



**TARGET  
CENTER**



THEATER BOX TRAY

**MENU**

**2016 SEASON**

*Levy Restaurants*





# TARGET CENTER

# WELCOME

TO THE 2016 SEASON AT

## TARGET CENTER!

Welcome to the 2016 season at Target Center! We look forward to creating a memorable experience for you and your guests. Our team of chefs, lead by Executive Chef Sammy Alamri, has created a complete menu, featuring a selection of chef designed trays and à la carte menu items.

We are proud to partner with the Timberwolves' very own Chef/ Partner David Fhima. Alongside Chef Fhima we are excited to be focusing on combining international flavors with mindful, locally sourced ingredients.

The menu features classic dining experiences to your favorite snacks including plated meals like our Parmesan-Crusted NY Strip, to local snacks such as Maddy & Maize Gourmet Popcorns and Chef David Fhima's Humus Platter to name a few.

Kelly Milledge  
Director of Operations

[E-LEVY.COM/TARGETCENTER](http://E-LEVY.COM/TARGETCENTER)



## CHEF SAMMY ALAMRI

Leading the innovative culinary team at Target Center is Chef Sammy Alamri. He moved to Minnesota from Maryland. He is one of five siblings. Sammy developed an appreciation for Mediterranean and Middle Eastern cuisine. As a young child, he was inspired by his mother and grandmother where he watched and learned the art of making Middle Eastern cooking.

Sammy brings more than 20+ years of experience to Target Center, Minneapolis, Minnesota. Before his move to the Target Center, he was an Executive Sous Chef at Xcel Energy Center, St. Paul, Minnesota; before that, he was an Executive Sous Chef at River Center, St. Paul, Minnesota. Sammy was recruited into the Levy family as the Executive Sous Chef for the suites at Xcel Energy Center. Throughout the years he has donated some of his work, and time to local events, charities, and cook-offs. Sammy holds several culinary certifications through American Culinary Federation and a member of Professional Chef's Association.

@SAMMYAL60



## CHEF DAVID FHIMA

Minneapolis offers a culinary experience that is among the hottest in the country, now Target Center is creating a kitchen lab of locally-sourced ingredients combining international flavors with spirited local chefs. We're pleased to announce a partnership with David Fhima, the Timberwolves/Lynx Chef.

Born in Casablanca, Morocco to a Spanish mother and a Sicilian father, David Fhima has been in the US since 1982. His culinary experiences and training have taken him around the world, from London to Paris, Strasbourg to Geneva, Los Angeles to Minneapolis. Working as a chef and Maitre 'd for prestigious restaurants such as L'Orangerie and Le Restaurant, as well as privately for various high profile clients, David's philosophy continues to be that healthy food starts with whole ingredients which satisfy your cravings and work in relationship with the environment. He volunteers at schools around the Twin Cities to teach healthy eating courses, works with lunchroom staff to create better lunches, and his Chef's Table donations can be found in charitable auctions across the Metro. David is married with 4 children and currently staging many of his efforts out of his newest venture, FACES Mears Park in St. Paul.....

@CHEFFHIMA @DAVID\_FHIMA

# THEATER TRAYS

AMERICAN CUISINE

LAND AND SEA

EPICUREAN FLAVORS

CLASSICAL CUISINE

FHIMA'S MEDITERRANEAN

SMALL BITES

COMFORT CUISINE

PARIS BISTRO

## AMERICAN CUISINE

Served for a minimum of two people.  
45.95 per person

### CRAB & ARTICHOKE DIP

HOMEMADE WITH OYSTER CRACKERS.

### CAESAR SALAD WITH ROASTED CHICKEN

ROMAINE LETTUCE, GARLIC CROUTONS, PARMESAN CHEESE CRISP, CAESAR DRESSING.

### PARMESAN-CRUSTED NEW YORK STRIP

GARLIC MASHED POTATOES, SPINACH.

## LAND AND SEA

Served for a minimum of two people.  
46.95 per person

### FOUR CHEESE FLAT BREAD

ALFREDO SAUCE, ROASTED GARLIC CLOVES, ORGANIC ARUGULA, EXTRA VIRGIN OLIVE OIL, CRISP PANCETTA.

### CILANTRO LIME SUSTAINABLE SHRIMP

BABY GREENS, ROMAINE LETTUCE, SHRIMP, PETITE TOMATOES, GRILLED CORN, JACK CHEESE, TORTILLA CRISPS, CILANTRO LIME VINAIGRETTE.

### FREE RANGE CHICKEN OSCAR

CRAB CAKE, GRILLED ASPARAGUS, AND BÉARNAISE SAUCE SERVED WITH TWO SIDES.

## EPICUREAN FLAVORS

Served for a minimum of two people.  
43.95 per person

### SCALLOPS SUCCOTASH

ROASTED FRESH CORN, NDUJA, SMOKED PAPRIKA, FRESH LIME.

### CURED BEEF SALAD

MANCHEGO, BABY KALE, RED CHICORY, BALSAMIC GLAZE.

### BRAISED AND CHARGRILLED ABERDEEN ANGUS SHORT RIBS

PICKLED RED CABBAGE, RED ONION, RISOTTO WITH ROBIOLA CHEESE, BRAISED LEEK AND PORCINI MUSHROOMS.

## CLASSICAL CUISINE

Served for a minimum of two people.  
53.95 per person

### SHRIMP SHOOTERS

### TUSCANY CHOPPED SALAD

ROMAINE, RADICCHIO, GRAPE TOMATOES, ROASTED RED PEPPERS, ROASTED CORN, RED ONIONS AND WHITE BALSAMIC VINAIGRETTE.

### BACON - WRAPPED FILET MIGNON

SAFFRON RISOTTO MERLOT REDUCTION AND GRILLED ASPARAGUS.

## FHIMA'S MEDITERRANEAN

Served for a minimum of two people.  
48.00 per person

### HUMUS AND PITA

TRIO OF HUMUS TO INCLUDE PLAIN, GARLIC, AND ROASTED PEPPER. SERVED WITH OLIVE OIL.

### WEDGE SALAD

ICEBURG WEDGE, TOPPED WITH AMABLUE CHEESE, NITRATE FREE BACON, AND HEIRLOOM TOMATOES.

### POT ROAST TAGINE

CLOD TENDER BEEF IN A HONEY, RED WINE WITH CARROTS, ENGLISH PEAS, CHICKPEAS, SEASONAL VEGETABLES AND BABY RED POTATOES.

## SMALL BITES

Served for a minimum of two people.  
35.95 per person

### THE SKINNY SNACKS

HEALTHY SNACKS INCLUDING FRESH FRUITS & VEGETABLES.

### SEVEN LAYER DIP

GUACAMOLE, LOW FAT SOUR CREAM, TOMATOES, ROASTED FRESH CORN, BEANS, PICO DE GALLO, BLACK OLIVES, WITH FRESH CORN TORTILLA.

### WARM PRETZEL BITES

MINI PRETZEL NUGGETS SERVED WITH 4 DIPS: SMOKED BACON, CHEDDAR AND CHIVE; SPICED STOUT MUSTARD, JALAPEÑO BEER CHEESE AND CHOCOLATE PEANUT BUTTER.

### GARDEN FRESH SEASONAL CRUDITÉ

WITH BUTTERMILK RANCH DIPPING SAUCE.

## COMFORT CUISINE

Served for a minimum of two people.  
44.95 per person

### THEATER BOX NACHO BAR

ROASTED FRESH CORN, NDUJA, SMOKED PAPRIKA, FRESH LIME.

### BLT SALAD

MANCHEGO, BABY KALE, RED CHICORY, BALSAMIC GLAZE.

### ALL BEEF GRILLED HOT DOGS & KETTLE CHIPS

MINI PRETZEL NUGGETS SERVED WITH 4 DIPS: SMOKED BACON, CHEDDAR AND CHIVE; SPICED STOUT MUSTARD, JALAPEÑO BEER CHEESE AND CHOCOLATE PEANUT BUTTER.

### SWEET CHILI WINGS

SERVED WITH A SWEET CHILI SAUCE, CELERY STICKS AND BUTTERMILK DRESSING.

## PARIS BISTRO

Served for a minimum of two people.  
59.95 per person

### WINE, CHEESE AND CHARCUTERIE EXPERIENCES

CHEF SELECTION OF LOCAL AND REGIONAL MEATS AND CHEESE PAIRED WITH TWO HAND SELECTED BOTTLES OF WINE.

### CHILLED SHRIMP COCKTAIL

AN AMERICAN CLASSIC JUMBO SHRIMP STEAMED, CHILLED AND SERVED WITH ZESTY COCKTAIL AND REMOULADE SAUCE WITH FRESH CUT LEMON.

### SNACK TO HEART'S DELIGHT

(UNLIMITED)  
A BOTTOMLESS ASSORTMENT OF GREAT SNACKS, INCLUDING OUR SNACK MIX, DRY-ROASTED PEANUTS, PRETZEL TWISTS AND KETTLE-STYLE POTATO CHIPS.

# A LA CARTE

## FARMSTEAD CHEESES

A SAMPLING OF LOCAL FARMSTEAD ARTISAN CHEESES WITH ASSORTED FLATBREADS, CRACKERS AND HONEYS.  
8.95 PER PERSON

## MARKET FRESH FRUIT

8.95 PER PERSON

## MARKET FRESH VEGETABLES

SERVED WITH FIRECRACKER RANCH DRESSING.  
8.95 PER PERSON

## FHIMA'S HUMUS PLATTER

PLAIN, GARLIC, ROASTED PEPPER AND SAFFRON HUMUS. SERVED WITH MOROCCAN STYLE CREPE, MUFFULETTA CHIPS.  
8.95 PER PERSON

## SNACK TO HEART'S DELIGHT

A BOTTOMLESS ASSORTMENT OF GREAT SNACKS, INCLUDING OUR SNACK MIX, DRY-ROASTED PEANUTS, PRETZEL TWISTS AND KETTLE-STYLE POTATO CHIPS.  
59.00 PER ORDER

## FRESHLY POPPED POPCORN

(UNLIMITED)  
23.00 PER BASKET

## POTATO CHIPS AND GOURMET DIPS

KETTLE-STYLE POTATO CHIPS WITH ROASTED GARLIC PARMESAN, FRENCH ONION AND BLUE CHEESE DIPS.  
36.00 PER BASKET

## LOCAL MADDY & MAIZE GOURMET POPCORN

PORCINI MUSHROOM, ROSEMARY & OLIVE OIL  
8.50 PER BAG

BOURBON BBQ  
8.50 PER BAG

LEMON RASPBERRY WEDDING CAKE  
10.25 PER BAG

DARK CHOCOLATE CARAMEL  
10.25 PER BAG

## FHIMA'S ROASTED CHICKEN "LOLLIPOPS" TRIO

SERVED WITH LOCAL AMA BLEU CHEESE, MOROCCAN SPICE MEDLEY, AND FRENCH, HONEY VINAIGRETTE.  
12.95 PER PERSON

## FHIMA'S MAPLE GRASS FED CLOD SLIDERS

SERVED WARM WITH FRESH BRIOCHE MINI BUN.  
11.95 PER PERSON

## DESSERTS:

TRIPLE LAYER ORGANIC CHOCOLATE MOUSSE CAKE  
11.95 PER PIECE

ORGANIC MOROCCAN MISU  
11.95 PER PERSON

BREAD PUDDING WITH CARAMEL AND CHOCOLATE SAUCE  
7.00 PER SERVING

CRÈME BRULE  
11.95 PER PERSON



# OUR FAMOUS DESSERT CART

You will know when the legendary dessert cart is near. Just listen for the 'oohs' and 'ahs' as your neighbors' line up in enthusiastic anticipation of our signature dessert cart.

## SIGNATURE DESSERTS

*Featuring Six Layer Carrot Cake, Rainbow Cake, Red Velvet Cake, Fluffernutter Pie, Chocolate Paradis' Cake, Chicago-Style Cheesecake and Peanut Butter and Chocolate Brownie Stack Cake.*

## GOURMET DESSERT BARS

*Assorted sweet treats of Rockslide Brownie, Toffee Crunch Blondie, Luscious Lemon, Peanut Butter and Jelly and Salted Caramel Bar.*

## GOURMET COOKIES AND TURTLES

*A sweet assortment of Chocolate Chunk, Reese's® Peanut Butter, Smiley Face Cookies and White and Milk Chocolate Turtles.*

## GIANT TAFFY APPLES

*Plain, Peanut and loaded with M&M's®.*

## NOSTALGIC CANDIES

*A selection of Gummi® Bears, Jelly Belly®, Malted Milk Balls and M&M's®.*

*And of course, edible chocolate liqueur cups filled with your choice of Baileys® Original Irish Cream, DiSaronno® Amaretto, Frangelico and Kahúla.*

## CUSTOMIZED DESSERTS

*We will provide personalized, decorated layer-cakes for your next celebration—birthdays, anniversaries, graduations, etc.*

*The cake and candies will be delivered to your table at a specified time. We would appreciate a notice of three business days for this service.*



# WHITE WINE

## BESO DEL SOL WHITE SANGRIA

100% Natural blend of Airén white Spanish grapes, lemon, peach and mango juices. 40.00 per carafe. Serves 6

## BUBBLY

### *Lunetta Prosecco, Veneto, Italy*

Fragrant, with enticing aromas of apple and peach. A refreshingly dry sparkler with fine bubbles and crisp fruit flavors. 50.00 per bottle

### *Korbel Brut, California*

Lively aromas of citrus and cinnamon roll leading to crisp flavors of orange, lime, vanilla and a hint of strawberry. 45.00 per bottle

### *Domaine Chandon Brut, California*

Complex flavors of apple and pear accented by citrus spice and notes of almond and brioche that build on the crisp finish. 80.00 per bottle

### *Veuve Cliquot 'Yellow Label' Brut, Reims, France*

Perhaps the most famous of all Champagnes, fresh and fragrant with a soft, creamy texture balanced by cleansing acidity. 200.00 per bottle

## BRIGHT AND BRISK

### *Little Black Dress Pinot Grigio, California*

Apple, pear and lemongrass aromas lead to flavors of crisp notes of citrus blossom and tangerine. 36.00 per bottle

### *Maso Canali Pinot Grigio, Italy*

Ripe nectarine and light citrus flavors are enhanced by a body that is round and juicy. 60.00 per bottle

### *Santa Cristina Pinot Grigio, Italy*

This classic Pinot Grigio offers intense aromas of tropical fruit and citrus. Soft and flavorful on the palate with flavors of pineapple and pear, this wine has well-balanced acidity and a long finish. 52.00 per bottle

## FRESH AND FRUITY

### *New Age White Blend, San Rafael, Argentina*

A blend of Torrontes and Sauvignon Blanc that is a bit fruity, a bit dry, a bit fizzy and a whole lot of fun. An instant classic. 35.00 per bottle

### *Chateau St. Michelle Riesling, Washington State*

A versatile wine with sweet lime and peach flavors with subtle mineral notes that pairs well with just about anything. 30.00 per bottle

### *Seven Daughters Moscato, California*

Fresh and fruity with sweet apricot, peach and tropical fruit cocktail flavors. If you prefer a sweeter wine, this one is for you. 45.00 per bottle

### *Roscato, Rosso Dolce, Italy (Sweet Red)*

An irresistible, delicately sweet, gently fizzy red wine from northern Italy. 45.00 per bottle

## TART AND TANGY

### *Kim Crawford Sauvignon Blanc, Marlborough, New Zealand*

Pink grapefruit, key lime, passion fruit and pineapple leap from the glass and tempt your senses. A classic fan favorite. 60.00 per bottle

### *Markham Sauvignon Blanc, Napa Valley, California*

Flavors of apricot, honeydew melon and ruby grapefruit are

full on the palate with a bright, clean finish. 45.00 per bottle

## CREAMY AND COMPLEX

### *Greystone Chardonnay, California*

Delicate pear and crisp apple flavors finishing with a lush, creamy texture. A portion of sales benefit the Culinary Institute of America. 35.00 per bottle

### *Kendall-Jackson 'Vintner's Reserve' Chardonnay, California*

A classic hall of fame selection, tropical flavors such as pineapple, mango, and papaya explode on your palate. 50.00 per bottle

### *La Crema Chardonnay, Monterey, California*

Bright pineapple and exotic floral tones with a round, rich and creamy texture. A guaranteed winner. 55.00 per bottle

### *Sonoma-Cutrer Chardonnay, Sonoma Coast, California*

Bosc pear and white peach are accented with toasted nuts, oak spice, a hint of vanilla, and a touch of butter. An all-star chardonnay. 70.00 per bottle

### *Cakebread Cellars Chardonnay, Napa, California*

Luxuriously fragrant aromas ripe pear, apple, and guava are complemented by hints of honeysuckle, mineral, and toasted oak. 140.00 per bottle



# RED WINE

## *BESO DEL SOL RED SANGRIA*

100% Spanish Tempranillo wine blended with natural citrus juices and a touch of cinnamon. 40.00 per carafe. Serves 6

## RIPE AND RICH

### *Mark West Pinot Noir, California*

Generous flavors of cherries, red berries, dark fruit, and a hint of baking spices. 38.00 per bottle

### *Estancia 'Pinnacles Ranches' Pinot Noir, Monterey, California*

A medium-bodied wine with elegantly smooth flavors of cherry and raspberry. 45.00 per bottle

### *Mieomi Pinot Noir, California*

Rich cherry flavors are complemented by notes of cedar, raspberry, and strawberry. A definite MVP candidate. 70.00 per bottle

### *14 Hands Merlot, Washington State*

Round and mellow with expressive flavors of black cherries and blackberries are joined by subtle nuances of mocha and spice. 36.00 per bottle

### *Dreaming Tree 'Crush' Red Blend, California*

Aromas and flavors of juicy raspberry and mixed berries emerge from this soft and approachable wine with caramel oak notes. 50.00 per bottle

## SPICY AND SUPPLE

### *Gascón Malbec, Mendoza, Argentina*

Full-bodied wine with a deep violet color, displaying characteristics of blackberry, blueberry, plum, dark cherry, and a hint of mocha. 45.00 per bottle

### *Frescobaldi 'Nippozzano' Chianti, Ruffina, Italy*

Dense black cherry flavors prevail over hints of spice, with a touch of rustic old world flavors that make it a classic Chianti. 75.00 per bottle

### *Cline Cellars 'Ancient Vine' Zinfandel*

An intense, full-bodied expression of dusty raspberry, blackberry, white pepper and spice, finishing with coffee and chocolate notes. 55.00 per bottle

## BIG AND BOLD

### *Columbia Crest 'Grand Estates' Cabernet Sauvignon, Columbia Valley, Washington*

A mellow expression of Cabernet with chocolate covered cherry and cassis flavors, with a soft finish. 34.00 per bottle

### *Avalon Cabernet Sauvignon, Napa, California*

Fruit-forward notes of vanilla, dark cherry, and black raspberry, with lighter accents of plum and blackberry. 55.00 per bottle

### *Louis Martini Cabernet Sauvignon, Sonoma, California*

Featuring aromas and flavors of red cherry, blackberry, and fresh sage, complemented by layers of mocha and vanilla. 60.00 per bottle

### *Simi Cabernet Sauvignon, Alexander Valley, California*

Aromas of baking spices, hints of cedar, chocolate and toasty oak notes frame bright fruit of red cherry, black plum, and cranberry. 75.00 per bottle

### *Chimney Rock Cabernet Sauvignon, Napa Valley, California*

Rich, ripe, and extracted flavors of currant, cedar, blackberry, and mineral linger joyfully on a long, elegant finish. 105.00 per bottle

# THE SCOOP

## HOURS OF OPERATION

Location Guest Relations Representatives are available from 9:00 a.m. to 5:00 p.m. CST, Monday through Friday, to assist you in your food and beverage selections.

For licensed theater box holders, online ordering is now available at [www.e-levy.com/targetcenter](http://www.e-levy.com/targetcenter)

To reach a Representative, dial: 612-673-8087 or e-mail: [SuiteEats@LevyRestaurants.com](mailto:SuiteEats@LevyRestaurants.com).

## QUICK REFERENCE LIST

Levy Restaurants Guest Relations Representative  
612-673-8087

Levy Restaurants Accounting Department  
312-664-8200

Target Center Leased Theater Box Holders  
[www.e-levy.com/targetcenter](http://www.e-levy.com/targetcenter)

## FOOD AND BEVERAGE ORDERING

In ensuring the highest level of presentation, service and quality, we ask that all food and beverage selections be placed by 2:00 p.m. CST, two business days prior to each event.

Orders can also be received via e-mail at [SuiteEats@LevyRestaurants.com](mailto:SuiteEats@LevyRestaurants.com), and for Licensed Theater Box Holders to order online at [www.e-levy.com/targetcenter](http://www.e-levy.com/targetcenter). Orders can be arranged with the assistance of a Guest Relations Representative at 612-673-8087 during normal business hours.

If for any reason a game is cancelled (cold, snow, rain, etc.) and the stadium does NOT open, you will not be charged for your food and beverage order. If the gates to the stadium open for ANY amount of time and the game is cancelled (time restrictions, rain, cold, snow, etc.) you will be charged fully for your food and beverage purchase. Please notify us as soon as possible of any cancellations. Orders cancelled by 4:00 p.m. CST the BUSINESS day prior to the event will not be charged.

To maintain compliance with the rules and regulations set forth by the State of Minnesota, we ask that you adhere to the following:

1. Alcoholic beverages cannot be brought into or taken out of Target Center.
2. It is the responsibility of the Theatre Box Holder or their Representative to monitor and control alcohol consumption within the Theater Box.
3. Minors (those under the age of 21), by law, are not permitted to consume alcoholic beverages.
4. It is unlawful to serve alcoholic beverages to an intoxicated person.
5. Theater Box Holders are not permitted to take cans, bottles or glasses outside the area. Drinks taken into the premium hallway must be poured into disposable cups. Please note, however, that no drinks may leave the premium level.
6. During some events, alcohol consumption may be restricted.

# THE SCOOP

## FOOD AND BEVERAGE DELIVERY

Your food and beverage selections will be delivered to your table upon arrival at each event, unless alternative arrangements have been made. We will operate under restaurant style service for each course unless an appetizer package has been ordered.

## SPECIALIZED ITEMS

Levy Restaurants will endeavor to fulfill special menu requests, including kosher and vegetarian meals, whenever possible. We appreciate three business days' notice for this service. In addition to our food and beverage selections, our Guest Relations Team can assist you with many other arrangements. It's really one-stop shopping balloons, floral arrangements, special occasion cakes—all designed to create a unique event for you and your guests.

## SECURITY

Please be sure to remove all personal property when leaving the premises. Levy Restaurants cannot be responsible for any lost or misplaced property left unattended in the theater box.

## PAYMENT PROCEDURE AND SERVICE CHARGE

Levy Restaurants will charge the Theater Box Holder's designated credit card each event. The Suite Holder or Host will receive an itemized invoice outlining all charges in detail on event day.

Please note that all food and beverage items are subject to a 20% service charge plus applicable sales tax. This service charge is not a tip or gratuity and is not distributed to service employees. Additional payment for tips or gratuity for service, if any, is voluntary and at your discretion.

Because Levy Restaurants exclusively furnishes all food and beverage products for the theater boxes at Target Center, guests are prohibited from bringing personal food or beverage without proper authorization. Any such items will be charged to the Theater Box Holder at our normal retail price.

## EVENTS AT TARGET CENTER

The rich tradition at Target Center is the perfect backdrop for your next upscale or casual event. Ideal for company meetings, cocktail receptions, trade shows, Bar Mitzvahs/Bat Mitzvahs, holiday parties or wedding receptions. We have multiple rooms and luxury amenities to accommodate anywhere from 10 to more than 1,000 people. For further information and date availability, please contact the Target Center Event Staff at 612-673-1300.