



Catering Menu 2009-2010

General Information

- ◆ Thank you for selecting the XL Center to host your event.
- ◆ All pricing is based on a minimum of fifty guests with buffet-style service. Catering Prices are based on two hours of service-time.
- ◆ Guaranteed numbers of guests must be confirmed ten days prior to the scheduled event, this number can be increased, but not decreased after this time.
- ◆ A ten percent service charge, eight percent administrative fee and six percent tax are added to all food & beverage orders. The service charge is distributed among wait staff employees, service employees and service bartenders; the administrative fee is not.
- ◆ Some catered events will have a ten-dollar per guest charge for basic rentals and supplies. Additional charges may be incurred for upgrades and additions for linen, china, flatware and floral pieces.
- ◆ Catering Functions may be cancelled without penalty by written notification to the other party received three or more *business* days prior to the scheduled event. Cancellations made fewer than three *business* days prior to the scheduled event will result in the loss of fifty percent of the total invoice.
- ◆ Payment in full must be made at the conclusion of the event. The XL Center's caterer, Hartford Sportservice accepts MasterCard, Visa and American Express. Company Checks are accepted by prior arrangement.

Alcohol Policy

Hartford Sportservice is the exclusive food & beverage provider at the XL Center. A person must be 21 years of age to purchase or consume alcohol. It is illegal to serve anyone below the age of 21. The limit for drinks purchased per person is 2 unless otherwise stated. If the established drink limit as indicated is 2 and a guest purchases more than one alcoholic beverage, the server must make a reasonable attempt to identify who the 2nd beverage is for. If the 2nd person is present, they must provide an ID as well in accordance with the ID policy stated below. In the case of a one drink limit, patrons cannot purchase a second beverage if they are in possession of a beverage that has not yet been consumed. A person must be 18 years of age to pour/serve beer, wine or liquor. All persons who appear to be under the age of 30 must be required to provide an acceptable form of ID. The only acceptable forms of ID are: State issued driver's license or a state issued identification (non-driver) card. (All United States and Canada as shown in the ID book). Valid United States Passport. Passports from other countries other than the US require management approval. Valid Military ID. Note: all forms of ID must be VALID. A server has the right to refuse any ID they do not feel is acceptable at any time. Our policies are in place for your protection as well as ours. Thank you and enjoy the event.



Catering Menu 2009-2010

Breakfast

Continental

**Selection of chilled orange, grapefruit and
Cranberry juice**

Sliced market fresh seasonal fruits and berries

**Assorted muffins and Danish
Sweet butter and fruit preserves**

Individual fruit flavored and plain yogurt

**Freshly brewed coffee in regular and decaffeinated
variety**

Selection of tea

\$16.00 per person

Buffet

**Selection of chilled orange, grapefruit and
Cranberry juice**

Sliced market fresh seasonal fruits and berries

Farm fresh scrambled eggs

Seasoned breakfast potatoes

Apple wood smoked bacon and link sausage

**Assorted muffins and Danish
Sweet butter and fruit preserves**

Individual fruit flavored and plain yogurt

**Freshly brewed coffee in regular
and decaffeinated variety**

Selection of tea

\$22.00 per person



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Breakfast

Upgrades

**Assorted bagels
Cream cheese and butter
\$3.50 per person**

**Belgium waffles
Strawberry topping, whipped cream and warm maple syrup
\$3.50 per person**

**Texas style French toast
Whipped butter and warm maple syrup
\$3.50 per person**

**Buttermilk pancakes
Whipped butter and warm maple syrup
\$3.50 per person**

**Selection of cold cereals
With 2% and whole milk
\$3.00 per person**

**Hot oatmeal
Brown sugar and raisins
\$3.00 per person**

**Smoked salmon platter with bagels and traditional accompaniments
\$10.50 per person**

**Omelet station *
Egg beaters, egg whites and farm raised eggs, ham, sausage, peppers, onions, mushrooms, cheese, tomato and salsa
\$10.00 per person**

***One attendant required per fifty guests, attendant rate of \$100.00 applies**



Catering Menu 2009-2010

Lunch

Deli Buffet

Mesclun greens with roma tomato, English cucumber served with champagne vinaigrette and buttermilk ranch dressing

Baby red bliss potato salad

Southern style coleslaw

Please select three sandwich meats:

Shaved roast beef	Sugar cured ham
Smoked turkey	Chicken salad
Albacore tuna salad	Italian cold cuts

Swiss, cheddar and provolone cheeses
Red onion, leaf lettuce and vine ripe tomato

Dill pickle spear
Mustard and mayonnaise

Selections of bread and rolls

Deli style potato chips

Fresh baked gourmet cookies

\$24.00 per person

Traveler's Lunch Box

Lunch boxes include:

Lettuce, tomato, dill pickle, mayonnaise and mustard

Please select one item from each section:

Salad

Fresh fruit salad
Penne pasta salad
Baby red bliss potato salad

Sandwich

Roast beef and cheddar on ciabatta bread
Honey baked ham and Swiss on a croissant
Roasted turkey breast and Monterey jack on a whole wheat roll
Grilled vegetables and hummus on pita bread

Snack

Potato chips
Whole fresh fruit

Dessert

Fresh baked gourmet cookie or brownie

Beverage

A cold selection of soft drinks and bottled water
will be available to select from at the time of lunch box delivery

\$16.00 per person



Catering Menu 2009-2010

Lunch

Blades and Boards Buffet

Corn tortilla chips
Salsa, sour cream, guacamole and warm spicy cheese sauce

Nathan's famous hot dogs
bakery fresh rolls and traditional toppings

Chicken tenderloins
Bbq sauce and honey mustard

Sweet Italian and Bratwurst sausage
Peppers, onions and bakery fresh rolls

Popcorn Indiana

Fresh baked gourmet cookies

\$25.00 per person

Wraps Buffet

Mediterranean Salad
Crisp lettuce blend, crumbled feta cheese, grape tomatoes, red onions, kalamata olives, artichoke hearts, cucumbers and red wine vinaigrette

Turkey BLT wrap
Leaf lettuce, red onion, black olive, with honey mustard

Roast Beef and cheddar wrap
Leaf lettuce, vine ripe tomato, with horseradish cream

Chicken Caesar wrap
Romaine lettuce, roasted chicken, with Parmesan cheese and Caesar dressing

Deli Style Potato Chips

Fresh baked gourmet cookies

\$28.00 per person



Catering Menu 2009-2010

Dinner Buffets – A la Carte Selections

Sides and Salads

House Salad

Mesclun greens with Roma tomato, English cucumber served with Champagne vinaigrette and buttermilk ranch dressing
\$4.00 per person

Traditional Caesar Salad

Romaine lettuce, aged parmesan cheese, garlic croutons and Roman Caesar dressing
\$5.00 per person

Mediterranean Salad

Crisp lettuce blend, crumbled feta cheese, grape tomatoes, red onions, kalamata olives, artichoke hearts, cucumbers and red wine vinaigrette
\$6.00 per person

Southern Style Coleslaw

Red and green cabbage slaw with shredded carrots in a traditional slaw dressing
\$4.00 per person

Baby Red Bliss Potato Salad

Red bliss potatoes, fresh herbs, tossed in a creamy mayonnaise dressing
\$4.00 per person

Garden Vegetable Medley

Seasonal Vegetables, sweet butter and light seasonings
\$5.00 per person

Roasted Red Potatoes

Rosemary, garlic and butter
\$5.00 per person

Pasta Entrees

Tortellini a la Marinara

Cheese tortellini with a zesty blend of ripe tomatoes, onions and herbs
\$10.00 per person

Classic Lasagna

Layers of pasta, meat sauce and mozzarella, ricotta, parmesan and Romano cheese
\$11.00 per person

Five Cheese Ziti

Ziti pasta in a five cheese marinara sauce, baked with a layer of melted Italian cheeses
\$11.00 per person

Shrimp Alfredo

Sautéed shrimp tossed with creamy fettuccini Alfredo
\$13.00 per person



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Dinner Buffets – A la Carte Selections

Chicken Entrees

Chicken Marsala

Sautéed chicken breasts in a savory sauce of mushrooms, garlic and Marsala wine
\$12.00 per person

Chicken Piccata

Egg dipped and pan seared chicken breasts with a lemon wine butter sauce
\$12.00 per person

Sesame Chicken

Teriyaki glazed sesame chicken breasts with ginger spiced vegetables
\$12.00 per person

Chicken Parmigiana

Parmesan breaded chicken tenderloins, fried and topped with marinara sauce and mozzarella cheese
\$12.00 per person

Seafood Entrees

Pesto Crusted Salmon

Pesto encrusted salmon, pan seared and served with a creamy lemon butter sauce
\$15.00 per person

Baked Stuffed Shrimp

Jumbo shrimp stuffed with crab meat stuffing, served with a garlic lemon butter cream sauce
\$16.00 per person

Parmesan Crusted Tilapia

Oven baked delicate white fish encrusted with parmesan cheese
\$15.00 per person

Pan Seared Trout

Cornmeal crust, pineapple melon salsa and tri-colored bell peppers
\$15.00 per person



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Carving Stations

Oven Roasted Turkey Breast

**Fresh rolls, apple-cranberry chutney with stone ground mustard and mayonnaise
\$13.00 per person**

Pork Loin

**Fresh rolls, balsamic cherry glazed marinated pork
\$15.00 per person**

Prime Rib of Beef

**Fresh rolls, roasted to perfection with au jus and horseradish cream
\$20.00 per person**

Garlic and Herb Crusted Tenderloin

**Fresh rolls, rubbed, seared and roasted with morel mushroom demi and Bourbon Street
horseradish sauce
\$23.00 per person**

Filet Mignon

**Fresh rolls, petite filets with caramelized onions and Dijon peppercorn sauce
\$27.00 per person**

Action Stations

Asian Stir Fry

**Gingered beef, chicken with Chinese broccoli, water chestnuts, baby corn, bok Choy, carrots,
mushrooms and peppers with Asian noodles, fortune cookies and chop sticks
\$14.00 per person**

Pasta Station

**Penne pasta with grilled chicken, baby shrimp, broccoli, mushrooms, peppers, fresh herbs, shaved
parmesan cheese and garlic bread with your choice of a tomato basil sauce, creamy Alfredo or
olive oil and garlic
\$13.00 per person**

Taco Station

**Your choice of either beef or chicken, served with salsa, guacamole, sour cream and shredded
cheese
\$10.00 per person**

***One attendant required per Carving Station and Action Station. Attendant rate of \$100.00
applies.**



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Cold D'oeuvres

Chilled Shrimp Platter

**Jumbo shrimp, poached in lemon and wine, served with horseradish cocktail sauce
\$39.00 per dozen**

Fresh Crudités

**Assorted market fresh vegetables served with buttermilk ranch dressing
\$5.00 per person**

Regional Cheese Platter

**Lavish display of cheeses with fresh fruit, berries, chutneys, honeycomb, assorted crackers, crostini and lavash
\$9.00 per person**

Nine Layer Dip

**Cheddar cheese, guacamole, sour cream, jalapeno peppers, tomatoes, olives, green onions and refried beans, served with salsa and tortilla chips
\$7.00 per person**

Prosciutto & Melon

\$4.00 person

Bruschetta

**A traditional topping of Roma tomatoes, fresh basil, fresh mozzarella and extra virgin olive oil, served with toasted ciabatta bread
\$5.00 per person**

Hot D'oeuvres

Crab Cakes with Lime Cilantro Aioli

\$7.00 per person

Coconut Crusted Shrimp with a mango dipping sauce

\$7.00 per person

Teriyaki Beef skewers with grilled pineapple

\$7.00 per person

Scallops wrapped in Bacon with cinnamon and sugar

\$7.00 per person

Vegetable Spring Rolls with sweet Thai chili sauce

\$4.00 per person

Chicken Satay glazed with ginger and soy served with a spicy peanut sauce

\$7.00 per person

Spanakopita, spinach and feta cheese in phyllo

\$4.00 per person

Buffalo Chicken Wings with celery, carrots sticks and bleu cheese dressing

\$7.00 per person



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Desserts

Cookie and Brownie Combo

**A selection of fresh baked cookies and rich fudge brownies
\$4.00 per person**

Gourmet Dessert Platter

**Chocolate dipped strawberries and petit sweet samplers
\$8.00 per person**

Non-Alcoholic Beverage Service

Assorted Ice Cold Soft Drinks and Bottled Water

**Coke, Diet Coke, Sprite and Dasani
\$3.00 per person**

Assorted Bottled Juices

**Orange, Cranberry and Grapefruit
\$12.00 per 32 oz. bottle**

**Fresh brewed Coffee in regular and decaffeinated variety, selection of teas with honey and lemon
\$30.00 per gallon, per item**

Bar Beverage Service

Premium Open Bar

**Top Shelf liquors, House red & white wine, imported & domestic beers, soft drinks & bottled water
\$29 per person**

House Open Bar

**Call Brand Liquors, House red & white wine, imported & domestic beers, soft drinks & bottled water
\$27.00 per person**

Beer & Wine Open Bar

**House Red & Whites wine, imported & domestic beers, soft drinks & bottled water
\$24.00 per person**

Cash Bar

**Top Shelf Liquors, House red & white wine, imported & domestic beers, soft drinks & bottled water
(Please enquire about rates)**

Soda Fountain

**Coke, Diet Coke and Sprite
\$5.00 per person**

All hosted and Cash Bar Services require one bartender per 50 guests. A bartender fee of \$100 is applied per required bartender.



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