



**WELCOME**

**XL**  
**XL CENTER**

The XL Center is committed to making your suite experience as convenient, pleasant, and enjoyable as possible. In addition, we are committed to providing food service of the highest quality.

As part of this commitment, we would like to introduce the 2012-2013 season with this new and exciting Executive Suite Menu.

*Please note that all menu items are subject to a 20% surcharge and 6.35% state sales tax.*

# WINE

## SPARKLING

### MOËT & CHANDON IMPÉRIAL, CHAMPAGNE, FRANCE

Moët maintains an impressive consistency with this lemon-lime flavored wine, smooth but crisp, and easy to drink. 90

## WHITE WINE

### WILLIAM HILL, CHARDONNAY, CALIFORNIA

The wine reveals elegant ripe tree fruit flavors and some toasty oak, brown spice and butter. 38

### BERINGER, WHITE ZINFANDEL, CALIFORNIA

In making Beringer's White Zinfandel, the focus is to highlight the fresh red berry, citrus and melon aromas and flavors, and round them out with subtle hints of nutmeg and clove. 32

### RUFFINO 'LUMINA', PINOT GRIGIO, FRIULI VENEZIA GIULIA, ITALY

Simple and tart, it has a refreshing, chalky aspect that our blind tasters enjoyed. 36

### APOTHIC WHITE, WHITE BLEND, CALIFORNIA

Intense flavors of peach, pineapple, honey and vanilla spice make this smooth white blend unforgettable. 38

### *entwine*, PINOT GRIGIO 2010, CALIFORNIA

Crisp, refreshing and citrusy, like a green apple drizzled with lime juice and honey. 35

# WINE

## RED WINE

### APOTHIC RED, RED BLEND, CALIFORNIA

A captivating blend of three distinct grapes, with the dark fruit flavors of Syrah, brambly spice of Zinfandel, and a smooth elegance of Merlot. 38

### MIRASSOU, CABERNET SAUVIGNON, CALIFORNIA

Displays deep rich blackberry and black currant flavors. 38

### TOASTED HEAD, MERLOT, CALIFORNIA

This is a very fruit-forward Merlot that showcases raspberry and blueberry flavors. 39

### *entwine*, MERLOT 2010, CALIFORNIA

Juicy and mouthwatering – Think mid-summer plums and cherries, with a hint of black tea. 35

# SPIRITS

## **VODKA**

Smirnoff 65  
SVEDKA 70  
Ketel One 92  
Grey Goose 95

## **GIN**

Tanqueray 75  
Bombay Sapphire 85

## **RUM**

BACARDI Superior 65  
Captain Morgan Original Spiced 75

## **TEQUILA**

Jose Cuervo Especial 79  
Patrón Silver 119

## **SCOTCH**

Dewar's White Label 80  
Johnnie Walker Red Label 95

## **WHISKY**

Canadian Club 70  
Jack Daniel's 80  
Crown Royal 92

## **BOURBON**

Jim Beam 70

## **LIQUEUR**

Jägermeister 80  
Kahlúa 80  
Baileys Irish Cream 85

# BEER & NON ALCOHOLIC

## AMERICAN PREMIUM

*Served by the 6pk*

Budweiser 40  
Bud Light 40  
Coors Light 40  
Michelob ULTRA 40  
Miller Lite 40  
O'Doul's NA 34

## IMPORT-CRAFT

*Served by the 6pk*

Amstel Light 44  
Blue Moon 44  
Corona EXTRA 44  
Samuel Adams Boston Lager 44  
Heineken 44  
Guinness (4pk) 44

## MALT

*Served by the 6pk*

Mike's Hard Lemonade 36

## SODA & WATER

*Served by the 6pk*

Pepsi 20  
Diet Pepsi 20  
Sierra Mist 20  
Mug Root Beer 20  
Mountain Dew 20  
Canada Dry Ginger Ale 20  
Aquafina 20  
Iced Tea 20

## NON-ALCOHOLIC

Pineapple Juice 15  
Orange Juice 15  
Grapefruit Juice 15  
Cranberry Juice 15  
Canada Dry Tonic 20  
Dry Club Soda 20  
Bloody Mary Mix 15  
Dry Vermouth 24  
Sweet Vermouth 24  
Fresh Lemons and Limes 8  
Olives 8

# APPETIZERS

## SALTY & SWEET

All Items Serve Approximately 6 People.

### SOUVENIR SNACK BUCKET

Filled with peanuts, popcorn, and snack mix. 32

### HOUSE MADE CHIPS WITH FRENCH ONION DIP 26

### FRESHLY POPPED POPCORN

Endless supply of butter flavored popcorn. 18

### TORTILLA FIESTA

Corn chips served with salsa fresca, guacamole and warm nacho cheese. 40

*Keep the fiesta going with chili, corn salsa or citrus sour cream. 6*

### SWEET SUITE MEMORIES

Plain and Peanut M&Ms with Reese's Pieces served in a special souvenir display. 45

### GOURMET SOFT PRETZELS

By the dozen, served with stone ground mustard & horseradish sauce. 40

### COCONUT SHRIMP

18 coconut battered shrimp served with tropical pina colada sauce. 56

# APPETIZERS

## COLD STARTERS & WARM-UPS

All Items Serve Approximately 6 People.

### SHRIMP COCKTAIL

18 shrimp prepared with lemon and wine. Served with cocktail sauce. 56

### FARMER'S MARKET VEGETABLES

Chef's selection of seasonal vegetables with creamy Ranch or blue cheese dip. 48

### J.P.'S NINE LAYER DIP

Cheddar cheese, guacamole, sour cream, jalapeño peppers, pico de gallo, olives, green onions, refried beans, with tortilla chips. 33

### ARTISAN CHEESE AND SAUSAGE

Chef's selection of sausage, regional cheese, fresh and dried fruits with gourmet crackers. 50

### SEASONAL FRUIT

An array of melons, pineapple, whole fruits and berries. 48

### BAKED SPINACH AND ARTICHOKE DIP

Baby spinach, artichoke hearts, herbs and garlic cream, served with pita chips or tortilla chips. 47

### CHICKEN TENDERS

With honey mustard and Ranch. 52

### CHICKEN WINGS

Traditional Buffalo sauced wings, celery and blue cheese. 51

### WING & A PRAYER SAMPLER

Buffalo Wings, Honey BBQ Wings and Sweet Chili Wings served with celery and blue cheese. 55

### HAT TRICK SAMPLER

Crispy chicken tenders, traditional Buffalo wings and beer battered onion rings served with honey mustard, blue cheese and chipotle aioli. 55

# EVENT DINING

## SIMPLY SALADS & SANDWICHES

All Items Serve Approximately 6 People.

### TRADITIONAL CAESAR SALAD

Romaine lettuce, aged Parmesan cheese and garlic croutons. 40

*Enhance your salad with grilled chicken or shrimp. 12*

### HARTFORD HOAGIE

Oven roasted turkey breast layered with brie, apple slices, garden ripe tomatoes, green leaf lettuce and cinnamon apple butter. Basket of house made chips. 52

### WRAP TRIO

Turkey BLT with cheddar and Boursin cheese spread. Firecracker chicken with sweet chili glaze, cucumber, tomato and red onion. Roasted vegetable with lettuce, tomato, herb and garlic hummus. 50

### LOADED NEW POTATO SALAD

Creamy baby new potato salad with all the favorites: chopped bacon, shredded cheese, sour cream and green onions. 18

### SOUTHWEST COLESLAW

Spicy dressing with roasted corn, diced tomatoes, shredded carrots, chopped herbs and green onions. 18

### DUCK & SPINACH SALAD

Cinnamon cured duck confit over baby spinach with candied walnuts, kiln dried cherries, crumbled blue cheese, tomatoes, red wine onions and a side of raspberry balsamic vinaigrette. 45

### MANDARIN CHICKEN SALAD

Grilled chicken on a bed of mixed field greens with mandarin slices, toasted almonds, fried cellophane noodles, shredded carrots and red wine onions with a side of sesame ginger dressing. 45

### IRISH WINTER SALAD

Roasted Brussels sprouts and crisp bibb lettuce tossed with shredded corned beef, roasted potatoes, and croutons served with creamy horseradish and dill dressing on the side. 45

# EVENT DINING

## FAN FAVORITES

All Items Serve Approximately 6 People.

### ARMOUR HOT DOGS

Dozen "All Beef" franks with traditional rolls and condiments. 40

### TASTE OF NEW ENGLAND SPECIALTY SAUSAGES

Italian sausages, bratwurst & kielbasa served with traditional rolls, sauerkraut, sautéed peppers & onions and marinara. 48

### BURGER SLIDERS

Served with onions, cheese and pickles. 42

### CRAB CAKE SLIDERS

Pan fried jumbo lump crab cakes served with warm roasted corn salad and remoulade sauce. 52

### THREE POINT CHILI

House made beef & bean chili served with shredded cheese, oyster crackers and sour cream. 36

### BATTERED MOZZARELLA STICKS

Goopy fried mozzarella accompanied by basil red sauce. 40

### MEAT BALL SUBS

Italian seasoned meat balls simmered in garlic-herb tomato sauce, covered in melted Parmesan cheese & served with traditional rolls. 50

### BUFFALO CHICKEN MACARONI AND CHEESE

Macaroni and cheese tossed with spicy buffalo chicken, topped with blue cheese breadcrumbs and baked until crispy. 45

### BACON SLOPPY JOES

Ground beef and slab bacon chunks slow-cooked with tomatoes and served with rolls, shredded pepper jack cheese, and fried onions. 50

# EVENT DINING

## PIZZA

### HOUSE MADE 16 INCH PIZZAS

#### CLASSIC CHEESE

Italian tomato sauce smothered with mozzarella cheese and seasoned with oregano and basil. 29

#### PEPPERONI

Our classic cheese pizza layered with spicy pepperoni. 30

#### VEGGIE PIZZA

Mushrooms, peppers, onions and black olives. 30

## MAIN EVENT

All Items Serve Approximately 6 People.

### GRILLED FLAT IRON STEAKS

Individual marinated flat iron steaks with jalapeno corn salsa and red wine demi glace. Chef's choice seasonal vegetables and herb roasted new potatoes. 95

### CITRUS ROASTED SALMON

Ginger lime crusted salmon filets served atop citrus rice pilaf and chef's selection of seasonal vegetables. 90

### HONEY MUSTARD PORK CHOPS

Succulent center cut pork chops glazed with stone mustard & honey, presented with baked candied yams and chef's seasonal vegetables. 85

# EVENT DINING

## HEALTHY ASSISTS

Items Priced Individually.

### GRILLED SALMON

Crowned with charred pineapple salsa, chefs seasonal vegetables and sautéed spinach. 18

### BROILED VEGGIE BURGER

Piled high with vine ripe tomatoes, green leaf lettuce and red wine onions, served with side of golden BBQ sauce and house made chips. 15

### PORTOBELLO BLT

Gluten free sub roll, balsamic marinated portobellos, stacked with vine ripe tomatoes, green leaf lettuce and smoked bacon strips, served with gluten free chips and a pickle. 18

# EVENT DINING

## **SWEET ENDINGS**

All Items Serve Approximately 6 People, Unless Specified Otherwise.

### **COOKIE AND BROWNIE COMBO**

A selection of fresh baked cookies and rich fudge brownies. 32

### **CRÈME BRÛLÉE CHEESECAKE**

Madagascar vanilla bean flecked crème brûlée layered and mingled with the lightest of cheesecakes to create something unimaginably luscious. 36

### **SPECIAL OCCASION CAKE**

Contact your suite catering manager to arrange for your custom cake. 42

### **COFFEE SERVICE**

Regular and decaffeinated brews, cream and sweetener assortment. 25

### **INDIVIDUAL COFFEE SERVICE**

Choose from regular and decaffeinated coffee, herbal teas and hot chocolate. Brew your flavor choice when you are ready. 10

### **INDIVIDUAL ICE CREAM SANDWICH**

Vanilla bean ice cream sandwiched between two jumbo chocolate chip cookies. 8

### **SWEET TEMPTATIONS CART**

End the event on a high note with our chefs selection of signature desserts.

*\*Note: cart will contain gluten free & sugar free selections*

# NUTRITIONAL INFORMATION

## MENU ITEMS THAT CONTAIN OR MAY CONTAIN PEANUTS OR PEANUT OIL:

Kettle Chips and Dip, Sweet Suite Memories, Souvenir Snack Bucket, Cookie Brownie Tray, Dessert Cart, Duck & Spinach Salad, Chicken Mandarin Salad.

## GLUTEN FREE MENU ITEMS:

Kettle Chips and Dip, Classic Popcorn, Nacho Fiesta, Seasonal Fruit, Farm Fresh Crudités, Cheese n Sausage Board (without crackers), J.P.'s Nine Layer Dip, Baked Spinach and Artichoke Dip (without bread accompaniment), Shrimp Cocktail, Duck & Spinach Salad (with oil & vinegar), Flat Iron Steaks (no demi glace), Honey Mustard Pork Chops, Grilled Salmon, & Portobello BLT.

## VEGETARIAN MENU ITEMS:

Kettle Chips and Dip, Classic Popcorn, Sweet Suite Memories, Baked Spinach and Artichoke Dip, Caesar Salad, Southwest Cole Slaw, J.P.'s Nine Layer Dip, Farm Fresh Crudités, Seasonal Fruit, Mozzarella Sticks, Cheese Pizza, Veggie Burger, Portobello BLT.

# PACKAGES

Packages Serve Approximately 10 People.

## **SLAP STICK PACKAGE**

Endless Popcorn, House Chips n Dip, Stadium Peanuts, Caesar Salad, Vegetable Crudité,  
Buffalo Chicken Wings, Chicken Tenders, Beef Sliders, Cookies & Brownies.

\$330.00

## **SLAM DUNK PACKAGE**

Endless Popcorn, Nacho Fiesta, Three Point Chili, Cheese & Sausage Board, Coconut Shrimp,  
Mandarin Chicken Salad, Meat Ball Subs, Chicken Tenders & Crème Brûlée Cheese Cake.

\$380.00

# POLICIES & PROCEDURES

## ADVANCE ORDERING

We strongly urge that you order at least 2 business days in advance of the Event. Advance Ordering also allows you to select from our entire menu. Finally, timely Advance Ordering helps us ensure timely delivery of your food and beverage needs.

For Advance Ordering timing:

Events to be held on

Saturday, Sunday or Monday - Order by Two O'clock Thursday

For events on Wednesday - Order by Two O'clock Monday

For events on Thursday - Order by Two O'clock Tuesday

For events on Friday - Order by Two O'clock Wednesday

Should you have any questions about food ordering, please call (860) 275-6958 for our Suites Food & Beverage Administrator..

## ONLINE FOOD & BEVERAGE ORDERING

We are proud to offer Online Food & Beverage ordering for suite clients. Online Food & Beverage orders must be placed 2 business days in advance.

To acquire your password for Online Food & Beverage ordering please call 860-241-4217.

# POLICIES & PROCEDURES

## ON-LINE ORDERING INSTRUCTIONS:

Go to the web site at <http://www.xlcenter.com>  
Click on "Premium Seating" link at the top of the page.  
Scroll down the right side of the screen until you see the "Login" area.  
Enter the login information provided to you by calling your sales representative at 860-241-4217.  
After you submit the login information, you will be redirected to the Executive Suites Main Menu. Here you can see a list of all the upcoming events where the suite can order food.  
Enter your suite number and the anticipated amount of guests. In the HOST field, please enter your email address. This email address will be used by the suite staff after the order has been submitted to retrieve payment information.  
At bottom of the screen click the submit button. This button will redirect you to the next page where you will see the order summary.  
Click submit again to finalize the order.

## CANCELLATIONS

Should you need to cancel an order, please call our Suite Catering Office at (860) 275-6958 with your cancellation at least 24 hours prior to the event to avoid any charges.