

2023 MINNEOSTA VIKINGS

SUITES MENU



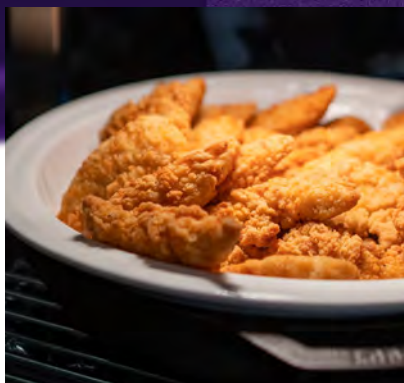
usbankstadium



aramark 

BLITZ

P A C K A G E



- Vegetarian Option
- Vegan Option
- Gluten-Free Option

SERVED AT DOORS

Snacks

Mix Popcorn, Gardetto's, Kettle Chip ●
French Onion Dip ●●, Cheddar Bacon Dip ●

Seasonal Fruit ●●

Cantaloupe, Honeydew, Pineapple, Grape
Berry

Artesian Cheese Board ●

Marinated Ellsworth Cheese Curd
Aged Cheddar, Great Lakes Pepperjack
Cotswold Cheese, Ama Blu Cheese, Brie Dried
Fruit, Grape, Flatbread, Cracker

served 45 minutes

BEFORE KICK OFF

Chicken Tenders

Honey Mustard, Buffalo Sauce
Buttermilk Ranch

Deconstructed Steakhouse Sliders

Brioche Bun, Onion Bacon Jam
White Cheddar Cheese, Butter Pickle

Schweigerts All Beef Hot Dogs & Von Hanson's Bratwursts

Potato Bun, Onion, Sauerkraut

Game Day Sandwich

Mortadella, Pepperoni, Salami
Provolone Cheese, Lettuce
Tomato, Herb Italian Loaf
Raspberry Chipotle Aioli

Mediterranean Pasta Salad ●

Caper, Onion, Olive Oil
Kalamata Olive, Feta
Sundried Tomato Vinaigrette

served

BEFORE HALFTIME

Mac and Cheese ●

Smoked Gouda Cheese Sauce
Cavatappi, Parmesan Breadcrumbs
Green Onion

Cannoli Dip ●

Waffle Chip, Strawberry
Chocolate Dipped Cookie

Package Includes:

Crave Worthy Chocolate Chip
Cookie ●

GRIDIRON

P A C K A G E



- Vegetarian Option
- Vegan Option
- Gluten-Free Option

SERVED AT DOORS

Snacks

Mix Popcorn, Gardetto's, Kettle Chip ●
French Onion Dip ●, Cheddar Bacon Dip ●

Seasonal Fruit ●

Cantaloupe, Honeydew, Pineapple, Grape
Berry

Artisan Cheese Board ●

Marinated Ellsworth Cheese Curd
Aged Cheddar, Great Lakes Pepperjack
Cotswold Cheese, Ama Blu Cheese, Brie
Dried Fruit, Grape, Flatbread, Cracker

served 45 minutes

BEFORE KICK OFF

Tailgate Duo

Buffalo Chicken Dip, Spinach Artichoke Dip
Purple and Gold Chip

Philly Steak Sliders

Seasoned Beef, Pepper, Provolone Cheese
Onion

Carne Asada Street Tacos

Angel Hair Cabbage, Cotija Cheese
Pico de Gallo, Lime

Vegetable Mezze ●

Heirloom Tomato, Marinated Olive
Cucumber Stick, Carrot
Red Pepper Hummus, Baba Ghanoush
Flatbread Cracker

Shrimp Cocktail ●

Lemon Wedge, Cocktail Sauce, Caper
Remoulade

served

BEFORE HALFTIME

Korean Chicken Wings

Toasted Sesame Seed, Green Onion
Gochujang BBQ

Cheesecake Shooters ●

Meyer Lemon Curd, Vanilla Cream
Chocolate Ganache

Package Includes:

Crave Worthy Chocolate Chip Cookie ●

BUILD YOUR OWN

PACKAGE



SERVED AT DOORS

Snacks

Mix Popcorn, Gardetto's, Kettle Chips●●, French Onion Dip●●, Cheddar Bacon Dip●

select 2

Seasonal Fruit ●●

Cantaloupe, Honeydew, Pineapple, Grape Berry

Artisan Cheese Board ●

Marinated Ellsworth Cheese Curd
Aged Cheddar, Great Lakes Pepperjack
Cotswold Cheese, Ama Blu Cheese Brie
Dried Fruit, Grape, Flatbread Cracker

Tailgate Duo

Buffalo Chicken Dip, Spinach Artichoke Dip
Purple and Gold Chip

Vegetable Mezze ●

Heirloom Tomato, Carrot, Red Pepper
Marinated Olive, Cucumber Stick, Hummus
Baba Ghanoush, Flatbread Cracker

select 2

7 Layer Dip ●●

Refried Beans, Lettuce, Olive
Pico de Gallo, Jalapeno
Sour Cream, Guacamole

Mediterranean Pasta Salad ●

Caper, Onion, Kalamata Olive
Sundried Tomato Vinaigrette, Feta
Olive Oil

Game Day Sandwich

Mortadella, Pepperoni, Salami
Provolone Cheese, Lettuce
Tomato, Raspberry, Chipotle Aioli
Herb Italian Loaf

Shrimp Cocktail ●

Lemon Wedge, Cocktail Sauce
Caper, Remoulade

Continued on Next Page

- Vegetarian Option
- Vegan Option
- Gluten-Free Option



BUILD YOUR OWN

PACKAGE



- Vegetarian Option
- Vegan Option
- Gluten-Free Option

served 45 minutes

BEFORE KICK OFF

select 3

Chicken Tenders

Honey Mustard, Buttermilk Ranch
Buffalo Sauce

Deconstructed Steakhouse Sliders

Brioche Bun, Onion Bacon Jam, Butter Pickle
White Cheddar Cheese

Schweigerts All Beef Hot Dogs & Von Hanson's Bratwursts

Potato Bun, Onion, Sauerkraut

Bison Meatballs

Plum Sauce, Green Onion, Pimento

Deconstructed Jack Daniel's Pork Sliders

JD BBQ Sauce, Jalapeno, Cabbage Slaw
Pickle, Chip, Brioche Bun

Braised Short Ribs

Buttermilk Mashed Potato, Gremolata
Roasted Root Vegetable
Horseradish Demi-Glaze

Sesame Seared Tuna •

Wasabi Cream Sauce, Green Onion
Sweet Chili Sauce, Burnt Citrus

served

BEFORE HALFTIME

select 1

Korean Chicken Wings •

Gochujang BBQ, Green Onion
Toasted Sesame Seed

Mac and Cheese •

Smoked Gouda Cheese Sauce
Cavatappi, Parmesan Breadcrumb
Green Onion

Pretzel & Cheese •

Bavarian Pretzel Stick
House Made Beer Cheese Sauce

select 1

Cannoli Dip •

Waffle Chip, Strawberry
Chocolate Dipped Cookie

Brownie Bites

Rock Slide Brownie

Package Includes:

Crave Worthy Chocolate Chip
Cookie •

A LA CARTE



APPETIZERS

Pretzel & Cheese • | \$75

Bavarian Pretzel Stick
House Made Beer Cheese Sauce

7 Layer Dip •• | \$125

Refried Bean, Lettuce, Olive
Pico de Gallo, Jalapeno
Sour Cream, Guacamole

Tailgate Duo | \$165

Buffalo Chicken Dip, Spinach Artichoke Dip
Purple and Gold Chip

Korean Chicken Wings | \$195

Gochujang BBQ, Green Onion Toasted
Sesame Seed

Seasonal Fruit | \$90

Cantaloupe, Honeydew, Pineapple, Grape
Berry

ENTREES

Smoked Brisket | \$325

Whiskey BBQ, Fresh Baked Roll
Jalapeno Cabbage Slaw

Southern Fried Chicken | \$300

Waffle Biscuit, Maple Syrup Chipotle
Butter

Sesame Seared Tuna • | \$350

Wasabi Cream Sauce, Green Onion
Red Pepper, Burnt Citrus

Lobster Roll Sliders | \$325

Fresh Baked Roll, Lobster Salad Green
Onion

Garlic Crusted Prime Rib Sandwich | \$375

Oil Cured Tomato, Mizuna Green
Fontina Cheese

Black Angus Tomahawk Chop | \$395

Pepper Crusted, Wild Mushroom, Chimichurri
Marinated Grilled Vegetable, Wine Demi-Glaze
Horseradish Cream Sauce

Plant Based Meatballs • | \$175

San Marzano Tomato Sauce, Basil, Toasted Pepita
Shaved Parmesan Cheese

Buffalo Cauliflower Street Tacos • | \$195

Angel Hair Cabbage, Red Onion, Ama blu Cheese

Farmstand Wrap • | \$200

Roasted Corn, Black Bean, Vegetarian Cheese
Arugula, Spinach Tortilla, Garlic Hummus

DESSERTS

Cannoli Dip • | \$125

Waffle Chip, Strawberry
Chocolate Dipped Cookie

Purple & White Chocolate Mousse Shooters • | \$125

Macaron Cookie, Sprinkle
Red Berry Coulis

● Vegetarian Option

● Vegan Option

● Gluten-Free Option

EVENT DAY

Snacks | \$55

Mix Popcorn, Gardetto's, Kettle Chip ●●

French Onion Dip ●●, Cheddar Bacon Dip ●

Seasonal Fruit ●● | \$90

Cantaloupe, Honeydew, Pineapple, Grape Berry

Artisan Cheese Board ● | \$148

Marinated Ellsworth Cheese Curd
Aged Cheddar, Great Lakes Pepperjack
Cotswold Cheese, Ama Blu Cheese, Brie
Dried Fruit, Grape, Flatbread, Cracker

7 Layer Dip ●● | \$125

Refried Bean, Lettuce, Olive, Pico de Gallo
Jalapeno, Sour Cream, Guacamole

Pretzel & Cheese ● | \$85

Bavarian Pretzel Stick
House Made Beer Cheese Sauce

Deconstructed Steakhouse Sliders | \$150

Brioche Bun, Onion Bacon Jam
White Cheddar Cheese and Butter Pickle

Chicken Tenders | \$150

Honey Mustard, Buttermilk Ranch
Buffalo Sauce

Schweigerts All Beef Hot Dogs & Von Hanson's Bratwursts | \$125

Potato Bun, Onion, Sauerkraut

Mac and Cheese ● | \$95

Smoked Gouda Cheese Sauce, Cavatappi
Parmesan Breadcrumb, Green Onion

Deconstructed Jack Daniel's Pork Sliders | \$125

JD BBQ Sauce, Jalapeno, Cabbage Slaw
Pickle Chip, Brioche bun

DESSERTS

Crave Worthy Chocolate Chip Cookies | \$60

Brownie Bites | \$60

Rock Slide Brownie

- Vegetarian Option
- Vegan Option
- Gluten-Free Option

BEVERAGES

Each Suite Starts With:

- (4) Six Pack Aquafina
- (2) Six Pack Pepsi
- (2) Six Pack Diet Pepsi
- (2) Six Pack Miller Lite
- (2) Six Pack Coors Light
- (1) Bottle Yellowtail Chardonnay
- (1) Bottle Yellowtail Cabernet

GARNISHES

- Garnish Tray | \$25.00
- Lemons | \$7.00
- Limes | \$7.00
- Olives | \$7.00
- Tabasco | \$7.50
- Worcestershire | \$7.50

MIXERS

- Bloody Mary | \$16.00
- Margarita | \$16.00
- Sweet & Sour | \$16.00
- Orange Juice | \$14.00
- Cranberry Juice | \$14.00
- Grapefruit Juice | \$14.00
- Club Soda, per six pack | \$22.00
- Ginger Ale, per six pack | \$22.00
- Tonic Water, per six pack | \$22.00

TONICS | \$22

- Sweet Haven, per 8oz bottle
- Blueberry Mint & Black Tea
- Grapefruit Mint & Rosemary
- Lemon Basil & Lavender
- Strawberry Basil & Chili

Beverage Packages

*ADVANCED ORDERS ONLY

MN MULE | \$175

- 1 Bottle Absolut Wild Berri Vodka
- 6 pk Ginger Beer
- Mixed Berries
- 6 Mule Cups

COFFEE WITH A KICK | \$225

- 1 Bottle Baileys
- 1 Bottle Rum Chata
- 1 Bottle Kahlua
- Keurig with 24 Caribou Coffee K Cups or
- Hot Chocolate

DUCK 'N SODA | \$150

- 1 Bottle Gray Duck Vodka
- 12 pk Soda Water
- Sliced Lime

DRINK N B MARY | \$175

- 1 Bottle Absolut Vodka
- (Can upgrade to Tito's Vodka Add \$50.00)
- 1 Bottle Bloody Mary Mix
- Lemon, Lime, Beef Stick, Celery
- Shrimp, Pepper, Cheese

BUBBLES BAR | \$125

- 1 Bottle House Champagne
- 1 Bottle Orange Juice
- 1 Bottle Cranberry Juice
- 1 Bottle Grapefruit Juice
- Mixed Berries

WHISKEY BUSINESS | \$175

- 1 Bottle Pendleton Canadian Whiskey
- 6 pk Pepsi
- Sugar Cube, Cherries, Bitters, Orange
- Simple Syrup

Non - Alcoholic Beverages

PEPSI PRODUCTS

PER 6 PACK

- Pepsi | \$22.00
- Diet Pepsi | \$22.00
- Starry | \$22.00
- Mountain Dew | \$22.00
- Dr. Pepper | \$22.00
- Lemonade | \$22.00
- Root Beer | \$22.00
- Bubly | \$22.00
- Gatorade | \$22.00
- Red Bull | \$75.00
- Red Bull S/F | \$75.00
- Aquafina | \$32.00

COFFEE SERVICE | \$75

- Keurig Machine
- (6) Regular Caribou K Cups
- (6) Decaf K Cups
- (6) Hot Cocoa K Cups
- Creamer & Sweeteners

Additional Alcoholic Package

BARTESIAN | \$675

Bartesian is a premium, capsule based system that crafts bar quality cocktails at the touch of a button.

Included beverages:

- Viking Margarita, Whiskey Sour
- Old Fashioned, Rum Breeze, Mai Tai
- Sex On The Beach, Passion Fruit Margarita
- And many more!

Continues on Next Page:

SPIRITS, BEER & SELTZER, WINE BY THE BOTTLE

BEVERAGES

continued

SPIRITS | \$99

Absolut Vodka
Absolut Wild Berri
Gray Duck Vodka
Bacardi Superior
Bacardi Gold
Bacardi Spiced
Jameson Irish Whiskey
Pendleton Canadian Whiskey
Jim Beam Bourbon
Cazadores Blanco Tequila

PREMIUM SPIRITS | \$125

Gray Duck Muddled Strawberry Basil & Chili
Gray Duck Muddled Ginger Lime & Peppercorn
Gray Duck Muddled Pear & Vanilla Bean
Captain Morgan
Bombay Sapphire Gin
Pendleton Midnight Canadian Whiskey
Crown Royal Blended
Jack Daniels Whiskey

TOP SHELF | \$145

Tito's Vodka
Grey Goose Vodka
Makers Mark Bourbon
Woodford Reserve Bourbon
Patron Tequila

Beer and seltzer

PER 6 PACK

OOOH CRAFTY | \$70

Leinenkugel's Seasonal
Sierra Nevada
Fulton Lonely Blonde
Surly Logic Bomb
Kona Big Wave
Modelo
Mikes Hard Lemonade
Mikes Hard Zero Sugar Lemonade

I LOVE IPA'S | \$97

HopHalla Hazy
Indeed Flavorwave
Surly Furious
Bent Hop Golden IPA

SELTZER ME UP | \$70

Topo Chico OR Vizzy

DRINK LOCAL

Northeast
Surly Logic Bomb
Surly Furious
Utepils Skolsch
Sociable Training Wheel
Castle Danger Cream Ale
Summit Seasonal

NO WAY IT'S N/A | \$50

Athletic IPA
Summit IPA
Coors Edge

DOMESTIC | \$50

Miller Lite OR Coors Light

Wine by the Bottle

CHARDONNAY

Yellowtail | \$40.00
Josh Cellars | \$80.00
Rombauer | \$125.00

PINOT GRIGIO

Yellowtail | \$40.00
J Vineyard Pinot Gris | \$80.00

SAUVIGNON BLANC

Yellowtail | \$40.00
The Crossing | \$85.00
Cloudy Bay Sauvignon Blanc | \$125.00

PINOT NOIR

Yellowtail | \$40.00
Mark West | \$65.00
The Calling | \$135.00

CABERNET SAUVIGNON

Yellowtail | \$40.00
Josh Cellars | \$80.00
Layer Cake | \$80.00

MERLOT

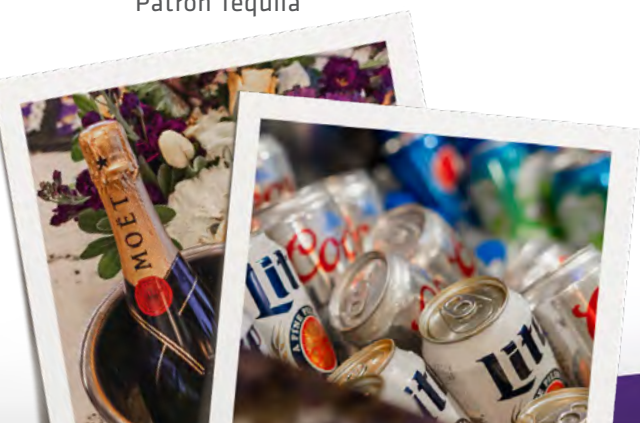
Yellowtail | \$40.00
Murphy-Goode | \$80.00

SPARKLING

La Marca | \$60.00
Josh Prosecco | \$90.00
Veuve Cliquot "Yellow Label"
Champagne | \$135.00

SPARKLING ROSE

La Marca | \$75.00
Josh Prosecco Rose | \$95.00



HOW TO ORDER

ORDERS CAN BE PLACED TWO EASY WAYS

WEBSITE www.suitecatering.com **OR EMAIL** kozitza-nicole@aramark.com

Please specify suite number, name and phone number of person placing order, company name, and the date and time of the event. We encourage you to appoint one person to place all suite food and beverage orders to ensure accuracy and avoid duplication.

ADVANCED ORDERING

Our online suite catering website is www.suitecatering.com. The online suite catering system is available to suite holders who have set up an account and completed the required suite holder forms. Each account will be set up a User ID and password. It is designed to allow account users to place orders, print or view customer summaries, track order history plus receive special package announcements.

The advance suite menu will be available online through the pre-determined cut-off times listed below. After the cut-off time has passed, the suite menu will no longer be accessible via the online system. Orders placed after the cutoff will need to utilize the event day menu. Please contact a suite representative to complete any event day orders after the cut-off deadline.

Advanced day ordering provides you with the opportunity to order from a menu that features much more than our standard event day menu. Additionally, all special requests can be easily accommodated.

ADVANCED ORDERS ARE DUE BY 12PM ACCORDING TO THE FOLLOWING SCHEDULE:

MONDAY | PREVIOUS MONDAY **TUESDAY** | PREVIOUS TUESDAY **WEDNESDAY** | PREVIOUS WEDNESDAY
THURSDAY | PREVIOUS THURSDAY **FRIDAY** | PREVIOUS FRIDAY
SATURDAY | PREVIOUS MONDAY **SUNDAY** | PREVIOUS MONDAY

STANDING FOOD ORDERS

Aramark provides each suite holder with the option of having standing food and/or beverage orders. The suite holder has the ability to also set up multiple standing menus which can be rotated during the chosen events. The suite holder would still have the ability to change these orders within the 48 hour time frame to accommodate any requests. Please discuss with your suite Administration to determine what would best fit your needs.

CANCELLATIONS

If by chance you need to cancel an order, we ask that you do so at least 24 hours in advance of the event. Due to preparation costs, suite holders will be charged for orders not canceled prior to the 24-hour period at the rate of 50 percent of the total food order. If an event is cancelled by the Minnesota Vikings after the gates have opened, all orders will be completed and billed as usual. If the gates do not open, orders will not be billed.

HOW TO ORDER

BEVERAGE INFORMATION

Aramark is the only licensee authorized to sell or service liquor, beer and wine at U.S. Bank Stadium. Alcoholic beverages are not permitted to be brought into or taken out of the venue itself. Minnesota state law prohibits the sale or consumption of alcoholic beverages by any person under the age of 21.

Aramark alcohol awareness policies will be observed. Possible liabilities may arise from the result of uncontrolled guest behavior; therefore, it is very important that this policy be strictly followed. It is the responsibility of the suite holder or its representatives to control the consumption of alcoholic beverages within the suite. By law, minors under the age of 21 and persons who appear visibly intoxicated may not consume alcoholic beverages. Aramark reserves the right to refuse service to any person who appears to be intoxicated. Suite holders may incur liability if they fail to comply. If there are further questions or concerns regarding this policy, please contact your Aramark suite representative.

ADDITIONAL INFORMATION

EXCLUSIVITY

Aramark is the exclusive caterer for U.S. Bank Stadium. It is not permissible for suite holders or guests to bring food and/or beverages into the suites without authorization. If outside Food & Beverage is brought into the suite, the Food & Beverage may be charged full menu price.

PERSONALIZED SERVICE

During events, a suite attendant will be assigned to deliver your food and beverage orders, take additional orders and assist in maintaining your suite. Should you desire a dedicated suite attendant to remain exclusively in your suite for the event, please contact the suite catering office and allow 48-hours advance notice to ensure your request can be accommodated. The cost for a private suite attendant is \$125 per event. If you wish to have a private bartender, this service will include the opening and serving all beverages; cost is \$125 per event.

ADMINISTRATIVE CHARGE

All food and beverage items are subject to a taxable twenty percent (20%) Administrative Charge. This Administrative Charge is not intended to be a tip, gratuity, or service charge for the benefit of employees and no portion of this Administrative Charge is distributed to employees. Any gratuity you wish to provide based on the quality of service received is at the sole discretion of suite holders and/or their guests.

APPLICABLE TAXES

The following taxes apply to all charges:

Sales Tax: 11.025%

Alcohol Tax: 13.525%

Admin Fee: 20%

Admin Charge Tax: 11.025