



XL CENTER

WELCOME

Ovations Food Services welcomes you to XL Center

As the exclusive provider of food and beverage for XL Center, we are committed to the highest standards of quality and service. We eagerly await the opportunity to create new and incomparable experiences each time you visit your Executive Suite. We believe in the quality of your experience, the finest foods and beverages, complimented by efficient and gracious service. Spectra Food Services and Hospitality culinary staff is constantly striving to set industry benchmarks in food quality, service and amenities for our guest. We are here to ensure that your XL Center experience is superb!

Our suite menu features a wide array of foods from customized packages, appetizers, salads, sandwiches, entrees, decadent desserts and complete beverage service.

Please call us with questions, special requests or to place an order.

Teresa Wollenberg
Suite Manager
Phone: 860-241-4311
Teresa_Wollenberg@comcastspectacor.com

Thank you for giving Spectra Food Services and Hospitality the opportunity to serve you.



THE CLASSIC LINE-UP

SUITE MENU PACKAGES

We have combined your favorite snacks, appetizers, entrees and desserts to create unique menu packages for you and your guests.

SERVES APPROXIMATELY 12 PEOPLE FOR \$400
APPROXIMATELY 6 PEOPLE FOR \$220

Potato Chips and Dip

Served with roasted garlic and parmesan dip.

Fresh Fruit Platter

The freshest fruits of the season are served with homemade yogurt dipping sauce.

Potato Salad

Tender red skinned potatoes tossed with fresh celery and onions in a seasoned mayonnaise dressing.

Chicken Wings

Traditional Buffalo wings seasoned just right.

Served with bleu cheese dressing, hot sauce and celery sticks.

Hot Dogs

Hearty quarter pound all beef hot dogs served with all the traditional condiments along with diced onions, shredded cheddar cheese and freshly baked buns.

Burgers

We take the finest beef and season the already flavorful half pound patties then charbroil them to perfection. Served with Rolls and traditional condiments.

Gourmet Cookies and Brownies

Freshly baked assorted cookies and gourmet brownies.

TOUCH OF HARTFORD

SERVES APPROXIMATELY 12 PEOPLE FOR \$330
APPROXIMATELY 6 PEOPLE FOR \$188

Soft Pretzel Bites

Soft pretzels served with spicy brown mustard.

Garden Fresh Vegetable Platter

Crisp, fresh seasonal vegetables served with ranch dipping sauce.

Philadelphia Cheese Steaks

Shaved Philadelphia beefsteak, American cheese and grilled onions served with fresh torpedo rolls.

Bowtie Pasta Salad

Tossed with sweet peppers, onions, cherry tomatoes, fresh herbs and parmesan cheese and dressed in a light lemon basil dressing.

Mini Sweet Sampler

Assorted macarons fresh Italian cannolis, cream puffs and éclairs.



PLAYMAKER'S CHOICE

SERVES APPROXIMATELY 12 PEOPLE FOR \$325
APPROXIMATELY 6 PEOPLE FOR \$182

Freshly Popped Popcorn

A bottomless bucket

Garden Fresh Vegetable Platter

Crisp, fresh seasonal vegetables served with ranch dipping sauce.

Classic Caesar Salad - Tossed in the Suite by your Suite Captain

Hand tossed crisp whole hearts of romaine lettuce served with our own Caesar dressing, parmesan cheese and garlic croutons.

*Add grilled breast of chicken to your salad

\$42

Chicken Tenders

Breaded strips of chicken breast fried to a delicate, crunchy golden brown and served with cilantro ranch, honey mustard & BBQ dipping sauces.

Hot Dogs

Hearty quarter pound all beef hot dogs served with all the traditional condiments along with diced onions, shredded cheddar cheese and freshly baked buns.

Assorted Cookies and Gourmet Brownies

Freshly baked assorted cookies and gourmet brownies.

A LITTLE BIT OF FUN

SERVES APPROXIMATELY 12 PEOPLE FOR \$335
APPROXIMATELY 6 PEOPLE FOR \$190

Soft Pretzel Bites

Bottomless Freshly Popped Popcorn

Garden Fresh Vegetable Platter

Crisp, fresh seasonal vegetables served with ranch dipping sauce.

Franks in Puff Pastry

Cocktail all beef franks wrapped in flaky puff pastry dough. Served with ketchup and mustard for dipping.

Sausage Smacker

Seasoned sausage bites tossed in a sweet buffalo sauce served with a mini fresh roll.

Mini Marinara Meatball Subs

Meatballs in house made marinara served with fresh roll.

Assorted Cookies

An assortment of fresh baked gourmet cookies.



STARTING LINEUP

ALL SNACKS & STARTERS SERVE APPROXIMATELY 12 PEOPLE



Traditional 8 Layer Dip

\$45

Layers of refried beans, sour cream, guacamole, pico de gallo, black olives, green onion, cheddar cheese, and shredded lettuce. Garnished with jalapeno peppers and diced scallions, served with bottomless basket of tortilla chips.

Hummus Sampler

\$33

A sampling of roasted garlic hummus, chipotle chili hummus, fresh basil pesto hummus and seasoned pita chips and tangy green olives.



Bruschetta

\$33

House made tomato basil bruschetta. Served with herb grilled crostini.

***Hatrick of Salsas**

\$31

Tri-colored crispy corn tortilla chips (Chips are Bottomless) and fresh spicy red salsa, chipotle salsa, and black bean salsa.

Upgrade your order

\$23

Add: salsa verde, pico de gallo, sour cream and fresh homemade guacamole.

Soft Pretzel Bites

\$24

***Potato Chips and Dip**

\$20

***Honey Roasted Peanuts**

\$16 per basket

***Cajun Party Mix**

\$14 per basket

***Salted Pretzels**

\$14 per basket

***Bottomless Freshly Popped Popcorn**

\$12 per basket

STARTERS

ALL COLD APPETIZERS SERVE APPROXIMATELY 12 PEOPLE

Shrimp Cocktail	\$125
Jumbo shrimp, steamed and chilled. Served with cocktail sauce and lemon wedges. (3 dozen)	
*Fruit, Vegetable & Cheese Platter	\$115
A sampling of domestic and imported cheeses with crackers, seasonal fresh fruit, and garden fresh vegetables served with ranch and yogurt dipping sauce.	
*Gourmet Cheese Platter	\$94
A sampling of domestic and local cheeses including herbed boursin, wedged brie, smoked cheddar, Swiss and sharp cheddar. Served with a variety of fresh crackers and garnished with grapes.	
Spinach Dip	\$70
Fresh housemade spinach dip served with a black bean chip.	
Antipasto Platter	\$68
Shaved salami, prosciutto and asparagus pinwheels grilled and marinated Portobello mushrooms, artichoke hearts, roasted red peppers, olives, provolone cheese and fresh mozzarella and tomato salsa. Served with herb grilled crostini.	
*Fresh Fruit Platter	\$60
The freshest fruits of the season are served with homemade yogurt dipping sauce.	
*Garden Fresh Vegetable Platter	\$54
Crisp, fresh seasonal vegetables served with ranch dipping sauce.	

HOT APPETIZERS

ALL APPETIZERS SERVE APPROXIMATELY 12 PEOPLE



New England Clam Chowder \$78
Served with Oyster Crackers

Beef and Vegetable Soup \$78
Hearty, beef soup with Carrots, Onions, Celery, Potatoes, Peas and Corn.
Served with Oyster Crackers.

Chicken Noodle \$78
Served with Crackers

Vegetarian Soup \$78

Nacho Bar \$90
Tri-colored tortilla chips topped with chili, cheddar cheese sauce, handmade guacamole, spicy red salsa, chopped scallions, sour cream and jalapeno peppers.

Franks in Puff Pastry \$90
Cocktail all beef franks wrapped in flaky puff pastry dough.

***Chicken Tenders** \$112
Breaded strips of chicken breast fried to a delicate, crunchy golden brown and served with cilantro ranch, honey mustard & BBQ dipping sauces.

Sausage Smacker \$120
Seasoned sausage bites tossed in a sweet buffalo sauce served with a mini torpedo roll.

***Chicken Wings** \$125
Traditional jumbo wings seasoned just right. Served with bleu cheese dressing, hot sauce and celery.

Slider Bar
Crab Cake \$165

With Mango cilantro salsa served on a mini brioche roll.

Pulled Pork \$120

Served on a mini brioche roll.

Burgers \$120

Accompaniments include lettuce, pickle, tomato, roasted peppers, served on a mini brioche roll

Chicken \$120

Buffalo chicken with bleu cheese crumbles served on a mini brioche roll.

Philly Cheese Steak \$120

Shaved Philadelphia beefsteak served on a mini brioche roll.

Buffalo Chicken Macaroni and Cheese \$100
Creamy home style mac and cheese tossed with marinated buffalo chicken and topped with a blue cheese crumble.

SANDWICHES

ALL ITEMS SERVE APPROXIMATELY 12 PEOPLE

- Grilled Portabella and Vegetable Sandwich** **\$98**
Stacked portabella mushroom with zucchini and roasted red peppers marinated in balsamic vinegar topped with fresh mozzarella served on ciabatta bread.
- *Hot Dogs** **\$100**
Hearty quarter pound all beef hot dogs served with all the traditional condiments along with diced onions, shredded cheddar cheese and freshly baked buns.
- *Italian Sausage** **\$110**
Grilled mild Italian sausage with peppers and onions served with fresh torpedo rolls.
- Italian Hoagie** **\$112**
Italian salami, cappicola, prosciutto and provolone cheese on an Italian baguette with cracked black pepper and olive oil dressing.
- BBQ Pulled Pork** **\$112**
Pulled Pork Braised and Served with Fresh Rolls.
- Turkey Club Wrap** **\$120**
Sliced roasted turkey breast, crisp bacon, basil pesto mayo, sliced tomato and lettuce served on a garlic herb tortilla.
- *Burgers** **\$120**
We take the finest beef and season the already flavorful half pound patties then charbroil them to perfection. Served with sliced cheddar cheese, rolls and traditional accompaniments.
- *Philadelphia Cheese Steaks** **\$120**
Shaved Philadelphia chicken or beefsteak, American cheese and grilled onions served with fresh torpedo rolls.
- Mini Marinara Meatball Subs** **\$120**
Meatballs in house made marinara served with a mini torpedo rolls.
- *Marinated Grilled Chicken** **\$136**
Grilled chicken breast served with sautéed spinach and a platter of provolone cheese with fresh baked rolls.

SALADS, WRAPS & PIZZA

ALL SALADS SERVE APPROXIMATELY 12 PEOPLE



Pizza **\$34 per pie**

A hearty 8 slice pizzeria style topped with zesty tomato sauce and delectable mozzarella cheese. Choice of cheese, spicy pepperoni, or vegetable combination.

Bowtie Pasta Salad **\$60**

Tossed with sweet peppers, onions, cherry tomatoes, fresh herbs and parmesan cheese and dressed in a light lemon basil dressing.

Potato Salad **\$60**

Tender red skinned potatoes tossed with fresh celery and onions in a seasoned mayonnaise dressing.

***Classic Caesar Salad** **\$68**

Tossed in the Suite by your Suite Server

Hand tossed crisp whole hearts of romaine lettuce served with our own Caesar dressing, parmesan cheese and garlic croutons.

[Add grilled chicken breast](#) **\$36**

Rentschler Field Salad **\$68**

Romaine & spring mix blend with Fresh Strawberries, Feta Cheese and Candied walnuts, served with Balsamic Vinaigrette.

Tomato and Fresh Housemade Mozzarella **\$75**

Simply prepared slices of vine ripe tomatoes and mozzarella topped with fresh basil and drizzled with olive oil and balsamic vinegar.

Cobb Salad **\$80**

Smoked turkey, bacon, hard boiled eggs, tomatoes, avocado, bleu cheese, hazelnuts, and dried cranberries on top of green and red romaine lettuce, served with a side of ranch.

Blackened Chicken Wrap **\$98**

Chicken blackened, grilled, sliced and combined with chopped lettuce, tomatoes, cheddar cheese and a jalapeno lime mayo. Served in a tomato tortilla.

SIGNATURE ENTREES

ALL ENTREES SERVE APPROXIMATELY 12 PEOPLE

Chicken Marsala **\$190**

Grilled chicken breast topped with mushrooms and marsala wine sauce and cheese risotto with tossed Caesar salad, seasoned broccoli with roasted peppers and fresh baked rolls.

Beef Medallions **\$200**

Beef Medallions seasoned and cooked to perfection served with cheesy risotto, fresh mixed vegetables, spring mix salad with white balsamic and fresh baked rolls.

Jambalaya **\$232**

A hearty dish with sausage, shrimp and chicken, Cajun seasoned rice and chopped tomatoes with fresh mixed vegetables, spring mix salad with white balsamic and fresh baked rolls.

Stuffed Shrimp **\$280**

Shrimp stuffed with crab then drizzled with a lemon butter sauce, served on a bed of rice and Chef's choice vegetable and spring mix salad with White balsamic and fresh baked rolls.

OVERTIME

DESSERTS & SWEETS SERVE APPROXIMATELY 12 PEOPLE,
UNLESS OTHERWISE NOTED



***Assorted Cookies**

\$28 per dozen

An assortment of fresh baked gourmet cookies.

Mini Sweet Sampler

\$39

Assorted macarons, fresh Italian cannolis, cream puffs and éclairs.



***Dessert Bars**

\$40per dozen

Assorted combinations of delectable bars featuring decadent chocolate, smores and peanut butter.

Vanilla Bean Cheese Cake

\$74

Vanilla bean cheesecake and whipped cream.

Caramel Apple Granny

\$76

Buttery caramel and toffee-studded custard hug fresh granny smith apples piled high in a melt in your mouth shortbread crust.

Let them Eat Cake!

\$97

We will provide personalized, decorated layer or ice cream cakes for your next celebration: birthdays, anniversaries, graduations, etc. The cake and candles will be delivered to your Suite at a specified time. Orders must be placed at least three business days prior to your celebration needs.

SPIRITS

*LIQUOR - 750 ML BOTTLES

Vodka

Smirnoff	\$41
Ketel One	\$52
Grey Goose	\$73

Gin

Tanqueray	\$52
Bombay Sapphire	\$63

Tequila

Jose Cuervo Gold	\$52
Sauza Hornitos Repo	\$73

Rum

Cruzan	\$41
Bacardi	\$50
Captain Morgan	\$54
Myers Dark	\$65

Bourbon

Jim Beam	\$41
Jack Daniels	\$62

Whiskey

Canadian Club	\$41
Seagrams VO	\$52
Crown Royal	\$63

Scotch

Dewar's	\$52
J&B	\$63
Johnnie Walker Black	\$84

SPIRITS



*WINES BY THE BOTTLE - 750ML BOTTLES

Cabernet

Barefoot

\$28

William Hill Estate

\$35

Merlot

Red Rock

\$28

Pinot Noir

Barefoot

\$28

Chardonnay

Barefoot

\$28

William Hill Estate

\$35

Sauvignon Blanc

Barefoot

\$28

Pinot Grigio

Ecco Domani

\$28

White Zinfandel

Beringer

\$28

Champagne

Barefoot Bubbly Brut Cuvee

\$55



INTRODUCING

GENO AURIEMMA'S ITALIAN WINE SELECTIONS

Pinot Grigio

\$36

Puglia Rosso

\$36

Cabernet Merlot Barrique

\$36

SPIRITS

*BEER

Coors Light	\$30
Bud Light	\$30
Bud	\$30
Michelob Ultra	\$30
Samuel Adams	\$35
Samuel Adams Seasonal	\$35
Corona Extra	\$35
Corona Light	\$35
Heineken	\$35
Blue Moon	\$35
Amstel Light	\$35
Red's Apple Ale	\$35
O'Douls Non Alcoholic	\$35

MIXERS



*Fruit Juices – 32 oz Bottle

Cranberry Juice	\$11
Grapefruit Juice	\$11
Orange Juice	\$11
Pineapple Juice (6 oz Cans) (6 Pack)	\$11



*Bar Supplies

Dry Vermouth (375 ml)	\$13
Sweet Vermouth (375 ml)	\$13
Bloody Mary Mix (liter)	\$18
Margarita Mix (btl)	\$16
Sour Mix (liter)	\$14
Grenadine (375ml)	\$13
Lime Wedges	\$1.50
Lemon Wedges	\$1.50
Orange Wedges	\$1.50

SOFT BEVERAGES

***Soft Drinks – By the six pack**

Pepsi	\$18
Diet Pepsi	\$18
Mug Root Beer	\$18
Sierra Mist	\$18
Brisk Iced Tea	\$18
Ginger Ale	\$18
Bottled Water	\$18
Tonic Water (liter)	\$12
Club Soda (liter)	\$12

***Coffee And Tea Collection - Serves 10**

Regular Coffee	\$26
Decaffeinated Coffee	\$26
Hot Tea	\$26
Hot Cocoa	\$26

SUITE CATERING TERMS & CONDITIONS

Suite Administrator

Each Suite should designate one person as the official contact or "Suite Administrator". Your Suite Administrator should be responsible for all order placement and communication with the Suite Catering Department.

Personalized Services

During events, a Suite attendant will be assigned to deliver your food and beverages orders, take additional orders, and periodically assist in maintaining your Suite. Should you desire a dedicated Suite attendant to remain exclusively in your Suite for an event, please contact the Suite catering office at 860-241-4311 and allow 72 hours advance notice to ensure your request can be accommodated. The cost for a private Suite attendant is \$100 per event.

Menus

As the preferred caterer of XL Center, Spectra Food Services and Hospitality is committed to the highest standards of quality and service. Our chef has customized four food packages featuring regional favorites consisting of everything from Appetizers, Salads, and Entrees to Delightful Desserts. Packages are designed to accommodate 12 guests, and as your order depletes, you can replenish from our Event Day Menu at an additional charge. All food is prepared and delivered fresh to your Suite from our kitchen.

Advance Ordering

Advance ordering is necessary to achieve the utmost in presentation, service, quality and freshness at the best value. To facilitate this process, we require that advance orders are received no later than 5 business days before the event.

Advance orders may be placed through the Suite Catering Department, by phone or email

Office Telephone: 860-241-4311

Email: Teresa_Wollenberg@comcastspectacor.com

Event Day Ordering

A less extensive "Event Day Menu" will also be available in your Suite for last minute arrangements and additional requests. Orders may be placed with your Suite attendant. Event day ordering is provided as a convenience to you and your guests, however, it is meant to supplement your pre-event order not replace it. Your cooperation is sincerely appreciated. Please allow 45 minutes for the delivery of event day orders.

Cancellation Policy

Should you need to cancel your food and beverage order, please contact the Suite Catering office, 860-241-4311 with your cancellation request at least 24 hours prior to the event. Suite orders canceled within the 24-hour minimum will be assessed 50% of invoice on food and beverage.



SUITE CATERING TERMS & CONDITIONS

Management Charge And Taxes

All catered events are subject to a 20% Management Charge. 10% of this Management Charge is distributed to the employees who perform services in connection with the catered event. The remaining 10% of this Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the administration of the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

Food and beverages are subject to all current and applicable local and state sales tax.

Delivery, Equipment And Disposable Wares

Unless otherwise requested, food and beverage orders will be delivered to your Suite beginning two-hours prior to the event. Please note that all fried foods will be delivered upon arrival in your suite in order to provide the best product possible. All Suites will be provided with the necessary holding equipment, serving utensils, and disposable wares.


Alcoholic Beverages

It is not permitted to bring in beverages or to leave the facility with leftover beverages. Connecticut State law prohibits the consumption of any alcoholic beverages by any person under the age of 21. It is the responsibility of the Suite Holder to ensure that no minors or intoxicated persons consume alcoholic beverages in their Suite.

Spectra Food Services and Hospitality reserves the right to refuse service to persons who appear to be intoxicated.

As the provider of alcoholic beverages at XL Center, Spectra Food Services and Hospitality takes very seriously its responsibilities under the law concerning the service of alcohol, and we ask that you do the same. This letter will outline the procedures Spectra Food Services and Hospitality follows in serving alcoholic beverages. We believe they will be beneficial to you if you follow them as well.

You must ensure that all persons who consume alcoholic beverages in your Suite are TWENTY-ONE YEARS of age or older. Please request appropriate identification (e.g., photo driver's license) to ensure that your guests are of legal age. Spectra Food Services and Hospitality, for example, requires identification from anyone appearing to be under the age of 40, you may wish to adopt a similar policy in your Suite. The consumption of alcoholic beverages by intoxicated persons or by persons who appear to be intoxicated is also prohibited. Spectra Food Services and Hospitality will supply appropriate signage for you in the bar area of your Suite. You are invited to contact the Catering Manager should you require any support in implementing these procedures.



PAYMENT OPTIONS

Listed below are the payment options for our Suite Holders. Please take the time to review your options and decide which payment arrangements will best suit the needs of you and your guests. Then, simply sign the payment agreement and return it to the Spectra Food Services and Hospitality Suite Catering office at your earliest convenience. Please note that all Suites will be required to provide a back up payment in the form of a credit card which will not be charged unless all other payment options fail. Any company that is tax exempt must provide notification of exemption before placing food and beverage orders.

Option #1: Credit Card On File

As a Suite holder, you may place a credit card on file with the Spectra Food Services and Hospitality Suite Catering office to be used for food and beverage charges. At the end of an event, you will just be required to sign the customer summary, eliminating the need to present a credit card. Copies of the customer summaries will be sent to you from the Spectra Food Services and Hospitality Suite Catering office to assist in the reconciliation of your credit card.

Option #2: Payment At The Conclusion Of Event

Payment at the conclusion of an event is an option in which the guests of the Suite are responsible for all food and beverage charges incurred during each individual session. If you choose this option, we ask that you advise your guests in advance that they will be responsible for payment. Just as if you were setting up a "tab" at a bar, our Suite attendants will be required to ask for a credit card at the beginning of the event. All charges will be posted to this credit card during the course of the event and a signature will be required at the end of the event. Should the guests decide to pay cash the credit card voucher will be discarded. All Suites will be required to provide a back up payment in the form of a credit card which will not be charged unless all other payment options fail.

Option #3: Advance Payment

Advance payment for food and beverage arrangements in the Suite is always an option. The Suite Catering office will provide you, in advance, with a total of all charges for the order and arrangements can then be made for payment. All advance payments (whether cash, credit card or certified check) must be received at least 72 hours prior to the day of the event. We ask that you advise your guests that they will be responsible for any additional orders over and above the initial order. Any food or beverage purchases that occur during the event and that are over and above the initial order will be handled on an a la carte basis and our guest attendants will be required to ask for payment at the time the order is placed. All Suites will be required to provide a back up payment in the form of a credit card which will not be charged unless all other payment options fail.

