

POLAR
PARK
EVENTS

Menu

CATERING & PRIVATE EVENTS



PROFESSIONAL
SPORTS
CATERING

POWERED BY *Levy*



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Welcome to Polar Park! We look forward to creating the most memorable experience for you and your guests. Whether you are looking to host a team building breakfast or fine-dining experience - we've got you covered! Professional Sports Catering has been executing events across the country for over ten years and specializes in the ballpark setting. Our caliber of food and beverage is sure to enhance your special event.



Your Chef

TOM WHALEN



Executive Chef Tom Whalen joined the Red Sox for the 2020 Baseball season. Prior to that he spent three seasons as a Premium Chef for The Chesapeake Arena and the Oklahoma City Thunder. Chef Tom has been in the trenches of the Sports and Entertainment world for years now executing numerous high profile events including the Kentucky Derby, Indy 500, Professional Tennis, College Football and NASCAR events across the country. Chef Tom also has been involved in Minor League baseball for seven years now, serving in a variety of roles.

Chef Tom, a native of Warwick, Rhode Island is very excited to be back in the region to open Polar Park and share his culinary creativity with the guests of Polar Park.

You can follow Chef Tom on Instagram @cheftomwhalenjr

Menu

Breakfast EXPERIENCE

Enhance your breakfast by adding an array of toasty breakfast sandwiches, premium pastries, and top notch savory and sweet sides.

BATTER UP BREAKFAST EXPERIENCE

Freshly baked breakfast pastries, Farmer's Market seasonal fruits and berries, a variety of fresh juices, freshly brewed coffee and hot tea will get your guests warmed up for the day! 18.00pp

MORNING BREAK

Assorted whole seasonal fruit, individually wrapped granola bars, Greek fruit yogurts and mixed dried fruits. 15.00 pp

BREAKFAST SANDWICHES

7.50 PER SANDWICH

Egg, Smoked Ham, Swiss Cheese
on an English Muffin

Egg, Bacon, Cheddar Cheese
on a Buttery Croissant

Vegetarian Burrito: Egg, Breakfast Potatoes,
Peppers and Onions, Cheddar Cheese
in a Flour Tortilla

EGGS, YOGURTS, CEREALS, AND BREAKFAST MEATS

CHOOSE THREE 15.00 PP / 7.50 PP FOR EACH ADDITIONAL CHOICE

Scrambled Eggs

French Toast Casserole

Breakfast Potatoes with Onions and Peppers

Hot Oatmeal, Fresh Berries, Almonds,
and Brown Sugar

Assorted Fruit-Flavored Yogurt Pork Sausage Patties

Crispy Bacon

Turkey Sausage Links

**SERVED FOR A
MINIMUM 25 GUESTS**



Menu

All Day BREAKS

Savory, sweet, and everything in between-craft the perfect snack break with a completely customized menu built around the array of items below.

PLATTERS

Freshly Baked Cookies by the dozen 48.00
Brownies by the dozen 48.00
Breakfast Pastries by the dozen 48.00

2 HOUR SERVICE TIME

Jumbo Soft Pretzels 75.00 dozen
Seasonal Sliced Fresh Fruit 13.00 pp
Tortilla Chips and Salsa 8.00 pp
Potato Chips & French Onion Dip 8.00 pp
Individual Yogurts 75.00 dozen

GRAB & GO PACKAGED PER DOZEN

Clif Energy Bars 83.00
Assorted Bagged Chips 39.00
Assorted Granola Bars 39.00
Market Whole Fruit 63.00
Individual Bags of Peanuts 39.00
Individual Bags of Trail Mix 51.00
Individual Bags of Pretzels 39.00
Individual Bags of Cracker Jacks 39.00

BULK PER POUND

Mixed Nuts 25.00
Salted Peanuts 20.00
Honey Roasted Peanuts 21.00
Mini Pretzel Sticks 20.00
Pub Snack Mix 22.00
Trail Mix 20.00



Menu

Chef's Best

BOX LUNCHES

Choose from a lineup of chef favorites to build creative lunches featuring mouthwatering gourmet sandwiches, crisp farm-fresh salads, crunchy sides, and sweet treats.

Gourmet Sandwiches

CHOOSE 3 | 25.00 PER BOX

Roast Beef and Cheddar Sandwich

Deli roast beef with sharp cheddar cheese, romaine lettuce, sliced tomato, and horseradish mayo on Ciabatta

Roasted Turkey and Provolone Croissant

Roast turkey, Provolone cheese, romaine lettuce, cranberry relish mayo on a croissant

Ham and Swiss on Rye

Ham, Swiss cheese, romaine lettuce, sliced tomato, spicy pickle, and Dijon aioli on Artisan Rye

Albacore Tuna Salad Sandwich

Albacore tuna salad, pepper relish, watercress, and sliced cucumber on Artisan multigrain bread
Hot Oatmeal, Fresh Berries, Almonds, and Brown Sugar

Grilled Vegetable & Portobello Mushroom Wrap

Grilled zucchini, yellow squash, onion, and pepper mix with roasted Portobello mushroom, romaine lettuce, roasted red tomato, and hummus in a spinach tortilla

Sides

CHOOSE 1 PER SANDWICH

BAG OF KETTLE-STYLE CHIPS

HOUSE MADE PASTA SALAD

FRESH FRUIT

FRESH BAKED COOKIE



Plated

MEALS

Our freshly prepared entrées are hand-crafted and served with signature rolls and butter. Round out your entree option with gourmet salads and desserts.

Entrées

BRAISED BEEF SHORT RIBS with garlic parmesan polenta, seasonal vegetables and cabernet reduction

LEMON AND HERB CHICKEN BREAST with mashed potatoes, grilled broccolini and lemon garlic sauce

GRILLED WILD SALMON with braised lentils, green beans and Romesco sauce

NEW YORK STRIP STEAK with garlic mashed potatoes, seasonal vegetables and red wine shallot butter

VEGETABLE STUFFED RAVIOLI in roasted red pepper sauce

Salads

ICEBERG WEDGE served with grape tomatoes, red onions, blue cheese and crisp bacon with a creamy blue cheese dressing

MIXED FIELD GREENS SALAD grape tomatoes, red onion, cucumbers with balsamic vinaigrette dressing

CAESAR SALAD crisp romaine, Parmesan and garlic crumble with creamy Caesar dressing

GRAPE TOMATO AND BOCCONCINI mozzarella salad, with baby arugula and pesto vinaigrette

Dessert

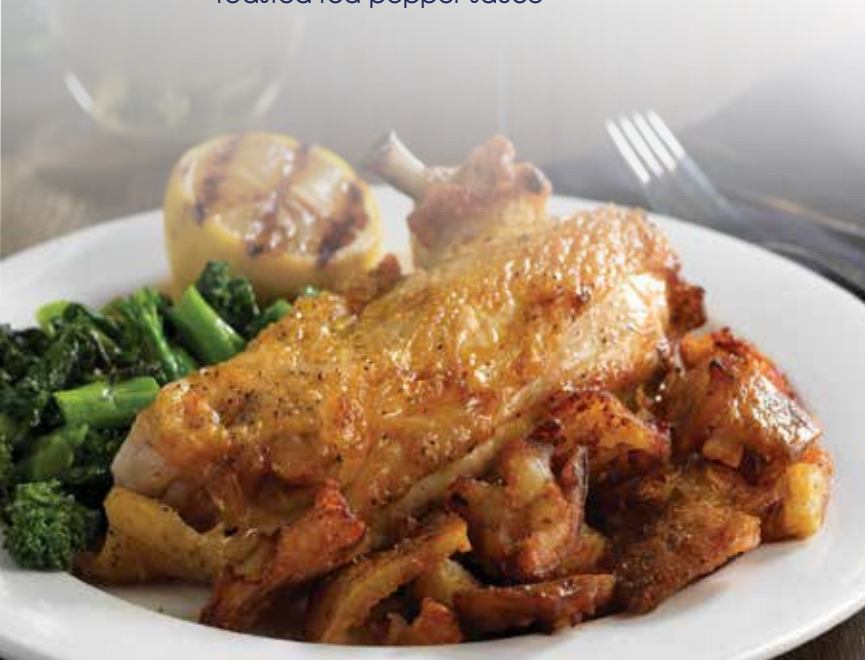
NEW YORK-STYLE CHEESECAKE WITH FRESH BERRIES

TIRAMISU CAKE

CRÈME BRULÉE CHOCOLATE MOUSSE

CAKE KEY LIME TART

75.00 PER PERSON



Menu

Small BITES

Our chef-driven fare brings the heart of the kitchen into your reception in inviting snackable portions. Guests can mingle over miniature restaurant plates packed with an array of savory charcuterie, rich cheeses, and bite-sized appetizers packed with big flavor.



HORS D'OEUVRES

INDIVIDUALLY PRICED PER PIECE. MINIMUM 25.

Chicken

CHICKEN TERIYAKI BROCHETTE with
hot honey dip 8.00 each

BUFFALO CHICKEN SPRING ROLLS with
blue cheese dipping sauce 8.00 each

Beef

BEEF WELLINGTON BITES with horse-
radish cream 8.00 each

BEEF TAQUITO served with avocado
cream 7.00 each

MINI REUBEN ON A PRETZEL ROLL with
house-made 1000 island sauce 8.00
each

TAVERN STYLE MINI CHEESEBURGER
with our secret sauce 7.00 each

BEEF TENDERLOIN CROSTINI, filet
mignon, whipped peppered goat
cheese, chimichurri pesto, tobacco
onion straws 9.00 each

Seafood

SIGNATURE CRAB CAKES served with
lemon aioli 10.00 each

COCONUT SHRIMP SATAY served
with mango chutney, sweet chili sauce 9.00
each

CLASSIC FISHERMAN'S SHRIMP SHOOTER
with lemon and cocktail sauce 9.00 each

CALIFORNIA ROLLS served with sweet soy
and wasabi 7.00 each

SHRIMP SPRING ROLLS served with Thai
dipping sauce 8.00 each

BACON WRAPPED SCALLOPS 18.00 each

Vegetable

VEGETABLE SAMOSA served with cilantro
mint aioli 7.00 each

CARIBBEAN CALLALOO EMPANADA
served with avocado cream 8.00 each

IMPOSSIBLE VEGGIE BURGER SLIDER
topped
with chipotle lime aioli on a brioche bun
9.00 each

CAPRESE SHOOTER, fresh mozzarella,
basil, cucumber, melon, tomato, white
balsamic reduction and e.v.o.o. 10.00 each

THAI VEGETABLE SPRING ROLLS served
with Thai dipping sauce 7.00 each

FRESH FRUIT SKEWER served with Tajin
spice
7.00 each



Reception

STATIONS



Reception STATIONS

BUILD YOUR OWN NACHO AND SALSA BAR

Zesty beef chili, nacho cheese sauce, crispy corn tortilla chips, house made salsa roja, and salsa verde. Served with sour cream, sliced jalapeños, and signature hot sauces 14.00 pp

ARTISANAL ANTIPASTI BOARD

Imported cured meats, cheeses, roasted peppers, and marinated olives. Served with a selection of crackers and crostini 19.00 pp

CHEESE DISPLAY

Chef's selection of local and imported cheeses, served with honey, assorted chutney, and artisan crackers 15.00 pp

MEAT AND CHEESE DISPLAY

Hard salami, Vienna smoked sausage beef sticks, house made beer cheese spread, smoked almond bacon dip, marinated mozzarella, olives and lavosh 15.00 pp

FRESH AND SEASONAL FRUIT DISPLAY

An elaborate display of seasonal local and tropical fresh fruits and berries. Served with orange yogurt dip 13.00 pp

GARDEN FRESH VEGETABLE BASKET

Chef's colorful selection of the freshest market vegetables. Served with buttermilk ranch, and spicy hummus dips 14.00 pp

**CHEF ATTENDANCE:
\$150 FOR TWO HOURS**

BRUSCHETTA D'ITALIA

A Build-Your-Own experience with crispy bruschetta and a variety of toppings including:

Tomato Basil with Parmesan and Extra Virgin Olive Oil
Kalamata Olive Tapenade with Goat Cheese
Roasted Wild Mushroom with Gorgonzola cheese 16.00 pp

GOURMET FOCACCIA DISPLAY

A fun assortment of Artisan grilled Focaccia bread with a selection of toppings including:

Roma Tomatoes, Basil, Fresh Mozzarella
Shaved Salami, Arugula, and Provolone Cheese
Pulled Chicken, Basil Pesto, and Four Cheeses 15.00 pp

WORLDWIDE WING TABLE

Classic Buffalo
Garlic Parmesan Levy's Signature BBQ Atomic - We dare you!
Spicy Korean BBQ 15.00 pp 3 wings pp / each additional wing 3.00 pp

BUILD YOUR OWN SLIDER OR HOT DOG BAR

Mini burgers to meet your guests' various cravings! Served with brioche buns, mini beef burgers, assorted sliced cheese, bacon onion jam, lettuce, tomato, fresh onion, pickled red onion, pickles and traditional condiments 7.00 per burger | minimum 50

BROWNIE SUNDAE BAR

Build your own, featuring our signature triple chocolate chunk brownie and blondie bars. Served warm with vanilla bean ice cream, chocolate and caramel sauce, toasted peanuts, fresh whipped cream, cherries and assorted toppings 15.00 pp



Carving

STATIONS

A fun way to enhance a menu selection, or offer as a reception station. All served with Artisan rolls.

CARVED WHOLE PRIME RIB

Served with peppercorn sauce and horseradish cream 22.00 pp

TEXAS-STYLE SMOKED BRISKET

Served with our signature barbecue sauce 15.00 pp

GARLIC ROASTED BEEF STRIP LOIN

Served with horseradish cream, grain mustard and bacon-onion jam 22.00 pp

SMOKED TURKEY BREAST

Served with cranberry chutney and pan gravy 15.00 pp

HICKORY SMOKED PORK BELLY

served with lettuce, tomatoes and chipotle mayo 15.00 pp

**MINIMUM 25.
REQUIRED CHEF ATTENDANCE:
\$175.00 FOR 2 HOURS**



Chef's TABLE

Create a unique menu for your private event! Our customizable menu allows you to select the best menu to fit your taste.



Design-your-own

2 ENTREES 38.00 PP | 3 ENTREES 45.00 PP

ENTREES

SMOKED BARBECUE BEEF BRISKET
with bourbon barbecue glaze

ROSEMARY GARLIC GRILLED CHICKEN
with rosemary garlic au' jus

BARBECUE PULLED PORK
with mini rolls and chipotle barbecue sauce

HONEY GRILLED BARBECUE CHICKEN BREAST
with honey barbecue glaze

SMOKED BARBECUE SPARE RIBS
with sweet and spicy barbecue sauce

COUNTRY STYLE POT ROAST
with onions, celery, and carrots

CLASSIC FRIED CHICKEN
fried to perfection

GRILLED HAMBURGERS
with grilled onions and traditional condiments

ALL BEEF HOT DOGS
steamed in beer and onions

VEGETARIAN PASTA PRIMAVERA
with seasonal vegetables in tomato sauce

MEATLESS SHEPARD'S PIE
mixture of rice, beans, and vegetables
topped with mashed potatoes

SALADS - CHOOSE 2

GARDEN SALAD
with mixed greens and vegetables with ranch
and balsamic vinaigrette dressings

CAESAR SALAD
with crisp romaine with garlic crouton crumble
and creamy caesar dressing

GRILLED VEGETABLE PASTA SALAD
with herb vinaigrette

CHOPPED WEDGE SALAD
with iceberg lettuce, tomatoes, crumbled blue
cheese, and red onions with ranch and bal-
samic vinaigrette dressings

COUNTRY POTATO SALAD
with crisp bacon and cheddar cheese

JALAPEÑO COLESLAW
with sweet and sour jalapeño dressing

BLT SALAD
with romaine lettuce, cheddar cheese, and
tomatoes with ranch and balsamic vinaigrette
dressings

SIDES - CHOOSE 2

THREE-CHEESE MAC AND CHEESE
with cavatappi pasta in a creamy sauce made
from three cheeses

LOADED MASHED POTATOES
with bacon and cheddar cheese

BAKED BEANS
with molasses, bacon, sweet onion
and barbecue sauce

SOUTHERN-STYLE GREEN BEANS
with red onions and tomatoes



Chef's TABLE



SOUTH OF THE BORDER

GRILLED CHICKEN FAJITAS with peppers and onions

BEEF TACO MEAT with tomatoes and onions served with flour tortillas, sliced jalapeños, cheddar cheese, sour cream, diced onions, shredded lettuce, and red salsa

TORTILLA SALAD with mixed greens, tomatoes, beans, roasted corn, and crispy tortillas with cilantro-ranch dressing

SPANISH RICE with tomatoes, onions, peppers, and cilantro

RANCHERO BEANS with garlic and tomatoes

ZUCCHINI AND YELLOW SQUASH SAUTÉ

MEXICAN WEDDING COOKIES AND SALTED DULCE DE LECHE BROWNIES

35.00 PP

SALAD SAMPLER

MIXED BERRY SALAD with candied almonds, goat cheese, field greens and romaine blend with honey citrus vinaigrette

PANZANELLA SALAD with cucumbers, tomatoes, olives, capers, red onions, pepperoncini, grilled bread with red wine vinaigrette

CHOPPED VEGETABLE SALAD with romaine and spinach, olives, artichokes, gorgonzola with red wine vinaigrette

CLASSIC CAESAR SALAD with romaine, shaved parmesan, garlic croutons with creamy caesar dressing

BLT SALAD with romaine, cheddar, tomatoes, house-made croutons and with buttermilk dressing

39.00 PP

SMOKEHOUSE FAVORITES

SMOKED BARBECUE BEEF BRISKET with Levy's own barbecue sauce

BARBECUE PULLED PORK with chipotle barbecue sauce

SMOKED BARBECUE CHICKEN SALAD with mixed greens, tomatoes, onions, grilled corn and bbq grilled chicken breast with ranch and barbeque ranch dressings

PASTA SALAD with bacon and cheddar cheese Sweet & sour coleslaw - with jalapeño dressing Assorted rolls

ASSORTED COOKIES AND BROWNIES

39.00 PP

"DO IT YOURSELF" SANDWICH TABLE

SELECTION OF FRESH DELI MEATS including roast beef, roasted turkey, and honey ham

ASSORTED SLICED CHEESES

SLICED TOMATOES, ONIONS, AND PICKLE CHIPS

FRESHLY BAKED MINI ROLLS AND SLICED BREAD

MIXED GREEN SALAD with ranch and balsamic vinaigrette dressings

KETTLE-STYLE POTATO CHIPS

FRESH FRUIT SALAD WITH AGAVE

ASSORTED COOKIES AND BROWNIES

30.00 PP

Bar Selections

Any alcohol service requires 1 bartender per 75 guests at \$150/bartender.



Hosted BAR SELECTIONS

Hosted Premium Bar

COCKTAILS - 8.00 per drink

SteelDust Vodka, Beefeater, El Jimador
Blanco, Jack Daniel's, Jack Daniel's TN Honey,
Bacardi Superior, Bacardi Oakheart

WINE BY THE GLASS - 10.00 per glass

Lot 2 Sauvignon Blanc, Lot 42 Pinot Grigio,
Lot 33 Rosé, Lot 179 Pinot Noir,
Lot 130 Chardonnay

SPARKLING - 10.00 per glass

Lot 50 Prosecco

NON-ALCOHOLIC BEVERAGES

Polar Bottled Water 4.00 each

Evian 5.00 each

Polar Cola, Diet Cola, Orange Dry,

Diet Orange Dry, Ginger Ale, and

Assorted Seltzers 4.00 each

Juices 5.00 each

Hosted Luxury Bar

COCKTAILS - 10.00 per drink

Featuring Tito's, Absolut, Hendrick's,
Herradura Silver, Jameson, Gentlemen Jack,
Jack Daniel's Single Barrel, Basil Hayden,
Knob Creek Rye, Mount Gay Eclipse, Sailor
Jerry Spiced Rum, Glenfiddich 12yr,
Hennessy VS

WINE BY THE GLASS - 10.00 per glass

Lot 2 Sauvignon Blanc, Lot 42 Pinot Grigio,
Lot 33 Rosé, Lot 179 Pinot Noir,
Lot 130 Chardonnay

SPARKLING - 10.00 per glass

Lot 50 Prosecco

PREMIUM BEER - 9.00 per drink

Blue Moon, Harpoon IPA, Stella Artois,
Sam Adams Boston Lager, Dos Equis Lager,
Modelo Especial

*Ask about special craft beer options

DOMESTIC BEER - 8.00 per drink

Bud Light, Michelob Ultra, Budweiser,
Miller Lite, Coors Lite

NON-ALCOHOLIC BEVERAGES

Polar Bottled Water 4.00 each

Evian 5.00 each

Polar Cola, Diet Cola, Orange Dry,

Diet Orange Dry, Ginger Ale, and

Assorted Seltzers 4.00 each

Juices 5.00 each

Package Bar Service

All package bar services include domestic and imported beer, wines by the glass, soft drinks and bottled water.

	2 HOURS	3 HOURS	4 HOURS
PREMIUM BRANDS	32.00 pp	44.00 pp	51.00 pp
LUXURY BRANDS	38.00 pp	48.00 pp	55.00 pp
BEER & WINE	25.00 pp	29.00 pp	32.00 pp



Bar Selections

Customize your event with the right non-alcoholic beverage services based on your group from the options below.

ALL NATURAL FRUIT WATERS

Strawberry Jalapeño
Cucumber Lemon
Minted Watermelon
55.00 per gallon

COFFEE AND TEA

Fresh brewed coffee and an assortment of hot and flavored teas
65.00 per gallon

HOT CHOCOLATE

A candy bar in a cup!
65.00 per gallon

COLD COFFEE

Assorted Peet's Coffee
7.00 per bottle

BOTTLED TEAS

Assorted 20oz Snapple Products
5.00 per bottle

ASSORTED POLAR SELTZER SOFT DRINKS

Polar Cola, Diet Cola, Orange Dry, Diet Orange Dry, Ginger Ale, and Assorted Seltzers
4.00 per bottle

BOTTLE WATER

Polar Beverages Bottled Water 20 oz *4.00 per bottle*
Evian 16.9 oz *5.00 per bottle*

JUICES

Cranberry, Grapefruit, Orange, Tomato
5.00 per bottle



To request a proposal, please contact:

Amanda Stanick, Premium Manager

P | (508) 500-1000 ext. 1043

E | astanick@prosportscatering.com

ORDERING FOOD AND BEVERAGE

Licensee must submit menu selections and a minimum guaranteed guest count to Premium Manager no less than thirty (30) days prior to the Event Date. All food and beverage selections must be confirmed no less than seven (7) business days prior to the Event Date, with pre-payment in full. Additional fees will apply to orders placed after seven (7) business days prior to the Event Date. All orders must be for a minimum of twenty-five (25) guests.

For orders placed or altered within forty-eight (48) hours of the Event Date, a twenty percent (20%) surcharge will be applied to cover the additional labor expenses and food charges. Food items will be subject to availability.

Final guaranteed guest counts are due no later than seven (7) business days prior to the Event Date. In some cases, more advanced notice will be required due to menu complexity, holidays, deliveries, or other constraints. All functions will be billed based on the guaranteed guest count or the actual attendance, whichever is greater. The culinary team will prepare all items based on the guaranteed guest count. If no guaranteed guest count is communicated by Licensee, the Estimated Attendance as specified in the Event Form will be used as the guaranteed guest count, and Licensee will be billed per that amount. Concessionaire will bill based on the original guarantee for any decreases in guaranteed guest count over three percent (3%) received within three (3) business days of the Event. The actual attendance may not exceed the Event Area Maximum Capacity, as set forth on the Event Form.

Increases in guaranteed guest counts received within two (2) business days prior to the event shall incur a ten percent (10%) price increase. Increases in guaranteed guest counts received on the Event Date shall incur a fifteen percent (15%) price increase. Concessionaire reserves the right to substitute any menu items necessary to satisfy these changes in guaranteed guest count and will make every attempt possible to accommodate guests.

ALLERGY NOTICE

If any expected Event attendee has a known allergy, Licensee must notify the Premium Manager no less than seven (7) business days prior to the Event Date before ordering.

SERVICE TIMES

In accordance with the Massachusetts Department of Public Health, all food and beverage is limited to a two (2) hour serve time. Food or beverage service extending beyond two (2) hours is subject to a twenty percent (20%) surcharge plus additional labor expenses. To go containers are not permitted. Please refer to your specific Banquet Event Order for exact timing.

SPECIALIZED ITEMS

Professional Sports Catering will endeavor to fulfill special menu requests, including kosher, vegetarian and vegan meals whenever possible. Licensee must give at least seven (7) business days' notice for such special requests.

RENTALS

All food and beverage prices include the price of disposable or chinaware. Linens are available for rent. Please speak with your Concessionaire representative for more details.

ASSESSED CHARGES

All food and beverage items are subject to an eighteen percent (18%) service fee, plus six and one-quarter percent (6.25%) Massachusetts sales tax, plus 0.75% Local Meal Tax.



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