



# *Tailgating 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 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 5 business days prior to the event.*
- *Prices do not include Taxes, Rentals, Staff Labor, or Gratuity.*
- *All orders for food and 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 **Prior to the Event Date**, on the Day of the Event, or late fees will be incurred at prevailing rates.*
- *Catering booked less than 5 days 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. Sodexo must have a valid Tax Exempt Certificate in its possession **prior to** removal of the sales tax from the invoice.*
- *Any changes made to an existing catering order within less than 5 days prior to the event, is subject to an 18% administrative fee.*
- *All Catering is subject to an 18% gratuity.*
- *Any direct billing that is **over 10 days outstanding** will be subject to a one-time 18% administrative fee.*

### ***Estimated Tent Costs and Capacities***

<b><u>Tent Size</u></b>	<b><u>Est. Capacity</u></b>	<b><u>Pole Style</u></b>	<b><u>Frame Style</u></b>
9 x 10		Not Available	\$125.00
10 x 20	20	Not Available	\$250.00
20 x 20	40	Not Available	\$275.00
20 x 30	60	Not Available	\$325.00
20 x 40	80	Not Available	\$425.00
20 x 50	90	Not Available	\$525.00
30 x 45	100	\$600.00	Not Available
30 x 60	130	\$800.00	Not Available
30 x 75	175	\$1,050.00	Not Available
30 x 90	225	\$1,350.00	Not Available
40 x 40	130	\$800.00	Not Available
40 x 60	225	\$1,200.00	Not Available
40 x 80	375	\$1,500.00	Not Available
40 x 100	375	\$1,850.00	Not Available
40 x 120	425	\$2,100.00	Not Available
<b><u>Additional Charges</u></b>			
Tables	\$ 8.50 per 8' Banquet or 60" round tables	*Additional tables sizes available upon request	
Linen (all colors)	\$8.50 per 54x114"	\$18.50 per 90x156"	\$9.50 per 90" Round
Chairs	\$ 1.35 each		
Tent Heaters	\$225.00 per heater	*Please note that some larger tents will require 2 or more heaters.	
<b><u>Tax, labor, and other rental charges are not included in the cost of the tents</u></b>			
** There may be an additional charge for tent sides on tents larger than 30' x 45' **			

**Estimated Event Cost:**

*Includes: tent rental, food, taxes, gratuity, and labor.*

50 people: \$ 2,200 - \$ 4,000

100 people: \$ 4,000 - \$ 6,000

200 people: \$ 7,000 - \$ 9,000

300 people: \$ 10,000 - \$ 13,000

500 people: \$ 16,000 - \$ 20,000

## ***Breakfast Options***

### ***Continental Breakfast***

*Assorted Danish, Muffins, and Pastries*

*Assorted spreads*

*Coffee, Decaffeinated Coffee, Tea, and Orange & Cranberry Juices*

***\$10.25 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, and Orange & Cranberry Juices*

***\$14.95 per guest***

### ***Sunrise Breakfast Buffet***

*Assorted Danish, Muffins, and Pastries*

*Fluffy Scrambled Eggs*

*Sausage or Ham*

*Seasoned Breakfast Potatoes*

*Coffee, Decaffeinated Coffee, Tea, and Orange & Cranberry Juices*

***\$18.75 per guest***

## ***Enhancements***

*Fresh Fruit Display, per guest \$3.75*

*Omelet Station, per guest \$6.95*

*Smoked Pit Ham Carving Station, per guest \$5.75*

*Smoked Salmon Display, per guest \$9.25*

*Warm Iced Cinnamon Twists, each \$4.25*

*Assorted Dry Cereal Cups with milk, each \$3.95 (20 Piece Minimum)*

*Assorted Yogurt Cups, each \$2.95*

*Coffee and Tea Service, per guest \$3.75*

## **Specialties**

*Slow Roasted Pulled Pork, per guest \$4.95*

*St Louis Style Ribs, per guest \$6.25*

*Grilled Bratwurst with Beer Braised Red Cabbage, per guest \$4.75*

*Mixed Grill (Hot Italian Sausage & Kielbasa, Onions and Peppers), per guest \$4.75*

## **Hors d' Oeuvres**

**Jumbo Shrimp Cocktail** ..... **\$3.70 per piece**  
*Served with Spicy Horseradish Cocktail Sauce and Lemon*

**Chicken Tenders**..... **\$3.25 per piece**  
*Served with Honey Mustard Dipping Sauce*

**Buffalo Chicken Wings**..... **\$2.50 per piece**  
*Choice of Spicy Hot Wings with Blue Cheese Dressing and Celery, or BBQ Wings*

**Mini Vegetable Spring Rolls**..... **\$2.60 per piece**  
*Served with an Asian Dipping Sauce*

**Spinach and Feta in Filo** ..... **\$2.60 per piece**  
*Spinach and Feta Cheese Wrapped in Delicate Filo Dough and Baked*

**Fried Ravioli**..... **\$2.60 per piece**  
*Fried Cheese Ravioli served warm in a chafer*

**Coconut Shrimp** ..... **\$3.25 per piece**  
*Crispy Fried Coconut Breaded Shrimp, Served with Orange Ginger Sauce*

## ***Sandwiches***

### ***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.*

***\$12.50 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.*

***\$14.50 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.*

***\$14.50 per guest***

## ***Soups***

*Chicken Noodle Soup, per guest \$5.50*

*French Onion Soup, per guest \$5.50*

*Beef Barley Soup, per guest \$5.50*

*Cream of Broccoli and Cheese Soup, per guest \$5.50*

*Vegetarian Minestrone Soup, per guest \$5.50*

*Additional Soups available upon request*

## ***Buffet Enhancements***

*Caesar Salad, per guest \$3.50*

*Orange-Cranberry Couscous Salad, per guest \$3.50*

*Fresh Garden Salad, per guest \$3.25*

*Barley Salad, per guest \$3.25*

*Traditional Creamy Cole Slaw, per guest \$3.25*

*Wild Rice Salad, per guest \$3.95*

*Red Bliss Potato Salad, per guest \$3.25*

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*Tuscany Pasta Salad, per guest \$3.25*

*Artisan Rolls and Butter, each \$1.95*

*Grilled Vegetable Platter, per guest \$6.50*

## **Barbecue**

*Menus are priced for a Minimum of 50 People*

### **The All American Barbecue**

*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  
\$16.75 per guest*

### **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  
\$20.95 per guest*

### **Jerk Chicken & Pulled Pork Buffet**

*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  
\$22.95 per guest*

### **St. Louis Style Barbecue**

*Slow Roasted Barbecued Pork Ribs, BBQ Chicken Leg Quarters,  
Cole Slaw, Baked Beans, Corn on the Cob and Corn Bread  
Soda/Water and Assortment of Gourmet Cookies  
\$24.95 per guest*

## **Enhancements**

*Vegetable Burgers \$4.50 per guest*

*Corn on the Cob \$2.50 per guest*

*Baked Beans \$1.75 per guest*

*Marinated Skirt Steak \$8.60 per guest*

*Grilled Salmon Fillet \$8.60 per guest*

*Strawberry Shortcake Bar \$6.95 per guest*

*Red Bliss Potato Salad \$3.25 per guest*

*Traditional Creamy Cole Slaw \$3.25 per guest*

*St. Louis Style Ribs \$6.25 per guest*

## ***Beverages***

### ***Beer Kegs***

#### ***Draft Beer 1/2 Barrel***

***Choose from:*** Bud Light, Budweiser, Coors Light, Miller Lite, Sam Adams,  
Long Trail Ale, and Shock Top Belgium White Ale

*Estimated number of 16 oz cups per 1/2 Barrel: 120 Cups*

*\$299.00*

#### ***Draft Beer 1/4 Barrel***

***Choose from:*** Bud Light, Budweiser, Coors Light, Miller Lite, Sam Adams,  
Long Trail Ale, and Shock Top Belgium White Ale

*Estimated number of 16 oz cups per 1/2 Barrel: 60 Cups*

*\$225.00*

#### ***Draft Beer Log***

***Choose from:*** Ten Penny Ale, Magic Hat #9, Long Trail Ale, Sam Adams, Bud Light,  
Coors Lite, Miller Lite, Blue Point Brewing Blueberry Ale, and Blue Point Summer Ale

*Estimated number of 16 oz cups per Log: 40 Cups*

*\$175.00*

### ***House Wines***

*Poured from 1.5 Liter Bottles*

*Estimated number of glasses per bottle: 10 to 12 Glasses*

#### ***Chardonnay***

*\$31.25 per bottle*

#### ***Merlot***

*\$31.25 per bottle*

#### ***Cabernet Sauvignon***

*\$31.25 per bottle*

**Full Service Open Bar (Bartender Attended)**

First Hour .....	\$15.50
Second Hour.....	\$11.75

**Beer & Wine Open Bar (Bartender Attended)**

First Hour .....	\$14.75
Second Hour.....	\$11.25

**Drink Tickets**

Beer & Wine Bar.....	\$7.50 per ticket
Full Bar.....	\$8.50 per ticket
Soda & Water Tickets.....	\$2.65 per ticket

**Additional Options**

Assorted Canned Sodas.....	\$2.65 each
UCONN Bottled Water.....	\$2.65 each
Fruit Punch (minimum 2 gallons).....	\$16.75 per gallon
Lemonade (minimum 2 gallons).....	\$ 16.75 per gallon
Hot Chocolate.....	\$2.75 per person
Coffee Service.....	\$3.75 per person
Tea Service.....	\$2.65 per person