

# *Catering Menu*

Thank you for giving Spectra Food Services & Hospitality the opportunity to serve you.

# *Welcome to Spectra Food Services & Hospitality*

*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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## ***Guidelines for Food Service and Catering***

- All Menu items are available when booking at least 10 days in advance.*
- The final signed confirmation of the event and final guest counts are due 7 business days prior to the event date. The guaranteed guest count can go up, but not down after this point.*
- Cancellations of the event by a client: If the client cancels their event within 7 days of the event date, the client will be charged 100% of the total, including taxes, gratuity and all fees and charges. All cancellations due to an "Act of God" must be rescheduled within 45 days of original event date, or the client will be subject to a fee based on the event total. This fee will be determined by the event cancellation date in relation to the original event date.*
- Prices do not include Taxes or \*Management Charge*
- Room Rental and AV needs will be a separate charge from any food and beverage cost.*
- Ovations reserves the right to cease alcohol service at any catered events for any reason, and at any time, including catering tents.*
- All rental equipment orders must be finalized 10 business days 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 must be received **prior to the event date**, or on the event date. If payment is not received prior to or on the date, food and beverage will not be provided.*
- Catering booked less than 5 days in advance will be subject to a 20% administrative fee. Any changes made to an existing catering order within 4 days of the event, will be subject to a 20% administrative fee.*
- All catering is subject to Connecticut state sales tax. A copy of your organization's tax exempt certificate **MUST** be presented to Ovations prior to the event, or the organization will be responsible for paying the sales tax.*

***\*All catered events are subject to a 20% Management Charge. 50% of this Management Charge is distributed to the employee(s) performing services in connection with the catered event. The remaining 50% of the Management Charge is the sole property of the food/beverage service company or venue owner, as applicable, and is used to cover such party's cost and expenses in connection with the administration of the catered event (other than employee tip, gratuities and wages), and is not charged in lieu of a tip.***

## ***Breakfast Options***

### ***Continental Breakfast***

*Assorted Muffins, Breakfast Breads and Pastries*

*Iced Pitchers of Water*

***\$10.00 per guest***

### ***Healthy Start Breakfast***

*Freshly Sliced Fruit and Berries, Granola, Yogurt, and Cottage Cheese*

*Iced Pitchers of Water*

***\$10.95 per guest***

### ***Breakfast Burritos***

*Scrambled Eggs with Red and Green Peppers, Onions and Monterey Jack Cheese*

*Wrapped in a Flour Tortilla and Served with Spicy Salsa.*

***\$12.95 per guest***

### ***Frittata Breakfast***

*Eggs with a Blend of Cheeses, Variety of Meats and Garden Vegetables, Baked to Perfection*

*Served with Breakfast Potatoes, Mini Croissants and Breakfast Breads*

***\$15.95 per guest***

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

*Assorted Muffins, Croissants and Breakfast Breads*

*Fluffy Scrambled Eggs with Cheddar Cheese*

*Sausage or Bacon and Seasoned Breakfast Potatoes*

*Iced Pitchers of Water*

***\$16.95 per guest***

### ***Chef Attended Omelet Station***

*An Assortment of Fillings Including Onions, Peppers, Chopped Spinach, Diced Tomatoes, Mushrooms,*

*Olives, Bacon Pieces, Chopped Ham and Sausage with Cheddar Cheese*

*(1 Chef required per 25 guests \$125) ***\$10.95 per guest****

## ***Enhancements***

*Fresh Fruit Display, per guest \$4.50*

*Assorted Dry Cereal Cups with Milk, each \$4.00*

*Assorted Yogurt Cups, each \$3.00*

*8 oz Fruit, Yogurt & Granola Parfait, each \$5.95*

*Orange, Cranberry, Grapefruit Juices per guest \$2.95*

*Coffee, Decaffeinated Coffee, Tea, per guest \$3.95*

## ***Breaks***

*Whoopie Pies, each \$2.95*

*Freshly Baked Otis Spunkmeyer Cookies, per guest \$3.00*

*Assorted Gourmet Dessert Bar, per guest \$3.50*

*Chocolate Fudge Brownies, per guest \$3.25*

*Chocolate Covered Strawberries, each \$3.95*

*Assorted Granola & Nutri-Grain Bars, each \$2.25*

*Assorted Individually Bagged Snacks and Chips, each \$2.25*

*Hot Pretzel Bites with Honey Mustard, each \$3.95*

*Traditional Salsa with Tortilla Chips, per guest \$3.95*

*Southwestern 7-Layer Dip with Tortilla Chips, per guest \$4.95*

*Roasted Garlic and Fresh Basil Hummus Served with Pita Chips, per guest \$5.95*

*House made Tomato Basil Bruschetta Served with Herb Grilled Crostini, per guest, \$5.95*

*Freshly Baked Otis Spunkmeyer Cookies, Assorted Gourmet Dessert Bar,  
and Chocolate Fudge Brownies, per guest \$8.95*

## ***Beverages***

*Assorted Sodas and Bottled Water, each \$3.00*

*Pellegrino Sparkling Water, each \$4.25*

*Coffee, Decaffeinated Coffee, Tea per guest \$3.95*

*Orange & Cranberry Juices, per guest \$2.95*

## ***Sandwich Options***

### ***Classic Boxed Lunch***

*Chef's Selection of: Smoked Turkey, Honey Ham,  
Roast Beef, Tuna, and Grilled Vegetable (available upon request)  
Includes Bagged Chips, Cookies and Bottled Water.  
**\$15.00 per guest***

### ***Artisan Sandwiches and Wraps***

*Chef's Selection of Assorted Sandwiches and Wraps  
Includes Bagged Chips, Fresh Baked Otis Spunkmeyer Cookies.  
**\$16.95 per guest***

### ***Rentschler Field Luncheon Combo***

*Assorted Artisan Sandwiches and Wraps (one half per person)  
Home Style Soup  
Fresh Salad  
Served with Otis Spunkmeyer Cookies.  
**Choice of Two \$17.95 per guest**  
**Choice of Three \$20.95 per guest***

## ***Enhancements***

*Caesar Salad, per guest \$3.50*

*Fresh garden Salad, per guest \$3.50*

*Spinach Salad with Goat Cheese, Strawberries & Candied Walnuts, per guest \$ 3.95*

*Red Bliss Potato Salad, per guest \$3.75*

*Wild Rice Salad, per guest, \$3.50*

*Tuscany Pasta Salad, per guest\$ 3.75*

*Traditional Creamy Cole Slaw, per guest \$3.75*

*Grilled Vegetable Platter, per guest \$6.95*

*Chicken Noodle Soup, per guest \$5.50*

*Beef Barley Soup, per guest \$5.50*

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

*Vegetarian Minestrone Soup, per guest \$5.50*

*New England Clam Chowder, per guest \$5.50*

# ***Buffet Options***

*Served With House Salad, Rolls and Butter*

## ***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 and Butter*

### ***Pan-Seared Chicken***

*Pan-Seared Chicken Breast Topped with a Flavorful Mushroom Ragout*

### ***Beef Medallion***

*Dry Rubbed and Served with Caramelized Shallot and Red Wine Demi-Glace*

### ***Grilled Flank Steak***

*Thinly Sliced Grilled Flank Steak with a Balsamic-Cassis Reduction*

### ***Tri-Colored Cheese Tortellini***

*Cheese Tortellini Tossed in an Alfredo Sauce with Grilled Vegetables*

### ***Stuffed Shells***

*Traditional Stuffed Shells Topped with Marinara Sauce and Mozzarella Cheese*

## ***Choice of 2 Sides***

*Oven Roasted Red Bliss Potatoes*

*Roasted Sweet Potato Wedges with Cinnamon and Cumin*

*Bacon & Cheddar Stuffed Potatoes*

*Rice Pilaf*

*Au Gratin Potatoes*

*Steamed Green Beans with Red Peppers and Butternut Squash*

*Spiced Oven Roasted Carrots*

*Spring Peas Sautéed with Bacon and Onions*

*Asian Vegetable Blend of Snow Peas, Carrots, Red Peppers, and Baby Corn*

*Chef's Seasonal Vegetable Choice*

***\$29.95 per guest***

## ***Butler Style Passed Hors d'oeuvres***

***Select 4 Hors d'oeuvres for 1 hour \$29.95 per person***

*Coconut Shrimp, Orange Ginger Drizzle \$3.50 each*

*Miniature Corn Dogs \$2.75 each*

*Shrimp & Snow Pea Pot Sticker, Asian Drizzle \$3.50 each*

*Mini Tomato, Basil & Provolone Panini \$3.25 each*

*Mini Pesto Chicken & Provolone Panini \$3.25 each*

*Gruyere Cheese Puffs \$2.75 each*

*Maple Glazed Scallops Wrapped in Bacon \$3.95 each*

*Chicken Pot Stickers with Honey Teriyaki Sauce \$2.75 each*

*Spinach and Feta Triangle in Filo \$2.75 each*

*Miniature Vegetable Spring Roll, Asian Sauce \$2.75 each*

*Beef Skewer \$3.50 each*

*Fried Ravioli, Marinara Sauce \$2.75 each*

*Miniature Assorted Quiche \$2.75 each*

*Mac and Cheese Bites \$2.75 each*

*Golden Chicken Tenders, Honey Mustard Dip \$3.25 each*

*Sesame Crusted Chicken Strips, Asian Drizzle \$3.50 each*

*Miniature Chicken Cordon Bleu \$3.50 each*

*Parmesan Rolled Golden Artichoke Hearts \$3.75 each*

*Coconut Chicken Tenders, Orange-Ginger Sauce \$3.50 each*

*Brie and Raspberry Filo Star \$3.75 each*

*Roquefort and Pear Filo Star \$3.95 each*

*Chicken Quesadilla Trumpet, Tomato Salsa \$3.25 each*

*Philly Steak Egg Roll \$3.95 each*

*Risotto Crab Cakes, Remoulade Sauce \$4.50 each*

*Asparagus and Asiago in Phyllo \$3.50 each*

*Miniature Beef Wellingtons \$4.75 each*

*Buffalo Chicken Empanada with Bleu Cheese Dip \$3.95 each*

*Mini Lobster Mac and Cheese Bites \$4.95 each*



## ***Displays***

### ***Seasonal Fresh Fruit Display, per guest \$4.95***

*A Selection of Seasonal Fresh Fruit with a Yogurt Dip*

### ***International Cheese Display, per guest \$5.95***

*Assorted Imported and Domestic Cheeses with Assorted Crackers*

### ***Vegetable Crudité Display, per guest \$4.95***

*Fresh Garden Vegetables Served with Ranch Dressing for Dipping*

### ***A Display of Fresh Fruit, Cheese and Vegetable Crudité***

***All served with Appropriate Condiments, per guest \$9.95***

### ***Shrimp Cocktail Display, per guest \$8.95***

*A Display of Fresh Shrimp Served with Cocktail Sauce and Lemon*

### ***Tapenades & Bruschetta Display***

*Your Choice of 3: White Bean Tapenade, Portobello*

*Mushroom Bruschetta, Eggplant Tapenade, Sun-Dried Tomato, Feta Tapenade, Traditional Basil and Tomato, and Middle Eastern Hummus. Served with Focaccia Croustades and Crackers.*

***\$6.95 per guest***

### ***Antipasto Display***

*A Selection of Seasonal Roasted Vegetables, Marinated Gourmet Olives, Stuffed Cherry Peppers, Assorted Italian Meats and Cheeses, and Focaccia Croustades*

***\$10.95 per guest***

## ***Stations***

### ***Salsas Station***

*Traditional Salsa, Pineapple Salsa, and Corn & Black Bean Salsa, Accompanied by Jalapeno Relish, Southwestern Sour Cream, Pita Chips and Tortilla Chips.*

***\$5.95 per guest***

### ***Pulled Pork Station***

*Our Chef's Famous Pulled Pork Held Warm and Accompanied by Caraway Coleslaw, Shredded Cheese, and Petite Rolls*

***\$10.95 per guest***

### ***Classic Pasta Station***

*Penne Pasta Tossed in Pesto Cream Sauce and Topped with Grilled Vegetables, Baked Ziti in Marinara. Served with Parmesan Cheese, Assorted Dinner Rolls and Butter*

***\$10.95 per guest***

***\*Add-On:*** *Meatballs in Sauce, or Sausage & Peppers for \$4.95 per guest*

## ***Premium Stations***

### ***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*

***\$11.95 per guest***

*(Chef Attendant Fee \$125)*

### ***Sushi Station***

*Sushi displays are the easiest way to add sushi to your event--simply choose four of your favorite Sushi Rolls and we will do the rest. All Sushi displays include chopsticks, napkins, soy sauce, ginger and wasabi.*

***\$19.95 per person.***

### ***Hand Roll Menu***

<i>Tuna Roll</i>	<i>Spicy Crab Roll</i>
<i>Salmon Roll</i>	<i>Avocado Roll</i>
<i>Spider Roll</i>	<i>Cucumber Roll</i>
<i>Spicy Tuna Roll</i>	<i>Eel with Cucumber Roll</i>
<i>Spicy Salmon Roll</i>	<i>Shrimp with Cucumber Roll</i>
<i>Spicy Yellowtail Roll</i>	<i>Shrimp with Avocado Roll</i>
<i>Yellowtail Scallion Roll</i>	<i>California Roll</i>
<i>Shrimp Tempura Roll</i>	<i>Philadelphia Roll</i>
<i>Sweet Potato Tempura Roll</i>	<i>Peanut Avocado Roll</i>
<i>Angry Dragon: Shrimp &amp; Spicy Tuna</i>	<i>Vegetarian Roll</i>

*Make it an action station with made-to-order Sushi.  
We will provide one Sushi Chef for an additional \$150*

### ***Chef Attended Raw Bar - Market Price***

*Your Choice of: Oysters, Clams, Shrimp Cocktail, Crab Claws, Lobster Tails  
(Chef Attendant Fee \$125)*

## ***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*

***\$13.95 per guest***

*(Chef Attendant Fee \$125)*

### ***Premium Carving Station***

*Peppered Tenderloin of Beef or Prime Rib of Beef with a Choice of One of the Following;*

*Herb Roasted Turkey Breast, Smoked Pit Ham,*

*or Cuban Pork Tenderloin,*

*Served with Artisan Rolls and Appropriate Condiments*

***\$18.95 per guest***

*(Chef Attendant Fee \$125)*

## ***Carving Station Enhancements***

*House Salad, per guest \$3.50*

*Classic Caesar Salad, per guest \$3.50*

*Spinach Salad with Goat Cheese, Strawberries & Candied Walnuts, per guest \$ 3.95*

*Oven Red Bliss Roasted Potatoes, per guest \$3.95*

*Sweet Potato Wedges, per guest \$3.95*

*Grilled Vegetable Platter, per guest \$6.95*

*Hot Chef's Seasonal Vegetable, per guest \$ 6.95*

## ***Plated Dinner***

*All Meals are Served with Rolls, Salad, and Entrée with Vegetable and Starch*

### ***Please Choose One Salad Option***

*Wedge Salad with Crumbled Bleu Cheese, Bacon and Diced Tomatoes*

*Baby Arugula, Shaved Parmesan Cheese, Served with Lemon Vinaigrette*

*Classic Caesar Salad with Focaccia Croutons and Roasted Peppers*

*Baby Spinach Salad with Strawberries, Goat Cheese and Candied Walnuts*

### ***Entrees***

*Breast of Chicken Finished with a Wild Mushroom Marsala \$37.95 per guest*

*Grilled Tenderloin of Beef with a Cabernet Demi Glace \$46.95 per guest*

*Grilled Salmon with a Warm Tomato and Olive Salsa \$37.95 per guest*

*Oven Roasted Sea Bass with a Lemon Fennel and Tomato Ragout \$41.95 per guest*

*Herb Crusted Prime Rib of Beef Au Jus \$49.95 per guest*

*Roasted Vegetable Napoleon Finished with an Oven Cured Tomato Puree \$36.95 per guest*

*Filet Mignon with a Balsamic-Cassis Reduction \$49.95 per guest*

*Grilled Vegetable Ravioli with Oven Roasted Tomatoes, Parmesan Chipotle Cream \$36.95 per guest*

*Butternut Squash Ravioli, Maple Sage Cream, Crisp Shitake Mushroom \$36.95 per guest*

*Grilled Shrimp and Snow Peas Over Penne Pasta, Finished with Vodka Cream Sauce \$41.95 per guest*

*Cranberry Walnut Stuffed Boneless Breast of Chicken, Finished with Supreme Sauce \$37.95 per guest*

### ***Add a Dessert \$8.00***

*NY Style Cheesecake*

*Apple Carmel Blossom*

*Berry Bumble Blossom*

*Crème Caramel*

*Death by Chocolate Cake*

***\*\*Additional Desserts are available upon request\*\****

# ***Desserts***

*Whoopie Pies, each \$2.95*

*Freshly Baked Otis Spunkmeyer Cookies, per guest \$3.25*

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

*Chocolate Covered Strawberries, each \$3.75*

*NY Style Cheesecake Slices, each \$6.75*

## ***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*

***\$12.95 per guest***

## ***Chocolate Fountain***

*An Assortment of Fresh Fruit, Pretzels, Potato chips, Marshmallows, Oreo and Nutter Butter Cookies.*

*Add anything you can think of that you can hold in your hand or spear with a skewer that is delicious when dipped into a river of chocolate heaven*

***\$15.95 per person***

# ***Beverages***

## ***Reception Coffee Station***

*A Display of Freshly Brewed Coffee and Teas*

***\$3.95 per guest***

## ***Hot & Cold Beverage Station***

*Coffee, Teas, Assorted Sodas, and Ice Water*

***\$6.95 per guest***

*Assorted Canned Sodas & Bottle Water, each \$3.00*

*Pellegrino Sparking Waters, each \$4.25*

# ***Bar Options***

## ***Open Beer & Wine Bar***

*Premium Draft Beers, Barefoot House Wine, Sodas, and Juices.  
\$16.00 per guest, per hour, first 2 hours, \$8.00 for the next hour*

## ***Premium Full Bar***

*Kettle One Vodka, Tanqueray Gin, Canadian Club Whiskey, Dewar's Scotch, Bacardi Rum and  
Draft Beers, William Hill Wine, Sodas, and Juices.  
\$18.00 per guest, per hour, first 2 hours, \$9 for the next hour*

## ***Top Shelf Full Bar***

*Grey Goose Vodka, Bombay Sapphire Gin, VO Whiskey, J&B Scotch and  
Premium Beer and Edna Valley Wines  
\$20.00 per guest, per hour, first 2 hours, \$10 for the next hour*

## ***Consumption Bar***

*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.*

***This is not an option for parties over 30 guests.***

***Beer & Wine Drink Tickets  
\$8.00 per ticket***

***Top Shelf Bar Drink Tickets  
\$10.00 per ticket***

***Premium Bar Drink Tickets  
\$9.00 per ticket***

## ***Cash Bar***

*Includes Call & Premium Liquors, Imported and Domestic Draft Beers, Wine, Soda, and Juices.*

*\*A Bar Set up Charge of \$75 will be applied if guest counts is 50 or below.*

***\*A Bartender fee will be charged for all Cash and Consumption Bars***