



Catering Guide *2008*



Welcome to Sodexo at Rentschler Field

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 dining experience.

To plan your next event at Rentschler Field, please contact our catering director, Jim Miller, at 860-610-4704

Guidelines for Food Service Catering

- *All Menu items are available when booking at least one week in advance.*
- *A 50% deposit is required when booking all Catered Events.*
- *The final confirmation on guest counts is due 3 business days prior to the event.*
- *Prices do not include Taxes, Rentals, Staff Labor, or Gratuity.*
- *The 3rd Floor Club Room at Rentschler Field is rented hourly and is based on availability.*
- *Sodexo Reserves the Right to Cease Alcohol Service in Catering Tents or at Catering Events for any Reason, and at Any Time.*
- *All orders for tent rentals must be submitted one week prior to the event.*

Billing

- *Payment options are credit card (preferred), cash, or check.*
- *Payment is expected prior to, or the day of your event, unless other arrangements have been made with a Sodexo representative.*
- *Payment must be received within 30 days of Event Date, or late fees will be incurred at prevailing rates.*
- *Catering booked less than 3 days in advance will be subject to an 18% administrative fee. Any changes made to an existing catering order within 3 days of the event, is subject to an 18% administrative fee.*
- *All catering is subject to Connecticut State sales tax, unless advanced arrangements are made with the catering director at (860) 610-4704.*
- *All Catering is subject to an 18% gratuity.*
- *Any direct billing that is over 30 days outstanding will be subject to an 18% administrative fee.*

Breakfast Options

Continental Breakfast

*Assorted Danish, Muffins, and Pastries
Coffee, Decaffeinated Coffee, and Tea
Assortment of Juices
Served with appropriate condiments*

Egg Strudel

*Fluffy Scrambled Eggs, Choice of 3 Fillings, Wrapped in Buttery Puff Pastry
Choice of Fillings: Spinach, Peppers, Onions, Mushrooms, Sausage, Ham, Cheese
Seasoned Breakfast Potatoes
Coffee, Decaffeinated Coffee, and Tea
Assortment of Juices
Served with appropriate condiments*

Breakfast Burrito

*Fluffy Scrambled Eggs, Sausage
Seasoned Breakfast Potatoes
Served with Flour Tortillas, Salsa, and Shredded Cheese
Coffee, Decaffeinated Coffee, and Tea
Assortment of Juices
Served with appropriate condiments*

Sunrise Breakfast Buffet

*Assorted Danish, Muffins, and Pastries
Fluffy Scrambled Eggs
Sausage or Ham
Seasoned Breakfast Potatoes
Coffee, Decaffeinated Coffee, and Tea
Assortment of Juices
Served with appropriate condiments*

Enhancements

Fresh Fruit Display

Omelet Station

Pit Smoked Ham Carving Station

Smoked Salmon Display

Lunch Options

All Lunches are served with Chips, Soda or Water, Assorted Cookies and Condiments.

Classic Boxed Lunch

Smoked Turkey, Honey Ham, Grilled Chicken, Grilled Portabella Mushroom or Roast Beef

Create Your Own Sandwich

*Honey Ham, Smoked Turkey, Roast Beef, and Tuna Salad
Lettuce, Tomato, Bermuda Onions, Pickles and Cheese
Assorted Breads, Hard Rolls and Wraps*

Gourmet Sandwiches and Wraps

1 Selection per 15 Guests

*Chicken Caesar Wrap
California Turkey Club Wrap with Guacamole
Tarragon Chicken and Grape Salad on a Croissant
Balsamic Grilled Portabella and Roasted Pepper Wrap
Roast Beef with Caramelized Onions and Aged Provolone on a Hard Roll
Salmon Salad Wrap with Red Onions, Capers and Mixed Greens
Honey Ham with Spicy Mustard, Swiss Cheese and Beefsteak Tomato on a Hard Roll
San Gennaro Grinder, Assorted Italian Meats with Provolone, Roasted Peppers
Pesto Chicken Breast with Roasted Peppers and Provolone on Focaccia
Turkey Cordon Blue with Ham, Provolone and Honey Mustard on a Croissant
Greek Wrap with Chicken, Tomatoes, Feta, Red Onion and
Dilled Shrimp Salad on a Croissant*

Enhancements

*Clam Chowder
French Onion Soup
White Bean and Escarole Soup
Chicken Vegetable Soup
Tomato Rice Soup
Cream of Broccoli and Cheese Soup
Caesar Salad
Fresh Garden Salad
Traditional Creamy Cole Slaw
Red Bliss Potato Salad
Tuscany Pasta Salad
Assorted Gourmet Dessert Bars*

Barbecue

Menus are for a Minimum of 50 People

The All American

*Hamburgers, All Beef Hot Dogs, Sliced Cheese Platter,
Lettuce, Tomato, Onions and Pickles
Choice of Potato Salad or Cole Slaw,
Chips, Soda/Water and Assorted Gourmet Cookies*

Rentschler Field Big Barbecue

*Marinated Grilled Chicken Breast, Hamburgers and All Beef Hot Dogs,
Sliced Cheese Platter, Lettuce, Tomato, Onions and Pickles,
Choice of Red Bliss Potato Salad or Cole Slaw,
Chips, Soda/Water and Assorted Gourmet Cookies*

Jerk Chicken & Pulled Pork

*Caribbean Jerk Pulled Chicken, Slow Roasted Barbecued Pulled Pork,
Cole Slaw, Baked Beans, Corn on the Cob and Corn Bread
Soda/Water and Assortment of Gourmet Cookies*

St. Louis Style Barbecue

*Slow Roasted Barbecued Pork Ribs, Fried Chicken
Cole Slaw, Baked Beans, Corn on the Cob and Corn Bread
Soda/Water and Assortment of Gourmet Cookies*

Enhancements

Vegetable Burgers

Corn on the Cob

Baked Beans

Marinated Skirt Steak

Grilled Salmon Fillet

Strawberry Shortcake Bar

Assorted Gourmet Dessert Bars

Red Bliss Potato Salad

Traditional Creamy Cole Slaw

Butler Style Passed Hors d'oeuvres

Andouille En Crouste

Anti Pasta Pinwheel with Sun Dried Tomato Pesto

Apricot, Fennel, Gruyere Cheese in Filo

Beef Kabob

Beef Empanada

Beef Satay Skewer

Blue Corn Beef Empanada

Brie and Raspberry Star

Chicken Satay Skewer

Chicken Tenders

Chorizo & Onion Empanada

Coconut Shrimp

Crab Rangoon

Grilled Petite Veal Chop

Jumbo Shrimp Cocktail with Zesty Cocktail Sauce

Kalamata Olive and Goat Cheese Tartlet

Lobster Cobbler

Lobster Leek and Shallot Tartlets

Mini Individual Beef Wellington

Mini Pork Spring Roll

Mini Quiche Lorraine

Quince, Manchego and Serrano in a Filo Triangle

Roquefort and Pear Star Filo

Scallops Wrapped in Bacon

Shiitake Mushroom and Pork Dim Sum

Shrimp & Snow Pea Potsticker

Spinach and Feta in Filo

Vegetable Cocktail Spring Roll

Displays and Stations

Seasonal Fresh Fruit Display

International Cheese Display with Assorted Crackers

Fresh Garden Vegetable Crudite Display

Shrimp Cocktail Display

Viennese Dessert Display

Smoked Salmon Display

Served with Herb Cream Cheese, Capers, Cucumbers, Red Onion and Gourmet Crackers

Antipasto Display

A Selection of Seasonal Roasted Vegetables, Stuffed Olive Shooters, Stuffed Cherry Peppers, Assorted Italian Meats and Cheeses, and Focaccia Croustades

Carving Station

Herb Roasted Turkey Breast and Peppered Tenderloin of Beef

Served with Silver Dollar Rolls and Appropriate Condiments

Pasta Station

Tricolor Tortellini and Penne Pasta, Choice of Two Custom Sauces,

Fresh Herbs, Pesto, Garlic, Olive Oil, and Parmesan Cheese,

Served with Focaccia Croustades and Grissini Bread Sticks

Sizzling Salad Station

Mixed Baby Field Greens, with Roasted Vegetables

Finished with Sautéed Chicken and Shrimp

Served with Balsamic Vinaigrette Dressing and Focaccia Croustades

Asian Sauté Station

Sautéed Shrimp, Chicken and Julienne Vegetables,

Finished with General Tso's Sauce or Orange Ginger Sauce

Served over Warm White Rice

Risotto Station

Winter Squash Risotto with Fennel and Asparagus

Shrimp and Snow Pea Risotto with Exotic Mushrooms

Chicken and Andouille Risotto with Garlic and Okra

Choose from our suggestions, or invent your own

Chef Attended Raw Bar Market Price

Oysters, Clams, Shrimp Cocktail, Crab, Lobster

Sushi Display Market Price

Fresh Assorted Sushi and Sashimi Decoratively Displayed and Served With Wasabi, Soy Sauce and Pickled Ginger

Menu Suggestions for an Elegant Served Dinner

All meals are served with rolls, salad, entrée with vegetable and starch, dessert, coffee, and tea

Salad

(Please choose one salad option)

Baby Field Greens, Tomatoes, Cucumbers, and Carrots with Italian Vinaigrette

Classic Caesar Salad with Focaccia Croutons and Roasted Peppers

Baby Spinach Salad with Mandarin Oranges, Red Onion, and Goat Cheese

Roma Tomato and Fresh Mozzarella with Balsamic Vinaigrette

Entrees

Chicken and Wild Mushroom Marsala

Grilled Tenderloin of Beef with a Cabernet Demi Glace

Grilled Salmon with a Tomato and Olive Salsa

Oven Roasted Sea Bass with a Lemon Fennel and Tomato Ragout

Rosemary and Garlic Studded Rack of Lamb with a Roasted Shallot Demi Glace

Herb Crusted Prime Rib of Beef Au Jus

Pan Seared Rare Ahi Tuna finished with a Soy Wasabi Vinaigrette

Roasted Vegetable Napoleon finished with an Oven Cured Tomato Puree

Filet Mignon with a Traditional Béarnaise Sauce

Garden Harvest Tortellini and Roasted Baby Vegetables finished with an Herb Cream

Grilled Chicken Breast finished with a Black Bean, Tomato and Roasted Corn Salsa

Grilled Shrimp and Snow Peas over Penne Pasta finished with a Vodka Cream Sauce

Greek Style Orecchiette Pasta and Eggplant finished with a Warm Balsamic Dressing

Pecan Crusted Pork Tenderloin with Vermont Maple Syrup and Dried Cherry Sauce

Desserts

(Please choose one dessert option)

Grand Sequoia (Bittersweet Chocolate Mousse with Grand Marnier)

Classic Tiramisu

Forest Berry Tart

Pumpkin Cheesecake

Chocolate Truffle Torte

Menu Suggestions for an Elegant Buffet

*All meals are served with Assorted Dinner Rolls, Coffee, Decaffeinated Coffee, and Tea
Choice of One Entrée, Two Sides, and One Dessert*

Entrees

Chicken Portobello with Roasted Red Peppers in a rich Red Wine Demi Glace

Pan Seared Salmon with a Lemon Caper Sauce

Carved Roasted Sirloin of Beef with a Madeira and Roasted Shallots Sauce

Grilled Flank Steak with a Wild Mushroom Salsa

Chicken Francaise

Baked Cod Loin with a Seasoned Crumb Topping

Roasted Loin of Pork with Spicy Apple Chutney

Roasted Vegetable and Spinach Lasagna with a White Sauce

Penne Pasta with Chicken, Spinach, Roasted Peppers Artichoke Hearts, and Olives

Cranberry and Walnut Stuffed Boneless Breast of Chicken finished w/Supreme Sauce

Sides

Fresh Seasonal Vegetable Medley

Herb Roasted Red Bliss Potatoes

Mushroom Rice Pilaf

Herbed Couscous

Mixed Greens Salad

Traditional Tabbouleh Salad

Classic Caesar Salad

Au Gratin Potatoes

Roasted Root Vegetables

Baby Vegetable Medley

Wild Rice Pilaf

Roasted Sweet & Yellow Potatoes

Desserts

Assorted Mini Italian Pastries

New York Style Cheese Cake

Carrot Cake

Assorted Dessert Bars

Cabernet Pear Tart

Chocolate Chambord Cake

Student Group Buffet Packages

Italian Buffet Package

Baked Penne Pasta Marinara, Topped with melted Cheese

Tossed Green Salad served with an Italian Vinaigrette

Assorted Dinner Rolls and Butter

Assorted Gourmet Cookies, Assorted Sodas, and Water

Enhancements to Italian Buffet Package

Chicken Parmesan

Eggplant Parmesan

Meatballs in Marinara

Roasted Vegetable and Penne with Cream Sauce

Chicken Cacciatore

Sausage with Onions and Peppers

Mexican Fajita Buffet Package

Marinated, Grilled Chicken or Steak (Choose One)

Mexican Rice and Beans, Steamed Corn with Pimentos

Assorted Soft Flour Tortillas, Diced Tomatoes, Shredded Lettuce

Sour Cream, Salsa, Guacamole, and Shredded Cheese

Tortilla Chips and Salsa, Assorted Gourmet Cookies

Assorted Sodas and Water

The Pizza Party

Tossed Green Salad served with Italian Vinaigrette

Assorted 16" Round Pizzas with your Choice of Toppings:

Onions, Peppers, Mushrooms, Sausage, Pepperoni, Black Olives, and Broccoli

(2 slices per person / 8 slices per pizza)

Assorted Gourmet Cookies, Assorted Sodas, and Water