



SUITE MENU

2023-2024

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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 guests.

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
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Phone: 203-345-4886



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Our Suite Catering Department is available weekdays from 10:00am to 4:00pm, Monday through Friday to assist with your food and beverage needs. Please contact us by 12:00pm, two business days prior to your event to place your order. **203-345-4886.**

Suites & Catering Office **203-345-4886**

On-Line Ordering <http://totalmortgagearena.ezplanit.com>

Event Day Menu



Look for this Event Day icon for items available throughout the event. Last call for beverages from the Event Day menu varies with the event. (See page 16 for more information.)

Gluten Free Selections (GF)

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. We do not operate a dedicated gluten-free, or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment, and may come into contact with products containing gluten and common allergens such as nuts.

Vegetarian Selections (V)



PERSONALIZED HOSPITALITY

CUSTOM VALUE PACKAGES

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

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



Playmaker’s Pasta 140

- Tri-colored Tortellini served in a Sundried Tomato Alfredo
- Roasted Broccoli
- Tuscany Crusted Garlic Bread
- Freshly Baked Cookies

The Face Off 172

- Bottomless Popcorn
- Pretzel Bites with Cheese
- Chicken Tenders
- Seasoned Fries

Storm’s Pack 189

- Bacon Cheddar Tater Tots
- Mozzarella Sticks
- Crispy Chicken Wings
- Pretzel Bites with Cheese
- Double Fudge Brownies

Sushi Platter* 210

(72 rolls per order)

- California Roll
- Veggie California Roll
- Shrimp Tempura Roll
- Spicy Tuna Roll
- Rainbow Roll

*4-day advance notice required prior to event.





SNACKS

Serves approximately 12 guests

- 

Freshly Popped Orville Redenbacher's® Popcorn (GF) 36

Bottomless popcorn, nicely seasoned
- 

Kettle Chips with Roasted Onion Dip 32


Kettle chips served with our signature dip
- 

Chips and Salsa (GF) 36

Chef's Pico de Gallo served with crisp tortilla chips
- 


Pretzel Bites 38

A fan favorite snack served with cheese sauce.
100 pieces per order

- 

Nachos Grande 47

Crisp tortilla chips served with smooth cheddar cheese sauce, chopped scallions, Pico de Gallo, sliced jalapeño chilies and sour cream

· **Upgrade with Pulled Pork or Seasoned Beef** 15
- 


Flavored Onion Tangles 32

Coated with seasoned flour tossed in the flavor of your choice. Choose 1: Regular, BBQ, Cajun or Truffle Parmesan




APPETIZERS

Serves approximately 12 guests

- 


All-Natural Chicken Tenders

88 | Half-Order 46

Honey mustard and barbeque dipping sauces
- 


Crispy Chicken Wings

89 | Half-Order 47

Classic Buffalo, Teriyaki or Mango Habanero, served with blue cheese dressing and celery sticks
- 

French Fries (V)

36 | Half-Order 18

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

Pigs in a Blanket

66

Served with Two Roads beer infused cheese dip

- 

Fried Mozzarella Sticks (V)

47

Breaded and fried golden brown, served with zesty marinara sauce
- 

Bacon Cheddar Tater Tots

44

Served with ranch dipping sauce
- 

Cheesy Garlic Bread

36

Served with Tuscan tomato sauce
- Shrimp Cocktail**

110

Steamed jumbo shrimp served with a tangy cocktail sauce and wedges of lemon





SALADS - FRUIT - VEGGIES

Serves approximately 12 guests

Basket of Garden Fresh and Local Crudités (GF) 77

Fresh celery, peppers, broccoli, cherry tomatoes and carrots with ranch dip

Pairs well with Cavit Pinot Grigio

Imported & Domestic Cheese Board (GF) 92

An assortment of fine cheeses with a selection of fresh seasonal fruits. Served with rice crackers

Grilled Veggie Platter (V) 50

Seasonal savory vegetables drizzled with balsamic

Charcuterie Platter 92

An array of gourmet cheeses with smoked meats, marinated vegetables and fresh fruit

Fresh Fruit Platter (V) 68

Display of fresh, sliced seasonal fruits and berries

Greek Salad 34

A combination of cucumbers, tomatoes, red onions, peppers and feta cheese served with a Greek vinaigrette dressing

Pairs well with Erath Resplendent Pinot Noir



House Salad (V) 37

A blend of baby lettuces topped with sliced cucumbers, cherry tomatoes, and crunchy seasoned croutons. Served with Italian and ranch dressings

· Add Grilled Chicken Breast 22

Pairs well with Canyon Road Moscato



Caesar Salad (V) 35


Crisp romaine lettuce, Parmesan cheese and garlic croutons, served with traditional Caesar dressing

· Add Grilled Chicken Breast 22




FROM THE GRILL

Serves approximately 12 guests


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Hummel Hot Dogs66 | Half-Order 35

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

· Add Chili15
- 


Gourmet Burgers114 | Half-Order 59

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

Grill Combo155 | Half-Order 80


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 Chili15

- 

Signature Sausage83 | Half-Order 44

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

Pairs well with Bonterra Cabernet Sauvignon
- 

Vegetarian Beyond Burgers® (V)98 | Half-Order 50


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





PIZZA & SANDWICHES


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.

**Classic Three Cheese (V)**35


A blend of mozzarella, Provolone and Parmesan cheese

**Classic Pepperoni Pizza**37

Dry cured pepperoni

**White Pizza (V)**37

White pizza with garlic and broccoli

**Italian 3-foot Submarine**125

Italian combo stuffed with Genoa salami, baked ham, provolone cheese, topped with lettuce and tomato

Signature Wraps*105

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
Pairs well with Canyon Road Chardonnay
- **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
Pairs well with Ecco Domani Pinot Grigio

*Vegetarian wrap option available







ENTRÉE & FOOD BAR SPECIALTIES

Serves approximately 12 guests

Sundried Tomato Penne Pasta Alfredo (V) 90
Penne pasta tossed in a creamy sundried tomato sauce

 **Taco Bar** 195
Chicken, carnitas and beef barbacoa tacos served with an array of fresh toppings

 **Gyro Bar** 195
Seared chicken or beef topped with tzatziki, onions, cucumbers, lettuce and tomatoes on a pita

Slider Bar 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

Pairs well with Frontera, Cabernet Sauvignon




*Vegetarian slider option available








SWEET SELECTIONS

Serves approximately 12 guests

	Gourmet Baked Cookies An assortment of gourmet cookies. 2 dozen cookies per order	31
	Double Fudge Brownies Buttery chocolate, generously studded with chunks of fudge 1 dozen brownies per order	49
	Gourmet Cookies and Fudge Brownies Combo assortment of gourmet cookies and double fudge brownies	40
	Churros Rolled in sugar and cinnamon, served with chocolate dipping sauce	52

	Cupcakes A dozen, chocolate and vanilla cupcakes	36
	Mini Cheesecakes Assorted bite-size gourmet treats	60
	Celebration Cake Let us help you customize your cake for your special occasion	Market Price
	Sweets Delight Choose 12 to make a Basket: <ul style="list-style-type: none">• Gourmet Cheddar or Cinnamon Toast Popcorn• Plain M&M's®, Peanut M&M's®• Sour Patch Kids®• Assorted Gummies	85





BEVERAGES

SPIRITS By the liter

Vodka

Tito's	80
Grey Goose	92

Gin

Bombay Original	76
Tanqueray	89

Scotch

Dewar's White Label	74
Johnnie Walker Black	111

Rum

Bacardi Superior	62
Captain Morgan Orig. Spiced	72

Bourbon & Whiskey

Jack Daniel's	94
Jim Beam	92
Maker's Mark	115

Canadian Whisky

Seagram's 7	55
Seagram's VO	68

Tequila

Jose Cuervo Especial	72
Camarena Silver	78
Hornitos	90

Cognac

Hennessy V.S.	130
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BEVERAGES continued

Premium Beer / Specialty

By the six-pack	
Coors Light	46
Miller Lite	46
Corona Extra	49
Blue Moon	49
Black Hog, Face Off	49
Allagash White	49
Two Roads, Road 2 Ruin	
Double IPA (16 oz)	49

Hard Seltzers/Canned Cocktails

By the six-pack	
White Claw (GF)	49
High Noon (GF)	52

Hot Beverages By the gallon 22

Premium Regular or Decaf Coffee

Juice/Mixers

Ripe Agave Margarita Mix (750 ml)	32
Apple Juice By the six-pack, 12 oz bottles	20
Orange Juice By the six-pack, 12 oz bottles	20
Cranberry Juice (46 oz)	20
Ginger Ale (per liter)	5
Tonic Water (per liter)	5
Club Soda (per liter)	5

Soft Drinks

By the six-pack, 12 oz cans	21
Coca-Cola Classic	
Diet Coke	
Sprite	
Lemonade	
Fanta Orange	
Gold Peak Tea	
Dasani Water	

AGAVE MARGARITA
DRINK PACKAGE \$120

Serves approximately 10-12 drinks

Includes:

(3) Ripe Bar Juice Bottles (750 ml)

(1) Hornitos Plata Tequila Bottle (1 Liter)

Easy to make. Easy to enjoy. All-natural, preservative-free, small batch, cold-pressed bar juice from Wallingford, Connecticut.





WINE

WHITE WINES

Sparkling

Lunetta, Prosecco – Italy 48
Fragrant, with enticing aromas of apple and peach. Refreshing and dry with crisp fruit flavors.

Chardonnay

Canyon Road, Chardonnay – California 29
Aromas of ripe pear and stone fruit with balanced oak notes of vanilla on the nose.

Au Contraire, Chardonnay – California 48
Aromas of lemon-lime citrus with pear and red apple layered with a floral note of orange blossom.

Sauvignon Blanc

Bonterra, Sauvignon Blanc – California 42
Crisp and clean with fresh citrus notes and hints of tropical fruit and peaches.

Pinot Grigio

Cavit, Pinot Grigio – Italy 34
With light refreshing flavors of citrus and green apple.

Ecco Domani, Pinot Grigio – Italy 34
Floral, citrus aromas with tropical fruit flavors and a crisp, refreshing finish.

Moscato

Canyon Road, Moscato – California 32
Sweet aromas of honey and peach with hints of orange blossoms.

RED WINES

Merlot

Two Vines, Merlot – Washington 37
Plush and balanced, showcasing aromas of cola, cream soda and caramel with spice flavors.

Cabernet Sauvignon

Bonterra Organic, Cabernet Sauvignon – California 48
Crafted from certified organically grown grapes. Flavors of cherry and currant. A lingering finish.

Frontera, Cabernet Sauvignon – Chile 42
Fresh red fruits, together with toasted notes highlighting coffee and chocolate.

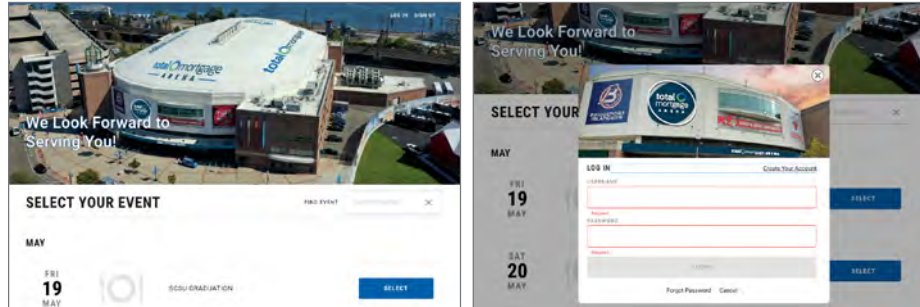
Pinot Noir

Erath Resplendent, Pinot Noir – Oregon 50
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.



