

total  mortgage
— A R E N A —



suite menu

2025 - 2026





VENUE SPOTLIGHT

TOTAL MORTGAGE ARENA

Total Mortgage Arena has taken center stage in Connecticut's thriving sports and entertainment industry, now hosting over 150 world-class events each year. The Arena is a favorite of patrons and promoters alike with its excellent acoustics, seating configurations that vary from 2,000 to 10,000 offering viewers close proximity to the stage, outstanding amenities, and professional staff.

Total Mortgage Arena is home to the Bridgeport Islanders of the American Hockey League (Top minor league affiliate of the New York Islanders). The arena has also hosted NCAA championship tournaments in Women's Basketball and Men's Hockey.

INDEX

SUITE PACKAGES

CUSTOM VALUE PACKAGES	5
-----------------------	---

A LA CARTE

SNACKS	7
APPETIZERS	8
SALADS-FRUIT-VEGGIES	9
FROM THE GRILL	10
PIZZA	11
SANDWICHES / SPECIALTY BAR	12
SWEET SELECTIONS	13

BEVERAGES

SPIRITS	15-16
WINE	17

ORDERING/TIMING	19
-----------------	----

FINE PRINT	20
------------	----

Page

SERVICE DIRECTORY

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 19 for more information.)

DIETARY IDENTIFICATIONS

Use these icons to discern what recipes have dietary restrictions. We do not operate a dedicated gluten-free, or allergen-free preparation and service space. Dishes made on-site are prepared on shared equipment, may come into contact with products containing gluten and common allergens such as nuts.

GLUTEN FREE 

VEGETARIAN 

A close-up photograph of a plate of fried chicken. The chicken is golden-brown and crispy, with several pieces visible. Two small white ceramic bowls are placed on the plate: one containing a red dipping sauce (likely ketchup) and the other containing a white dipping sauce (likely ranch dressing). In the background, a plate of french fries is partially visible. The text "SUITE PACKAGES" is overlaid in the center of the image in a bold, white, sans-serif font.

SUITE PACKAGES

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 | 151

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

The Face Off | 186 | 🏆 Half-Order 94

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



Return of the Roar | 250

- Pretzel Bites
- Pigs in a Blanket
- Bacon Cheddar Tator Tots
- Crispy Chicken Wings – tossed in our signature sweet & tangy “Islander” sauce



A close-up photograph of a rustic wooden bowl filled with roasted chicken wings and tortilla chips. The wings are glistening with a dark, sticky sauce and have a slightly charred appearance. The tortilla chips are golden-brown and appear to be seasoned with black pepper. In the background, another similar bowl filled with more tortilla chips is visible, slightly out of focus. The entire scene is set against a dark, textured wooden surface.

A LA CARTE

SNACKS

Serves approximately 12 guests

Freshly Popped Orville Redenbacher's® Popcorn 🌟🌾 | 36

Bottomless popcorn, nicely seasoned

Kettle Chips with Roasted Onion Dip 🌟 | 33

Kettle chips served with our signature dip

Chips and Salsa 🌟🌾 | 37

Chef's salsa served with crisp tortilla chips

Pretzel Bites 🌟 | 39

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

Nachos Grande 🌟 | 49

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

- Upgrade with Pulled Pork | +16
- Upgrade with Seasoned Beef | +16





APPETIZERS

Serves approximately 12 guests

All-Natural Chicken

Tenders 🌟 | 99 | [Half-Order 53](#)

Honey mustard and barbeque dipping sauces

Crispy Chicken Wings 🌟 | 100 | [Half-Order 56](#)

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

French Fries 🌟 v | 47 | [Half-Order 27](#)

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

Pigs in a Blanket 🌟 | 71

Served with cheese dip

Fried Mozzarella Sticks 🌟 v | 60

Breaded and fried golden brown, served with zesty marinara sauce

Bacon Cheddar Tater Tots 🌟 | 47

Served with ranch dipping sauce

SALADS-FRUIT-VEGGIES

Serves approximately 12 guests

Imported & Domestic Cheese Board | 93

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

Pairs well with Ruffino Lumina Pinot Grigio

Grilled Veggie Platter | 59

Seasonal savory vegetables drizzled with balsamic reduction

Fresh Fruit Platter | 70

Display of fresh, sliced seasonal fruits and berries

House Salad | 55

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 | +23

Pairs well with Roscato Moscato

Caesar Salad | 48

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

· Add Grilled Chicken Breast | +23



FROM THE GRILL

Serves approximately 12 guests

Hummel Hot Dogs 🌟 | 71 | [Half-Order 44](#)

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

· **Add Chili** | +15

Gourmet Burgers 🌟 | 126 | [Half-Order 68](#)

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

Pairs well with La Crema Pinot Noir

Grill Combo 🌟 | 161 | [Half-Order 85](#)

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

· **Add Chili** | +15

Signature Sausage 🌟 | 84 | [Half-Order 49](#)

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

Pairs well with Sycamore Lane Cabernet Sauvignon





PIZZA

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 Pizza 🌟 🍃 | 38

A blend of mozzarella, Provolone and Parmesan cheese

Classic Pepperoni Pizza 🌟 | 39

Dry cured pepperoni

Meat Lovers Pizza | 45

Sweet Italian sausage, pepperoni, hickory bacon

SANDWICHES / SPECIALTY BAR

Serves approximately 12 guests

Signature Wraps* | 126

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 cheese. Served with mustard
- **Caprese Salad Wrap** – Fresh buffalo mozzarella, garden plum tomatoes and a balsamic reduction, wrapped in a flour tortilla

Pairs well with Kendall-Jackson, Chardonnay

v *Vegetarian wrap option available

Slider Bar | 99

- **Barbeque Pulled Pork** – Served with Sweet Baby Ray's barbeque sauce and slider buns
- **Traditional Mini Beef Sliders** – Beef sliders served with sliced cheese and slider buns

Pairs well with Franciscan Estate, Cabernet Sauvignon





SWEET SELECTIONS

Serves approximately 12 guests

Gourmet Baked Cookies 🌟 | 36

An assortment of gourmet cookies.
2 dozen cookies per order

Gourmet Cookies and Fudge Brownies | 50

Combo assortment of gourmet cookies and
double fudge brownies

Churros 🌟 | 52

Rolled in sugar and cinnamon, served with
chocolate dipping sauce

Cupcakes | 47

A dozen, chocolate and vanilla cupcakes

Celebration Cake | Market Price

Let us help you customize your cake for your
special occasion

The image features three glasses of beverages against a dark, textured background. On the left is a tall, clear glass containing a light-colored liquid, ice cubes, several slices of lime, and fresh mint leaves. A black straw is inserted into the glass. In the center foreground is a shorter, wider glass filled with a dark red liquid, ice cubes, and a slice of orange. To the right is a tall, elegant glass with a long stem, containing an amber-colored liquid, ice cubes, and a large slice of orange. The word "BEVERAGES" is superimposed in white, bold, sans-serif capital letters across the middle of the image, partially overlapping the glasses.

BEVERAGES



BEVERAGES

SPIRITS By the liter

Vodka

Bols | 49

Bols

Tito's Handmade | 91

Grey Goose | 99

Gin

Bombay Original | 79

Tanqueray | 89

Scotch

Dewar's White Label | 74

Johnnie Walker Black | 125

Rum

Bacardi Superior | 62

Captain Morgan Orig. Spiced | 74

Bourbon & Whiskey

Jack Daniel's | 98

Maker's Mark | 115

Tequila

Jose Cuervo Especial | 90

Camarena Silver | 87

Casamigos Blanco | 125



Partida Blanco (750 ml) | 89

Partida Anejo (750 ml) | 99

Partida Roble Fino Reposado (750 ml) | 149

Cognac

Hennessy V.S. | 125

BEVERAGES

Premium Beer / Specialty

(6-pack)

Coors Light | 49

Miller Lite | 49

Michelob Ultra | 49

Corona Extra | 52

Modelo | 52

Two Roads, Road 2 Ruin

Double IPA (16 oz) | 59

Hard Seltzers / Canned Cocktails

(6-pack)

White Claw 🍷 | 56

High Noon 🍷 | 59

Surfside 🍷 | 59

Juice / Mixers

Margarita Mix (1L) | 25

Apple or Orange Juice

(6-pack, 12 oz bottles) | 24

Cranberry or Pineapple Juice (32 oz) | 21

Ginger Ale, Tonic Water,
or Club Soda (liter) | 8

Hot Beverages (gallon) | 24

Premium Regular or Decaf Coffee

Soft Drinks / Other (6-pack, 12 oz cans) | 23

Coca-Cola Classic, Diet Coke, Sprite

Lemonade

Gold Peak Tea

Dasani Water

Bols RTD Cocktail Package | 85

A Bucket of (6) Ready-to-Drink Tubes

Your Choice of Flavors:

- **Margarita Azul:**
Bols Blue Curacao,
Tequila Blanco,
fresh lime juice
- **Espresso Martini:**
Bols coffee liqueur,
Bols vodka, espresso
- **Pornstar Martini:**
Bols Vodka, Passoã liqueur,
passion fruit puree,
vanilla syrup, lime juice



WINE

WHITE WINES

Sparkling

Ruffino, Prosecco – *Italy* | 47

Crisp and clean with intense sensations of apples and peaches, fruity and floral aromas.

Chardonnay

Dark Harvest, Chardonnay – *Washington* | 30

Flavors of tropical fruits, citrus, and a touch of butterscotch, with a smooth and creamy texture.

Kendall-Jackson, Vintner's Reserve, Chardonnay – *California* | 42

Tropical flavors of pineapple, mango, and papaya, blend seamlessly with citrus notes.

Moscato

Roscato Moscato – *Italy* | 35

Varied notes of candied citrus, ripe fruit, and white flowers.

Sauvignon Blanc

Kim Crawford, Sauvignon Blanc – *New Zealand* | 43

Fresh and juicy with ripe, tropical flavors of passion fruit, melon and stone fruit.

Pinot Grigio

Ruffino Lumina, Pinot Grigio – *Italy* | 35

Crisp acidity and vibrant flavors, offering delicate notes of citrus, pear, and green apple.

RED WINES

Merlot

Chateau Souverain, Merlot – *California* | 32

Dark red fruit aromas reminiscent of black cherry, plum, and fresh blueberries.

Cabernet Sauvignon

Sycamore Lane, Cabernet Sauvignon – *California* | 30

Aromas of cherries and sweet oak vanilla, medium-bodied, juicy, cherry-like flavors.

Franciscan Estate, Cabernet Sauvignon – *California* | 41

Intense with blackberry, cassis and dark cherry with mocha and sweet hints of toasty vanilla.

Pinot Noir

La Crema, Pinot Noir – *California* | 51

Vibrant red cherry, spice, and coffee aromas with rich, brambly fruit flavors.





ORDERING / FINE PRINT

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.



total mortgage
— A R E N A —



THANK YOU

Suites & Catering Office
203-345-4886

Online Ordering
<http://totalmortgagearena.ezplanit.com>