



SUITE MENU

WELCOME

OakView Group Hospitality welcomes you to the XL Center

As the exclusive provider of food and beverage for the XL Center, we are committed to the highest standards of quality and service. We eagerly await the opportunity to create new and incomparable experiences each time you visit your Executive Suite. We believe in the quality of your experience, the finest foods and beverages, complimented by efficient and gracious service. Led by Executive Chef Admir Smajevic, our culinary staff is constantly striving to set industry benchmarks in food quality, service and amenities for our guests. We are here to ensure that your experience is superb! Our suite menu features a wide array of foods from customized appetizers, salads, sandwiches, entrees, decadent desserts and complete beverage service. Thank you for giving Oak View Group Hospitality the opportunity to serve you.



PACKAGES

SMOKEHOUSE PACKAGE \$575

All packages serve a minimum of 12 guests

HOUSE-SMOKED BEEF BRISKET

Crispy onion straws, signature barbecue sauce

HOUSE-SMOKED PULLED PORK

Mini onion rolls, dill pickle chips, Carolina mustard sauce

TRIPLE CHEDDAR MACARONI & CHEESE

BARBECUE CHICKEN SALAD

Smoked chicken, crisp romaine, red cabbage, red onion, black beans, and diced tomato, grilled fresh corn, cilantro-lime dressing

CREAMY SOUTHERN RAINBOW SLAW

Colorful greens, horseradish dressing

CHEDDAR-HERB CORNBREAD

STREET TACO PACKAGE \$550

All packages serve a minimum of 12 guests

AL PASTOR PORK

HOUSE-SMOKED PULLED CHICKEN TINGA

Corn and flour tortillas, pineapple-mango salsa, sour cream, cheddar and Cotija cheeses

WARM CORN AND BLACK BEAN SALAD

SPANISH RICE

TAQUERIA SALAD

Romaine lettuce, jalapeños, tortilla strips, red onion, diced tomato, chipotle ranch dressing

SALSA SAMPLER

Salsa Verde, salsa roja, and Pico de Gallo, fresh fried corn chips
Add queso \$5 | Add guacamole \$5

STADIUM PACKAGE \$525

All packages serve a minimum of 12 guests

CHEX MIX

KETTLE CHIPS & ONION DIP

HUMMUS SAMPLER

Roasted garlic, sun-dried tomato, and basil pesto hummus, fried pita chips

LOADED POTATO SALAD

Red bliss potatoes, cheddar cheese, applewood smoked bacon, scallions, hard-boiled eggs

ALL BEEF HOT DOGS

Traditional condiments

MINI VERMONT CHEDDAR CHEESEBURGERS

Brioche buns, crispy onion straws, dill pickle chips, secret sauce

CHOCOLATE CHUNK COOKIES

MUNCHIES PACKAGE \$515

All packages serve a minimum of 12 guests

FRESHLY POPPED POPCORN

SOFT PRETZEL BITES

Beer cheese dip

KETTLE CHIPS & ONION DIP

CHEESE AND SAUSAGE BOARD

Local cheeses, sausages, stone-ground mustard, gherkins, garlic crostini

GRILLED VEGETABLES & FRESH MOZZARELLA

Balsamic vinegar, extra virgin olive oil, fresh basil, garlic crostini

FRESH VEGETABLE STICKS

Assorted seasonal vegetables, roasted garlic parmesan dip

XL CENTER WING BAR

Crispy fried chicken wings tossed in sweet chili garlic-sriracha sauce, signature BBQ, and Buffalo sauce served with blue cheese

FRANKS IN A BLANKET

Honey-Dijon dipping sauce

THE GOOD EARTH PACKAGE \$500

All packages serve a minimum of 12 guests

FRESHLY POPPED POPCORN

SOFT PRETZEL BITES

Beer cheese dip

PACIFIC RIM SAMPLER

Wasabi peas, edamame, rice crackers

SALSA SAMPLER

Salsa roja, salsa Verde, and Pico de Gallo, fried corn tortilla chips

Add queso \$5 | Add guacamole \$5

GRILLED VEGETABLES & FRESH MOZZARELLA

Balsamic vinegar, extra virgin olive oil, fresh basil, garlic crostini

FRESH VEGETABLE STICKS

Assorted seasonal vegetables, roasted garlic parmesan dip

IMPOSSIBLE BURGER SLIDERS

Brioche buns, plum tomatoes, butter lettuce, red onions

GRILLED VEGETABLE FLATBREAD

Fresh herbs, olive oil, and red pepper hummus spread



SNACKS

FRESHLY POPPED POPCORN	\$15
TINY TWIST PRETZELS	\$10
CHEX MIX	\$15
KETTLE CHIPS & ONION DIP	\$22
SWEET & SALTY SNACK MIX Blend of nuts, chocolate candy	\$15
PACIFIC RIM SAMPLER Wasabi peas, edamame, rice crackers	\$20
SALSA SAMPLER Salsa roja, salsa verde, Pico de Gallo, fresh fried corn chips Add queso \$5 Add guacamole \$5	\$35
WARM QUESO BLANCO DIP House-made queso dip, fresh fried corn chips	\$30
HUMMUS SAMPLER Roasted garlic, sun-dried tomato, and basil pesto hummus, fried pita chips	\$40

Serves minimum 12 guests.

Prices do not include State Sales Tax or Management Fee.

APPETIZERS

COOL OPTIONS

FRESH FRUIT **\$60**

Honey, cinnamon yogurt dip

SHRIMP COCKTAIL **\$135**

Horseradish cocktail sauce

CHEESE AND SAUSAGE BOARD **\$65**

Local cheeses, sausages, stone-ground mustard, gherkins, garlic crostini

GRILLED VEGETABLES & FRESH MOZZARELLA **\$50**

Balsamic vinegar, extra virgin olive oil, fresh basil, garlic crostin

FRESH VEGETABLE STICKS **\$50**

Assorted seasonal vegetables, roasted garlic parmesan dip

WARM OPTIONS

NEW ENGLAND CLAM CHOWDER **\$78**

Oyster crackers

BEEF AND BEAN CHILI **\$78**

Fried corn tortilla chips

XL CENTER WING BAR **\$185**

Crispy fried chicken wings tossed in sweet chili garlic-sriracha sauce, signature barbecue, and traditional buffalo sauce served with blue cheese, carrots, and celery sticks

SPICY CHICKEN WINGS **\$135**

Blue cheese, carrots, and celery sticks

SOFT PRETZEL BITES **\$30**

Beer cheese dip

THREE-CHEESE PEPPERONI BREAD **\$38**

Marinara sauce

ANCHO CHICKEN QUESADILLAS **\$110**

House-made salsa roja

THAI STYLE SATAY TRIO **\$125**

Beef short rib, ponzu chicken, garlic shrimp, peanut dipping sauce

CRISPY CHICKEN TENDERS **\$120**

Honey-Dijon dipping sauce



SALADS

TRADITIONAL CAESAR SALAD

Garlic croutons, parmesan cheese, Caesar dressing

Add grilled chicken \$30

\$40

CLASSIC ICEBERG WEDGE SALAD

Blue cheese, plum tomato, crispy bacon, red onion, blue cheese dressing

\$50

CREAMY SOUTHERN RAINBOW SLAW

Colorful greens, horseradish dressing

\$45

ROAST CORN & BLACK BEAN SALAD

Roasted corn, black beans, red bell peppers, Pico de Gallo, lime- avocado crema

\$45

LOADED POTATO SALAD

Red bliss potatoes, cheddar cheese, applewood smoked bacon, scallions, hard-boiled eggs

\$50

FARM FRESH PASTA SALAD

\$50

BARBEQUE CHICKEN SALAD

Smoked chicken, crisp romaine, red cabbage, red onion, black beans, diced tomato, grilled fresh corn, cilantro-lime dressing

\$60

Serves minimum 12 guests. Prices do not include State Sales Tax or Management Fee.

ENTREES

SMOKED ST. LOUIS PORK RIBS **\$240**
Signature barbecue sauce, creamy Southern rainbow slaw,
cheddar-herb cornbread

STREET TACO TRIO BAR **\$185**
Grilled steak chimichurri, pork, pulled chicken tinga, salsa, sour
cream, pickled red onions
Add guacamole \$5
Add queso \$5

SMOKED BEEF BRISKET **\$155**
Signature barbecue sauce, fried onion straws

RANDY'S WOOSTER STREET PIZZA **\$38**
Cheese or pepperoni

SANDWICHES, SAUSAGES & DOGS

ALL BEEF HOT DOGS **\$100**
Traditional condiments

GRILLED CHICKEN FLATBREAD SANDWICH **\$110**
Baby greens, tomato, pesto aioli

MINI VERMONT CHEDDAR CHEESEBURGERS **\$125**
Brioche bun, crispy onion straws, dill pickle chips, sliced cheddar,
secret sauce

ITALIAN MARKET GRINDER **\$115**
Assorted Italian deli meats, provolone cheese, shredded lettuce,
tomato, balsamic dressing

BBQ PULLED PORK **\$130**
Carolina mustard barbecue sauce, mini onion rolls, rainbow slaw

IMPOSSIBLE BURGER SLIDERS **\$140**
Plum tomatoes, butter lettuce, red onions

GRILLED VEGETABLE FLATBREAD SANDWICH **\$105**
Fresh herbs, olive oil, sun-dried tomato hummus

GRILLED LONGINI SWEET ITALIAN SAUSAGE **\$130**
Sautéed peppers and onions, sweet and spicy pepper relish, club rolls



DESSERTS

COOKIE & BROWNIE PLATTER Assorted cookies, chocolate fudge brownies	\$38
CHOCOLATE CHUNK COOKIES Per dozen	\$34
BAG OF WARM DONUTS Cinnamon sugar	\$40
CELEBRATION CAKE Decorated for your special occasion	Market Price

Serves minimum 12 guests.

Prices do not include State Sales Tax or Management Fee.

BEVERAGES

NON ALCOHOLIC

SOFT DRINKS SIX PACK

PEPSI	\$21
DIET PEPSI	\$21
SIERRA MIST	\$21
GINGER ALE	\$21
BOTTLED WATER	\$24
TONIC WATER	\$10
CLUB SODA	\$10

COFFEE AND TEA

REGULAR COFFEE	\$26
DECAFFEINATED COFFEE	\$26
HOT TEA	\$26
HOT COCOA	\$26

JUICES 32OZ BOTTLE

CRANBERRY JUICE	\$12
ORANGE JUICE	\$12

WINE 750mL

CABERNET

BAREFOOT	\$32
WILLIAM HILL ESTATE	\$36

MERLOT

RED ROCK	\$36
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PINOT NOIR

BAREFOOT	\$32
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CHARDONNAY

BAREFOOT	\$32
WILLIAM HILL ESTATE	\$36

SAUVIGNON BLANC

BAREFOOT	\$32
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PINOT GRIGIO

ECCO DOMANI	\$36
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WHITE ZINFANDEL

BERINGER	\$34
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GENO AURIEMMA

PINOT GRIGIO	\$38
PUGLIA ROSSO	\$42
CABERNET MERLOT BARRIQUE	\$38

BEER SIX PACK

COORS LIGHT	\$39	SAMUEL ADAMS	\$45	TWO ROADS LIL' HEAVEN IPA	\$45
BUD LIGHT	\$39	SAMUEL ADAMS SEASONAL	\$45	SIP OF SUNSHINE IPA	\$45
BUDWEISER	\$39	CORONA EXTRA	\$45	HUSKY HOPS IPA	\$45
MICHELOB ULTRA	\$39	TWO ROADS TWOCONN	\$45	WHITE CLAW SPIKED SELTZER	\$45



SPIRITS

750mL

VODKA

TITO'S	\$54
GREY GOOSE	\$74

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BOMBAY	\$53
BOMBAY SAPPHIRE	\$64

TEQUILA

JOSE CUERVO GOLD	\$53
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BOURBON

JIM BEAM	\$45
JACK DANIELS	\$63

RUM

BACARDI	\$53
CAPTAIN MORGAN	\$54

WHISKEY

CANADIAN CLUB	\$45
SEAGRAM'S VO	\$54

SCOTCH

DEWAR'S	\$54
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Prices do not include State Sales Tax or Management Fee.

POLICIES & PROCEDURES

PERSONALIZED SERVICES

During events, a suite attendant will be assigned to deliver your food and beverage orders, take additional orders, and periodically assist in maintaining your suite. Should you desire a dedicated suite attendant to remain exclusively in your suite for an event, please contact the suite office at 860.241.4311 and allow 72-hours advance notice to ensure your request can be accommodated. The cost for this private suite attendant is \$125 per event.

ADVANCE ORDERING

Advance ordering is necessary to achieve the utmost in presentation, service, quality and freshness at the best value. To facilitate this process, we require that advance orders are received no later than 5 business days before the event. Advance orders must be placed through the Suite Office at 860.241.4311.

CANCELLATION POLICY

Should you need to cancel your food and beverage order, please contact the suite office at 860.241.4311, with your cancellation request, at least 48-hours prior to the event. Suite orders canceled within the 48-hour minimum will be assessed 50% of invoice on food and beverage.

MANAGEMENT FEE AND TAXES

All catered events are subject to a 20% management fee. 10% of the management fee is distributed to the employees who perform services in connection with the catered event. The remaining 10% management fee 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 fee 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 administration fee will be distributed (as a tip, gratuity, or otherwise) to any employee who provides service to guests.

Food and beverages are subject to all current and applicable local and state sales tax.

ALCOHOLIC BEVERAGES

It is not permitted to bring in beverages or to leave the facility with left over beverages. Connecticut state law prohibits the consumption of any alcoholic beverages by any person under the age of 21. It is the responsibility of the suite holder to ensure that no minors or intoxicated persons consume alcoholic beverages in their suite. OVG Hospitality reserves the right to refuse service to persons who appear to be intoxicated.

As the provider of alcoholic beverages at XL Center, OVG Hospitality takes very seriously its responsibilities under the law concerning the service of alcohol, and we ask that you do the same.

You must ensure that all persons who consume alcoholic beverages in your suite are twenty-one years of age or older. Please request appropriate identification (e.g., Photo driver's license) to ensure that your guests are of legal age. OVG Hospitality, for example, requires identification from anyone appearing to be under the age of 40, you may wish to adopt a similar policy in your suite.

The consumption of alcoholic beverages by intoxicated persons or by persons who appear to be intoxicated is also prohibited. OVG Hospitality will supply appropriate signage for you in the bar area of your suite.



