion and grilled chicken served with honey dijon dressing. 69

ORIENTAL CHICKEN SALAD
Romaine, baby spinach, napa cabbage, radicchio, fried wontons, mandarin oranges, julienne peppers, snow peas and grilled chicken served with sesame ginger vinaigrette. 64

WATERMELON, FETA AND ARUGULA SALAD
Arugula tossed with chunks of watermelon and feta cheese, topped with fresh basil and crispy croutons, and served with lemon vinaigrette on the side. 60
Pairs well with Korbel Brut, Sparkling Wine, California

LOADDED POTATO SALAD
Red bliss potatoes and creamy mustard dressing with chives, bacon and cheddar cheese. 50

PESTO CHICKEN & BEEF TENDERLOIN MINI SANDWICHES
Grilled chicken with roasted red peppers, baby spinach and pesto aioli on ciabatta bread. Beef tenderloin with roma tomatoes, baby greens, boursin cheese spread, roasted garlic and thyme aioli on ciabatta bread. 110
Pairs well with MacMurray, Pinot Noir, Sonoma County, CA

WRAP TRIO
Turkey BLT with cheddar on honey wheat wrap with Boursin cheese spread. Roasted Vegetable with lettuce and tomatoes on garden spinach wrap with herb and garlic hummus. Santa Fe Chicken with smoked pepper aioli and fire roasted corn. 96

HOME TEAM FAVORITES
Serves 10 guests

SCHWEIGERT HOT DOGS
12 all beef franks, with onions, traditional rolls and condiments. 81
Add a side of chili to compliment your hot dogs. 20

SPECIALTY SAUSAGES
4 each of Kramarczuk’s Hungarian, bratwurst and Polish sausages served with grilled onions, seasoned sauerkraut, traditional rolls and condiments. 94

HOTS & BRATS
6 all beef franks with grilled onions and 6 bratwursts with sauerkraut, served with traditional rolls and condiments. 88
Pairs well with Leinenkugel Honey Weiss
GRILLED HALF POUND HAMBURGER
Cheese, lettuce, tomato, red onion, kosher pickle and bakery fresh buns. 118

ANCHO CRUSTED FLANK STEAK ON A STICK
Juicy steak and peppers served with roasted poblano dipping sauce. 68

BACON SLOPPY JOES
Ground beef and slab bacon chunks slow-cooked with tomatoes served with rolls, shredded pepper jack cheese and fried onions. 108
Pairs well with Chateau Ste. Michelle, Columbia Valley, Merlot, Washington

BBQ PORK SLIDERS
Savory BBQ pork with pickle chips and cole slaw. 94

WALLEYE SLIDERS
Walleye sliders with pickle chips and lemon aioli. 120

BALLPARK LOON CHILI
Signature Loon chili with cheddar cheese, diced onions, jalapenos and tortilla chips. 72

FOOD NETWORK HOT DOG BAR
1/4 pound hot dog on a potato roll, served with Food Network’s favorite hot dog toppings, including: sauerkraut, smokey baked beans, fritos, shredded cheddar, fried onions, smokey sweet jalapeño relish, bacon chunks, and griddled onions and peppers. 104
Pairs well with 16oz Heineken

ITALIAN BEEF SANDWICH
Shaved top sirloin with garlic, oregano, spicy giardinera and French rolls. 118

HOUSE SMOKED BBQ BRISKET SANDWICH
Smoked brisket smothered in tangy BBQ sauce, served with southern slaw and Kaiser rolls. 108

SLOW ROASTED DRUNKEN PORK SANDWICH WITH WHOLE-GRAIN MUSTARD SLAW
Fork-tender pulled pork in beer sauce, served with a sub roll and crunchy coleslaw. 96
Pairs well with William Hill, Cabernet Sauvignon, California
PIZZA
Serves 10 guests

CLASSIC CHEESE
Italian tomato sauce smothered with mozzarella cheese and seasoned with oregano and basil. 32

DOUBLE PEPPERONI
Our classic cheese pizza layered with spicy pepperoni. 34

GARDEN VEGETABLE
Mushrooms, bell peppers, onions and black olives on top of our classic cheese pizza. 34

BBQ CHICKEN PIZZA
Grilled chicken breast with caramelized red onions, bell peppers, tangy BBQ sauce and mozzarella cheese. 39
Pairs well with Bud Light Platinum

SUPREME
Sausage, roasted peppers, pepperoni, mushrooms, seasonal vegetables and our triple cheese blend. 39

MAIN EVENT
Serves 10 guests

BBQ RIBS & CHICKEN
Tender, slow cooked Michelbob’s ribs and juicy grilled chicken smothered in BBQ sauce, served with sweet potato succotash and corn bread. 160
Pairs well with Francis Ford Coppola, “Diamond Collection” Red Blend, California

STEAK & CHICKEN FAJITAS
Marinated steak, grilled chicken breast, Spanish rice, peppers and onions served with pico de gallo, sour cream and warm flour tortillas. 160
Pairs well with Red Diamond, Merlot, Columbia Valley, CA

LEMON GARLIC CHICKEN
Pan seared chicken breast, lemon rosemary sauce and roasted potatoes with Italian bread. 138
Pairs well with Hawk Crest of Stag’s Leap, Chardonnay, Monterey County, CA

BRAISED SHORT RIBS
Juicy short ribs in a cabernet reduction with corn griddle cake, baby carrots, asparagus and bakery fresh dinner rolls. 185
Conn Creek , Cabernet Sauvignon, Napa Valley, CA

HERB CRUS TED BEEF TENDERLOIN
Grilled asparagus, roasted Yukon gold potatoes, wild mushrooms and a merlot reduction with bakery fresh rolls. 240
Pairs well with Ravenswood, Zinfandel, California
**THE BENCH**
Serves 10 guests

- **SUMMER VEGETABLE PASTA SALAD**
  Cavatappi pasta, garden fresh vegetables and Italian herb vinaigrette. 46
  Pairs well with Chateau St. Jean, Fumé Blanc, Sonoma County, CA

- **PASTA PRIMAVERA**
  Seasonal roasted vegetables, penne pasta and marinara sauce. 48

- **BUFFALO MACARONI AND CHEESE**
  Macaroni and cheese tossed with spicy buffalo chicken, topped with blue cheese breadcrumbs and baked until crispy. 58
  Pairs well with BV Costal Estates, Riesling, California

- **ROASTED RED SKIN POTATOES**
  Tender red skin potatoes served with oregano & garlic. 36

- **MAC & CHEESE**
  Elbow macaroni and cheddar cheese sauce. 53

- **SOUTHERN COLE SLAW**
  Red and green cabbage slaw with shredded carrots in traditional slaw dressing. 46
KID’S KORNER
All children’s menu items are served with fresh fruit cup, cookies and fruit juice.

CHICKEN FINGERS
Served with honey mustard. 7

HOT DOG
All beef dog and all the fixings. 7

MINI CORN DOGS
5 pieces of cornbread battered dogs with honey mustard. 7

SWEET ENDINGS
Serves 10 guests.

COOKIE AND BROWNIE COMBO
A selection of fresh baked cookies and rich fudge brownies. 45

BAKERY FRESH COOKIES
A gourmet selection. 31

RASPBERRY SWIRL CHEESECAKE
Wild berry compote. 78
Pairs well with Skinnygirl White Cranberry Cosmopolitan

TALENTI GELATO
Three pints of Gelato served with whipped cream, sugar cones, waffle bowls and chocolate shavings. 65

DESSERT CART TASTING
Enjoy a Chef’s selection of tasty treats from our dessert cart delivered after the 5th inning. 72

SWEET THANG!
Pastry Chef’s favorite bars and cookies. 68

INDIVIDUAL COFFEE SERVICE
Choose from regular and decaffeinated coffee, herbal teas and hot chocolate. Brew your flavor choice when you are ready. 36

SPECIAL OCCASION CAKE
Contact your suite administrator to arrange for your custom cake.

SUITE TEMPTATIONS CART
Wow your guests by ending on a high note! Complete your luxury experience with your Chef’s selection of signature desserts, candies, fresh fruits and cordials including Baileys Disaronno Amaretto and Kahlúa. We are pleased to offer gluten free, sugar free and nut free items.
NUTRITIONAL INFORMATION

GLUTEN FREE OPTIONS

Kettle Chips & Dip
Salsa Fiesta
Nacho Cheese
Classic Popcorn
Suite Memories
Popcorn Trio
Trail Mix
Chilled Shrimp Platter
From the Garden
Artisan Cheese & Sausage
Seasonal Fruit
JP’s Nine Layer Dip
Baked Spinach & Artichoke Dip
Chicken Wings
Local Goat Cheese Fondue
Hummus Trio
Southern Cole Slaw
Loaded Potato Salad
Ballpark Loon Chili
Ancho Crusted Flank Steak on a Stick

BBQ Chicken & Ribs
Steak & Chicken Fajitas (without tortillas)
Lemon Garlic Chicken
Braised Short Ribs
Herb Crusted Beef Tenderloin
Roasted Red Skin Potatoes

ITEMS THAT ARE GLUTEN FREE WITHOUT CONSUMING THE BUN/ROLL

Schweigert Dogs
Specialty Sausage
Grilled Half Pound Hamburgers with Cheese
BBQ Pork Sliders
Hots & Brats
Italian Beef
House Smoked BBQ Brisket Sandwich
Kids Hot Dog

VEGETARIAN OPTIONS

Souvenir Snack Bucket
Salsa Fiesta
Nacho Cheese
Classic Popcorn
Suite Memories

Popcorn Trio
Trail Mix
Bavarian Pretzel Sticks
From the Garden
Seasonal Fruit
JP’s Nine Layer Dip
Baked Spinach & Artichoke Dip
Local Goat Cheese Fondue
Hummus Trio
Caesar Salad
Southern Cole Slaw
Classic Cheese Pizza
Garden Vegetable Pizza
Roasted Red Skin Potatoes
Summer Vegetable Salad
Mac & Cheese
Cookie & Brownie Combo
Raspberry Swirl Cheesecake
Talenti Gelato
Dessert Cart Tasting
Sweet Thang!
Cookie Platter
Pasta Primavera
We are pleased to accommodate all of your Suite food and beverage needs. All food and beverage services for the Suites at Target Field are provided exclusively by Delaware North Companies Sportservice. We are looking forward to an exciting year of providing the finest in culinary arts, beverage and service to you, the Suite Holder, and your guests.

Introducing your Sportservice Suites Catering Team:

Rebecca Spalding - Suites Manager
RSpaldin@dncinc.com - (612)659-3977

Jessica Dalbec - Suites Coordinator
JDalbec@dncinc.com - (612)659-3978

Kurt Chenier - Suites Chef
Greg Gaskins - Food & Beverage Manager

ORDERING PRIOR TO THE EVENT

Sportservice has created extensive menu offerings for your planning convenience. Our Suite Staff will assist you in coordinating your menus and ensuring your needs are always met. If you have any special dietary requirements, please inform us when you place your order. We ask for ADVANCED ORDERS to achieve the finest in presentation, service and quality for you and your guests. To ensure accuracy, we encourage you to appoint one member of your organization to place catering orders. In order to meet all your food and beverage requirements, we request that you place your orders by 12:00pm, noon, CST, two (2) business days prior to the event.

EVENT DAY
Monday
Tuesday
Wednesday
Thursday
Friday
Saturday
Sunday

ORDERS DUE BY NOON
Thursday
Friday
Monday
Tuesday
Wednesday
Thursday
Thursday

All cold and dry food items will be delivered to your Suite prior to gates opening. Hot food has the option of being delivered one hour prior to the start of the event or at the end of the 1st inning. Please state your preference when placing your Advanced Order. The dessert cart can be requested to stop by your Suite when placing your Advanced Order or on the event day. All food and beverage service will end promptly at the bottom of the seventh (7th) inning.
There are three options available for placing your Advanced Catering Order:

1. Complete your order via the Guest Reserve Website:
   a. Go to https://Suites.dncinc.com/GuestReserve
   b. Select ‘Target Field’
   c. Enter your Suite number and password. If the Administrator has forgotten their password, please contact the Suites Office.
2. E-mail the Suites Coordinator your order - JDalbec@dncinc.com
3. Call the Suites Coordinator - (612)659-3978

ORDERING DURING THE EVENT
All items listed with a fork icon in the Suites Menu are available less than 2 business days prior, as well as during, an event. These orders will be accepted through the bottom of the seventh (7th) inning. A credit card or cash must be provided to the Suite Attendant for payment of all game day catering orders.

We strongly encourage you to order at least 2 business days in advance of the event. Not only will you pay pre-event prices, but you will also have a larger selection of menu item choices. Game day ordering is provided as a convenience to our guests; however, it is meant to supplement the Advanced Order, not replace it. Your cooperation is sincerely appreciated. Game day orders may be placed with the Suites Coordinator via phone or e-mail, or with the Suite Attendant overseeing your Suite the day of the event. Please allow approximately 45 minutes for all game day orders.

PAR STOCKING SYSTEM
We strongly recommend you establish a beverage par stock to be kept in the Suite at all times. The Suites Coordinator can help create a set ‘par’ of beverages offered in the Suite during events. After an event, your inventory will be replenished accordingly to bring your beverages back up to par, and the difference will be charged to your account the next day. Unfortunately, predetermined packaging of certain items (i.e. six-packs) cannot be sold on a per-can or bottle basis.

The following guidelines will be used when restocking a beverage par:
- Liquor or other Spirits: bottles have one third remaining
- Wine: bottles are less than half-full or missing a cork
- Mixers or Juice: bottles are less than half-full or expiration date is approaching
- Beer, Soda & Water: packs have three or less cans/bottles per six-pack

If at any time you have questions regarding the liquor restock system or feel that you are missing an item, please feel free to contact your Suites Coordinator.

Special brand requests of liquor, beer, wine or mixers must be ordered 72 hours in advance to ensure delivery. Some restrictions or added charges may apply.
ALCOHOLIC BEVERAGES
To ensure a safe, enjoyable time in the Suites and to maintain compliance with the rules and regulations of the state of Minnesota and Target Field, no alcoholic beverage may be brought in or removed from your Suite.

It is the responsibility of the Suite Holder to ensure that no minors or impaired persons consume alcoholic beverages in their Suite. We reserve the right to check for proper identification and refuse service to a person that appears to be impaired.

SERVICE CHARGE, TAX & PRICING
A standard service charge of 15% will be added on all food and beverage orders. 6.25% of the service charge goes to the associate directly involved in the service, 2% goes to the ancillary associates and 6.75% is retained by Minnesota Sportservice and is not a gratuity, but used to enhance services and amenities.

METHOD OF PAYMENT
All Suite holders will set up an account with the Suites Office identifying your primary contact person, who will be referred to as the Suite Administrator, along with a major credit card. The Suites Office will keep this information locked on file for its authorized use. All food and beverage orders will be charged to the account unless specified prior to the event. The Suite Administrator is responsible for any catering orders placed for their Suite. At the end of the event, the designated Suite Host will be presented with an itemized bill detailing all food and beverage purchases charged to the account for that event. A Suite guest may also use their personal credit card or cash for payment of food and beverage orders. At the end of the event, the Suite Attendant will present an itemized bill to the owner of the credit card.

The methods of payment accepted are: MasterCard, Visa, American Express and Discover.

An itemized bill listing all food and beverage items that have been ordered throughout the event will be presented to the Suite host for a signature. This signature confirms receipt of the listed items and authorized payment. If you would not like a bill to be presented to the host, a written statement pre-authorizing the charges is requested to keep on file for our records in the Suites Management Office.

Billing Recaps will be sent to all Suite Administrators the Tuesday following the completion of a homestand. Dates include: April 17, May 1, May 22, June 5, June 19, July 3, July 24, August 7, August 21, September 4, September 18, and October 2.
CANCELLATIONS, RAIN OUTS & CANCELED GAMES
Should you need to cancel a food or beverage order, please contact our Suites Coordinator at (612)659-3978 at least 24 hours prior to the event. Full price will be charged to the bill for all cancelations within 24 hours of the event.

In the event a game is called prior to the gates opening, all pre-ordered food and beverage will be automatically canceled and distributed at the rescheduled game. The Suite holder will not be charged for their pre-order catering at the time of the cancelation. If the game is called after the gates have been opened, all pre-ordered food will be served and the Suite holder is responsible for all their food and beverage charges.

EQUIPMENT & DISPOSABLES
All Suites are provided with the necessary chafing dishes and other service equipment. Replacement fees will be assessed for missing or damaged items. In 2012, compostable disposables will be provided in the Suites at no additional cost. Please help us in our Green Path initiative and dispose all waste products in the appropriate receptacles. If you wish to entertain with china, silverware, glassware or linens, our Suites Coordinator will be happy to quote prices and arrange for rental.

PERSONALIZED SERVICE
Sportservice would be delighted to assist you in planning any special functions in your Suite. Please allow our Suites Coordinator to assist you if you should care for Twins logo hats, shirts or memorabilia; or flowers, balloons, celebration cakes, ice carvings, etc.

During events, Suite Attendants will take additional food and beverage orders. Should you desire special in-Suite host/hostess assistance or bartender services, we will be happy to provide you with the necessary staff. When ordering a private server or bartender, 72 hours notification and a fee of $175.00 per event is required.

CATERING
Catering opportunities are available in our many banquet facilities. Target Field is a unique location for holiday parties, weddings, employee gatherings, award dinners and creative field events. We can cater parties from 20 to 1,200. Please contact our Catering Sales staff at (612)659-3975 for more information.

Delaware North Companies Sportservice would like to thank all of our Suite holders for joining us in the 2012 Twins season. Your enjoyment at Target Field is the basis of our success!