

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
Sarah Curiale at
Sarah_Curiale@comcastspectacor.com*

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 Selections

Continental Breakfast

Assorted Muffins, Breakfast Breads and Pastries

\$10.00 per guest

Healthy Start Breakfast

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

\$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 Omelets made-to-order with your choice of ingredients: Cheddar Cheese, Ham, Bacon, Peppers, Onions,
Mushrooms and Diced Tomato*

\$10.95 per guest

1 Chef Attendant per 25 Guests \$125

Accompaniments

Fresh Fruit Display, per guest \$4.95

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 \$3.50

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

Meeting Breaks

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

Assorted Individually Bagged Snacks and Chips, each \$2.25

Individual Bag of Trail Mix, each \$2.25

Hot Pretzel Bites with Honey Mustard, each \$3.95

Traditional Salsa with Tortilla Chips, per guest \$3.95

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

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

Whoopie Pies, each \$2.95

Freshly Baked Otis Spunkmeyer Cookies, per guest \$3.00

Chocolate Fudge Brownies, per guest \$3.00

Freshly Baked Otis Spunkmeyer Cookies and Chocolate Fudge Brownies, per guest \$3.25

Assorted Gourmet Dessert Bar, per guest \$3.50

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

Beverages

Assorted Canned Soda, each \$3.00

Bottled Water, each \$3.00

Assorted Sodas and Bottled Water, each \$5.00

San Pellegrino Sparkling Water, each \$4.25

Orange, Cranberry, Grapefruit Juices per guest \$3.50

Coffee, Decaffeinated Coffee, Tea per guest \$3.95

Sandwich Selections

Classic Boxed lunch

Chef's Selection of: Smoked Turkey, Honey Ham, Roast Beef, and Tuna.

Grilled Vegetable available upon request.

Includes: Bag of Chips, Cookie and Bottled Water

\$15.95 per guest

Artisan Sandwich and Wrap Buffet, \$18.95 per guest

Salads

Select 1 of the following:

Fresh garden Salad

Caesar Salad

Red Bliss Potato Salad

Traditional Creamy Cole Slaw

Tuscan Pasta Salad

Artisan Sandwiches and Wraps

Select 4 of the following:

Hand-Carved Roast Turkey, Cranberry Mayo, Baby Greens, Plum Tomatoes, Nine-Grain Bread

Fresh Mozzarella, Plum Tomatoes, Fresh Basil, Lemon Aioli, Sourdough Ciabatta

Grilled Portobello Caps, Roasted Red Peppers, Baby Spinach, asiago Cheese, Caponata Wrap

Black Forest Ham, Apline Swiss Cheese, Greenleaf, Sweet Onion, Mustard on Marble Rye

Smoked Turkey with Cheddar cheese, lettuce and tomato

Honey Ham with cheddar cheese, lettuce and tomato

Classic Tuna salad with lettuce and tomato in a spinach wrap

Grilled Vegetables with tomato and spring mix in a spinach wrap

Traditional Chicken Salad on a Croissant

Italian Combo Wrap with mortadella, salami, pepperoni, Capicola, and provolone

Grilled Chicken Caesar Wrap

Grilled Chicken breast with roasted red peppers, provolone and pesto mayo of focaccia

Individual Bag of Potato Chips

Assorted Cookies and Brownies

Add a Soup for \$5.50

Vegetarian Minestrone

Chicken Noodle Soup

New England Clam Chowder

Buffet Selections

All Entrees Served with a House Salad or Caesar Salad, Dinner Rolls and Butter

Choice of 2 Entrees

Baked Northern Cod

Baked Cod with Seasoned Bread Crumbs and 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 with a Light Ragout of Wild Mushrooms, White Wine and Chicken Broth

Beef Medallion

Marinated, Thinly Sliced Beef Tenderloin with Caramelized Shallots and Bourbon Demi-Glace

Asian Style Grilled Flank Steak

With a Sesame-Ginger Marinade and Teriyaki Glaze

Penne Romano

Imported Penne with Grilled Vegetables in a Light Romano Cheese Cream

Stuffed Shells

Ricotta-Stuffed Shells in a Marinara Sauce Topped with Melted Mozzarella

Choice of 2 Sides

Oven Roasted Red Bliss Potatoes

Yukon Gold Mashed Potatoes

Twice Baked Potato with Cheddar Cheese and Bacon

Rice Pilaf

Au Gratin Potatoes

Steamed Green Beans with Red Peppers and Butternut Squash

Roasted Baby Carrots

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

Chef's Selection of Seasonal Vegetable

Spring Peas with Pearl Onions

Stir-Fried Vegetable Blend with Ginger and Soy

\$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 & Vegetable Pot Sticker with Soy Sauce \$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 with Asian Sauce \$2.75 each

Thai Beef Satay with Hoisin Sauce \$3.50 each

Fried Ricotta Ravioli with 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

Crab Rangoon \$4.95 each

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

Spinach & Asiago Stuffed Mushroom \$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

Caprese Skewer \$2.50 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

Antipasto Skewer \$2.75 each

Displays

Seasonal Fresh Fruit Display, per guest \$4.95

International Cheese Display, per guest \$5.95

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

Bruschetta Display, \$3.95 per guest

Traditional Basil and Tomato Served with Focaccia Crostini

Hummus Display, \$3.95

Roasted Garlic Hummus, Chipotle Hummus and Fresh Basil Pesto Hummus with Pita Chips

Antipasto Display, \$10.95 per guest

*Grilled Seasonal Vegetables, Italian Meats and Cheese, Marinated Olives, Stuffed Cherry Peppers
with Focaccia Crostini and Grissini Bread Sticks*

Stations

Salsas Station, \$5.95 per guest

*Pico de Gallo, Roasted Tomato-Chipotle Salsa, Black Bean and
Roasted Corn Salsa with Tri-Colored Tortilla Chips*

Pulled Pork Station, \$10.95 per guest

Hickory-Smoked Pulled Pork Served with Mini Brioche Rolls, Coleslaw and Shredded Cheddar

Classic Pasta Station, \$10.95 per guest

*Penne Pasta Tossed in a Basil Pesto Cream Sauce Topped with Roasted Grape Tomatoes and Mushrooms
Mini Ricotta Ravioli in a Marinara Sauce with Grated Asiago Cheese
Served with Grated Parmesan Cheese, Dinner Rolls and Butter*

**Add-On: Meatballs in Marinara Sauce, or Italian 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)

Feng 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.

| | |
|---------------------------------|--|
| <i>Tuna Roll</i> | <i>Spicy Crab Roll</i> |
| <i>Salmon Roll</i> | <i>Avocado Roll</i> |
| <i>Spider Roll</i> | <i>Shrimp with Cucumber Roll</i> |
| <i>Spicy Tuna Roll</i> | <i>Shrimp with Avocado Roll</i> |
| <i>Spicy Salmon Roll</i> | <i>California Roll</i> |
| <i>Spicy Yellowtail Roll</i> | <i>Philadelphia Roll</i> |
| <i>Yellowtail Scallion Roll</i> | <i>Vegetarian Roll</i> |
| <i>Shrimp Tempura Roll</i> | <i>Angry Dragon: Shrimp & Spicy Tuna</i> |

Make it an action station with made-to-order Sushi

We will provide one Sushi Chef for an additional \$150

****All Sushi Orders Must Be Placed 2 Weeks Prior to the Event****

Carving Station Selections

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)

Accompaniments

House Salad, per guest \$3.50

Classic Caesar Salad, per guest \$3.50

Tuscan Pasta Salad, per guest \$3.75

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 with Fruit Sauce

Apple Carmel Blossom

Rustic Summer Berry Tart

Crème Caramel

Flourless Death by Chocolate Cake

Triple Chocolate Mousse Cake

Desserts

Whoopie Pies, each \$2.95

Freshly Baked Otis Spunkmeyer Cookies, per guest \$3.00

Chocolate Fudge Brownies, per guest \$3.00

Assorted Gourmet Dessert Bar Bites, per guest \$3.50

Chocolate Covered Strawberries, each \$3.75

Assorted Miniature Italian Pastries, each \$6.95

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

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

Minimum 75 People

Must Order 2 Weeks Prior to Event

\$15.95 per person

Beverages

Assorted Canned Soda, each \$3.00

Bottled Water, each \$3.00

Assorted Canned Sodas & Bottle Water, each \$5.00

Assorted Flavored Canned Seltzer, each \$3.25

Orange, Cranberry, Grapefruit Juices per guest \$3.25

Ice Tea (5 gallon minimum), \$15.95 per 5 gallons

Lemonade (5 gallon minimum), \$15.95 per 5 gallons

Fruit Punch (5 gallon minimum), \$15.95 per 5 gallons

Hot Chocolate (5 gallon minimum), \$29.95 per 5 gallons

Coffee Station

A Display of Freshly Brewed Coffee and Teas

\$3.95 per guest

Bar Selections

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 Bartender fee will be charged for all Bars****