



WELCOME

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
Christine Coleman at
christine.coleman@spectraxp.com





BREAKFAST

BUFFETS

Prices listed are per guest. All buffets are priced based on a meal duration not to exceed 2 hours

Continental \$15

Assorted muffins, breakfast breads and pastries Coffee, decaffeinated coffee and tea

Healthy Start \$20

Sliced fresh fruit and berries, assorted fruit flavored Chobani Greek yogurts, low-fat granola Assorted naturally flavored sparkling waters Coffee, decaffeinated coffee and tea

All American Breakfast Buffet \$22

Assorted muffins, warm croissants and pastries Fluffy scrambled eggs Crispy bacon Sausage links

Breakfast potatoes

Coffee, decaffeinated coffee and tea

Omelet Stand \$20

Whole eggs made to order by our Chefs. Fixings include crispy bacon, cheddar cheese, ham, peppers, onions, mushroom, diced tomato and spinach

*Egg whites available upon request Coffee, decaffeinated coffee and tea

*1 Chef Attendant per 50 guests \$150

A LA CARTE

Seasonal Fruit Salad Cups	\$60 PER DOZEN
Fresh Whole Fruit Apples, oranges & bananas	\$24 PER DOZEN
Assorted Pastries and Scones Raspberry, pecan, apple and cheese pastries. Cinnamon buns. Blueberry, raspberry white chocolate and apple cinnamon scones	\$50 PER DOZEN
Breakfast Breads Poppy-lemon, blueberry and marble breakfast breads.	\$50 PER DOZEN
Assorted Muffins Cranberry-lemon, apple cinnamon & blueberry	\$50 PER DOZEN
Assorted Cereal Cups with Milk	\$60 PER DOZEN
Assorted Fruit flavored Chobani Yogurts	\$42 PER DOZEN
8oz Fruit, Yogurt and Granola Parfait	\$60 PER DOZEN
Seasoned Breakfast Potatoes	\$4 PER PERSON
Breakfast Sandwiches Choice of fried or scrambled eggs, American cheese & choice of bacon, sausage or Canadian bacon on an English muffin	\$60 PER DOZEN

BEVERAGES

Hydration Station

Brewed Coffee (1 gallon) Regular or decaffeinated	\$35
Tazo Premium Hot Tea (1 Gallon)	\$40
Lipton Hot Tea (1 Gallon)	\$35
Assorted Individual Tropicana Bottled Fruit Juices Orange, cranberry and ruby red grapefruit juices (100z Bottle)	\$3.50
Assorted Soft Drinks (120z Can) Coca-Cola products	\$3
Dasani Bottled Water (200z Bottle)	\$3
Dasani Sparking Water (120z Can) Assorted natural flavors	\$3.50

Iced water & fruit infused water available for duration of event

\$1.50 PER PERSON





BREAK SERVICE

PACKAGES

Prices listed are per guest. All buffets are priced based on a meal duration not to exceed 2 hours

Power Break \$10 Nature Valley Granola Bars, Nutri-Grain bars, Bananas, apples and oranges

Coffee, decaffeinated coffee and tea

Ballpark Break \$14

Warm pretzel bites with spicy mustard, Mini corn dogs Individual bags of Smartfood popcorn Assorted sodas and bottled water

Donut Stop Locally made mini donuts \$7

Coffee, decaffeinated coffee and tea

Make Your Own Trail Mix Bar \$12

Pretzels, assorted candies, seasoned nuts, dried fruit, shredded coconut and assorted seeds Assorted naturally flavored sparkling waters

Vintage Candy and Soda Bar Nostalgic candies and local craft sodas \$14

A LA CARTE

Seasonal Fruit Salad Cups	\$60 PER DOZEN
Freshly Baked Otis Spunkmeyer Cookies	\$26 PER DOZEN
Chocolate Fudge Brownies	\$30 PER DOZEN
Cake Pops	\$45 PER DOZEN
Rice Krispies Pops (original and chocolate dipped)	\$32 PER DOZEN
Assorted Individual Bags of Chips	\$24 PER DOZEN
Individual Bags of Trail Mix	\$36 PER DOZEN
Selection of Whole Seasonal Fruit	\$24 PER DOZEN

BEVERAGES

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Hydration Station Iced water & fruit infused water available for duration of event	\$1.50 PER PERSON







\$19

THE ALL-AMERICAN SANDWICH

Prices listed are per quest. All buffets are priced based on a meal duration not to exceed 2 hours

Classic Boxed Lunch

Chef's selection of: turkey, honey ham, roast beef and tuna Grilled vegetable wrap available upon request Bag of chips, cookie and bottled water

The Deli Counter

Traditional deli style platter featuring shaved roast beef, honey ham, smoked turkey, cheddar and Swiss cheeses. Accompanied with Tuscan pasta salad, dill pickles, crisp lettuce, sliced tomatoes, deli mustard and mayonnaise Assorted breads and rolls Potato chips Assorted cookies

Artisan Sandwich Shoppe \$17

Mixed greens salad or Caesar salad Please select 4 sandwiches and/or wraps to offer:

Roasted turkey, cheddar cheese, cranberry mayo, baby greens, plum tomatoes on nine-grain bread

Fresh mozzarella, plum tomatoes and basil with a lemon aioli on sourdough ciabatta

Black forest ham, Swiss cheese and lettuce with a sweet onion mustard on marble rye

Albacore tuna salad with provolone, lettuce and tomato in a flour tortilla wrap

Cranberry chicken salad on a croissant

Roasted turkey, crisp bacon, lettuce, tomato and mayonnaise in a sun-dried tomato wrap

provolone in a flour tortilla wrap

Grilled chicken breast with roasted red peppers, provolone and pesto mayo on focaccia

Add some Soup

Vegetarian Minestrone Chicken Noodle Soup New England Clam Chowder Butternut Squash Bisque

\$21

\$5.50

Italian combo with mortadella, salami, pepperoni, capicola and

Individual bags of potato chips Assorted cookies and brownies





BUFFET PACKAGES

Prices listed are per guest. All buffets are priced based on a meal duration not to exceed 2 hours

Classic Buffet

Mixed greens salad with balsamic vinaigrette dressing

Warm rolls and butter

Chicken piccata – pan-seared chicken served in a lemon white wine sauce with capers Penne romano – imported penne with grilled vegetables in a light Romano sauce

Chef's selection of starch and seasonal vegetables

Assorted cookies and brownies

Executive Buffet

Mixed greens salad with balsamic vinaigrette dressing or classic Caesar salad Warm rolls and butter

Baked Northern cod – seasoned bread crumbs and oven-roasted tomatoes Grilled flank steak – sesame ginger glaze

Chef's selection of starch and seasonal vegetables

Assorted cookies and brownies

Premier Buffet

\$30

\$32

Mixed greens salad with balsamic vinaigrette dressing or classic Caesar salad Caprese salad

Warm rolls and butter

Orange-Ginger salmon – pan seared, glazed with a spicy orange ginger sauce Beef medallions – caramelized shallots and bourbon demi-glace Chef's selection of starch and seasonal vegetables

Assorted dessert bars

Add an additional Entrée to any buffet for \$5

\$36



RECEPTION

on an event duration not to exceed 2 hours

peppers with focaccia crostini

Prices listed are per guest. All displays are priced based

DISPLAYS

Market Vegetables \$6 Seasonal display of vegetables served with buttermilk ranch dressing Baked Brie en Croute \$9 Fig compote, served with assorted crackers and crostini International Cheese & Fruit Display \$11 Imported and domestic cheeses, served with assorted crackers and seasonal fresh fruit **Hummus Display** \$8 Roasted garlic hummus, chipotle hummus and fresh basil pesto hummus with house made pita Salsa Display \$8 Pico de gallo, roasted tomato-chipotle salsa, black bean and roasted corn salsa with tri-colored tortilla chips **Antipasto Display** \$12 Grilled seasonal vegetables, Italian meats and cheese, marinated olives, stuffed cherry

HORS D'OEUVRES

*minimum order of 25 pieces per selection

Tier I	\$3.25 per Piece
Mini Corn Dogs	
Tomato, Basil & Provolone Panini	
Vegetable Spring Rolls, sweet chili sauce	
Fried Ravioli, marinara	
Brie & Raspberry Phyllo Stars	
Caprese Skewers, balsamic drizzle	
Breaded Stuffed Artichoke	
Risotto Balls, marinara	
French Onion Soup Bites	
Pretzel Dogs	
Chicken & Vegetable Pot Pies	
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Tier II \$4.25 per Piece

Coconut Shrimp, Orange Ginger drizzle
Beef Short Rib wrapped in Bacon with Horseradish cream
Smoked Gruyere Mac & Cheese Bites
Miniature Chicken Cordon Bleu
Steak & Cheese Egg Rolls
Asparagus and Asiago in Phyllo
Chicken & Cashew Thai Spring Rolls, peanut sauce
Crab Stuffed Mushrooms
Maple Glazed Scallops wrapped in Bacon



RECEPTION

STATIONS

Prices listed are per guest. All stations are priced based on a meal duration not to exceed 2 hours

Pulled Pork Station Hickory-smoked pulled pork served with mini brioche rolls, colesla and shredded cheddar cheese	\$13 w	The Wing it Station Sweet & Spicy Sriracha Baked Chicken wings, Honey BBQ and Buffalo wings Served with carrots and celery, bleu Cheese and Ranch	\$15
Street Taco Station Al pastor beef & grilled chicken breast	\$15	dipping sauces	
Corn & flour tortillas, Cotija cheese, pico de gallo, avocado, corn and black bean medley & cilantro Served with tri-color chips and roasted tomato-chipotle and mango salsas		Classic Pasta Station Penne pasta tossed with a basil pesto cream sauce with grape tomatoes and mushrooms Ricotta ravioli with marinara and topped with grated asiago chees Served with grated parmesan cheese, dinner rolls and butter	\$14 se
Trio of Shrimp	\$18	*Add Meatballs or Italian sausage and peppers for \$4.00	
Traditional Shrimp cocktail, Mediterranean grilled shrimp and steamed Old Bay shrimp		Slider Bar Choice of 2 Selections:	\$18
Asian Satay Takeout Box Station Char-grilled beef and chicken satays accompanied with Wok vegetable cold noodles Spicy peanut and hoison sauces	\$15	Fried chicken, crab cake, pulled pork, cheeseburger, philly cheeses or corned beef reuben *All served on mini brioche buns and accompanied with kettle chi	
Field of Greens Create your own perfect salad. Featuring mixed greens, spinach, grilled chicken, avocado, cucumbers, tomato, radish, mushrooms, shredded cheddar cheese and croutons. Buttermilk ranch and balsamic vinaigrette dressings	\$9		

ACTION STATIONS

*\$150 Chef's fee per 50 guests

Carving Station	Docto Station
Carving Station \$22	Pasta Station \$
Choice of 2 Selections:	Penne and ravioli pastas
Herb Roasted Turkey Breast	Accompanied by grilled chicken, mushrooms, roasted red peppers,
Glazed Ham	garlic, parmesan cheese, pine nuts, alfredo and roasted tomato basil
Roasted Top Round of Beef	sauces with dinner rolls and butter
Stuffed Pork Loin with Spicy Italian Sausage and Cornbread stuffing	
Petit Beef Tenderloin	ADDITIONS
Served with artisan rolls and appropriate sauces	ADDITIONS

Mixed Greens Salad

Classic Caesar Salad

Sweet Potato Wedges

Grilled Vegetable Display

Red Bliss Roasted Potatoes



\$17

\$4

\$4

\$4

\$4

\$6



PLATED MEALS

Prices listed are per guest. All plated meals are accompanied with dinner rolls, butter and chef's selection of appropriate starch and vegetable. Choose up to 3 entrees to offer. Entrée counts are required 7 days prior to event.

STARTERS

Mixed Greens with Balsamic Vinaigrette

Classic Caesar Salad

Baby Spinach Salad with strawberries, goat cheese and candied pecans

ENTREES

Chicken Marsala Pan roasted breast of chicken with wild mushroom marsala sauce	\$35
Stuffed Chicken Breast Cranberry walnut stuffing with veloute sauce	\$35
Beef Tenderloin Grilled beef tenderloin with cabernet demi-glace	\$48
Grilled Salmon Grilled Atlantic salmon with a warm tomato-basil salsa	\$38
Grilled Mahi Mahi Grilled mahi mahi with mango salsa	\$38
Penne ala Vodka with Shrimp Grilled shrimp with oven-cured tomatoes and peas over penne in a vodka cream sauce	\$36
Prime Rib of Beef Herb-crusted prime rib of beef, natural au jus	\$48
Filet Mignon Caramelized shallots and bourbon demi-glace	\$50
Grilled Vegetable and Chevre Napoleon Portobello mushrooms, assorted squashed and grilled onions topped with chevre and a tomato coulis	\$31
Butternut Squash Ravioli Lemon sage cream and crisp parsnip chips	\$31

ADD A DESSERT \$7

NY Style Cheesecake with Strawberry Coulis **Apple Caramel Blossom Rustic Summer Berry Tart** Crème Caramel Flourless Chocolate Cake **Triple Chocolate Mousse Cake**







DESSERTS

All desserts are priced based on a meal duration not to exceed 2 hours

Coffee & Dessert Station

Freshly brewed coffee and a selection of Tazo teas displayed with miniature pastries, Rice Krispies Pops, fudge brownies and cookies

Assorted Whoopie Pies

Freshly Baked Otis Spunkmeyer Cookies

Chocolate Fudge Brownies

\$15 per person

Rice Krispies Pops (original and chocolate dipped)

\$32 per Dozen

\$4 each

Assorted Gourmet Dessert Bars Lemon Lover's Bars, Strawberry Swirl Cheesecake Bars, Blondies & Ultimate Brownie Bars \$4 per person

\$26 per Dozen

Dozen NY Style Petite Cheesecakes

\$8 per person

\$30 per Dozen

Topped three ways: Fresh Strawberry, Turtle and Fresh Blueberry



BEVERAGES

NON-ALCOHOLIC

Assorted Soft Drinks (120z Can)	\$3	Lemonade, Iced Tea and Fruit Punch (1 Gallon)	\$2!
Coca Cola Products		Brewed Coffee (1 gallon)	\$3!
Dasani Bottled Water (200z Bottle)	\$3	Regular or Decaffeinated	Ψ3.
Dasani Sparking Water (120z Can)	\$3.50	Tazo Premium Hot Tea (1 Gallon)	\$40
Assorted Natural Flavors		Lipton Hot Tea (1 Gallon)	\$3!
Hydration Station Iced Water & fruit infused water available for d	\$1.50 per person uration of event	Hot Chocolate (1 Gallon)	\$3!

BAR

Open Beer & Wine Bar

\$16 for first hour

Premium Beer, Barefoot Wines, Assorted Sodas and Juices \$8 per additional hours

Orange, Cranberry and Grapefruit Juices (120z Bottle)

Open Premium Bar \$18 for first hour

Tito's Vodka, Bombay Gin, Canadian Club Whiskey, Dewar's Scotch, Bacardi Rum, Premium Beer, William Hill Wines, Assorted Sodas and Juices
\$9 per additional hours

Assorted Individual Tropicana Bottled Fruit Juices \$3.50

Open Top Shelf Bar

\$20 for first hour

Grey Goose Vodka, Bombay Sapphire Gin, VO Whiskey, J&B Scotch, Premium Beer, Edna Valley Wines, Assorted Sodas and Juices \$10 per additional hours

Hosted Consumption Bar

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

Cash Bar

Can include premium liquors, premium beer, wine, Assorted Sodas and Juices

*\$125 Bartenders Fee charged on all Hosted and Cash Bars. 1 Bartender per 100 people





CATERING POLICIES

OUTSIDE FOOD & BEVERAGES

Spectra Food Services and Hospitality maintains the exclusive right to provide all food and beverage, and concession services at the Pratt & Whitney Stadium at Rentschler Field and the XL Center. Any exceptions must be requested and obtained by prior written approval of the General Manager and/or Director of Catering. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to agencies feeding the underprivileged at Spectra's sole discretion.

FOOD & BEVERAGE SAMPLING

Pratt & Whitney Stadium at Rentschler Field and XL Center exhibitors may distribute Food and Beverage samples in authorized spaces and must not be in competition with products or services offered by Spectra Food Services and Hospitality. Samples must be representative of products manufactured or sold by the company exhibiting. Free samples are limited to 2 ounces of non-alcoholic beverages and bite size for a food sample. The distribution of alcoholic beverages is strictly prohibited unless provided by Spectra Food Services and Hospitality. Any exhibitor giving away and/or selling food in their booth must have a permit and all appropriate fees on file with the East Hartford Department of Health.

BEVERAGE SERVICE

Spectra Food Services and Hospitality offers a complete selection of beverages to compliment your function. The Connecticut Alcohol and Beverage Commission regulates alcohol and beverage services. As a licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior consent of the General Manager or Director of Catering. If approval is received, a corkage fee will be accessed. We reserve the right to ask patrons for proper identification for alcoholic beverage service. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

DIETARY CONSIDERATIONS

Spectra Food Services and Hospitality is happy to address special dietary requests for individual guests.

CHINA SERVICE

High-grade disposable products are standard for all catering services. China is available upon client request.

LINENS

All banquet prices include white table linens.and our standard linen napkins. All linens is an additional charge. Additional colors are available for both table linens and napkins.

MENU SELECTIONS

Choose a menu from the preceding suggestions or have us custom design a menu for your particular needs. Menus for food functions must be finalized at least 14 days prior to the event.

GUARANTEES

A final guarantee of attendance is required seven days prior to all food and beverage events. Billing will be based on either your minimum guarantee (even if fewer guests actually attend) or the actual guest count, whichever is greater. The final guarantee can be increased up to five working days prior to your event.

MANAGEMENT CHARGE & TAXES

All catered events are subject to a 20% Management Charge. This Management Charge is the sole property of the food/beverage service company or the venue owner, as applicable, is used to cover such party's costs and expenses in connection with the catered event (other than employee tips, gratuities, and wages), and is not charged in lieu of a tip. The Management Charge is not a tip, gratuity, or service charge, nor is it purported to be a tip, gratuity, or service charge, for any wait staff employee, service employee, service bartender, or other employee, and no part of the Management Charge will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests. There will also be a sales tax of 6.35% added to your final bill.

