



Catering Guide

2010



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 and 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 rental charge at Rentschler Field is \$150.00 per hour and is based on availability. The 5th Floor room rental charge is \$75.00 per hour.*
- *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 rental equipment must be finalized one week prior to the event.*
- *Prices are subject to change with or without notice, based on market fluctuations.*

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 Sodexo Management.*
- *Payment must be received within 10 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.*
- *A copy of your organization's Tax Exempt Certificate must be presented to Sodexo Prior to the event, or your organization will be responsible for paying the sales tax.*
- *All Catering is subject to an 18% gratuity.*
- *Any Invoices which are over 10 days past due will be subject to an 18% administrative fee.*

Breakfast Options

Continental Breakfast

Assorted Danish, Muffins, and Pastries
Assorted spreads
Coffee, Decaffeinated Coffee, Tea, Orange & Cranberry Juices,
and iced pitchers of water
\$9.50 per guest

Healthy Start Breakfast

Freshly Sliced Fruit and Berries, Granola, Yogurts, Skim Milk, Breakfast Bars
Orange & Cranberry Juices and iced pitchers of water
\$10.45 per guest

House-Made Egg Strudel Buffet

Fluffy Scrambled Eggs with your Choice of 3 Fillings, Wrapped in Buttery Puff Pastry
Choose From: Spinach, Peppers, Onions, Mushrooms, Sausage, Ham, Cheese
Seasoned Breakfast Potatoes
Coffee, Decaffeinated Coffee, Tea, Orange & Cranberry Juices,
and iced pitchers of water
\$13.50 per guest

Sunrise Breakfast Buffet

Assorted Danish, Muffins, and Pastries
Fluffy Scrambled Eggs
Sausage or Ham
Seasoned Breakfast Potatoes
Coffee, Decaffeinated Coffee, Tea, Orange & Cranberry Juices,
and iced pitchers of water
\$17.75 per guest

Enhancements

Fresh Fruit Display, per guest \$4.25
Omelet Station, per guest \$6.50
Smoked Pit Ham Carving Station, per guest \$5.50
Smoked Salmon Display, per guest \$8.95
Warm Iced Cinnamon Twists, each \$3.95
Assorted Dry Cereal Cups with milk, each \$3.95
Assorted Yogurt Cups, each \$2.95
Morning Coffee and Tea Service, per guest \$3.50

Meeting Breaks

Sweet

- Bite-sized Fudge Brownies, per guest \$2.95*
- Freshly Baked Otis Spunkmeyer Cookies, per guest \$2.95*
- An Assortment of Gourmet Cookies and Brownies, per guest \$2.95*
- Miniature Whoopie Pies, Plain & Carrot Cake, each \$1.95*
- Petite Assorted Gourmet Dessert Bar Bites, per guest \$3.50*
- Assorted Granola & Nutrigrain Bars, each \$1.85*
- Assorted Individually Wrapped Biscotti, each \$1.95*
- Chocolate Covered Strawberries, each \$3.75*

Savory

- Assorted Individually Bagged Snacks and Chips, each \$1.95*
- Hot Pretzels with honey mustard, each \$1.75*
- Traditional Salsa with Tortilla Chips, per guest \$2.75*
- Southwestern 7-Layer Dip with Tortilla Chips, per guest \$3.50*

Beverages

- Assorted Sodas and Bottled Water, each \$2.65*
- Poland Springs Sparkling Waters, each \$2.75*
- Morning Coffee and Tea Service, per guest \$3.50*
- Pitchers of Orange & Cranberry Juices, per guest \$2.75*

Sandwich Options

Classic Boxed Lunch

Chef's Selection of; Smoked Turkey, Honey Ham, Grilled Chicken, Grilled Portabella Mushroom, Roast Beef, Tuna (available upon request)

Includes bagged chips, cookies and bottled water.

\$11.50 per guest

Gourmet Sandwiches and Wraps

Chef's Selection of Assorted Gourmet Sandwiches and Wraps.

Includes chips, Otis Spunkmeyer Cookies, and an assortment of Sodas and Water.

\$13.50 per guest

Soup & Half Gourmet Sandwich or Wrap Buffet

Chef's Selection of Assorted Gourmet Sandwiches and Wraps, one half per person. Accompanied by a house-made soup, crusty rolls and butter, Otis Spunkmeyer Cookies, and an assortment of Sodas and Water.

\$13.50 per guest

Soups

Chicken Noodle Soup, per guest \$5.25

French Onion Soup, per guest \$5.25

Beef Barley Soup, per guest \$5.25

Cream of Broccoli and Cheese Soup, per guest \$5.25

Vegetarian Minestrone Soup, per guest \$5.25

Additional Soups available upon request

Buffet Enhancements

Caesar Salad, per guest \$3.25

Fresh Garden Salad, per guest \$2.75

Traditional Creamy Cole Slaw, per guest \$3.25

Red Bliss Potato Salad, per guest \$3.25

Tuscany Pasta Salad, per guest \$2.95

Grilled Vegetable Platter, per guest \$6.25

Orange-Cranberry Couscous Salad, per guest \$3.25

Barley Salad, per guest \$3.25

Wild Rice Salad, per guest \$3.50

Red Bliss Potato Salad, per guest \$2.95

Artisan Rolls and Butter, each \$1.95

Chilled Buffet Options

Salmon & Olive Salad

Grilled Salmon topped and plattered with a tomato and olive salsa. Served over mixed greens, with focaccia croustades and a balsamic vinaigrette

\$13.75 per guest

Basil Chicken Caesar

Grilled Basil Chicken atop a traditional hearts of romaine salad, with roasted red peppers, shredded parmesan, croutons, and a side of Caesar dressing.

\$13.75 per guest

Southwestern Flank Steak Salad

Espresso Rubbed Flank Steak and oven cured tomatoes, served with tortilla points on a bed of field greens. Served with fresh corn salsa and chili-lime vinaigrette

\$13.50 per guest

Turkey Nicoise

Lemon Herb Grilled Turkey, green beans, potatoes, olives and tomatoes, arranged on a bed of romaine. Served with a citrus vinaigrette and parmesan peppercorn dressings.

\$13.50 per guest

Szechuan Chicken Salad

Grilled chicken tossed in a Szechuan sauce, with snow peas, carrots, red peppers, bok choy and baby corn, displayed on a bed of baby spinach. Served with wonton crisps and a sesame ginger vinaigrette.

\$13.50 per guest

Buffet Enhancements

Caesar Salad, per guest \$3.25

Fresh Garden Salad, per guest \$2.75

Traditional Creamy Cole Slaw, per guest \$3.25

Red Bliss Potato Salad, per guest \$2.95

Tuscany Pasta Salad, per guest \$2.95

Grilled Vegetable Platter, per guest \$6.25

Orange Cous Cous Salad with Cranberries &

Cinnamon, per guest \$3.25

Barley Salad, per guest \$3.25

Wild Rice Salad, per guest \$3.50

Red Bliss Potato Salad, per guest \$2.95

Artisan Rolls and Butter, each \$1.95

Hot Buffet Options

Your Choice of 2 Entrees

Baked Northern Cod

Lightly Seasoned Baked Cod garnished with oven roasted tomatoes

Orange-Ginger Salmon

Pan-seared Salmon glazed with a spicy orange-ginger

Traditional Chicken Francaise

Egg Battered Chicken Breast sautéed with lemon, butter, white wine and capers

Pan-seared Statler Chicken

Pan-seared frenched chicken breast topped with a flavorful mushroom ragout

Grilled Flank Steak

Thinly sliced grilled Flank Steak with a balsamic-cassis reduction

Tri-Colored Cheese Tortellini

Cheese Tortellini tossed in a traditional marinara

Basil Pesto Penne Pasta

Penne Pasta tossed in a basil pesto and topped with grilled vegetables

Sides

Your Choice of 1 Side

Oven Roasted Red Bliss Potatoes

Roasted Sweet Potato Wedges with cinnamon and cumin

Bacon & Cheddar Stuffed Potatoes

Wild Rice Pilaf

Gingered Brown Rice with carrot

Vegetable

Your Choice of 1 Vegetable

Steamed Green Beans with red peppers and butternut squash

Spiced Oven Roasted Carrots

Asian Vegetable Blend of snow peas, carrots, red peppers, and baby corn

Fresh Garden Salad

Chef's Seasonal Vegetable Choice

****Warm Buffet includes Rolls and Butter****

Menu Price: \$22.25 per guest

Butler Style Passed Hors d' oeuvres

Shrimp & Snow Pea Potsticker, Asian drizzle
Spinach and Feta Triangle in Filo
Miniature Vegetable Spring Roll, Asian sauce
Miniature Chicken Samosas, sweet chutney
Fried Ravioli, marinara sauce
Vegetable Potstickers, Asian drizzle

Pork Wonton, Asian drizzle
Miniature Beef Burritos
Miniature Vegetable Samosas, sweet chutney
Miniature Corn Dogs
Miniature Assorted Quiche

The above Hors d' oeuvres are \$2.45 per Piece

Kalamata Olive and Goat Cheese Tartlet
Coconut Shrimp, chipotle apricot drizzle
Golden Chicken Tenders, honey mustard dip
Sesame Crusted Chicken Strips, Asian drizzle
Baked Thai Peanut Spring Roll, Asian drizzle
Vegetable Empinada
Wild Mushroom Empinada

Chili con Queso Tortilla Trumpet, salsa
Mushroom and Walnut Profiterole
Miniature Chicken Cordon Bleu
Miniature Crab Rangoon
Pork Shomai, hoisin drizzle
Anti Pasta Pinwheel, sun-dried tomato pesto
Shiitake Mushroom and Pork Dim Sum

The above Hors d' oeuvres are \$3.15 per Piece

Maple Glazed Scallops Wrapped in Bacon
Parmesan Rolled Golden Artichoke Hearts
Coconut Chicken Tenders, orange-ginger sauce
Apricot, Fennel, Gruyere Cheese in Filo
Brie and Raspberry Filo Star
Roquefort and Pear Filo Star
Bleu Cheese and Cranberry Filo Star
Panko Crusted Chicken Tenders, Asian drizzle

Chicken Quesadilla Trumpet, tomato salsa
Beef & Cheese Empinadas, chipotle cream
Chicken & Cheese Empinadas, chipotle cream
Chorizo & Onion Empinada
Peking Duck Roll, sweet & sour drizzle
Quince, Manchego, Serrano in a Filo Triangel
Individual Veggie Vases (See Picture- Page 10)

The above Hors d' oeuvres are \$3.50 per Piece

***Butler Style Passed Hors d' oeuvres
(Continued)***

Risotto Crab Cakes, remoulade sauce

Shrimp Cocktail, spicy cocktail sauce

Andouille Sausage en Croute, cajun remoulade

Miniature Beef Wellingtons

Santa Fe Spring Roll, southwest sour cream

Buffalo Chicken Spring Roll, bleu cheese dip

Beef Kabobs, smoky barbecue sauce

Bite Sized Paninis- Tomato, Basil & Swiss -

Broccoli, Sausage & Provolone Paninis

The above Hors d' oeuvres are \$3.95 per Piece

Lobster Cobbler

Grilled Petite Veal Chops

Olive and Sun-Dried Tomato Croissants

Crab and Cheddar topped Pastry Pinwheel

Butter Pecan Shrimp Skewer

Lobster Leek and Shallot Tartlets

The above Hors d' oeuvres are \$4.50 per Piece



Individual Veggie Vases

Displays and Stations

Seasonal Fresh Fruit Display, per guest \$4.25
International Cheese Display with Assorted Crackers, per guest \$5.25
Fresh Garden Vegetable Crudite Display, per guest \$4.25
Shrimp Cocktail Display, per guest \$6.95
Gourmet Dessert & Coffee Station, per guest \$8.95

Smoked Salmon Display

Served with Herb Cream Cheese, Capers, Cucumbers, Red Onion and Gourmet Crackers
\$8.75 per guest

Salsas Station

Traditional Salsa, Pineapple Salsa, and Corn & Black Bean Salsa, accompanied by Jalapeno Relish, Southwestern Sour Cream, Pita Chips and Tortilla Chips.
\$4.95 per guest

Tapenades & Bruschetta Display

Your choice of 3 of the following bruschettas or tapenades: White Bean Tapenade, Portobello Mushroom Bruschetta, Eggplant Tapenade, Sun-Dried Tomato and Feta Tapenade, Traditional Basil and Tomato Bruschetta, and Middle Eastern Hummus. Served with focaccia croustades and crackers.
\$5.75 per guest

Antipasto Display

A Selection of Seasonal Roasted Vegetables, Marinated Gourmet Olives,, Stuffed Cherry Peppers, Assorted Italian Meats and Cheeses, and Focaccia Croustades
\$10.50 per guest

Pulled Pork Station

Our Chef's Famous Pulled Pork held warm and accompanied by Caraway Coleslaw, Shredded Cheese, and Petite Rolls
\$4.95 per guest

Classic Pasta Station

Penne Pasta tossed in Pesto and topped with Grilled Vegetables, and Baked Ziti in Marinara. Served with Grissini Bread Sticks, Parmesan Cheese, and Petite Rolls and Butter
\$6.95 per guest*

****Add-On: Meatballs in Sauce, or Sausage & Peppers for \$4.25 per guest***

Chef Attended Pasta Station

Tricolor Tortellini and Penne Pasta, Choice of Two Custom Sauces, Assorted Grilled Vegetables, and Parmesan Cheese, Served with Focaccia Croustades and Grissini Bread Sticks
\$9.50 per guest

Displays and Stations (Continued)

Chef Attended Sizzling Salad Station

*Mixed Baby Field Greens, with Roasted Vegetables
Finished with Sautéed Chicken and Shrimp
Served with Balsamic Vinaigrette Dressing and Focaccia Croustades
\$9.50 per guest*

Chef Attended Asian Sauté Station

*Sautéed Shrimp, Chicken and Julienne Vegetables,
Finished with General Tso's Sauce or Orange Ginger Sauce
Served over Warm White Rice
\$9.50 per guest*

Chef Attended Raw Bar Market Price

Your Choice of: Oysters, Clams, Shrimp Cocktail, Crab Claws, Lobster Tails

Carving Station Options

Classic Carving Station

*Your choice of 2 of the following meats: Herb Roasted Turkey Breast, Smoked Pit Ham,
or Cuban Pork Tenderloin.
Served with Artisan Rolls and Appropriate Condiments
\$8.25 per guest*

Beef Tenderloin Carving Station

*Your choice of 1 of the following meats: Herb Roasted Turkey Breast, Smoked Pit Ham,
or Cuban Pork Tenderloin, accompanied by Peppered Tenderloin of Beef.
Served with Artisan Rolls and Appropriate Condiments
\$12.50 per guest*

Carving Station Enhancements

Seasoned Rustic Potato Wedges, per guest \$2.25

Grilled Vegetable Platter, per guest \$3.25

Classic Caesar Salad, per guest \$3.25

Mixed Greens Salad, per guest \$2.95

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 from Below

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

Please Choose One Entree Option from Below

Chicken and Wild Mushroom Marsala \$29.95 per guest

Grilled Tenderloin of Beef with a Cabernet Demi Glace \$43.50 per guest

Grilled Salmon with a Tomato and Olive Salsa \$34.50 per guest

Oven Roasted Sea Bass with a Lemon Fennel and Tomato Ragout \$38.95 per guest

Rosemary and Garlic Studded Rack of Lamb with a Roasted Shallot Demi Glace \$48.95 per guest

Herb Crusted Prime Rib of Beef Au Jus \$37.95 per guest

Pan Seared Rare Ahi Tuna finished with a Soy Wasabi Vinaigrette \$38.25 per guest

Roasted Vegetable Napoleon finished with an Oven Cured Tomato Puree \$29.50 per guest

Filet Mignon with a Balsamic-Cassis Reduction \$43.95 per guest

Garden Harvest Tortellini and Roasted Baby Vegetables finished with an Herb Cream \$30.95 per guest

Grilled Chicken Breast finished with a Black Bean, Tomato and Roasted Corn Salsa \$31.50 per guest

Grilled Shrimp and Snow Peas over Penne Pasta finished with a Vodka Cream Sauce \$34.95 per guest

Greek Style Orecchiette Pasta and Eggplant finished with a Warm Balsamic Dressing \$30.95 per guest

Pecan Crusted Pork Tenderloin with Vermont Maple Syrup and Dried Cherry Sauce \$32.95 per guest

Desserts

Please Choose One Dessert Option from Below

Classic Tiramisu

NY Style Cheesecake

Chocolate Truffle Torte

****Add-On:*** *Gourmet Dessert Station in place of a plated dessert for \$2.00 only per guest*

Menu Suggestions for an Elegant Buffet

*All meals are served with Assorted Dinner Rolls, 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 \$25.95 per guest

Pan Seared Salmon with a Lemon Caper Sauce \$30.50 per guest

Carved Roasted Sirloin of Beef with a Madeira and Roasted Shallots Sauce \$32.95 per guest

Grilled Flank Steak with a Wild Mushroom Salsa \$34.95 per guest

Chicken Francaise \$24.95 per guest

Baked Cod Loin with a Seasoned Crumb Topping \$29.95 per guest

Roasted Loin of Pork with Spicy Apple Chutney \$27.95 per guest

Roasted Vegetable and Spinach Lasagna with a White Sauce \$21.95 per guest

Penne Pasta with Chicken, Spinach, Roasted Peppers Artichoke Hearts, and Olives \$22.95 per guest

Cranberry and Walnut Stuffed Boneless Breast of Chicken finished w/Supreme Sauce \$27.95 per guest

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

Dessert and Coffee Station

Freshly Brewed Coffee and a selection of Teas displayed with Miniature Pastries, Otis

Spunkmeyer Cookies, Fudge Brownies, and Gourmet Dessert Bars

Desserts

Coffee and Dessert Station

Freshly Brewed Coffee and a selection of Teas displayed with Miniature Pastries, Otis Spunkmeyer Cookies, Fudge Brownies, and Gourmet Dessert Bars
\$8.75 per guest

Bite-Sized Fudge Brownies, per guest \$2.95

Freshly Baked Otis Spunkmeyer Cookies, per guest \$2.95

An Assortment of Gourmet Cookies and Brownies, per guest \$2.95

Miniature Whoopie Pies, Plain & Carrot Cake, each \$1.95

Petite Assorted Gourmet Dessert Bar Bites, per guest \$3.50

Assorted Individually Wrapped Biscotti, each \$1.95

Chocolate Covered Strawberries, each \$3.75

Individual Gourmet Cake Slices, each \$6.50

NY Style Cheesecake Slices, each \$4.75

Gourmet Carrot Cake Slices, each \$5.50

Beverages

Morning Coffee Station

A display of freshly brewed coffee and teas, and iced pitchers of water
\$3.50 per guest

Reception Coffee Station

A display of freshly brewed coffee and teas
\$2.95 per guest

Hot & Cold Beverage Station

Coffee, Teas, Assorted Sodas, and iced pitchers of water
\$4.75 per guest

Assorted Canned Sodas & Bottled Water, each \$2.65

Poland Springs Flavored Sparkling Waters, each \$2.75

Hot Chocolate, per guest \$3.60

Bar Options

Open Beer & Wine Bar

Includes Premium Draft Beers, Wines, Sodas, and Juices.

\$7.75 per guest per hour, 2 hour minimum

Open Full Bar

Includes Call & Top Shelf Liquors, Premium Draft Beers, Wines, Sodas, and Juices.

\$8.75 per guest per hour, 2 hour minimum

Consumption Bar Options

All drinks and beverages will be recorded at the bar(s), and you will be charged after the event per drink consumed by your guests.

Beer & Wine, or Full Bar Options Available

Call for Details

Beer & Wine Drink Tickets

To be used only on day of event

\$7.50 per ticket

Full Bar Drink Tickets

To be used only on day of event

\$7.95 per ticket

Cash Bar

Includes Call & Top Shelf Liquors, Premium Draft Beers, Wines, Sodas, and Juices.

**A Bar Set-Up Charge of \$75 will be applied if guest count is 50 guests or below.*