











GREETINGS!

Welcome to the new season! It's going to be a great year here for entertaining at Total Mortgage Arena.

We are honored to host you and your friends and colleagues this year. Everyone on our team of culinary professionals is striving to make the time that you and your guests spend together at the Arena more enjoyable, and more valuable. We believe in the power of hospitality so you can make the most of every moment.

Take a careful look through the new menu. We're always working to adapt authentic regional dishes inspired by the traditions of the communities where we live, and this year we've added some fun and delicious local options. From tried-and-true fan favorites to locally sourced specialties, everything we prepare is fresh, wholesome, and meant to support the entertainment moments that people remember for a lifetime.

On behalf of our entire hospitality team here in Bridgeport, we are delighted to help you host a successful event. Special requests are never a problem. From cakes to entrees, our Chef will work with you to create perfect special dishes for your celebration. Please call us. We're 100% dedicated to making it smooth and easy for you to enjoy entertaining your quests.

Here's to great times and truly memorable experiences. Welcome and thanks for joining us! Cheers!

Dara Plomaritis

Dara Plomaritis, Catering Manager

Catering at Total Mortgage Arena 600 Main St, Bridgeport, CT 06604

Phone: 203-345-4886

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Wine	17	not operate a dedicated gluten-free, or allergen-free preparation and service space. Dishes made on-site are prepared on shared	
Placing Your Order/Timing	19	equipment, and may come into contact with products containing gluten and common allergens such as nuts.	
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CUSTOM VALUE PACKAGES

For your convenience, we have created the following packages which are sure to please you and your quests.

Serves approximately 12 guests. Each package served with 12 bottles of water.

The Face Off 170

Bottomless Popcorn Pretzel Bites with Cheese Chicken Tenders Seasoned Fries



Bacon Cheddar Tater Tots Mozzarella Sticks Crispy Chicken Wings Pretzel Bites with Cheese













Serves approximately 12 guests

(Var)	Freshly Popped Orville Redenbacher's® Popcorn (GF) Bottomless popcorn, nicely seasoned	36
(vent)	Kettle Chips with Roasted Onion Dip Kettle chips served with our signature dip	32
(Var)	Chips and Salsa (GF) Chef's Pico de Gallo served with crisp tortilla chips	35
(Var)	Queso Dip (GF) Served with crisp tortilla chips	35







APPETIZERS

Serves approximately 12 guests



Crispy Chicken Wings 86 | Half-Order 44
Classic Buffalo, Teriyaki or Manny's Ultimate Bloody
Mary Sauce served with blue cheese dressing and
celery sticks

French Fries (V)

Hot, crispy, golden fried potatoes from Idaho, lightly salted

Pigs in a Blanket
Served with Murphy's Cheese Dip







SALADS - SIDES - FRUIT - VEGGIES

Serves approximately 12 guests

Basket of Garden Fresh and Local Crudités (GF) Fresh celery, peppers, broccoli, cherry tomatoes and carrots with ranch dip	77	Fresh Fruit Platter (V) Display of fresh, sliced seasonal fruits and berries	68
Pairs well with Cavit Pinot Grigio		House Salad (V) A blend of romaine and iceberg lettuce tossed with	37
Imported & Domestic Cheese Board (GF) An assortment of fine cheeses with a selection of fresh seasonal fruits. Served with rice crackers	92	sliced red cabbage and topped with sliced cucumbers, cherry tomatoes, and crunchy seasoned croutons. Served with Italian and ranch dressings	
Pairs well with Canyon Road Moscato		 Add Grilled Chicken Breast 	20
Grilled Veggie Platter (V) Seasonal savory vegetables drizzled with balsamic Pairs well with Erath Resplendent Pinot Noir	50	Caesar Salad (V) Crisp romaine lettuce, Parmesan cheese and garlic croutons, served with traditional Caesar dressing	35
		 Add Grilled Chicken Breast 	20







FROM THE GRILL

Serves approximately 12 guests



64 | Half-Order 34

Hummel hot dogs served with freshly baked Chaves buns and traditional condiments

• Add Chili 14



Gourmet Burgers

113 | Half-Order 58

Half pound Certified Angus Beef patties with freshly baked Chaves buns. Served with crisp lettuce, sliced tomatoes, sliced onions, dill pickles and cheese



Grill Combo

154 | **Half-Order** 79

12 Hummel hot dogs and 12 half-pound Certified Angus Beef patties with freshly baked Chaves buns. Served with lettuce, tomatoes, onions, pickles and cheese

• Add Chili 14



Signature Sausage

82 | Half-Order 43

Bridgeport made, DeYulio sweet Italian sausage grilled slowly and served with peppers, onions and hoagie rolls



Vegetarian Beyond Burgers® (V) 98 |

98 | **Half-Order** 50

Topped with lettuce and garden tomatoes, sliced onions, dill pickle and traditional condiments





PIZZA & PASTA

Our hand-tossed New Haven Style 16" pizzas are served on a crisp, Italian crust with a sauce made from pure Stanislaus tomatoes and baked with Riserva mozzarella and Pecorino Romano cheeses.

Event	Classic Three Cheese (V)	35
	A blend of mozzarella, Provolone and Parmesan cheese	
tyent	Classic Pepperoni Pizza Dry cured pepperoni	37
Event	White Pizza (V) White pizza with garlic and broccoli	37









100



SANDWICHES & SLIDERS

Serves approximately 12 guests

Signature Wraps*

104

A selection of delicious wraps. 2 pieces per guest

- Chicken Caesar Wrap Chicken breast, romaine lettuce, Parmesan cheese and Caesar dressing tossed and rolled in a large flour tortilla
- Turkey BLT Wrap Thinly sliced turkey breast, strips of crisp bacon, leaf lettuce, tomato and Swiss cheese. Served with country mustard



• Caprese Salad Wrap – Fresh buffalo mozzarella, garden plum tomatoes and a basil infused vinaigrette wrapped in a flour tortilla

*Vegetarian wrap option available



96

Please select two:

- Barbeque Pulled Pork or Pulled Chicken Sliders –
 Served with bold barbeque sauce and slider buns
- Traditional Mini Beef Sliders Beef sliders served with sliced cheddar and slider buns
- Meatball Sliders* A blend of beef and pork slowly simmered in our bold marinara sauce. Served with sliced mozzarella, Parmesan cheese and slider rolls

*Vegetarian slider option available







SWEET SELECTIONS

Serves approximately 12 guests

1 dozen brownies per order



Double Fudge Brownies	49
Buttery chocolate, generously studded with chunks of fudge	

·	
Cupcakes	35
A dozen, chocolate and vanilla	

Mini Desserts Tray Assorted bite-size gourmet treats	74
Churros Rolled in sugar and cinnamon, served with chocolate dipping sauce	52









BEVERAGES

SPIRITS By the liter

Vodka		Rum	
Tito's	78	Bacardi Superior	60
Grey Goose	90	Captain Morgan Original Spiced 72	
Belvedere	110		
		Bourbon & Whiskey	
Gin		Jack Daniel's	92
Bombay Original	75	Jim Beam	92
Tanqueray	88	Maker's Mark	115
Scotch		Canadian Whisky	
Dewar's White Label	68	Seagram's 7	55
Johnnie Walker Black	108	Seagram's VO	68

Tequila

Jose Cuervo Especial	72
Camarena Silver	78
Hornitos	80
Cognac & Cordials	57

Fireball	5
Southern Comfort	7
Baileys Irish Cream	11
Hennessy V.S.	13





Premium Beer / Specialty	
By the six-pack	
Coors Light	44
Miller Lite	44
Michelob Ultra (16 oz)	44
Blue Point Toasted (16 oz)	47
Heineken (16 oz)	47
Corona Extra	47
Blue Moon	47
Two Roads, Road 2 Ruin	
Double IPA (16 oz)	47
Canned Cocktails	
By the six-pack	
Dogfish Head	52

Hard Seltzers	
By the six-pack	
White Claw Hard Seltzer (GF)	4
High Noon (GF)	48
Juice/Mixers	
Ripe Agave Margarita Mix (750 ml)	32
Apple Juice By the six-pack, 12 oz cans	20
Orange Juice By the six-pack, 12 oz cans	20
Cranberry Juice By the six-pack, 12 oz cans	20
Ginger Ale (per liter)	į
Tonic Water (per liter)	į
Club Soda (per liter)	į

Soft Drinks	20
By the six-pack, 12 oz cans	
Coca-Cola Classic	
Diet Coke	
Sprite	
Lemonade	
Fanta Orange	
Gold Peak Tea	
Dasani Water	
Hot Beverages	22
By the gallon	
Premium Regular Coffee	
Premium Decaffeinated Coffee	





WINE

WHITE WINES

Sparkling

Lunetta, Prosecco – Italy 42
Fragrant, with enticing aromas of apple and peach. Refreshing and dry with crisp fruit flavors.

Chardonnay

Canyon Road, Chardonnay – California 26

Aromas of ripe pear and stone fruit with balanced oak notes of vanilla on the nose.

Au Contraire, Chardonnay – California 30

Aromas of lemon-lime citrus with pear and red apple layered with a floral note of orange blossom.

Sauvignon Blanc

Bonterra, Sauvignon Blanc – California 26

Crisp and clean with fresh citrus notes and hints of tropical fruit and peaches.

Pinot Grigio

Cavit, Pinot Grigio – Italy 32

With light refreshing flavors of citrus and green apple.

Ecco Domani, Pinot Grigio – Italy 32

Floral, citrus aromas with tropical fruit flavors and a crisp, refreshing finish.

Moscato

Canyon Road, Moscato – California

Sweet aromas of honey and peach with hints of orange blossoms.

RED WINES

Merlot

Two Vines, Merlot – Washington

36

42

42

Plush and balanced, showcasing aromas of cola, cream soda and caramel with spice flavors.

Cabernet Sauvignon

Bonterra Organic, Cabernet Sauvignon – California

Crafted from certified organically grown grapes.

Flavors of cherry and currant. A lingering finish.

Frontera, Cabernet Sauvignon – Chile

Fresh red fruits, together with toasted notes highlighting coffee and chocolate.

Pinot Noir

30

Erath Resplendent, Pinot Noir - Oregon 42

Aromas of raspberry, strawberries with flavors of plum, loganberry, pomegranate and a dash of sage.







PLACING YOUR ORDER

ORDERING ONLINE IS EASY!





- 1. Go to: http://totalmortgagearena.ezplanit.com
- 2. Select Date and Event for ordering.
- 3. Select Location/Suite Number for order.
- 4. The Menu Category is displayed on the left side of the screen, the Menu Item in the middle. When you click Add Item, it pops up on left. To view item description, click on the Name of the item.
- 5. Submit Order.
- 6. If you have Login Credentials, Log in OR complete Registration.
- 7. Complete Payment options.
- 8. Submit Order.
- 9. If you have specific requests, fill out Notes. Complete Notes field and Submit Order.

TIMING

We want you and your guests to be absolutely delighted with your experience at Total Mortgage Arena. We strive to make every detail as smooth and easy for you as possible.

As you can imagine, it takes a little time to prepare for a party of 12 guests! So please place the order for your suite by 12:00pm, two (2) business days prior to each event. This gives us the time we need to take good care of you.



If you miss the advance order deadline, don't worry! We also offer a smaller "**Event Day**" menu of freshly prepared items.

The Event Day menu for food and beverage orders is always available through the end of the 2nd period for hockey, beginning of half-time for basketball and the beginning of intermission for other events.

Please notify us as soon as possible of any cancellations. Orders cancelled by 12:00pm, one (1) business day prior to your event will not be charged.



THE FINE PRINT

Event Day Suite Hours of Operation

The suites are open for guest arrival one (1) hour prior to game time.

Delivery

We strive to deliver your order to your suite with premium freshness and with highest quality. Some items may be delivered after you or your guests arrive to ensure freshness. If you have a specific delivery time, we are happy to accommodate your request. Please call us at 203-345-4886 to make delivery arrangements. Due to food safety precautions, we remove unconsumed food after three hours of exposure.

Special Orders

In addition to this suite menu, the Executive Chef and his team will be pleased to create a special menu for you. Any special needs you or your guests may have, including food allergies, can be accommodated when ordered three (3) business days prior to your event. We have eliminated the use of trans fat in all food service offerings.

Payment Information

Payment for your suite food and beverage may be made using MasterCard, Visa, American Express, Discover Card or Cash. When placing your order, please provide us with the name of the person(s) who have authority to place additional Game Day orders and who have signing authority. A 20% service charge and all applicable sales tax will be included.

Suite Staffing

Our team of suite attendants staff the suite level. It is their responsibility to ensure that your food and beverage orders are delivered, and to assist you on event day. Additional private suite attendants and bartenders are also available for a fee of \$125 plus applicable sales tax per attendant. Please let us know if you need private attendants or bartenders at least five (5) business days prior to the event.

Service Charge

A service charge of 20% is added to your bill for the suite service. 45% of the total amount of this service charge is a "House" or "Administrative" charge which is used to defray part of the cost of providing the service and other house expenses. 55% of the total amount of this service charge is distributed to the Employees providing the service as a gratuity. You are free, but not obligated to add or give an additional gratuity directly to your servers.

Suite Holder Responsibilities

The suite holder is requested to identify the responsible administrator for the suite. The administrator will serve as the primary contact for all food and beverage issues. All communication regarding food and beverage orders will occur between the administrator and your food and beverage representative.

Service of Alcohol

It is strictly prohibited, by law, to bring alcoholic beverages into (or remove them from) the suites from outside the arena. To maintain compliance with rules and regulations set forth by the local laws, we ask that you adhere to the following:

- It is the responsibility of the suite holder or their representative to monitor and control alcoholic consumption in the suite.
- · Minors, by law, are not permitted to consume alcoholic beverages.
- It is unlawful to serve alcoholic beverages to anyone who appears to be intoxicated.
- · No passing alcoholic beverages from one suite to another or to general seating.
- By law, alcoholic beverages cannot be brought into or taken out of the arena or to general seating.









