



# SUITE MENU

2024 WORCESTER RED SOX



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# WELCOME

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## ***WELCOME, WORCESTER RED SOX FANS!***

The staff would like to welcome you to another season at Polar Park! We are thrilled to have you join us for an exciting Worcester Red Sox baseball game. It is our pleasure to assure you and your guests have an enjoyable and relaxing experience.

This 2024 season is sure to please with our collection of menu items such as our Hand-Crafted Sandwiches, and Polar Park Beverages along with your classic ballpark favorites. For your convenience, we have put together Party Bundles and a variety of delicious menu options. Be sure to check out Chef Tom's Famous Lobster Rolls! You'll find that all of our package options are a great balance of ballpark fare, local favorites and made-from-scratch items that, no matter what your appetite calls for, will satisfy a broad range of guests and specific tastes. Whatever your need, we have you covered. Whether you are celebrating a birthday, company outing or are simply a fan of America's Past Time, our suite menu has exactly what you are looking for. Our catering team is here to take any specific health requirements you may have to accommodate your needs.

Please take a look at the 2024 Suite Menu and information guide describing all the premium food and services available to you as a suite holder. And for your convenience there are two ways to place your order - an online order or over the phone. As partners of the Boston Red Sox, we pride ourselves on providing unsurpassed customer service. If you have any questions, concerns, suggestions or need assistance, please feel free to contact us directly.

***We look forward to working with you during the  
2024 season and can't wait to see you at the ballpark!***

**ALEXANDRA LILLEY**  
OVG HOSPITALITY  
*General Manager*

**THOMAS WHALEN**  
OVG HOSPITALITY  
*Executive Chef*

**ERIC TULLY**  
OVG HOSPITALITY  
*Premium Manager*



# PARTY BUNDLES

SERVES 20 GUESTS

## WORCESTER RED SOX HOME RUN \$950

### BALLPARK CHEESEBURGERS

beef patties served with cheddar cheese, shredded lettuce, sliced tomato, red onion, dill pickle chips, brioche bun

### HEBREW NATIONAL HOT DOG

all beef franks, shredded cheddar cheese, diced onions, gourmet buns

### MAC N' CHEESE

### LOADED POTATO SALAD

### PRETZELS AND CHEESE

### FARMERS MARKET FRUIT

### THE TRIPLE PLAY

popcorn, classic french onion dip, kettle chips, fire roasted salsa, tortilla chips

### ASSORTED POLAR BEVERAGES

## TASTE OF NEW ENGLAND \$1100

### LOBSTER ROLL

fresh lobster, mayonnaise, lemon juice, parsley, dill, old bay, new england style roll

### TURKEY & CRANBERRY SLIDER

### CLAM CHOWDER

### NEW ENGLAND SALAD

mixed greens tossed with cranberries, apple slices, walnuts, toasted almond slices, and feta cheese

### LOADED POTATO SALAD

### BAKED BEANS

### STEAMED CORN

### ASSORTED POLAR BEVERAGES

## BATTING A THOUSAND \$1000

### BOURBON GLAZED STEAK TIPS

### GRILLED BRUSCHETTA CHICKEN

tomato, basil, balsamic reduction

### ROASTED CARROTS

carrots tossed in browned butter and house seasonings roasted to perfection

### CAPRESE SALAD

artisan lettuce, fresh ciliegine mozzarella and grape tomatoes tossed in extra virgin olive oil and garnished with chiffonade of basil and a light balsamic drizzle

### FARMSTEAD CHEESE BOARD

local honey, dried fruits, toasted nuts, chutney, assorted crackers

### VEGETABLE BOARD

### ASSORTED POLAR BEVERAGES



# APPETIZERS & SNACKS

SERVES 10

## HOT

### SHEET TRAY NACHOS \$80

our nacho cheese sauce and taco meat spread over crispy corn tortillas topped with pico de gallo sliced black olives sour cream and guacamole

### PRETZELS AND CHEESE \$55

bavarian style soft pretzel sticks served with chef made guinness beer cheese

### CHICKEN TENDERS \$70

30 chicken tenders deep fried to a crispy golden finish served with honey mustard and ranch dressing

### BUFFALO TENDERS \$80

30 chicken tenders deep fried to a crispy golden finish served with fresh celery sticks and baby carrots accompany with ranch and blue cheese dipping sauce

### WAFFLE FRY BAR \$65

build your own ultimate waffle fry nacho! load your fries with jalapeño cheese, sour cream, green onions and bacon bits

### SPINACH & ARTICHOKE CHEESE DIP \$65

a perfect blend of spinach, artichoke hearts, parmesan cheese, cream cheese, and served with crispy tortilla chips

### GREEN BEANS & BLISTERED TOMATOES \$65

steamed green beans tossed with grape tomatoes, olive oil, and house seasonings oven charred

## COLD

### SEASONAL FRUITS & BERRY BOARD \$70

served with an orange vanilla yogurt dip

### SHRIMP COCKTAIL \$110

poached shrimp cooked in a lemon brine and served with cocktail sauce

### HUMMUS AND FARM VEGETABLES \$70

assorted farmer's veggies served with seasoned pita bread and roasted red pepper hummus

### LOCAL CHEESE BOARD \$80

selection of local and imported cheeses served with apricot chutney, assorted nuts, and assorted crackers

### MEAT AND CHEESE PLATTER \$100

chefs select meats and cheeses served with apricot chutney, garlic and herb spread, and an assortment of crackers

## SNACKS

### BOTTOMLESS POPCORN \$15

### TINY TWIST CRUNCHY PRETZELS \$10

### KETTLE CHIPS & ONION DIP \$25

### SALSA SAMPLER \$35

salsa rojo, salsa verde, pico de gallo

### GUACAMOLE & CHIPS \$40

fresh fried tortilla chips



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# SALADS

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SERVES 10 GUESTS

**CHEF-MADE COLESLAW** **\$40**

fresh shredded cabbage with red peppers, red onions, scallions and parsley tossed together in a sweet and tangy creamy dressing

**LOADED POTATO SALAD** **\$40**

cubed potato blended with mild cheddar cheese, crumbled bacon, scallions, all tossed in signature creamy dressing

**FRESH MADE PASTA SALAD** **\$40**

farfalle pasta cooked al dente tossed in a golden italian dressing with green peppers, red peppers, sliced black olives, scallions, parsley and shaved parmesan cheese

**STRAWBERRY FIELDS SALAD** **\$60**

mix of field green lettuce with fresh strawberries, blueberries and crumbled feta cheese

**CAESAR SALAD** **\$60**

chopped romaine lettuce tossed and topped with shaved parmigiana cheese and crispy croutons with a side of caesar dressing

**CAPRESE SALAD** **\$60**

grape tomatoes, mozzarella balls, and basil tossed with olive oil, salt, and pepper mixed with arugula topped with balsamic glaze

**NEW ENGLAND SALAD** **\$60**

mixed greens tossed with cranberries, apple slices, walnuts, toasted almond slices, and feta cheese

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# HAND-CRAFTED SLIDERS & SANDWICHES

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## **CHEF TOM'S FAMOUS LOBSTER ROLLS (12)** **\$325**

lobster meat tossed together with mayo, dill parsley and a secret blend of spice and a dash of lemon served on a grilled six inch brioche roll

## **BEEF AND CHEDDAR SLIDERS (24)** **\$80**

thin sliced roast beef and melted cheddar cheese on a slider roll served with a side of horseradish crème

## **NASHVILLE CHICKEN SLIDERS (24)** **\$90**

a perfectly fried golden brown chicken breast brush with our nashville hot sauce served with coleslaw and bread and butter pickles on brioche slider buns

## **CHICKEN PARMESAN SLIDERS (24)** **\$80**

our breaded chicken breasts smothered with traditional marinara sauce and parmesan cheese served on a brioche bun

## **EGGPLANT PARMESAN SLIDERS (24)** **\$80**

breaded eggplant covered with traditional marinara sauce and parmesan cheese served on a brioche bun

## **TURKEY & CRANBERRY SLIDERS (24)** **\$80**

thin sliced turkey with cranberry aioli, lettuce, tomato, and swiss cheese on a brioche bun

## **CHICKEN BACON RANCH WRAPS (12)** **\$85**

chicken tenders fried to a golden perfection with lettuce mix crispy bacon diced tomato and ranch dressing wrap in a flour tortilla





## CLASSIC BALLPARK FAVORITES

SERVES 10

### HEBREW NATIONAL HOT DOGS

\$80

all beef franks, shredded cheddar cheese, diced onions, gourmet buns

### ITALIAN SAUSAGES

\$100

mild italian sausages served with sautéed peppers, onions, sausage rolls

### BALLPARK CHEESEBURGERS

\$150

beef patties served with cheddar cheese, shredded lettuce, sliced tomato, red onion, dill pickle chips, brioche bun

### SPICY BLACK BEAN

\$120

### VEGETARIAN BURGER

black bean patties served with pepper jack cheese, green leaf lettuce, sliced tomato, sliced red onion, dill pickle chips, brioche bun

## ENTRÉES

SERVES 10

### OUR THREE CHEESE MAC N' CHEESE

\$60

elbow pasta tossed in a creamy blend of mild cheddar cheese and mozzarella with a garlic parmesan crumb topping

### BOURBON GLAZED STEAK TIPS

\$240

grill charred steak tips with a brown sugar bourbon glaze

### BUFFALO CHICKEN MAC N' CHEESE

\$75

our three cheese mac n cheese topped with crispy golden brown chicken tenders tossed in buffalo sauce and a blue cheese crumb topping

### GRILLED BRUSCHETTA CHICKEN

\$200

grilled chicken covered in sautéed tomato onion and basil topped with balsamic glaze

### LOBSTER MAC N' CHEESE

\$120

white cheese blend mac n' cheese with 2.5lb of lobster meat and our garlic parmesan crumb topping

# DESSERTS

SERVED BY THE DOZEN

## WARM CHOCOLATE CHUNK COOKIES \$30

served warm to your suite, just let your server know when you are ready!

## TRIPLE CHOCOLATE BROWNIES \$35

chocolatey chewy brownies loaded with semi-sweet chocolate chips and chocolate chunks

## CHEESECAKE BITES \$50

## STRAWBERRY SHORTCAKE \$60

yellow pound caked layered with a fresh made strawberry compote and whipped cream topped with fresh strawberries

## PEACH COBLER \$60

peach pie filling topped with a cinnamon oat crumble

## APPLE HAND PIES \$60

a delicious apple pie filling inside a puff pastry crust

## ASSORTED CUPCAKES \$75

a variety of flavors of cupcakes, featuring red velvet, vanilla, and chocolate



# LOCAL EATS

## WONDER BAR PIZZA \$45 EA

LARGE CHEESE PIZZA OR  
LARGE PEPPERONI PIZZA

## LOCK 50 \$175

Feeds 10

### CHARCUTERIE BOARD

imported meats and cheeses locally  
housed from lock 50

## RUSSO ITALIAN \$290

Feeds 10

### RUSSO FAMILY RECIPE MEATBALLS

### HOUSE MADE ITALIAN SAUSAGE

served with traditional garden salad, sandwich rolls,  
and house made pistachio cherry cannoli



# BEVERAGES

## SOFT DRINKS

Cans by the 6-pack

POLAR COLA	\$30
POLAR DIET COLA	\$30
POLAR ORANGE DRY	\$30
POLAR DIET ORANGE DRY	\$30
POLAR GINGER ALE	\$30
7-UP	\$30
A&W ROOTBEER	\$30

## WATER AND SELTZER

Bottles / Cans by the 6-pack

POLAR BOTTLED WATER	\$30
POLAR LEMON LIME SELTZER	\$30
POLAR RASPBERRY LIME SELTZER	\$30
POLAR CRANBERRY LIME SELTZER	\$30
POLAR BLACK CHERRY SELTZER	\$30
POLAR TONIC WATER	\$30
POLAR CLUB SODA	\$30

## JUICE

Bottles by the 6-pack

CRANBERRY JUICE	\$35
ORANGE JUICE	\$35
APPLE JUICE	\$35

## BEER 16oz., by the 4-pack

<b>DOMESTIC</b>	<b>\$47</b>
Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light	

<b>PREMIUM</b>	<b>\$53</b>
Harpoon IPA, Modelo Especial, Stella Artois, Blue Moon, Wormtown Be Hoppy IPA, Wormtown Mass Hole Lager, Greater Good Crush Daddy IPA, Greater Good Pulp Daddy IPA, Wachusett Blueberry Ale, Sam Adams Seasonal, Carlson's Hard Cider	

## WINE BY THE BOTTLE

All Wines are priced per 750ml bottle

TRIBUTE CABERNET SAUVIGNON	\$45
IMAGERY PINOT NOIR	\$45
BENZIGER CHARDONNAY	\$45
CHLOE PINOT GRIGIO	\$45
13 CELSIUS SAUVIGNON BLANC	\$45
CHLOE PROSECCO	\$45



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# INFO & PROCEDURES

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## EXCLUSIVE PROVIDER

OVG Hospitality is the exclusive catering partner for Polar Park, no outside food or beverage products are allowed anywhere in Polar Park, including in the Event Area.

## SUITE PRE-ORDERING PROCEDURES

To provide the freshest and highest quality of food service, we request that all food and beverage orders be placed at least two (2) business days prior to each game. For your convenience you may place your food order through the suite pre-order portal at [WooSox-xpot.xenial.com](http://WooSox-xpot.xenial.com). You should have already received your login and password. If you have any questions with placing your pre-order, please contact the Premium Manager, Eric Tully by email [Eric.Tully@oakviewgroup.com](mailto:Eric.Tully@oakviewgroup.com) or by phone (508)500-1000 x1013 for assistance.

## DELIVERY OF ADVANCE ORDERS

To provide the best experience to you and your guests, unless otherwise requested, we will deliver your pre-order when gates open, so your guests never have to wait on your order. Hot food will be kept in chafing dishes; cold food will be refrigerated. All cold beverages will be stocked in your suite cooler along with any room temperature beverages on the counter top of your suite. A suite attendant will be assigned to provide service to you and your guests throughout the event. This service includes suite set-up, greeting early guests, delivering food and beverage products, and personal attention for you and your guests.

## ALLERGY NOTICE

If any expected Event attendee has a known allergy, Licensee must notify the Manager of Special Events as soon as possible before ordering.

## SPECIALIZED ITEMS

OVG Hospitality will endeavor to fulfill special menu requests, including gluten free, vegetarian and vegan meals whenever possible.

## TAX & SERVICES CHARGE

All catered events are subject to an 18% Management Charge, 8% of this Management Charge is distributed as tips/gratuities to the employees who provide service to guests in connection with the catered event.

The remaining 10% of this Management Charge is the sole property of the food/beverage service company or the venue owner/operator, as applicable, is used to cover that party's costs and expenses in connection with the catered event and administration. This portion of the Management Charge is not a tip or gratuity, nor is it purported to be a tip or gratuity, for any employee who provides service to guests (e.g., wait staff employee, service employee, service bartender, and the like), additional applicable taxes, including but not limited to Massachusetts sales tax and Local Meal Tax may apply.