



SPECTRA'S CULINARY TEAM PREPARING TO SERVE NEW GAME-CHANGING FOOD CONCEPTS TO THOUSANDS OF COLLEGE FOOTBALL ENTHUSIASTS ACROSS THE U.S.

While student athletes across the U.S. are preparing for the start of the 2017 college football season, the culinary team at Spectra by Comcast Spectacor is crafting several new game-changing food concepts and readying to serve them to thousands of enthusiasts this fall at 11 different stadiums across the United States.

Spectra provides Food Services & Hospitality to teams in the Big 12, Big Sky, Missouri Valley, Atlantic Coast Conference, Mountain West, Southeastern Conference, American Athletic Conference, Gulf South Conference (Division II) and is preparing to serve more than 2-million college football customers this fall.

"College football fans are passionate and committed to their team, and at Spectra, we are just as dedicated to providing high-quality dining options to our many different customers," said Spectra's Scott Swiger, Vice President, Culinary Excellence.

"Our chefs blend fresh, locally sourced ingredients, and partner with popular eateries to create signature dishes that fuel customers taste buds and enhance the game-day experience," added Swiger.

Spectra's culinary experts provide Food Services & Hospitality to college football fans at Jones AT&T Stadium at Texas Tech, Lubbock, TX (Texas Tech); Alerus Center, Grand Forks, ND (North Dakota); Fargodome, Fargo, ND (North Dakota State); BB&T Field, Winston-Salem, NC (Wake Forest); Sonny Lubick Field, Loveland, CO (Colorado State); Vanderbilt Stadium, Nashville, TN (Vanderbilt); Pratt & Whitney Stadium at Rentschler Field, Hartford, CT (UConn); Plaster Sports Complex, Springfield, MO (Missouri State); Spectrum Stadium, Orlando, FL (Central Florida); Blue Wahoos Stadium, Pensacola, FL (West Florida); Liberty Bowl, Memphis, TN (Memphis).

"We know college football fans have many different options when deciding where to eat when they attend a game," added Swiger. "It's our job to craft delicious food and encourage them to eat with us. It's also important that we make it easy to purchase our food so our customers can quickly return to the action on the field."

A few of Spectra's game-changing new food items for college football:

At Texas Tech's Jones AT&T Stadium, Spectra is offering a new Barbecue Brisket Sandwich, which is smoked for 16 hours using a mix of Texas pecan wood and cherry wood in a tangy, bold BBQ sauce topped with onions, pickles, and jalapeños on a hot bun; a Bratwurst Sandwich, featuring a giant Jonesville bratwurst served on a heated hoagie bun topped with sautéed onions and bellpeppers; Chicken Fajitas, a Chicken or Beef Skewer, and a Sriracha Onion Burger, featuring a one-third-pound burger cooked to perfection with deep-fried onions and slaw on top with a Sriracha sauce. The Red Raiders hit the field on Saturday, September 2.

At Colorado State's new stadium, Spectra is offering a Linebacker Burger, featuring a one-third-pound burger cooked to perfection and topped with a sausage patty, pulled pork, sidewinder fries, and a smoky sauce; a Pitkin Pigskin, featuring a bratwurst served inside a baked potato and topped with sour cream, cheese, and bacon crumbles; and a Barbecue Brisket Sandwich topped with homemade slaw and a side of house kettle chips. Spectra is also creating themed concession stands to honor the history of Northern Colorado and CSU, including a Fort Fryery, Mount Mac, featuring a variety of topped macaroni options; and a Cam'Tina, serving Mexican dishes. Spectra will offer numerous beer selections from Colorado breweries New Belgium, headquartered in Ft. Collins, and Coors in nearby Golden. They include Fat Tire, Old Aggie, Belgian White, Citradelic, Voodoo Ranger, Coors Light, and Coors Banquet. CSU's new stadium opens on Saturday, August 26.

At UCONN's Rentschler Field, Spectra is introducing the (UCONN Coach) Randy Edsall Burrito Bowl, featuring chicken or seasoned beef, Spanish rice, black beans, shredded cheese, and sour cream; a Husky Burger, featuring a one-third-pound burger cooked to perfection with crispy bacon and egg on top with cheese; Loaded Baked Potato, Mexi Bratwurst, featuring seasoned beef served on a hoagie bun topped with cheddar cheese, sour cream, and jalapenos; Fried Pickle Chips, Bacon Jalapeno Mac & Cheese, and Chowder Pot Clam Chowder. The Huskies open their season on Thursday, August 31.

Spectra's Food Services & Hospitality division delivers the industry's most innovative and profitable solutions at sports arenas, stadiums, casinos, convention centers, cultural attractions, fairgrounds, and other specialty venues. Spectra Food Services & Hospitality serves over 250,000 events and 40 million guests each year.

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