



XL CENTER

CATERING




WELCOME

We are excited to provide you with our catering menu to assist you in planning your special event. All menus are suggestions only. Our commitment is to customize a menu for your occasion to make it unique and memorable! From a formal dinner to meeting break refreshments, our executive chef creates signature dishes accented by elegant culinary presentations. Our staff will deliver superior service to provide your guests with a memorable experience.

Please contact
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SPECTRA

The image shows three sandwiches on a wooden surface. The sandwiches are made with long, crusty bread and filled with various meats, cheeses, and vegetables. The central sandwich is the most prominent, showing layers of lettuce, tomato, cucumber, and rolled-up slices of ham. A dark grey rectangular box with a white border is overlaid on the image, containing the text "COLD BUFFETS" in white, uppercase, sans-serif font. The background is slightly blurred, showing more greenery.

COLD BUFFETS



THE ALL-AMERICAN SANDWICH

Prices listed are per guest. All buffets are priced based on a meal duration not to exceed 2 hours

Classic Boxed Lunch

Chef's selection of: turkey, honey ham, roast beef and tuna
Grilled vegetable wrap available upon request
Bag of chips, cookie and bottled water

The Deli Counter

Traditional deli style platter featuring shaved roast beef, honey ham, smoked turkey, cheddar and Swiss cheeses.
Accompanied with Tuscan pasta salad, dill pickles, crisp lettuce, sliced tomatoes, deli mustard and mayonnaise
Assorted breads and rolls
Potato chips
Assorted cookies

\$17

Artisan Sandwich Shoppe

Mixed greens salad or Caesar salad

Please select 4 sandwiches and/or wraps to offer:

Roasted turkey, cheddar cheese, cranberry mayo, baby greens, plum tomatoes on nine-grain bread

\$19

Fresh mozzarella, plum tomatoes and basil with a lemon aioli on sourdough ciabatta

Black forest ham, Swiss cheese and lettuce with a sweet onion mustard on marble rye

Albacore tuna salad with provolone, lettuce and tomato in a flour tortilla wrap

Cranberry chicken salad on a croissant

Roasted turkey, crisp bacon, lettuce, tomato and mayonnaise in a sun-dried tomato wrap

Italian combo with mortadella, salami, pepperoni, capicola and provolone in a flour tortilla wrap

Grilled chicken breast with roasted red peppers, provolone and pesto mayo on focaccia

Individual bags of potato chips

Assorted cookies and brownies

\$21

Add some Soup

Vegetarian Minestrone

Chicken Noodle Soup

New England Clam Chowder

Butternut Squash Bisque

\$5.50



HOT BUFFETS



BUFFET PACKAGES

Prices listed are per guest. All buffets are priced based on a meal duration not to exceed 2 hours

Classic Buffet

Mixed greens salad with balsamic vinaigrette dressing
Warm rolls and butter
Chicken piccata – pan-seared chicken served in a lemon white wine sauce with capers
Penne romano – imported penne with grilled vegetables in a light Romano sauce
Chef's selection of starch and seasonal vegetables
Assorted cookies and brownies

\$30

Executive Buffet

Mixed greens salad with balsamic vinaigrette dressing or classic Caesar salad
Warm rolls and butter
Baked Northern cod – seasoned bread crumbs and oven-roasted tomatoes
Grilled flank steak – sesame ginger glaze
Chef's selection of starch and seasonal vegetables
Assorted cookies and brownies

\$32

Premier Buffet

Mixed greens salad with balsamic vinaigrette dressing or classic Caesar salad
Caprese salad
Warm rolls and butter
Orange-Ginger salmon – pan seared, glazed with a spicy orange ginger sauce
Beef medallions – caramelized shallots and bourbon demi-glace
Chef's selection of starch and seasonal vegetables
Assorted dessert bars

\$36

Add an additional Entrée to any buffet for \$5



BUFFET PACKAGES

Prices listed are per guest. All buffets are priced based on a meal duration not to exceed 2 hours

Pizza Buffet

House Salad
Cheese, Pepperoni and Vegetables Pizzas
Buffalo Chicken Wings
Assorted Cookies
Iced Water and Lemonade
**Based on 2 pieces of pizza & 5 wings per guest*

Italian Buffet

Caesar Salad
Cheese Pizza
Pepperoni Pizza
Chicken Parmesan
Penne Pasta & Marinara Sauce
Assorted Cookies
Iced Water and Lemonade
**Based on 2 pieces of pizza & 5 wings per guest*

\$20

Bear's BBQ

Choice of 2 Meats:
Pulled Pork
Pulled Chicken
Turkey Breas
Brisket
Kielbasa
Texas Sausage

\$22

Choice of 3 Sides:
Smoked BBQ Beans
Mac & Cheese
Mashed Sweet Potatoes
Mashed Red Potatoes
Broccoli Salad
Candied Carrots
Cornbread & Honey Butter
Assorted Sodas & Bottled Water

\$32



The image features two wooden skewers arranged horizontally. Each skewer is threaded with a sequence of ingredients: a bright red cherry tomato, a white mozzarella cheese ball, another cherry tomato, a second mozzarella ball, and a final cherry tomato. The tomatoes and cheese are glistening, suggesting they are fresh or have been drizzled with oil. The background is a dark, textured surface, possibly slate or stone, which is scattered with small, dried herb particles. Several fresh green basil leaves are scattered around the skewers, adding a vibrant contrast to the dark background. A white rectangular box is superimposed over the upper middle portion of the image, containing the word 'RECEPTION' in a clean, white, sans-serif font.

RECEPTION

RECEPTION

DISPLAYS

Prices listed are per guest. All displays are priced based on an event duration not to exceed 2 hours

Market Vegetables

Seasonal display of vegetables served with buttermilk ranch dressing

\$6

Baked Brie en Croute

Fig compote, served with assorted crackers and crostini

\$9

International Cheese & Fruit Display

Imported and domestic cheeses, served with assorted crackers and seasonal fresh fruit

\$11

Hummus Display

Roasted garlic hummus, chipotle hummus and fresh basil pesto hummus with house made pita

\$8

Salsa Display

Pico de gallo, roasted tomato-chipotle salsa, black bean and roasted corn salsa with tri-colored tortilla chips

\$8

Antipasto Display

Grilled seasonal vegetables, Italian meats and cheese, marinated olives, stuffed cherry peppers with focaccia crostini

\$12

HORS D'OEUVRES

*minimum order of 25 pieces per selection

Tier I

\$3.25 per Piece

Mini Corn Dogs
Tomato, Basil & Provolone Panini
Vegetable Spring Rolls, sweet chili sauce
Fried Ravioli, marinara
Brie & Raspberry Phyllo Stars
Caprese Skewers, balsamic drizzle
Breaded Stuffed Artichoke
Risotto Balls, marinara
French Onion Soup Bites
Pretzel Dogs
Chicken & Vegetable Pot Pies

Tier II

\$4.25 per Piece

Coconut Shrimp, Orange Ginger drizzle
Beef Short Rib wrapped in Bacon with Horseradish cream
Smoked Gruyere Mac & Cheese Bites
Miniature Chicken Cordon Bleu
Steak & Cheese Egg Rolls
Asparagus and Asiago in Phyllo
Chicken & Cashew Thai Spring Rolls, peanut sauce
Crab Stuffed Mushrooms
Maple Glazed Scallops wrapped in Bacon



RECEPTION

STATIONS

Prices listed are per guest. All stations are priced based on a meal duration not to exceed 2 hours

Pulled Pork Station

Hickory-smoked pulled pork served with mini brioche rolls, coleslaw and shredded cheddar cheese

\$13

Street Taco Station

Al pastor beef & grilled chicken breast
Corn & flour tortillas, Cotija cheese, pico de gallo, avocado, corn and black bean medley & cilantro
Served with tri-color chips and roasted tomato-chipotle and mango salsas

\$15

Trio of Shrimp

Traditional Shrimp cocktail, Mediterranean grilled shrimp and steamed Old Bay shrimp

\$18

Asian Satay Takeout Box Station

Char-grilled beef and chicken satays accompanied with Wok vegetable cold noodles
Spicy peanut and hoison sauces

\$15

Field of Greens

Create your own perfect salad. Featuring mixed greens, spinach, grilled chicken, avocado, cucumbers, tomato, radish, carrots, shredded cheddar cheese and croutons. Buttermilk ranch and balsamic vinaigrette dressings

\$9

The Wing it Station

Sweet & Spicy Sriracha Baked Chicken wings, Honey BBQ and Buffalo wings
Served with carrots and celery, bleu Cheese and Ranch dipping sauces

\$15

Classic Pasta Station

Penne pasta tossed with a basil pesto cream sauce with grape tomatoes and mushrooms
Ricotta ravioli with marinara and topped with grated asiago cheese
Served with grated parmesan cheese, dinner rolls and butter
*Add Meatballs or Italian sausage and peppers for \$4.00

\$14

Slider Bar

Choice of 2 Selections:
Fried chicken, crab cake, pulled pork, cheeseburger, Philly cheesesteak or corned beef reuben
*All served on mini brioche buns and accompanied with kettle chips

\$18

ACTION STATIONS

*\$150 Chef's fee per 50 guests

Carving Station

Choice of 2 Selections:
Herb Roasted Turkey Breast
Glazed Ham
Roasted Top Round of Beef
Stuffed Pork Loin with Spicy Italian Sausage and Cornbread stuffing
Petit Beef Tenderloin
Served with artisan rolls and appropriate sauces

\$22

Pasta Station

Penne and ravioli pastas
Accompanied by grilled chicken, mushrooms, roasted red peppers, garlic, parmesan cheese, pine nuts, alfredo and roasted tomato basil sauces with dinner rolls and butter

\$17

ADDITIONS

Mixed Greens Salad	\$4
Classic Caesar Salad	\$4
Red Bliss Roasted Potatoes	\$4
Sweet Potato Wedges	\$4
Grilled Vegetable Display	\$6





DESSERTS



DESSERTS

All desserts are priced based on a meal duration not to exceed 2 hours

Coffee & Dessert Station

Freshly brewed coffee and a selection of Tazo teas displayed with miniature pastries, Rice Krispies Pops, fudge brownies and cookies

\$15 per person

Assorted Whoopie Pies

\$4 each

Freshly Baked Otis Spunkmeyer Cookies

\$26 per Dozen

Chocolate Fudge Brownies

\$30 per Dozen

Rice Krispies Pops (original and chocolate dipped)

\$32 per Dozen

Assorted Gourmet Dessert Bars

Lemon Lover's Bars, Strawberry Swirl Cheesecake Bars, Blondies & Ultimate Brownie Bars

\$4 per person

NY Style Petite Cheesecakes

Topped three ways: Fresh Strawberry, Turtle and Fresh Blueberry

\$8 per person

A photograph of three cocktails on a bar. In the foreground, a whiskey on the rocks is served in a lowball glass with ice, a black straw, an orange slice, and a cherry. To its left is a tall pink drink with a black straw, garnished with a cucumber slice and a sprig of mint. To the right is a martini in a classic glass, garnished with three olives. The background is a blurred bar setting.

BEVERAGES

BEVERAGES

NON-ALCOHOLIC

Assorted Soft Drinks (12oz Can) Coca Cola Products	\$3	Lemonade, Iced Tea and Fruit Punch (1 Gallon)	\$25
Dasani Bottled Water (20oz Bottle)	\$3	Brewed Coffee (1 gallon) Regular or Decaffeinated	\$35
Dasani Sparking Water (12oz Can) Assorted Natural Flavors	\$3.50	Tazo Premium Hot Tea (1 Gallon)	\$40
Hydration Station Iced Water & fruit infused water available for duration of event	\$1.50 per person	Lipton Hot Tea (1 Gallon)	\$35
Assorted Individual Tropicana Bottled Fruit Juices \$3.50 Orange, Cranberry and Grapefruit Juices (12oz Bottle)		Hot Chocolate (1 Gallon)	\$35

BAR

Open Beer & Wine Bar **\$16 for first hour**
Premium Beer, Barefoot Wines, Assorted Sodas and Juices
\$8 per additional hours

Open Premium Bar **\$18 for first hour**
Tito's Vodka, Bombay Gin, Canadian Club Whiskey, Dewar's Scotch, Bacardi Rum, Premium Beer, William Hill Wines, Assorted Sodas and Juices
\$9 per additional hours

Open Top Shelf Bar **\$20 for first hour**
Grey Goose Vodka, Bombay Sapphire Gin, VO Whiskey, J&B Scotch, Premium Beer, Edna Valley Wines, Assorted Sodas and Juices
\$10 per additional hours

Hosted Consumption Bar
All drinks and beverages will be recorded at the bar(s) and charged after the event per drink consumed by your guests

Cash Bar
Can include premium liquors, premium beer, wine, Assorted Sodas and Juices

**\$125 Bartenders Fee charged on all Hosted and Cash Bars.
1 Bartender per 100 people*





CATERING POLICIES

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OUTSIDE FOOD & BEVERAGES

Spectra Food Services and Hospitality maintains the exclusive right to provide all food and beverage, and concession services at the Pratt & Whitney Stadium at Rentschler Field and the XL Center. Any exceptions must be requested and obtained by prior written approval of the General Manager and/or Director of Catering. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at Spectra's sole discretion.

FOOD & BEVERAGE SAMPLING

Pratt & Whitney Stadium at Rentschler Field and XL Center exhibitors may distribute Food and Beverage samples in authorized spaces and must not be in competition with products or services offered by Spectra Food Services and Hospitality. Samples must be representative of products manufactured or sold by the company exhibiting. Free samples are limited to 2 ounces of non-alcoholic beverages and bite size for a food sample. The distribution of alcoholic beverages is strictly prohibited unless provided by Spectra Food Services and Hospitality. Any exhibitor giving away and/or selling food in their booth must have a permit and all appropriate fees on file with the East Hartford Department of Health.

BEVERAGE SERVICE

Spectra Food Services and Hospitality offers a complete selection of beverages to compliment your function. The Connecticut Alcohol and Beverage Commission regulates alcohol and beverage services. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior consent of the General Manager or Director of Catering. If approval is received, a corkage fee will be accessed. We reserve the right to ask patrons for proper identification for alcoholic beverage service. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

DIETARY CONSIDERATIONS

Spectra Food Services and Hospitality is happy to address special dietary requests for individual guests.

CHINA SERVICE

High-grade disposable products are standard for all catering services. China is available upon client request.

LINENS

All banquet prices include white table linens and our standard linen napkins. All linens is an additional charge. Additional colors are available for both table linens and napkins.

MENU SELECTIONS

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food functions must be finalized at least 14 days prior to the event.

GUARANTEES

A final guarantee of attendance is required seven days prior to all food and beverage events. Billing will be based on either your minimum guarantee (even if fewer guests actually attend) or the actual guest count, whichever is greater. The final guarantee can be increased up to five working days prior to your event.

MANAGEMENT CHARGE & TAXES

All catered events are subject to a 20% Management Charge. 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 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 Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests. There will also be a sales tax of 6.35% added to your final bill.

