



Tailgating 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.*
- *All orders for tent rentals must be submitted a minimum of 7 Days prior to the game.*
- *Sodexo Reserves the Right to Cease Alcohol Service in Catering Tents for any Reason, and at Any Time.*

Billing

- *Payment options are credit card (preferred), cash, or check.*
- *Payment must be received within 30 days of Event Date, or late fees will be incurred at prevailing rates.*
- *Catering booked less than 48 hours in advance will be 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.*
- *Any changes made to an existing catering order within less than 3 days prior to the event, is subject to an 18% administrative fee.*
- *All Catering is subject to a 15% gratuity.*
- *Any direct billing that is over 30 days outstanding will be subject to an 18% administrative fee.*

<i>Tent Sizes</i>	
<i><u>Tent Size</u></i>	<i><u>Est. Capacity</u></i>
<i>9 x 10</i>	
<i>20 x 20</i>	<i>40</i>
<i>20 x 30</i>	<i>60</i>
<i>20 x 40</i>	<i>80</i>
<i>20 x 50</i>	<i>90</i>
<i>30 x 45</i>	<i>100</i>
<i>30 x 60</i>	<i>130</i>
<i>30 x 75</i>	<i>175</i>
<i>30 x 90</i>	<i>225</i>
<i>40 x 40</i>	<i>130</i>
<i>40 x 60</i>	<i>225</i>
<i>40 x 80</i>	<i>375</i>
<i>40 x 100</i>	<i>375</i>
<i>40 x 120</i>	<i>425</i>
<i><u>Additional Items</u></i>	
<i>Tables</i>	
<i>Linen</i>	
<i>Chairs</i>	
<i><u>Tax, labor, and other rental charges are not included in the cost of the tents</u></i>	

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

Specialties

Slow Roasted Pulled Pork

St Louis Style Ribs

Grilled Bratwurst with Beer Braised Red Cabbage

Mixed Grill (Hot Italian Sausage & Kielbasa, Onions and Peppers)

Marinated Skirt Steak

Hors d' Oeuvres

Jumbo Shrimp Cocktail

Served with Spicy Horseradish Cocktail Sauce and Lemon

Chicken Tenders

Served with Honey Mustard Dipping Sauce

Buffalo Chicken Wings

Choice of Spicy Hot Wings with Blue Cheese Dressing and Celery, or BBQ Wings

Mini Vegetable Spring Rolls

Served with an Oriental Dipping Sauce

Spinach and Feta in Filo

Spinach and Feta Cheese Wrapped in Delicate Filo Dough and Baked

Swedish Meatballs

Traditional Meatballs Served in a Sour Cream Sauce

Coconut Shrimp

Crispy Fried Coconut Breaded Shrimp, Served with Orange Ginger Sauce

Sandwiches

Classic Boxed Lunch

*Deli Sandwich (Smoked Turkey, Honey Ham, Roast Beef, Vegetarian),
Chips, Water, Cookies, Utensils, and Condiments*

Gourmet Sandwiches and Wraps

Choice of One Selection per 15 Guests

California Turkey Club Wrap with Guacamole

Chicken Caesar Wrap

Balsamic Grilled Portobello 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

Tarragon Chicken and Grape Salad on a Croissant

Pesto Chicken Breast with Roasted Peppers and Provolone on Focaccia

Dilled Tuna Salad on a Croissant

Served with Chips, Soda/Water, Assorted Cookies and Condiments.

Enhancements

Clam Chowder

Zesty Beef Chili

French Onion Soup

White Bean and Escarole Soup

Chicken Vegetable Soup

Tomato Rice Soup

Cream of Broccoli and Cheese Soup

Caesar Salad

Tossed Green Salad

Traditional Creamy Cole Slaw

Red Bliss Potato Salad

Tuscany Pasta Salad

Assorted Gourmet Dessert Bars

Gourmet Cookies

Coffee Service

Hot Chocolate

Seasonal Fresh Fruit Display

International Cheese Display with Assorted Crackers

Fresh Garden Vegetable Crudités Display

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

Slow Roasted Pulled Pork

St. Louis Style Ribs

Marinated Skirt Steak

Vegetable Burgers

Corn and Cob

Baked Beans

Strawberry Shortcake

Assorted Gourmet Dessert Bars

Seasonal Fresh Fruit Display

International Cheese Display with Assorted Crackers

Fresh Garden Vegetable Crudité's Display

Coffee Service

Hot Chocolate

Buffet Packages

Italian Buffet Package

Tossed Green Salad served with an Italian Vinaigrette

Assorted Dinner Rolls and Butter

Baked Penne Pasta Marinara, Topped with melted Cheese

Assorted Gourmet Cookies, Assorted Sodas, Water

Enhancements to Italian Buffet Package

Eggplant Parmesan

Chicken Parmesan

Meatballs in Marinara

Roasted Vegetable Ratatouille

Sausage with Onions and Peppers

Fajita Buffet Package

Tortilla Chips and Salsa

Marinated, Grilled Chicken & Steak, Onions And Peppers

Mexican Rice and Beans, Steamed Corn with Pimentos

Assorted Soft Flour Tortillas, Diced Tomatoes, Shredded Lettuce

Sour Cream, Salsa, and Shredded Cheese, Tortilla Chips & Salsa

Assorted Gourmet Cookies, Assorted Sodas, Water

Executive Buffet Package

Mesclun Salad garnished with Cherry Tomatoes and Cucumbers

Assorted Dinner Rolls With Butter

Chicken Piccata Finished with a Lemon Caper Sauce

Marinated Sirloin of Beef Finished with Madeira and Roasted Shallot Demi Glace

Herb Roasted Baby Red Bliss Potatoes, Seasonal Vegetable

Assorted Dessert Bars, Assorted Sodas, Water

Beverages

Beer Kegs

½ Barrel

¼ Barrel

Log

House Wine

Sauvignon Blanc 1.5 Liter

Chardonnay 1.5 Liter

Merlot 1.5 Liter

Cabernet Sauvignon 1.5 Liter

Full Service Open Bar (Bartender Attended)

First Hour

Second Hour

Beer & Wine Open Bar (Bartender Attended)

First Hour

Second Hour

Drink Tickets

Beer & Wine Bar

Full Bar

Soda & Water Tickets

Additional Options

Assorted Canned Sodas

UCONN Bottled Water

Fruit Punch (minimum 2 gallons)

Lemonade (minimum 2 gallons)

Hot Chocolate

Coffee Service

Tea Service