



Skol! Super Bowl LII Menu Steeped in Flavors of the Bold North

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Carefully curated fare offers game attendees an authentic Twin Cities culinary experience

MINNEAPOLIS--(BUSINESS WIRE)--Jan. 24, 2018-- Fans attending Super Bowl LII at U.S. Bank Stadium in Minneapolis will get a taste of the eclectic and expansive flavors abundant in the Twin Cities, thanks to a carefully curated menu from [Aramark](#) (NYSE: ARMK), the exclusive food and beverage partner of U.S. Bank Stadium.

This press release features multimedia. View the full release here: <http://www.businesswire.com/news/home/20180124006282/en/>



Aramark Senior Executive Chef James Mehne and his culinary team have spent the past year curating a menu that will appeal to all fans in attendance for the big game. Chef Mehne will be assisted by a team of 2,000, who are preparing to deliver the ultimate game day dining experience.

Joining Chef Mehne in the U.S. Bank Stadium kitchen are Aramark visiting chefs from Arrowhead Stadium (Kansas City Chiefs), FirstEnergy Stadium (Cleveland Browns), NRG Stadium (Houston Texans), Raymond James Stadium (Tampa Bay Buccaneers) and Soldier Field (Chicago Bears).

“Much like the teams have continued to raise their level of play to reach the pinnacle of football success, our team of Aramark service stars is eager to deliver a dining experience worthy of the Super Bowl,” said **Carl Mittleman**, President of Aramark’s Sports and Entertainment division. “We are honored to collaborate with the Twin Cities’ most renowned restaurateurs, iconic local brands and respected small businesses to bring a unique flair and authentic fare to the dining program.”

Aramark Senior Executive Chef at U.S. Bank Stadium James Mehne created signature sandwiches for Super Bowl LII celebrating hometown flavors of the Philadelphia Eagles (South Philly Roast Pork Sandwich), left, and New England Patriots (New England Clam Roll), right. (Photo: Business Wire)

Running the gamut from classic game day favorites, to specialty dishes available in concessions, suites and club levels, the

Super Bowl LII menu is a showcase of the distinctive tastes of the Bold North, reflecting the Twin Cities’ increasingly diverse and dynamic culinary scene.

AFC-NFC TRIBUTE ITEMS

To celebrate the teams competing in Super Bowl LII, Chef Mehne has developed two menu items that pay homage to the New England Patriots and Philadelphia Eagles. Each sandwich incorporates signature ingredients that provide a little hometown flavor for fans traveling from Boston and Philadelphia.

- **New England Clam Roll** – Kettle Chip Crusted Fried Clams, House Tartar Sauce, Shredded Lettuce, Griddled Roll
- **South Philly Roast Pork Sandwich** – Italian Roast Pork, Sautéed Broccoli Rabe, Sharp Provolone, Hoagie Roll

Two specialty cocktails have also been crafted to pair with each sandwich.

- **The Wicked Red (AFC)** -- Cranberry Juice, Rum and Blueberry
- **Midnight Green Punch (NFC)** -- Vodka, Sour Apple and Lemon-Lime Soda

“TASTE OF THE TWIN CITIES”

The general concessions menu features a variety of original Minnesota-themed concepts, fan favorite destinations and classic stadium fare. Highlights include: **612 Burger Kitchen** (handmade black Angus beef blend burgers); **Bud’s BBQ** (house made barbecue classics); **Wild & Fresh Market**

(assorted “better for you” options, salads and gluten free fare); **Mill City Classics** (hot dogs, brats and nachos); and **Stone Arch Pizza Co.** (pizza), among many others.

State Fair Classics celebrates the Minnesota State Fair, the country’s largest expo, with fare such as smoked turkey leg, pork chop on a stick, and cookie dough cone.

“The Twin Cities’ bustling food scene features a wide array of distinctive flavors and we’re looking forward to showcasing these bold tastes at the Super Bowl,” said Aramark’s **Chef Mehne**. “The Aramark team has been working tirelessly to create a world-class dining experience to enhance the game day experience and I’m confident the menu we’ve created is a perfect complement for what promises to be an exciting game.”

CELEBRITY CHEF PARTNERSHIPS

U.S. Bank Stadium’s lineup of Minnesota-centric fare is bolstered by a slate of top chefs and restaurateurs, including **Andrew Zimmern**, the Minneapolis-based three-time James Beard Award-winning TV personality, author, chef and teacher, and **Gavin Kaysen**, James Beard Award-winning chef and owner of the widely acclaimed *Spoon and Stable*, who operate original stadium locations under Zimmern’s eatery brand – *Andrew Zimmern’s Canteen Rotisserie* and *Andrew Zimmern’s Canteen Hoagies*.

The culinary roster also includes an outpost of *Revival*, Minneapolis’ wildly popular southern cooking hotspot, from celebrated local chef **Thomas Boemer** and restaurateur **Nick Rancone**.

Twin Cities Foodie is a U.S. Bank Stadium-exclusive, featuring signature menu items from local chefs/restaurateurs **Matt Bickford**, **Shawn Smalley** and **Tammy Wong**. A portion of sales from the three chef-created menu items is donated to No Kid Hungry, a campaign to end childhood hunger in America.

FEATURED RESTAURANTS & BUSINESSES

From emerging brands and award-winning restaurants to rising stars and culinary icons, U.S. Bank Stadium features a robust lineup of Minneapolis-St. Paul-based bakeries, brands and businesses. Aramark’s partnership with these local food and beverage partners brings a unique flair and a distinctive taste of the Twin Cities and surrounding area to U.S. Bank Stadium:

- **Be Graceful Bakery & Catering** (Edina, MN)
- **A Peace of Cake** (St. Paul, MN)
- **Chocolat Celeste** (St. Paul, MN)
- **Curds & Cakes** (Foreston, MN)
- **Ike’s Food & Cocktails** (Minneapolis, MN)
- **Just Truffles** (St. Paul, MN)
- **Kramarczuk’s Sausage Company** (Minneapolis, MN)
- **Lola’s Cafe** (Minneapolis, MN)
- **Prairie Dogs** (Minneapolis, MN)
- **R Taco** (Minneapolis, MN)
- **Thomasina’s Cashew Brittle** (Minneapolis, MN)
- **T-Rex Cookie Company** (Minneapolis, MN)

PREMIUM DINING

Throughout the clubs, guests will be treated to a variety of featured offerings such as homemade **Walleye Chowder** with wild rice, potatoes, dill and vermouth; **Braised Short Rib Sandwich** with pancetta, arugula, smoked tomatoes, pickled red onions, roasted garlic and cheddar cheese; and **Kramarczuk’s Wild Rice Bratwurst** with caramelized onions and lingonberry chutney.

For suiteholders, the menu packages feature **Andrew Zimmern’s Northwood’s Porchetta Sandwich**; **Revival’s famous Southern Fried Chicken**; **St. Croix Valley Winter Green Salad**; **Smoked Brisket Mac n Cheese**; **Pan Seared Jumbo Lump Crab Cake**; and **Minnesota Maple Nut Goodie Bread Pudding**.

ENVIRONMENTAL SUSTAINABILITY

Super Bowl LII will mark the first-ever Super Bowl to sell a pre-packed compostable peanut bag. Aramark originally debuted the environmentally-friendly packaging earlier this season in Kansas City. The availability of compostable peanut bags is a component of the NFL’s drive to divert waste generated during the Super Bowl from the landfill.

As part of the NFL’s initiative to reduce the environmental impact of Super Bowl LII activities and leave a “green” legacy throughout the area, Aramark is teaming with the NFL and PepsiCo, along with U.S. Bank Stadium partners, for a landmark sustainability project at Super Bowl LII – **Rush2Recycle** -- aimed to recover more than 90% -- more than 40 tons -- of stadium waste on game day. In addition to selling compostable bags of peanuts, Aramark’s effort is a continuation of steps taken during the regular season at U.S. Bank Stadium and include:

- Using compostable service ware and products (i.e. cups, trays, straws, utensils);
- Minimizing food waste in the kitchen, such as composting food trimmings; and
- Donating unused bulk ingredients through Second Harvest to local food banks and charities.

During the 2017-18 season, Aramark partnered with 14 National Football League teams to provide food and beverage, retail and/or facilities services- Baltimore Ravens, Chicago Bears, Cincinnati Bengals, Cleveland Browns, Denver Broncos, Houston Texans, Kansas City Chiefs, Minnesota Vikings, New York Giants, New York Jets, Philadelphia Eagles, Pittsburgh Steelers, Seattle Seahawks and Tampa Bay Buccaneers.

****Photos, Fun Facts and Menu Highlights can be downloaded [here](#)****

About Aramark

Aramark (NYSE: ARMK) proudly serves Fortune 500 companies, world champion sports teams, state-of-the-art healthcare providers, the world's leading educational institutions, iconic destinations and cultural attractions, and numerous municipalities in 19 countries around the world. Our 270,000 team members deliver experiences that enrich and nourish millions of lives every day through innovative services in food, facilities management and uniforms. We operate our business with social responsibility, focusing on initiatives that support our diverse workforce, advance consumer health and wellness, protect our environment, and strengthen our communities. Aramark is recognized as one of the World's Most Admired Companies by FORTUNE, as well as an employer of choice by the Human Rights Campaign and Diversity Inc. Learn more at www.aramark.com or connect with us on [Facebook](#) and [Twitter](#).

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