



XL
XL CENTER

SUITE MENU

WELCOME

OVG 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. Our 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 appetizers, salads, sandwiches, entrees, decadent desserts and complete beverage service.

Thank you for giving OVG Hospitality the opportunity to serve you.



SUITE PACKAGES

BBQ PACKAGE

\$575

ALL PACKAGES SERVE A MINIMUM OF 12 GUESTS

SMOKED BARBQUE CHICKEN THIGHS ^{GF}

CAROLINA STYLED PULLED PORK ^{GF}

mini onion rolls, rainbow slaw, pickle chips and mustard
barbecue sauce

BAKED MAC & CHEESE

MEMPHIS SLOW-COOKER BEANS

CREAMY RAINBOW VEGGIE SLAW ^{GF,V}

horseradish dressing

ROASTED SWEET POTATO-TEX MEX SALAD ^{GF,V}

cilantro-lime vinaigrette

CHEDDAR-HERB CORNBREAD ^V

PRE-GAME PACKAGE

\$550

ALL PACKAGES SERVE A MINIMUM OF 12 GUESTS

HOUSE-MADE CHEX MIX ^V

KETTLE CHIPS & ONION DIP ^V

VEGGIE STICKS & DIP ^{GF,V}

fresh vegetables, roasted garlic-parmesan dip

ALL BEEF HOT DOGS

traditional condiments

TACO PACKAGE

\$566

ALL PACKAGES SERVE A MINIMUM OF 12 GUESTS

SHREDDED BEEF BARBACOA ^{GF},
SHREDDED CHICKEN TINGA ^{GF}

REFRIED BEANS WITH SPANISH RICE

WARM CORN AND FLOUR TORTILLAS

CHARRED PINEAPPLE-MANGO SALSA,
SOUR CREAM, COTIJA-CHEDDAR

TRIO OF SALSAS WITH FRIED

CORN TORTILLA CHIPS ^{GF,V}

ADD GUACAMOLE \$6 | ADD QUESO DIP \$6

SANTA FE CAESAR SALAD ^V

chipotle caesar dressing, shaved cotija cheese,
biscuit croutons

VERMONT CHEDDAR CHEESEBURGER SLIDERS

brioche buns, pickle chips, crispy fried onions, secret sauce

LOADED POTATO SALAD

red potatoes, crumbled bacon, shredded cheddar, scallions

CLASSIC DELI MACARONI SALAD ^V

garden vegetables and tangy dressing

HUSKY PACKAGE

\$540

ALL PACKAGES SERVE A MINIMUM OF 12 GUESTS

FRESHLY POPPED POPCORN GF, V

KETTLE CHIPS & ONION DIP V

CHEESE & CHARCUTERIE BOARD

local cheeses and cured meats with whole grain mustard and cornichons

VEGGIE STICKS & DIP GF, V

fresh vegetables, roasted garlic-parmesan dip

SWEET & SALTY TRAIL MIX GF, V

PRETZEL DOGS WITH HONEY-MUSTARD DIP

WING BAR

crispy fried wings with sweet chili garlic, buffalo and barbecue sauces, bleu cheese dip, carrots and celery

NEW ENGLAND PACKAGE

\$580

ALL PACKAGES SERVE A MINIMUM OF 12 GUESTS

**NEW ENGLAND CLAM &
ROASTED CORN CHOWDER**

DEEP RIVER POTATO CHIPS GF, V

**MINI LOBSTER ROLLS WITH FRESH HERBS
& DRAWN BUTTER**

BOSTON BAKED BEANS GF, V

GRILLED KIELBASA

sweet peppers, onions, club rolls, spicy mustard

GREEN BEAN-SWEET CORN SALAD GF, V

**RED POTATO SALAD WITH FRESH DILL,
LEMON VINAIGRETTE**



SNACKS

SERVES A MINIMUM OF 12 GUESTS

FRESHLY POPPED POPCORN GF, V	\$16
TINY TWIST PRETZELS V	\$11
HOUSE-MADE CHEX MIX V	\$16
KETTLE CHIPS & ONION DIP V	\$23
SWEET & SALTY SNACK MIX GF, V blend of nuts, chocolate candy, dried fruit	\$16
SALSA SAMPLER GF, V salsa roja, salsa verde, pico de gallo, fresh fried corn chips ADD GUACAMOLE \$6	\$36
WARM QUESO BLANCO GF, V House-made queso dip, fried corn tortillas ADD GUACAMOLE \$6	\$31
CRISP GARLIC TOASTS WITH BOURSIN CHEESE V	\$18
HUMMUS TRIO V roasted garlic, sun-dried tomato and basil pesto hummuses with crisp pita chips	\$40

PRICES DO NOT INCLUDE STATE SALES TAX OR MANAGEMENT CHARGE.

GF Gluten-Free | V Vegetarian

APPETIZERS

COOL OPTIONS

SERVES A MINIMUM OF 12 GUESTS

FRESH FRUIT ^{GF, V} honey-cinnamon yogurt dip	\$61	VEGGIE STICKS & DIP ^{GF, V} fresh vegetables, roasted garlic-parmesan dip	\$51
SHRIMP COCKTAIL ^{GF} Horseradish cocktail sauce	\$139	HERB GOAT CHEESE STUFFED SWEET PEPPADEW PEPPERS ^{GF, V}	\$51
CHEESE AND CHARCUTERIE BOARD local cheeses, cured meats, whole-grain mustard, cornichons, garlic crostini	\$67	GRILLED VEGETABLES & FRESH MOZZARELLA BOARD basil, extra virgin olive oil, balsamic drizzle, garlic crostini	\$51

WARM OPTIONS

SERVES A MINIMUM OF 12 GUESTS

NEW ENGLAND CLAM AND ROASTED CORN CHOWDER	\$79	THREE-CHEESE PEPPERONI BREAD with marinara sauce	\$40
BEEF AND BEAN CHILI ^{GF} fried corn tortilla chips	\$79	WARM SPINACH-ARTICHOKE DIP seasoned pita chips	\$50
WING BAR crispy fried wings with sweet chili garlic, buffalo and barbecue sauces, bleu cheese dip and carrot and celery sticks	\$185	MINI CHICKEN QUESADILLAS ^{GF} corn tortilla, ancho chicken, cheddar and cotija cheeses	\$110
SPICY CHICKEN WINGS blue cheese, carrots, and celery sticks	\$140	CRISPY CHICKEN TENDERS honey-mustard dipping sauce	\$125
SOFT PRETZEL BITES ^V beer cheese dip	\$35		

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^{GF} Gluten-Free | ^V Vegetarian



SALADS

SERVES A MINIMUM OF 12 GUESTS

TRADITIONAL CAESAR SALAD ^V

chopped romaine, shaved parmesan, croutons, caesar dressing

ADD GRILLED CHICKEN \$30

\$46

CAVATAPPI PASTA SALAD ^V

chopped herbs, grape tomatoes, grilled veggies, olives, citrus vinaigrette

\$51

CLASSIC ICEBERG WEDGE SALAD ^{GF, V}

bleu cheese dressing, tomato, red onion, crumbled bacon

\$51

LOADED POTATO SALAD ^{GF}

red potatoes, bacon, scallions, cheddar cheese

\$51

CREAMY RAINBOW VEGGIE SLAW ^{GF, V}

tangy horseradish dressing

\$46

GREEN BEAN-SWEET CORN SALAD ^{GF, V}

citrus vinaigrette

\$51

MEDITERRANEAN ORZO SALAD ^V

feta cheese, cannellini beans, lemon, mint, olive oil

\$51

ROASTED SWEET POTATO

TEX-MEX SALAD ^{GF, V}

cilantro-lime vinaigrette

\$51

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ENTREES

SERVES A MINIMUM OF 12 GUESTS

SMOKE-ROASTED BARBECUE CHICKEN LEGS rainbow slaw, memphis slow cooker beans, cheddar-herb cornbread	\$185	TRIPLE CHEDDAR MACARONI & CHEESE with sides of bacon crumbles, chopped scallions, jalapenos	\$130
STREET TACO TRIO pork al pastor, chicken tinga, shredded beef barbacoa, corn and flour tortillas, salsa, sour cream, cheddar and cotija cheeses	\$187	BAKED CAVATAPPI PASTA sweet sausage, spinach, ricotta and mozzarella cheeses, marinara	\$140
BARBECUE BEEF BRISKET signature bbq sauce, crispy fried onions	\$164	RANDY'S WOOSTER STREET PIZZA cheese or pepperoni	\$39

SANDWICHES, SAUSAGES & DOGS

SERVES A MINIMUM OF 12 GUESTS

ALL BEEF HOT DOGS traditional condiments	\$103	CAROLINA STYLE PULLED PORK ^{GF} mini onion rolls, pickle chips, mustard barbecue sauce	\$130
FRIED CHICKEN AND WAFFLE SLIDERS sweet maple butter, spicy pickles	\$128	IMPOSSIBLE BURGER SLIDERS brioche buns, bibb lettuce, tomato red onion	\$130
VERMONT CHEDDAR CHEESEBURGER SLIDERS brioche buns, pickle chips, crispy fried onions, secret sauce	\$128	GRILLED VEGETABLE FLATBREAD boursin cheese, toasted pine nuts, baby arugula, balsamic drizzle	\$108
GRILLED CHICKEN FLATBREAD grilled chicken, melted smoked gouda, caramelized onions, scallions, barbecue sauce	\$113	GRILLED CUBAN SANDWICH pork loin, turkey, swiss cheese, pickles, dijonnaise on french bread	\$125

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DESSERTS

SERVES A MINIMUM OF 12 GUESTS

COOKIE & BROWNIE PLATTER assorted cookies and chocolate fudge brownies	\$39
CHOCOLATE CHUNK COOKIES per dozen	\$35
WARM CINNAMON-SUGAR CAKE DONUTS per dozen	\$41
ASSORTED MINI ITALIAN PASTRIES two dozen per order	\$42
MINI CHOCOLATE CHIP CANNOLI two dozen per order	\$42
CELEBRATE CAKE decorated for your special occasion <i>*MUST BE ORDERED 14 DAYS IN ADVANCE</i>	Market Price

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BEVERAGES

NON-ALCOHOLIC

SOFT DRINKS Six Pack

PEPSI	\$24
DIET PEPSI	\$24
STARRY	\$24
GINGER ALE	\$24
BOTTLED WATER	\$30
TONIC WATER	\$12
CLUB SODA	\$12

COFFEE & TEA

REGULAR COFFEE	\$28
DECAFFEINATED COFFEE	\$28
HOT TEA	\$28

JUICES 32oz Bottle

CRANBERRY JUICE	\$12
ORANGE JUICE	\$12
PINEAPPLE JUICE - 6oz Cans	\$12

WINE 750ML

CABERNET

WOODBIDGE	\$33
WILLIAM HILL ESTATE	\$37

MERLOT

DARK HORSE	\$37
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PINOT NOIR

WOODBIDGE	\$33
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CHARDONNAY

WOODBIDGE	\$33
WILLIAM HILL ESTATE	\$37

SAUVIGNON BLANC

WOODBIDGE	\$33
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PINOT GRIGIO

ECCO DOMANI	\$37
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WHITE ZINFANDEL

BERINGER	\$35
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BEER Six Pack

COORS LIGHT	\$48	CORONA EXTRA	\$54
BUD LIGHT	\$48	TWO ROADS TWOCONN	\$54
BUDWEISER	\$48	TWO ROADS LIL' HEAVEN IPA	\$54
MICHELOB ULTRA	\$48	HUSKY HOPS IPA	\$54
SAMUEL ADAMS	\$54	TRULY WILDBERRY	\$54
SAMUEL ADAMS SEASONAL	\$54		



SPIRITS 750ML

VODKA

TITO'S	\$56
GREY GOOSE	\$76

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BOMBAY	\$55
BOMBAY SAPPHIRE	\$66

TEQUILA

JOSE CUERVO GOLD	\$55
CASAMIGOS	\$150

RUM

BACARDI	\$55
CAPTAIN MORGAN	\$65

BOURBON

JIM BEAM	\$46
JACK DANIELS	\$65

WHISKEY

CANADIAN CLUB	\$46
SEAGRAM'S VO	\$56

SCOTCH

DEWAR'S	\$57
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POLICIES & PROCEDURES

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 4-day advance notice to ensure your request can be accommodated. The cost for this private suite attendant is \$150 per event.

ORDERING

Advance ordering is necessary to achieve the utmost in presentation, service, quality and freshness of food. To facilitate this process, we require that advance orders are received no later than 7 business days before the event. There is no outside food or beverage allowed to be brought into the stadium, and under no circumstances can food or beverage leave the building.

CANCELLATION POLICY

Should you need to cancel your food and beverage order, please contact the suite office at 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.

MANAGEMENT CHARGE AND TAXES

All catered events are subject to a 20% management charge. 10% of the management charge is distributed to the employees who perform services in connection with the catered event. The remaining 10% management fee 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 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 administration fee 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.



POLICIES & PROCEDURES

ALCOHOLIC BEVERAGES

It is not permitted to bring in beverages or to leave the facility with left over 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. OVG Hospitality reserves the right to refuse service to persons who appear to be intoxicated.

As the provider of alcoholic beverages at XL Center, OVG Hospitality takes very seriously its responsibilities under the law concerning the service of alcohol, and we ask that you do the same.

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. OVG 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. OVG Hospitality will supply appropriate signage for you in the bar area of your suite.



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