



# *Catering Guide*

## *2007*



## ***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 or for further consultation, please contact our catering director, David Phillips, 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, or Gratuity.*
- *The Club Room rental charge at Rentschler field is \$150.00 per hour and is based on availability.*
- *All orders for tent rentals must be submitted one week prior to the event.*

## ***Billing***

- *Payment options are credit card (preferred), cash, or check.*
- *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 48 hours of the event, is subject to an 18% administrative fee.*
- *All Catering is subject to an 18% gratuity.*
- *Any direct billing that is over 60 days outstanding will be subject to an 18% administrative fee.*

## ***Breakfast Options***

### ***Continental Breakfast***

*Assorted Danish, Muffins, and Pastries  
Coffee, Decaffeinated Coffee, and Hot Chocolate  
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 Hot Chocolate  
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 Hot Chocolate  
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 Hot Chocolate  
Assortment of Juices  
Served with appropriate condiments*

## ***Enhancements***

***Fresh Fruit Display***

***Omelet Station***

***Pit Smoked Ham Carving Station***

***Smoked Salmon Display***

## ***Lunch Options***

*All Lunches are served with Chips, Soda or Water, Assorted Cookies and Condiments.*

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

*Smoked Turkey, Honey Ham, Grilled Chicken, Grilled Portabella Mushroom or Roast Beef*

### ***Create Your Own Sandwich***

*Honey Ham, Smoked Turkey, Roast Beef, and Tuna Salad  
Lettuce, Tomato, Bermuda Onions, Pickles and Cheese  
Assorted Breads, Hard Rolls and Wraps*

### ***Gourmet Sandwiches and Wraps***

#### ***1 Selection per 10 Guests***

*Chicken Caesar Wrap  
California Turkey Club Wrap with Guacamole  
Tarragon Chicken and Grape Salad on a Croissant  
Balsamic Grilled Portabella and Roasted Pepper 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  
Pesto Chicken Breast with Roasted Peppers and Provolone on Foccacia  
Turkey Cordon Blue with Ham, Provolone and Honey Mustard on a Croissant  
Greek Wrap with Chicken, Tomatoes, Feta, Red Onion and  
Dilled Shrimp Salad on a Croissant*

## ***Enhancements***

***Clam Chowder  
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  
Assorted Pies  
Gourmet Cakes***

## **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**

**Vegetable Burgers**

**Corn and Cob**

**Baked Beans**

**Marinated Skirt Steak**

**Grilled Salmon Fillet**

**Strawberry Shortcake Bar**

**Assorted Gourmet Dessert Bars**

**Assorted Pies**

**Gourmet Cakes**

**Red Bliss Potato Salad**

**Traditional Creamy Cole Slaw**

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

*Andouille En Croute*

*Anti Pasta Pinwheel with Sun Dried Tomato Pesto*

*Apricot, Fennel, Gruyere Cheese in Filo*

*Beef Kabob*

*Beef Empanada*

*Beef Satay Skewer*

*Blue Corn Beef Empanada*

*Brie and Raspberry Star*

*Chicken Satay Skewer*

*Chicken Tenders*

*Chorizo & Onion Empanada*

*Coconut Shrimp*

*Crab Rangoon*

*Grilled Petite Veal Chop*

*Jumbo Shrimp Cocktail with Zesty Cocktail Sauce*

*Kalamata Olive and Goat Cheese Tartlet*

*Lobster Cobbler*

*Lobster Leek and Shallot Tartlets*

*Mini Individual Beef Wellington*

*Mini Pork Spring Roll*

*Mini Quiche Lorraine*

*Quince, Manchego and Serrano in a Filo Triangle*

*Roquefort and Pear Star Filo*

*Scallops Wrapped in Bacon*

*Shiitake Mushroom and Pork Dim Sum*

*Shrimp & Snow Pea Potsticker*

*Spinach and Feta in Filo*

*Vegetable Cocktail Spring Roll*

## ***Displays and Stations***

### ***Seasonal Fresh Fruit Display***

***International Cheese Display with Assorted Crackers***

***Fresh Garden Vegetable Crudite Display***

***Shrimp Cocktail Display***

***Viennese Dessert Display***

### ***Smoked Salmon Display***

*Served with Herb Cream Cheese, Capers, Cucumbers, Red Onion and Gourmet Crackers*

### ***Antipasto Display***

*A Selection of Seasonal Roasted Vegetables, Stuffed Olive Shooters, Stuffed Cherry Peppers, Assorted Italian Meats and Cheeses, and Focaccia Croustades*

### ***Carving Station***

*Herb Roasted Turkey Breast and Peppered Tenderloin of Beef*

*Served with Silver Dollar Rolls and Appropriate Condiments*

### ***Pasta Station***

*Tricolor Tortellini and Penne Pasta, Choice of Two Custom Sauces,*

*Fresh Herbs, Pesto, Garlic, Olive Oil, and Parmesan Cheese,*

*Served with Focaccia Croustades and Grissini Bread Sticks*

### ***Sizzling Salad Station***

*Mixed Baby Field Greens, with Roasted Vegetables*

*Finished with Sautéed Chicken and Shrimp*

*Served with Balsamic Vinaigrette Dressing and Focaccia Croustades*

### ***Asian Sauté Station***

*Sautéed Shrimp, Chicken and Julienne Vegetables,*

*Finished with General Tso's Sauce or Orange Ginger Sauce*

*Served over Warm White Rice*

### ***Risotto Station***

*Winter Squash Risotto with Fennel and Asparagus*

*Shrimp and Snow Pea Risotto with Exotic Mushrooms*

*Chicken and Andouille Risotto with Garlic and Okra*

*Choose from our suggestions, or invent your own*

### ***Chef Attended Raw Bar***

*Oysters, Clams, Shrimp Cocktail, Crab, Lobster*

### ***Sushi Display***

*Fresh Assorted Sushi and Sashimi Decoratively Displayed  
and Served With Wasabi, Soy Sauce and Pickled Ginger*

## ***Menu Suggestions for an Elegant Dinner***

*All meals are served with rolls, salad, vegetable, starch, dessert, coffee, and tea*

### ***Salad***

***(Please choose one salad option.)***

*Baby Field Greens, Tomatoes, Cucumbers, and Carrots with Italian Vinaigrette*

*Classic Caesar Salad with Focaccia Croutons and Roasted Peppers*

*Baby Spinach Salad with Mandarin Oranges, Red Onion, and Goat Cheese*

*Roma Tomato and Fresh Mozzarella with Balsamic Vinaigrette*

### ***Entrees***

*Chicken and Wild Mushroom Marsala*

*Grilled Tenderloin of Beef with a Cabernet Demi Glace*

*Grilled Salmon with a Tomato and Olive Salsa*

*Oven Roasted Sea Bass with a Lemon Fennel and Tomato Ragout*

*Rosemary and Garlic Studded Rack of Lamb with a Roasted Shallot Demi Glace*

*Herb Crusted Prime Rib of Beef Au Jus*

*Pan Seared Rare Ahi Tuna finished with a Soy Wasabi Vinaigrette*

*Roasted Vegetable Napoleon finished with an Oven Cured Tomato Puree*

*Filet Mignon with a Traditional Béarnaise Sauce*

*Garden Harvest Tortellini and Roasted Baby Vegetables finished with an Herb Cream*

*Grilled Chicken Breast finished with a Black Bean, Tomato and Roasted Corn Salsa*

*Grilled Shrimp and Snow Peas over Penne Pasta finished with a Vodka Cream Sauce*

*Greek Style Orecchiette Pasta and Eggplant finished with a Warm Balsamic Dressing*

*Pecan Crusted Pork Tenderloin with Vermont Maple Syrup and Dried Cherry Sauce*

### ***Desserts***

***(Please choose one dessert option.)***

*Grand Sequoia (Bittersweet Chocolate Mousse with Grand Marnier)*

*Classic Tiramisu*

*Forest Berry Tart*

*Pumpkin Cheesecake*

*Chocolate Truffle Torte*

## ***Menu Suggestions for an Elegant Buffet***

*All meals are served with Assorted Dinner Rolls, Coffee, Decaffeinated Coffee, and Tea  
Choice of One Salad, One Entrée, Two Sides, and One Dessert*

### ***Salads***

*Mixed Greens, Tomatoes, Cucumbers, and Carrots with Italian Vinaigrette*

*Classic Caesar Salad with Herbed Croutons and Roasted Peppers*

*Traditional Tabbouleh Salad*

*Mixed Baby Field Greens with Honey Lime Vinaigrette*

### ***Entrees***

*Chicken Portobello with Roasted Red Peppers in a rich Red Wine Demi Glace*

*Pan Seared Salmon with a Lemon Caper Sauce*

*Carved Roasted Sirloin of Beef with a Madeira and Roasted Shallots Sauce*

*Grilled Flank Steak with a Wild Mushroom Salsa*

*Chicken Francaise*

*Baked Cod Loin with a Seasoned Crumb Topping*

*Roasted Loin of Pork with Spicy Apple Chutney*

*Roasted Vegetable and Spinach Lasagna with a White Sauce*

*Penne Pasta with Chicken, Spinach, Roasted Peppers Artichoke Hearts, and Olives*

*Cranberry and Walnut Stuffed Boneless Breast of Chicken finished w/ Supreme Sauce*

### ***Sides***

*Fresh Seasonal Vegetable Medley*

*Herb Roasted Red Bliss Potatoes*

*Mushroom Rice Pilaf*

*Herb Couscous*

*Au Gratin Potatoes*

*Roasted Root Vegetables*

*Baby Vegetable Medley*

*Wild Rice Pilaf*

### ***Desserts***

*Assorted Mini Italian Pastries*

*New York Style Cheese Cake*

*Carrot Cake*

*Assorted Dessert Bars*

*Cabernet Pear Tart*

*Chocolate Chambord Cake*

## ***Student Group 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, and Coffee*

### ***Enhancements to Italian Buffet Package***

*Chicken Parmesan*  
*Eggplant Parmesan*  
*Meatballs in Marinara*  
*Roasted Vegetable and Penne with Cream Sauce*  
*Chicken Cacciatore*  
*Sausage with Onions and Peppers*

### ***Mexican Fajita Buffet Package***

*Tortilla Chips and Salsa*  
*Marinated, Grilled Chicken or Steak*  
*Mexican Rice and Beans*  
*Steamed Corn with Pimentos*  
*Assorted Soft Flour Tortillas, Diced Tomatoes, Shredded Lettuce*  
*Sour Cream, Salsa, Guacamole, and Shredded Cheese*  
*Cinnamon and Sugar Churros, Assorted Sodas, Water, and Coffee*

### ***The Pizza Party***

*Tossed Green Salad served with Italian Vinaigrette*  
*Assorted Sheet Pizzas with choice of Toppings*  
*Onions, Peppers, Mushrooms, Sausage, Pepperoni, Black Olives, and Broccoli*  
*Assorted Gourmet Cookies, Assorted Sodas, Water, and Coffee*