



CATERING
MENU

A chef in a white uniform is cooking in a stainless steel pan on a stove. The chef is holding a pair of tongs in their right hand. In the foreground, there is a tray of fresh vegetables including bell peppers, onions, and tomatoes. The background shows a kitchen with various equipment and a basket of wooden skewers.

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.



Hospitality

A close-up photograph of a breakfast meal. In the foreground, a white plate holds a serving of fluffy, yellow scrambled eggs, a portion of golden-brown french fries, and several strips of crispy, browned bacon. In the background, a glass of bright orange juice is visible, along with another plate containing more food, including what appears to be a fried egg and more fries. The scene is brightly lit, creating a warm and appetizing atmosphere.

BREAKFAST

BREAKFAST

BUFFETS

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

Continental **\$18**
Assorted muffins, breakfast breads, pastries and fruit salad
Coffee, decaffeinated coffee and tea

Healthy Start **\$22**
Sliced fresh fruit and berries, assorted fruit flavored Chobani Greek yogurts, low-fat granola. Coffee, decaffeinated coffee and tea

All American Breakfast Buffet **\$24**
Assorted muffins, warm croissants and breakfast breads
Fluffy scrambled eggs
Crispy bacon
Sausage links
Breakfast potatoes

Omelet Station **\$22**
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 **\$24 per dozen**
Apples, oranges & bananas

Assorted Pastries and Scones **\$54 per dozen**
Raspberry, pecan, apple and cheese pastries. Cinnamon buns.
Blueberry, raspberry white chocolate and apple cinnamon scones

Breakfast Breads **\$54 per dozen**
Poppy-lemon, blueberry and marble breakfast breads.

Assorted Muffins **\$54 per dozen**
Cranberry-lemon, apple cinnamon & blueberry

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 **\$66 per dozen**
Choice of fried or scrambled eggs, American cheese & choice of bacon, sausage or Canadian bacon on an English muffin

BEVERAGES

Brewed Coffee (1 gallon) **\$36**
Regular or decaffeinated

Tazo Premium Hot Tea (1 Gallon) **\$40**

Lipton Hot Tea (1 Gallon) **\$35**

Assorted Individual Tropicana Bottled Fruit Juices **\$4.00**
Orange, cranberry and ruby red grapefruit juices (10oz Bottle)

Assorted Soft Drinks (12oz Can) **\$3.00**
Coca-Cola products

Dasani Bottled Water (20oz Bottle) **\$3.00**

Dasani Sparking Water (12oz Can) **\$4.00**
Assorted natural flavors

Hydration Station **\$1.50 per person**
Iced water & fruit infused water available for duration





BREAK SERVICE

BREAK SERVICE

PACKAGES

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

| | |
|--|-------------|
| Power Break Nature Valley Granola Bars, Nutri-Grain bars, Bananas, apples and oranges Coffee, decaffeinated coffee and tea | \$12 |
| Ballpark Break Warm pretzel bites with spicy mustard, Mini corn dogs Individual bags of Smartfood popcorn Assorted sodas and bottled water | \$16 |
| Donut Stop Assorted donuts Coffee, decaffeinated coffee and tea | \$10 |
| Make Your Own Trail Mix Bar Pretzels, assorted candies, seasoned nuts, dried fruit, shredded coconut and assorted seeds | \$12 |


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

| | |
|---|--------------------------|
| Brewed Coffee (1 gallon) Regular or decaffeinated | \$36 |
| 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 (10oz Bottle) | \$4 |
| Assorted Soft Drinks (12oz Can) Coca-Cola products | \$3 |
| Dasani Bottled Water (20oz Bottle) | \$3 |
| Dasani Sparking Water (12oz Can) Assorted natural flavors | \$4 |
| Hydration Station Iced water & fruit infused water available for duration | \$1.50 per person |



A close-up photograph of three sandwiches on a wooden surface. The sandwiches are made with long, crusty bread and filled with various meats, cheeses, and vegetables. The central sandwich is the most prominent, showing layers of lettuce, tomato, cucumber, cheese, and rolled-up slices of ham. The other two sandwiches are partially visible behind it. A dark grey rectangular box with a white border is overlaid on the image, containing the text "COLD BUFFETS" in white, uppercase letters.

COLD BUFFETS



THE ALL-AMERICAN SANDWICH

Prices listed are per guest. 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

\$20

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

\$23

Artisan Sandwich Shoppe

Mixed greens salad or Caesar salad

\$26

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

Italian combo with mortadella, salami, pepperoni, capicola and provolone in a flour tortilla wrap

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

Individual bags of potato chips
 Assorted cookies and brownies

Add some Soup

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

\$5.50



HOT BUFFETS



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 – penne with grilled vegetables in a light Romano sauce
 Chef's selection of starch and seasonal vegetables
 Assorted cookies and brownies

\$32

Executive Buffet

Mixed greens salad with balsamic vinaigrette dressing or classic Caesar salad
 Warm rolls and butter
 Baked Northern cod – seasoned breadcrumbs and oven-roasted tomatoes
 Grilled flank steak – sesame ginger glaze
 Chef's selection of starch and seasonal vegetables
 Assorted cookies and brownies

\$36

Premier Buffet

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

\$39

Add an additional Entrée to any buffet for \$5 per person



BUFFET PACKAGES

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

Pizza Buffet

House Salad
Cheese, Pepperoni and Vegetables Pizzas
Buffalo Chicken Wings
Assorted Cookies

\$26


**Based on 2 pieces of pizza & 5 wings per person*

Italian Buffet

Caesar Salad
Cheese Pizza
Pepperoni Pizza
Chicken Parmesan
Penne Pasta & Marinara Sauce
Assorted Cookies

\$32

**Based on 2 pieces of pizza per person*

The image features two skewers of fresh ingredients on a dark, textured background. Each skewer consists of alternating cherry tomatoes and mozzarella balls, all coated with a light dressing and sprinkled with dried herbs. Several large, vibrant green basil leaves are scattered around the skewers, and small droplets of oil and fine herb particles are visible on the dark surface. A white rectangular box with a thin black border is centered over the middle of the skewers, containing the word 'RECEPTION' in a clean, white, sans-serif font.

RECEPTION

RECEPTION

DISPLAYS

Prices listed are per guest. All displays are priced based on an event duration not to exceed 2 hours

Market Vegetables

Seasonal display of vegetables served with buttermilk ranch dressing

\$8

Baked Brie en Croute

Fig compote, served with assorted crackers and crostini

\$9

International Cheese & Fruit Display

Imported and domestic cheeses, served with assorted crackers and seasonal fresh fruit

\$12

Hummus Display

Roasted garlic hummus, chipotle hummus and fresh basil pesto hummus with house made pita

\$10

Salsa Display

Pico de gallo, roasted tomato-chipotle salsa, black bean and roasted corn salsa with tri-colored tortilla chips

\$10

Antipasto Display

Grilled seasonal vegetables, Italian meats and cheese, marinated olives, stuffed cherry peppers with focaccia crostini

\$14

HORS D'OEUVRES

**minimum order of 25 pieces per selection*

Tier I

\$3.50 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

Tier II

\$4.50 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 **\$15**
Hickory-smoked pulled pork served with mini brioche rolls, coleslaw and shredded cheddar cheese

Street Taco Station **\$18**
Al pastor beef & grilled chicken breast
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

Trio of Shrimp **\$22**
Traditional Shrimp cocktail, Mediterranean grilled shrimp and steamed Old Bay shrimp

Asian Satay Takeout Box Station **\$18**
Char-grilled beef and chicken satays accompanied with Wok vegetable cold noodles
Spicy peanut and hoison sauces

Field of Greens **\$12**
Create your own perfect salad. Featuring mixed greens, spinach, grilled chicken, avocado, cucumbers, tomato, radish, carrots, shredded cheddar cheese and croutons. Buttermilk ranch and balsamic vinaigrette dressings

The Wing it Station **\$18**
Sweet & Spicy Sriracha Baked Chicken wings, Honey BBQ and Buffalo wings
Served with carrots and celery, bleu Cheese and Ranch dipping sauces

Classic Pasta Station **\$16**
Penne pasta tossed with a basil pesto cream sauce with grape tomatoes and mushrooms
Ricotta ravioli with marinara and topped with grated asiago cheese
Served with grated parmesan cheese, dinner rolls and butter
*Add Meatballs or Italian sausage and peppers for \$5.00

Slider Bar **\$20**
Choice of 2 Selections:
Fried chicken, crab cake, pulled pork, cheeseburger, philly cheesesteak or corned beef reuben
*All served on mini brioche buns and accompanied with kettle chips

ACTION STATIONS

*\$150 Chef's fee per 50 guests

Carving Station **\$25**
Choice of 2 Selections:
Herb Roasted Turkey Breast
Glazed Ham
Roasted Top Round of Beef
Stuffed Pork Loin with Spicy Italian Sausage and Cornbread stuffing
Petit Beef Tenderloin
Served with artisan rolls and appropriate sauces

Pasta Station **\$18**
Penne and ravioli pastas
Accompanied by grilled chicken, mushrooms, roasted red peppers, garlic, parmesan cheese, pine nuts, alfredo and roasted tomato basil sauces with dinner rolls and butter

ADDITIONS
Mixed Greens Salad **\$5**
Classic Caesar Salad **\$5**
Red Bliss Roasted Potatoes **\$5**
Sweet Potato Wedges **\$5**
Grilled Vegetable Display **\$6**





DESSERTS



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

\$15 per person

Assorted Whoopie Pies

\$4 each

Freshly Baked Otis Spunkmeyer Cookies

\$26 per Dozen

Chocolate Fudge Brownies

\$30 per Dozen

Rice Krispies Pops (*original and chocolate dipped*)

\$28 per Dozen

Assorted Gourmet Dessert Bars

Lemon Lover's Bars, Strawberry Swirl Cheesecake Bars, Blondies & Ultimate Brownie Bars

\$5 per person

NY Style Petite Cheesecakes

Topped three ways: Fresh Strawberry, Turtle and Fresh Blueberry

\$8 per person



BEVERAGES

BEVERAGES

NON-ALCOHOLIC

| | |
|--|--------------------------|
| Assorted Soft Drinks (12oz Can) Coca Cola Products | \$3 |
| Dasani Bottled Water (20oz Bottle) | \$3 |
| Dasani Sparking Water (12oz Can) Assorted Natural Flavors | \$4 |
| Hydration Station Iced Water & fruit infused water available for duration of event | \$1.50 per person |
| Assorted Individual Tropicana Bottled Fruit Juices Orange, Cranberry and Grapefruit Juices (10oz Bottle) | \$4 |

| | |
|---|-------------|
| Lemonade, Iced Tea and Fruit Punch (1 Gallon) | \$25 |
| Brewed Coffee (1 gallon) Regular or Decaffeinated | \$36 |
| Tazo Premium Hot Tea (1 Gallon) | \$40 |
| Lipton Hot Tea (1 Gallon) | \$35 |
| Hot Chocolate (1 Gallon) | \$35 |

BAR

Open Beer & Wine Bar **\$18 for first hour**
Premium Beer, Barefoot Wines, Assorted Sodas and Juices
\$8 per additional hours

Open Premium Bar **\$20 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

Open Top Shelf Bar **\$21 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 will 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

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OUTSIDE FOOD & BEVERAGES

Oak View 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 Oak View'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 Oak View 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 Oak View 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

Oak View 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 assessed. 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

Oak View 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 7.35% added to your final bill.



Hospitality

