

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

Kenneth Ringstad
Kenneth_Ringstad@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 \$100 per event.

MENUS

As the preferred caterer of the XL Center, Spectra 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 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, 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 is 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

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

Hot Dogs

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

XL Burger

All-Beef patties charbroiled to perfection with sautéed onions.
Served with Rolls and traditional condiments.

Gourmet Cookies and Brownies

Freshly baked assorted cookies and gourmet brownies.

Serves Approximately 12 People For \$400

Approximately 6 People For \$220



TOUCH OF HARTFORD

Soft Pretzel Bites

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 macaroons, fresh Italian cannolis, cream puffs and éclairs.

Serves Approximately 12 People For \$350

Approximately 6 People For \$188



PLAYMAKER'S CHOICE

Bottomless Popcorn

Freshly popped popcorn in a bottomless bucket

Garden Fresh Vegetable Platter

Crisp, fresh seasonal vegetables served with ranch dipping sauce.

Classic Caesar Salad

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 \$36

Chicken Tenders

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

Hot Dogs

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

Assorted Cookies and Gourmet Brownies

Freshly baked assorted cookies and gourmet brownies.

Serves Approximately 12 People For \$340

Approximately 6 People For \$182



A LITTLE BIT OF FUN

Soft Pretzel Bites

Served with spicy brown mustard.

Bottomless Popcorn

Freshly popped popcorn in a bottomless bucket

Garden Fresh Vegetable Platter

Crisp, fresh seasonal vegetables served with ranch dipping sauce.

Franks in Puff Pastry

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

Meatball Marinara

Meatballs in an in-house marinara sauce served with fresh rolls.

Assorted Cookies

An assortment of fresh baked gourmet cookies.

Serves Approximately 12 People For \$335

Approximately 6 People For \$190



STARTING LINEUP

Serves Approximately 12 People

*Party Mix	\$14 per basket
*Honey Roasted Peanuts	\$16 per basket
*Freshly Popped Bottomless Popcorn	\$12 per basket
*Soft Pretzel Bites	\$24
*Potato Chips and Onion Dip	\$20
*Tortilla Chips and Salsa Display A bottomless basket of tri-colored crispy corn tortilla chips and fresh spicy red salsa, black bean salsa, Pico de Gallo, sour cream and fresh homemade guacamole.	\$40
Hummus Sampler A sampling of roasted garlic hummus, chipotle chili hummus, fresh basil pesto hummus and seasoned pita chips.	\$33
Bruschetta House made tomato basil bruschetta. Served with herb grilled crostini.	\$33
Traditional 8 Layer Dip 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 a basket of tortilla chips.	\$45



*next to an item means that you are able to either pre-order or game-day order that item. An item that does not have a star next to it means that you are only able to pre-order that item.

STARTERS

Serves Approximately 12 People

- *Garden Fresh Vegetable Platter** **\$54**
Crisp, fresh seasonal vegetables served with ranch dipping sauce.
- *Fresh Fruit Platter** **\$60**
The freshest fruits of the season are served with homemade yogurt dipping sauce.
- 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.
- Spinach Dip** **\$70**
Fresh house-made spinach dip served with tri-colored chips.
- *Gourmet Cheese Platter** **\$94**
A sampling of domestic and local cheeses including herbed boursin, wedged brie, smoked gouda, Swiss and sharp cheddar. Served with a variety of fresh crackers and garnished with grapes.
- *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.
- Shrimp Cocktail** **\$125**
Jumbo shrimp, steamed and chilled. Served with cocktail sauce and lemon wedges. (3 dozen)



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HOT APPETIZERS

Serves Approximately 12 People

New England Clam Chowder Served with Oyster Crackers	\$78
Traditional Beef Chili Red Kidney beans, diced onions and beef with shredded cheese on the side	\$78
Vegetarian Soup	\$78
Nacho Bar Tri-colored tortilla chips topped with chili, cheddar cheese sauce, handmade guacamole, spicy red salsa, chopped scallions, sour cream and jalapeno peppers.	\$90
Franks in Puff Pastry All beef franks wrapped in flaky puff pastry dough.	\$90
*Chicken Tenders Breaded strips of chicken breast fried to a delicate, crunchy golden brown and served with honey mustard & BBQ dipping sauces.	\$112
Sausage Smacker Seasoned sausage bites tossed in a sweet buffalo sauce served with mini torpedo rolls.	\$120
*Chicken Wings Traditional jumbo wings tossed in hot buffalo sauce. Served with bleu cheese dressing, celery sticks and carrots.	\$125
SLIDER BAR	
Crab Cake With Mango cilantro salsa served on a mini brioche roll.	\$165
Pulled Pork Served on a mini brioche roll.	\$120
Cheese Burgers Served on a mini brioche roll.	\$120
Chicken Buffalo chicken with bleu cheese served on a mini brioche roll.	\$120
Philly Cheese Steak Shaved Philadelphia beefsteak served on a mini brioche roll.	\$120

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SANDWICHES

Serves Approximately 12 People

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|---|--------------|
| 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 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 sautéed onions, sliced cheddar cheese, rolls and traditional accompaniments. | |
| *Philadelphia Cheese Steaks | \$120 |
| Shaved Philadelphia chicken or beefsteak, American cheese and sautéed onions served with fresh torpedo rolls. | |
| Mini Marinara Meatball Subs | \$120 |
| Meatballs in house made marinara served with mini torpedo rolls. | |
| *Grilled Chicken | \$136 |
| Grilled chicken breast served with lettuce, roasted red peppers, provolone cheese with pesto mayo on focaccia bread. | |

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SALADS, WRAPS & PASTA

Serves 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**
Hand tossed crisp whole hearts of romaine lettuce served with our own Caesar dressing, parmesan cheese and garlic croutons.
Add grilled chicken breast \$36
- XL Salad** **\$68**
Romaine & spring mix blend with Fresh Strawberries, Feta Cheese and Candied pecans, served with Balsamic Vinaigrette.
- Tomato and Fresh 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, 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.
- Buffalo Chicken Macaroni and Cheese** **\$100**
Creamy home style mac and cheese tossed with marinated buffalo chicken and topped with a blue cheese crumble.

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SIGNATURE ENTREES

All Entrees Serve Approximately 12 People

Chicken Marsala

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.

\$190

Beef Medallions

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

\$200

Jambalaya

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

\$232

Stuffed Shrimp

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 balsamic dressing and fresh baked rolls.

\$280



OVERTIME

Desserts & Sweets Serve Approximately 12 People, Unless Otherwise Noted

***Assorted Cookies**

\$28 per dozen

An assortment of freshly baked gourmet cookies.

Mini Sweet Sampler

\$39

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

***Dessert Bars**

\$40 per dozen

Assorted combinations of delectable bars featuring decadent chocolate, s'mores and peanut butter.

Vanilla Bean Cheese Cake

\$74

Vanilla bean cheesecake and whipped cream.

Add Blueberry or Strawberry Sauce Topping \$15

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.



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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

WINES BY THE BOTTLE

750 mL Bottles

CABERNET

Barefoot	\$28
William Hill Estate	\$35

MERLOT

Red Rock	\$28
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PINOT NOIR

Barefoot	\$28
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CHARDONNAY

Barefoot	\$28
William Hill Estate	\$35

SAUVIGNON BLANC

Barefoot	\$28
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PINOT GRIGIO

Ecco Domani	\$28
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WHITE ZINFANDEL

Beringer	\$28
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CHAMPAGNE

Barefoot Bubbly Brut Cuvee	\$55
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GENO AURIEMMA'S ITALIAN WINE SELECTIONS

Pinot Grigio	\$36
Puglia Rosso	\$36
Cabernet Merlot Barrique	\$36

SPIRITS

LIQUOR

750 mL Bottles

VODKA

Smirnoff
Ketel One
Grey Goose

\$41
\$52
\$73

GIN

Tanqueray
Bombay Sapphire

\$52
\$63

TEQUILA

Jose Cuervo Gold
Sauza Hornitos Repo

\$52
\$73

BOURBON

Jim Beam
Jack Daniels

\$41
\$62

RUM

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

WHISKEY

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

SCOTCH

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

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 (liter) \$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
BY COMCAST SPECTACOR