

XL CENTER

SUITES MENU

WELCOME

Spectra Food Services & Hospitality welcomes you to the XL Center.

As the exclusive provider of food and beverage for the 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's culinary staff is constantly striving to set industry benchmarks in food quality, service and amenities for our guests. We are here to ensure that your 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 Contact

Diane Parsons

Diane_Parsons@comcastspectacor.com

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



SUITE CATERING

TERMS & CONDITIONS

PERSONALIZED SERVICES

During events, a Suite attendant will be assigned to deliver your food and beverage 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 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 \$125 per event.

FOOD

As the preferred caterer of the XL Center, Spectra is committed to the highest standards of quality and service. Our chef has customized various food packages featuring regional favorites consisting of everything from Appetizers, Salads, and Entrees to delightful Desserts. All items are designed to accommodate 12 guests, unless otherwise stated. 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 Office, by phone.

Office Telephone: 860-241-4311

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 a minimum of 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 Office, 860-241-4311 with your cancellation request at least 48 hours prior to the event. Suite orders canceled within the 48-hour minimum will be assessed 50% of invoice on food and beverage.

SUITE CATERING

TERMS & CONDITIONS

MANAGEMENT CHARGE AND TAX

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. It 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. This portion of the Management Charge is not distributed to employees, 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 will not 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 WARE

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 reserves the right to refuse service to persons who appear to be intoxicated. As the provider of alcoholic beverages at XL Center, Spectra 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 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, 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 are also prohibited. Spectra 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.

A credit card must be given when placing a Suite Order. To pay on the day of the event you can use the same card, a different credit card or cash

THE CLASSIC LINE-UP

Potato Chips and Onion Dip

Fresh Fruit Platter

A selection of fresh, sliced fruits, and berries

Traditional Macaroni Salad

Elbow pasta with vegetables tossed in a creamy dressing

Chicken Wings

Traditional jumbo wings tossed in hot buffalo sauce
Served with bleu cheese dressing, carrot and celery sticks

Hot Dogs

Hearty quarter-pound all-beef hot dogs served with sauerkraut and buns

XL Burger

Grilled beef patties served with sautéed peppers and onions, rolls and traditional condiments

Assorted Gourmet Cookies

Serves approximately 6 people for \$225



THE BLUE LINE

Soft Pretzel Bites

Served with spicy brown mustard

Garden Fresh Vegetable Platter

Fresh seasonal vegetables with Ranch dressing

Philadelphia Cheese Steaks

Shaved sirloin grilled with peppers, onions, American cheese with fresh hoagie rolls

Bacon Cheddar Potato Salad

Red potatoes in a tangy dressing topped with cheddar cheese and crumbled bacon

Mini Sweet Sampler

Assorted macarons fresh Italian cannolis, cream puffs and éclairs

Serves Approximately 6 People For \$225



PLAYMAKER'S CHOICE

Bottomless Popcorn

Freshly popped popcorn in a bottomless basket

Garden Fresh Vegetable Platter

Fresh seasonal vegetables with ranch dressing

Classic Caesar Salad

Fresh chopped Romaine hearts tossed in classic Caesar dressing with parmesan cheese and garlic croutons

Add grilled chicken breast \$36

Chicken Tenders

Breaded strips of chicken breast fried to a delicate, crunchy golden brown and served with honey mustard & barbecue sauces

Hot Dogs

Hearty quarter-pound all-beef hot dogs served with sauerkraut and buns

Assorted Gourmet Cookies

Approximately 6 People For \$200



THE POWER PLAY

Soft Pretzel Bites

Served with spicy brown mustard

Bottomless Popcorn

Freshly popped popcorn in a bottomless basket

Garden Fresh Vegetable Platter

Fresh seasonal vegetables with Ranch dressing

Franks in Puff Pastry

All beef franks wrapped in a flaky puff pastry

Meatball Marinara

Savory meatballs in a marinara sauce topped with mozzarella and fresh hoagie rolls

Assorted Gourmet Cookies

Serves Approximately 6 People For \$185



HEALTHY HALFTIME

Fresh Fruit Platter

A selection of fresh, sliced fruits, and berries

Salmon Burgers

Pan Seared served on a multigrain roll with arugula, plum tomato, and lite Ranch spread

Herbed Quinoa Pilaf

Quinoa with chickpeas, lemon, and tahini

Wonder-Food Slaw

Brussels sprouts, kohlrabi, and kale in a savory dressing

Chocolate Covered Strawberries Skewers

Serves approximately 6 people for \$195



BARBEQUE BLITZ

Crunchy Vegetable Slaw

Brussels sprouts, kohlrabi and kale in a creamy dressing

Smoked, Beer-Braised Beef Brisket

Tender brisket sliced, with Memphis BBQ sauce, served with mini brioche buns

Slow-Cooker Chicken Drumsticks

Carolina-style chicken legs with a mustard barbecue sauce served with mini brioche buns

Cheddar Cheese Cornbread with Honey Butter

Bourbon-Brown Sugar Baked Beans

Warm Peach Cobbler with Whipped Cream

Serves approximately 6 people for \$250



MEXICAN FIESTA

Santa Fe Salad

Grilled spicy chicken, house-made pico de gallo, diced avocado, chopped cilantro, roasted corn and black bean salsa topped with tortilla strips and tossed in our Santa Fe dressing

Tri-Colored Tortilla Chips and Salsa

Southwestern Rice

Southwestern style rice, made with black beans and corn

Fajitas: Spicy Chicken

Fajitas served with sautéed peppers and onions, flour tortillas, pico de gallo, sour cream, and shredded cheddar cheese

Assorted Gourmet Cookies and Brownies

Churros

Lightly tossed in cinnamon and sugar

Serves approximately 6 people for \$250



KICKOFFS

All Snacks & Starters Serve Approximately 12 People

Trail Mix	\$16 per bowl
Peanuts, M&M's, Raisins, Almonds, Sunflower Seeds, Pumpkin Seeds, Coconut Pieces	
Assorted Mini Candy Bars	\$12 per bowl
Freshly Popped Bottomless Popcorn	\$15 per basket
Chocolate Dipped Pretzel Rods	\$12
Soft Pretzel Bites	\$24
Potato Chips and Onion Dip	\$20
Tortilla Chips and Salsa Display	\$40
A bottomless basket of tri-colored crispy corn tortilla chips and fresh spicy red salsa, black bean salsa, Pico de Gallo	
Add Guacamole	\$5
Hummus Sampler	\$35
Roasted garlic hummus and sweet red pepper hummus with crisp pita chips	
Bruschetta	\$35
Roma tomato and basil bruschetta with focaccia crostini	
Traditional 8 Layer Dip	\$45
Layers of refried beans, cheddar cheese, jalapeños, black olives, sour cream, guacamole, Monterey jack cheese, and pico de gallo with tri-color tortilla chips	



STARTERS

All Cold Appetizers Serve Approximately 12 People

Gourmet Cheese Platter

A sampling of domestic and local cheeses served with a variety of fresh crackers and garnished with grapes

\$95

Garden Fresh Vegetable Platter

Fresh seasonal vegetables served with Ranch dressing

\$54

Fresh Fruit Platter

A selection of fresh, sliced fruits, and berries

\$62

Fruit, Vegetable and Cheese Platter

A sampling of domestic and imported cheeses with crackers, fresh fruit, and garden fresh vegetables served with Ranch dressing

\$115

Antipasto Platter

A tantalizing assortment of classic Italian meats, cheeses, and grilled and marinated vegetables with focaccia crostini and grissini bread sticks

\$72

Shrimp Cocktail

Jumbo shrimp served with cocktail sauce and lemon wedges (3 dozen)

\$125



HOT APPETIZERS

All Appetizers Serve Approximately 12 People

New England Clam Chowder Served with oyster crackers	\$78
Traditional Beef Chili Beef chili, cooked with red kidney beans, diced onions, and shredded cheese on the side	\$78
Three Cheese Pepperoni Bread Fresh baked pizza dough stuffed with spicy pepperoni and mozzarella cheese with marinara sauce	\$36
Loaded Potato Skins Melted cheddar cheese, bacon, sour cream and scallions	\$90
Nacho Platter Tri-colored tortilla chips topped with cheddar cheese sauce, handmade guacamole, spicy red salsa, chopped scallions, sour cream, and jalapeño peppers	\$90
Franks in Puff Pastry All beef franks wrapped in a flaky puff pastry	\$90
Chicken Tenders Breaded strips of chicken breast fried to a delicate, crunchy golden brown and served with honey mustard & barbecue sauces	\$115
Chicken Wings Traditional jumbo wings tossed in hot buffalo sauce and served with bleu cheese dressing, carrot and celery sticks	\$129
SLIDER BAR ALL SLIDERS SERVED ON MINI BRIOCHE BUNS	
Pulled Pork	\$124
Cheese Burgers	\$124
Fried Chicken	\$124
Corned Beef Reuben SERVED ON MARBLE RYE	\$124
Philly Cheese Steak SHAVED PHILADELPHIA BEEFSTEAK	\$124
Crab Cake WITH CREOLE REMOULADE	\$165
Lobster Salad	\$165

SANDWICHES AND WRAPS

All Items Serve Approximately 12 People

Grilled Portobello and Vegetable Sandwich	\$120
Stacked portobello mushroom with zucchini and roasted red peppers marinated in balsamic vinegar topped with fresh mozzarella served on focaccia bread	
Hot Dogs	\$100
Hearty quarter pound all beef hot dogs served with sauerkraut and buns	
Italian Sausage	\$120
Grilled mild Italian sausage with peppers and onions served with fresh torpedo rolls.	
Italian Hoagie	\$120
Italian salami, cappicola, prosciutto, pepperoni, mortadella, and provolone cheese on an Italian baguette with cracked black pepper and olive oil dressing	
BBQ Pulled Pork	\$120
Pulled pork braised and served with fresh rolls	
Turkey Club Wrap	\$120
Sliced roasted turkey breast, crisp bacon, mayo, sliced tomato and lettuce served on a garlic herb tortilla	
XL Center Burgers	\$120
Grilled beef patties served with sautéed peppers and onions, rolls and traditional condiments	
Philadelphia Cheese Steaks	\$120
Shaved sirloin grilled with sautéed peppers, onions and American cheese with fresh hoagie rolls on the side	
Meatball Subs	\$120
Savory meatballs in a marinara sauce topped with mozzarella with fresh rolls	
Blackened Chicken Wrap	\$98
Chicken blackened, grilled, sliced and combined with chopped lettuce, tomatoes, cheddar cheese and a jalapeño lime-mayo in a sun-dried tomato wrap	
Combo Sandwich Platter	\$120
An assortment of Blackened Chicken Wrap, Italian Wrap, Grilled Portobello and Vegetable Sandwich, Turkey Club Wrap <i>*no substitutions</i>	

PIZZA, SALADS, AND PASTA

Serve Approximately 12 People

Pizza

\$35 per pie

A hearty 10 slice pie with your choice of toppings: pepperoni, vegetable, or four-cheese

Bowtie Pasta Salad

\$65

Tossed with green peppers, red onions, grape tomatoes, fresh herbs and asiago cheese and balsamic vinaigrette

Bacon Cheddar Potato Salad

\$65

Red potatoes in a tangy dressing topped with cheddar cheese and crumbled bacon

Classic Caesar Salad

\$68

Fresh chopped Romaine hearts tossed in a classic Caesar dressing with parmesan cheese and garlic croutons

Add grilled chicken breast \$36

XL Center Salad

\$68

Romaine and spring mix with fresh strawberries, feta cheese and candied pecans, served with balsamic vinaigrette

Tomato and Fresh Mozzarella Salad

\$65

Simply made with ripe grape tomatoes, fresh mozzarella, basil, olive oil and balsamic vinaigrette

Santa Fe Salad

\$75

Green leaf and spring mix tossed with spiced chicken, pico de gallo, fresh avocado, roasted corn salsa, crispy tortilla strips and our Santa Fe dressing

Herbed Quinoa Salad

\$80

Imported quinoa with fresh herbs, lemon, chickpeas, and tahini

Buffalo Chicken Macaroni and Cheese

\$110

Creamy home style mac and cheese tossed with marinated buffalo chicken and topped with bleu cheese crumbles

OVERTIME

Serves Approximately 12 People

Assorted Mini Candy Bars **\$12 per bowl**

Assorted Whoopie Pies **\$40 per dozen**

Assorted Cookies **\$30 per dozen**

Dessert Bars **\$40 per dozen**
Assorted combinations of delectable bars

Mini Sweet Sampler **\$39**
Assorted macarons, fresh Italian cannolis, cream puffs and éclairs

Petite NY Style Cheesecakes **\$74**
Topped with strawberry, turtle, and blueberry sauce

Celebrate in Style!

We will provide personalized, decorated layer cake 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 five business days prior to your celebration needs



SPIRITS

BEER

Coors Light	\$30
Bud Light	\$30
Bud	\$30
Michelob Ultra	\$30
Samuel Adams	\$36
Samuel Adams Seasonal	\$36
Corona Extra	\$36
Corona Light	\$36
Heineken	\$36
Blue Moon	\$36
Amstel Light	\$36
Redd's Apple Ale	\$36
O'Douls Non Alcoholic	\$36

WINES BY THE BOTTLE

750 mL Bottles

CABERNET	
Barefoot	\$30
William Hill Estate	\$36
MERLOT	
Red Rock	\$36
PINOT NOIR	
Barefoot	\$30
CHARDONNAY	
Barefoot	\$30
William Hill Estate	\$36
SAUVIGNON BLANC	
Barefoot	\$30
PINOT GRIGIO	
Ecco Domani	\$36
WHITE ZINFANDEL	
Beringer	\$32
CHAMPAGNE	
Barefoot Bubbly Brut Cuvee	\$55
GENO AURIEMMA'S ITALIAN WINE SELECTIONS	
Pinot Grigio	\$36
Puglia Rosso	\$38
Cabernet Merlot Barrique	\$42

SPIRITS

LIQUOR

750 mL Bottles

VODKA

Smirnoff	\$42
Stolichnaya	\$52
Grey Goose	\$74

GIN

Bombay	\$53
Bombay Sapphire	\$64

TEQUILA

Jose Cuervo Gold	\$53
Sauza Hornitos Repo	\$74

BOURBON

Jim Beam	\$42
Jack Daniels	\$63

RUM

Cruzan	\$42
Bacardi	\$51
Captain Morgan	\$54

WHISKEY

Canadian Club	\$42
Seagrams VO	\$53
Crown Royal	\$64

SCOTCH

Dewar's	\$53
Johnnie Walker Black	\$86

MIXERS

Fruit Juices – 32 oz Bottle

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

Bar Supplies

Dry Vermouth (375 ml)	\$13
Sweet Vermouth (375 ml)	\$13
Bloody Mary Mix (32 oz)	\$18
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
Twist Mist	\$18
Brisk Iced Tea	\$18
Ginger Ale	\$18
Bottled Water	\$24
Tonic Water (6 pack)	\$18
Club Soda (6 pack)	\$18

COFFEE AND TEA COLLECTION - Serves 10

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



SPECTRA