



Tailgating Menu

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, Staff Labor or Gratuity.*
- *All orders for tent rentals must be submitted one week prior to the game.*
- *Sodexo Reserves the Right to Shut Down Alcohol Service in Catering Tents for any Reason, and at Any Time.*

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 a 15% gratuity.*
- *Any direct billing that is over 60 days outstanding will be subject to an 18% administrative fee.*

<i>Tent Costs</i>		
<i><u>Tent Size</u></i>	<i><u>Pole Style</u></i>	<i><u>Frame Style</u></i>
9 x 10		\$160.00
20 x 20		\$ 420.00
20 x 30		\$ 550.00
20 x 40		\$ 600.00
20 x 50		\$ 775.00
30 x 45	\$ 800.00	\$ 1000.00
30 x 60	\$ 1050.00	\$ 1300.00
30 x 75	\$ 1250.00	\$ 1800.00
30 x 90	\$ 1450.00	Not Available
40 x 40	\$ 1000.00	\$ 1200.00
40 x 60	\$ 1500.00	\$ 1750.00
40 x 80	\$ 2000.00	\$ 2300.00
40 x 100	\$ 2450.00	\$ 2850.00
40 x 120	\$ 3000.00	Not Available
<i><u>Additional Charges</u></i>		
Tables	\$ 10.00 per table	
Linen	\$ 19.00 per piece	
Chairs	\$ 1.50 each	
<i><u>Tax, labor, and other rental charges are not included in the cost of the tents</u></i>		

Estimated Event Cost:

Including: tent rental, food, taxes, gratuity, and labor.

50 people: \$ 2000 - \$ 3500

100 people \$ 3000 - \$ 5000

200 people \$ 4000 - \$ 8000

500 people \$ 13,000 - \$ 18,000

Breakfast Options

Continental Breakfast

Assorted Danish, Muffins, and Pastries
Coffee, Decaffeinated Coffee, and Hot Chocolate
Assortment of Juices
Served with appropriate condiments
\$8.95 per person

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
\$10.95 per person

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
\$10.95 per person

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
\$15.95 per Person

Specialties

<i>Slow Roasted Pulled Pork</i>	<i>\$3.95 per person</i>
<i>St Louis Style Ribs</i>	<i>\$4.95 per person</i>
<i>Grilled Bratwurst with Beer Braised Red Cabbage</i>	<i>\$3.95 per person</i>
<i>Mixed Grill (Hot Italian Sausage & Kielbasa, Onions and Peppers)</i>	<i>\$3.95 per person</i>
<i>Marinated Skirt Steak</i>	<i>\$5.95 per person</i>

Hors d' Oeuvres

<i>Jumbo Shrimp Cocktail</i>	<i>\$3.25 per piece</i>
<i>Served with Spicy Horseradish Cocktail Sauce and Lemon</i>	
<i>Chicken Tenders</i>	<i>\$2.25 per piece</i>
<i>Served with Honey Mustard Dipping Sauce</i>	
<i>Chicken Wings</i>	<i>\$1.95 per piece</i>
<i>Choice of Spicy Hot Wings with Blue Cheese Dressing and Celery, or BBQ Wings</i>	
<i>Mini Vegetable Spring Rolls</i>	<i>\$1.95 per piece</i>
<i>Served with an Oriental Dipping Sauce</i>	
<i>Spinach and Feta in Filo</i>	<i>\$2.25 per piece</i>
<i>Spinach and Feta Cheese Wrapped in Delicate Filo Dough and Baked</i>	
<i>Swedish Meatballs</i>	<i>\$1.95 per piece</i>
<i>Traditional Meatballs Served in a Sour Cream Sauce</i>	
<i>Coconut Shrimp</i>	<i>\$2.95 per piece</i>
<i>Crispy Fried Coconut Breaded Shrimp, Served with Orange Ginger Sauce</i>	

Sandwiches

Classic Boxed Lunch

*Deli Sandwich (Smoked Turkey, Honey Ham, Roast Beef, Vegetarian),
Chips, Water, Cookies, Utensils, and Condiments*

\$9.95 per person

Gourmet Sandwiches and Wraps

Choice of One Selection per 10 Guests

California Turkey Club Wrap with Guacamole

Chicken Caesar Wrap

Balsamic Grilled Portobello 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

Tarragon Chicken and Grape Salad on a Croissant

Pesto Chicken Breast with Roasted Peppers and Provolone on Focaccia

Dilled Shrimp Salad on a Croissant

Served with Chips, Soda/Water, Assorted Cookies and Condiments.

\$12.95 per person

Enhancements

<i>Clam Chowder</i>	<i>\$4.95 per person</i>
<i>Zesty Beef Chili</i>	<i>\$4.95 per person</i>
<i>French Onion Soup</i>	<i>\$4.95 per person</i>
<i>White Bean and Escarole Soup</i>	<i>\$4.95 per person</i>
<i>Chicken Vegetable Soup</i>	<i>\$4.95 per person</i>
<i>Tomato Rice Soup</i>	<i>\$4.95 per person</i>
<i>Cream of Broccoli and Cheese Soup</i>	<i>\$4.95 per person</i>
<i>Caesar Salad</i>	<i>\$2.25 per person</i>
<i>Tossed Green Salad</i>	<i>\$2.25 per person</i>
<i>Traditional Creamy Cole Slaw</i>	<i>\$2.50 per person</i>
<i>Red Bliss Potato Salad</i>	<i>\$2.50 per person</i>
<i>Tuscany Pasta Salad</i>	<i>\$2.50 per person</i>
<i>Assorted Gourmet Dessert Bars</i>	<i>\$2.50 per person</i>
<i>Gourmet Cakes</i>	<i>\$4.95 per person</i>
<i>Gourmet Cookies</i>	<i>\$2.95 per person</i>
<i>Coffee Service</i>	<i>\$3.50 per person</i>
<i>Seasonal Fresh Fruit Display</i>	<i>\$3.95 per person</i>
<i>International Cheese Display with Assorted Crackers</i>	<i>\$4.95 per person</i>
<i>Fresh Garden Vegetable Cruités Display</i>	<i>\$3.95 per person</i>

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
\$13.95 per person*

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
\$17.95 per person*

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
\$19.95 per person*

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
\$19.95 per person*

Enhancements

<i>Slow Roasted Pulled Pork.....</i>	<i>\$3.95 per person</i>
<i>St. Louis Style Ribs.....</i>	<i>\$4.95 per person</i>
<i>Marinated Skirt Steak.....</i>	<i>\$5.95 per person</i>
<i>Vegetable Burgers</i>	<i>\$3.95 per person</i>
<i>Corn and Cob</i>	<i>\$1.95 per person</i>
<i>Baked Beans.....</i>	<i>\$1.00 per person</i>
<i>Strawberry Shortcake</i>	<i>\$3.95 per person</i>
<i>Assorted Gourmet Dessert Bars.....</i>	<i>\$2.50 per person</i>
<i>Gourmet Cakes.....</i>	<i>\$4.95 per person</i>
<i>Seasonal Fresh Fruit Display.....</i>	<i>\$3.95 per person</i>
<i>International Cheese Display with Assorted Crackers.....</i>	<i>\$4.95 per person</i>
<i>Fresh Garden Vegetable Crudités Display</i>	<i>\$3.95 per person</i>
<i>Coffee Service.....</i>	<i>\$3.50 per person</i>

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

\$9.95 per person

Enhancements to Italian Buffet Package

Eggplant Parmesan..... \$5.25 per person

Chicken Parmesan..... \$7.25 per person

Meatballs in Marinara \$5.75 per person

Roasted Vegetable Ratatouille..... \$4.95 per person

Sausage with Onions and Peppers..... \$6.50 per person

Fajita Buffet Package

Tortilla Chips and Salsa

Marinated, Grilled Chicken & Steak, Onions And Peppers

Mexican Rice and Beans, Steamed Corn with Pimentos

Assorted Soft Flour Tortillas, Diced Tomatoes, Shredded Lettuce

Sour Cream, Salsa, and Shredded Cheese

Assorted Gourmet Cookies, Assorted Sodas, Water

\$15.95 per person

Executive Buffet Package

Mesclun Salad garnished with Cherry Tomatoes and Cucumbers

Assorted Dinner Rolls With Butter

Chicken Piccata Finished with a Lemon Caper Sauce

Marinated Sirloin of Beef Finished with Madeira and Roasted Shallot Demi Glace

Herb Roasted Baby Red Bliss Potatoes, Seasonal Vegetable

Assorted Dessert Bars, Assorted Sodas, Water

\$25.95 per person

Alcoholic Beverages

Beer Kegs

<i>½ Barrel</i>	<i>\$250.00</i>
<i>¼ Barrel</i>	<i>\$175.00</i>
<i>Log</i>	<i>\$135.00</i>

House Wine

<i>Sauvignon Blanc 1.5 Liter</i>	<i>\$25.00</i>
<i>Chardonnay 1.5 Liter</i>	<i>\$25.00</i>
<i>Merlot 1.5 Liter</i>	<i>\$25.00</i>
<i>Cabernet Sauvignon 1.5 Liter</i>	<i>\$25.00</i>

Full Service Open Bar (Bartender Attended)

<i>First Hour</i>	<i>\$13.95</i>
<i>Second Hour</i>	<i>\$10.95</i>