



SUITE



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.

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



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. No food or beverage may be taken out of the suite at the conclusion of the event.

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.

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 or a different credit card.





STARTERS

All items serve approximately 12 people

Popcorn (V) (GF)

\$15

Soft Pretzel Bites (V)

\$25

Potato Chips & Onion Dip (V) (GF)

\$21

Tortilla Chips and Salsa (V) (GF)

\$40

A basket of crispy corn tortilla chips served with spicy red salsa, black bean salsa, and Pico de Gallo

Add Guacamole \$5

Gourmet Cheese Platter (V)

\$85

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

Garden Fresh

Vegetable Platter (V) (GF)

\$56

Fresh seasonal vegetables served with Ranch dressing

Fresh Fruit Platter (V) (GF) (VG)

\$68

A selection of fresh sliced fruits, and berries

Antipasto Platter

\$95

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

Shrimp Cocktail (GF)

\$129

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

Three Cheese Pepperoni Bread \$38

Fresh baked pizza dough stuffed with spicy pepperoni and mozzarella cheese with marinara sauce

Loaded Potato Skins (GF)

\$93

Melted cheddar cheese, bacon, sour cream and scallions

Nacho Platter (GF)

\$93

Freshly made corn tortilla chips topped with seasoned beef, cheddar cheese sauce, guacamole, spicy red salsa, chopped scallions, sour cream, and jalapeño peppers

Franks in Puff Pastry

\$94

All beef franks wrapped in a flaky puff pastry

Chicken Tenders

\$120

Breaded strips of chicken breast fried to a delicate, crunchy golden brown and served with barbecue sauce

Buffalo Popcorn Chicken

\$125

Popcorn chicken tossed in buffalo sauce and served with bleu cheese dressing, carrot and celery sticks

SOUPS & SALADS

All items serve approximately 12 people

Tomato and Fresh

Mozzarella Caprese \$65

Simply made sliced tomatoes, fresh mozzarella, basil, olive oil and balsamic vinaigrette

Cavatappi Pasta Salad \$68

Cavatappi pasta tossed with green peppers, red onions, grape tomatoes, fresh herbs and asiago cheese and balsamic vinaigrette

Bacon Cheddar Potato Salad \$68

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

Classic Caesar Salad \$72

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

Add grilled chicken breast \$36

Spinach Salad \$75

Traditional spinach salad topped with bacon, egg, red onion and grape tomatoes with honey mustard dressing

Brussels Sprouts and Kale Salad \$80

Shredded brussels sprouts, kale, dried cranberries and pecans tossed in lemon juice, extra virgin olive oil and Dijon mustard

New England Clam Chowder \$78

Served with oyster crackers

Traditional Beef Chili \$78

Beef chili, cooked with red kidney beans, diced onions, and shredded cheese on the side





MAIN COURSE

All items serve approximately 12 people

Randy's Famous Wooster Street Pizza **\$36**

A fresh baked 12 slice pie with your choice of toppings: cheese or pepperoni

Philadelphia Cheese Steaks **\$126**

Shaved sirloin grilled with sautéed peppers, onions and American cheese served with rolls on the side

Italian Wrap **\$115**

Italian salami, capicola, prosciutto, pepperoni, mortadella, and provolone cheese with cracked black pepper and olive oil dressing served in a flour tortilla

Turkey Club Wrap **\$115**

Sliced roasted turkey breast, crisp bacon, mayo, sliced tomato and lettuce served in a flour tortilla

Grilled Chicken Caesar Wrap **\$115**

Grilled chicken, romaine lettuce, Caesar dressing served in a flour tortilla

Buffalo Cauliflower Wrap **\$115**

Battered buffalo cauliflower, lettuce, tomato, cheddar cheese, and bleu cheese dressing served in a flour tortilla

Combo Wrap Platter **\$140**

An assortment of the buffalo cauliflower wrap, Italian wrap, turkey club wrap, and grilled chicken Caesar wrap *no substitutions*

Hot Dogs **\$110**

Hearty quarter pound all beef hot dogs served with sauerkraut and rolls on the side

Italian Sausage **\$126**

Grilled mild Italian sausage with peppers and onions served with fresh rolls on the side

Rentschler Field Burgers **\$126**

Grilled beef patties served with sautéed onions, traditional condiments, and rolls on the side

Beyond Burger **\$130**

Grilled plant-based patties served with traditional condiments, and rolls on the side

BBQ Pulled Pork **\$126**

Braised pulled pork and served with rolls on the side

Buffalo Chicken Macaroni and Cheese **\$115**

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

Chicken Fajitas **\$126**

Seasoned chicken breast served with sautéed peppers and onions, flour tortillas, Pico de Gallo, shredded cheddar cheese, and sour cream.

Add Guacamole \$5

DESSERTS

Assorted Cookies

\$32 per dozen

Assorted Whoopie Pies

\$40 per dozen

Dessert Bars

Assorted combinations of delectable bars by the dozen

\$43

Mini Sweet Sampler

Assorted macarons, fresh Italian cannoli, cream puffs and éclairs

\$45

 Gluten-Free  Vegetarian  Vegan

BEVERAGES

SOFT DRINKS - By the six pack

Pepsi	\$21
Diet Pepsi	\$21
Sierra Mist	\$21
Ginger Ale	\$21
Bottled Water	\$24
Tonic Water	\$10
Club Soda	\$10

COFFEE AND TEA - Serves 10

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

JUICES - 32oz BOTTLES

Cranberry Juice	\$12
Orange Juice	\$12
Grapefruit Juice	\$12
Pineapple Juice (6/6oz cans)	\$12
Bloody Mary Mix	\$12





BEER & WINE

BEER

BY THE SIX PACK

Coors Light	\$36	Corona Extra	\$42
Bud Light	\$36	Allagash White	\$42
Budweiser	\$36	Thimble Island Sea Mist IPA	\$42
Michelob Ultra	\$36	White Claw Spiked Seltzer	\$42
Samuel Adams	\$42	Black Cherry	
Samuel Adams Seasonal	\$42		

WINES BY THE BOTTLE

750 mL Bottles

CABERNET		SAUVIGNON BLANC	
Barefoot	\$32	Barefoot	\$32
William Hill Estate	\$36		
MERLOT		PINOT GRIGIO	
Red Rock	\$36	Ecco Domani	\$36
PINOT NOIR		WHITE ZINFANDEL	
Barefoot	\$32	Beringer	\$34
CHARDONNAY		GENO AURIEMMA'S ITALIAN WINE SELECTIONS	
Barefoot	\$32	Pinot Grigio	\$38
William Hill Estate	\$36	Puglia Rosso	\$42
		Cabernet Sauvignon Merlot	\$38



SPIRITS

LIQUOR

750 mL Bottles

VODKA

Tito's
Grey Goose

\$54
\$74

RUM

Bacardi
Captain Morgan

\$53
\$54

GIN

Bombay
Bombay Sapphire

\$53
\$64

WHISKEY

Canadian Club
Seagrams VO

\$45
\$54

TEQUILA

Jose Cuervo Gold

\$53

SCOTCH

Dewar's

\$54

BOURBON

Jim Beam
Jack Daniels

\$45
\$63

FRUIT

Lime Wedges
Lemon Wedges
Orange Wedges

\$2
\$2
\$2