



SUITE MENU

2022

SUITE MENU 2022





GREETINGS!

Welcome to the 2022 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
Phone: 203-345-4886
600 Main St, Bridgeport, CT 06604



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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 19 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.

The Face Off 170

12 popcorn boxes, pretzel bites with cheese, chicken tenders, seasoned fries

Islander Snack Pack 172

12 popcorn boxes, nachos grande with seasoned beef, bacon cheddar tater tots, 12 Hummel hot dogs

Blue Line 192

Pasta salad, Buffalo wings, mozzarella sticks, 1 cheese pizza, 1 pepperoni pizza

Main Street 280

Fried wontons, oriental noodle salad, beef and broccoli stir fry, cookies



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A LA CARTE SELECTIONS



SUITE MENU 2022

SNACKS

Serves approximately 12 guests



Freshly Popped Orville Redenbacher's® Popcorn (GF) 35

12 boxes, nicely seasoned



Kettle Chips with Roasted Onion Dip 32

Individual bags of kettle chips served with our signature dip



Chips and Salsa (GF) 35

Chef's Pico de Gallo served with individual bags of crisp tortilla chips



Queso Dip (GF) 35

Served with individual bags of crisp tortilla chips



Pretzel Bites 36

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



Nachos Grande 45

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 58

Trail Mix 30

Sweet and salty, 12 individual bags



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APPETIZERS

Serves approximately 12 guests



All-Natural Chicken Tenders 84 | Half-Order 42

Honey mustard and barbeque dipping sauces



Crispy Chicken Wings 80

Classic Buffalo, Teriyaki or Manny's Ultimate Bloody Mary Sauce served with blue cheese dressing and celery sticks

Macaroni & Cheese 78

Chef's special recipe



French Fries (V) 34

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



Pigs in a Blanket 60

Served with Murphy's Cheese Dip



Fried Mozzarella Sticks (V) 45

Breaded and fried golden brown, served with zesty marinara sauce



Bacon Cheddar Tater Tots 44

Served with ranch dipping sauce



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SALADS - SIDES - 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

Pairs well with Canyon Road Moscato

Grilled Veggie Platter (V) 50

Seasonal savory vegetables drizzled with balsamic

Pairs well with Erath Resplendent Pinot Noir

Chef's Pasta Salad (V) 42

Creamy and delicious



House Salad (V) 36

A blend of romaine and iceberg lettuce tossed with sliced red cabbage and topped with sliced cucumbers, cherry tomatoes, and crunchy seasoned croutons. Served with Italian and ranch dressings

- Add Grilled Chicken Breast 20



Caesar Salad (V) 34

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

- Add Grilled Chicken Breast 20



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FROM THE GRILL

Serves approximately 12 guests



Hummel Hot Dogs 62 | Half-Order 32

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

- Add Chili 14



Gourmet Burgers 112 | Half-Order 57

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 78

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

- Add Chili 14

Traditional Mini Sliders 72

Beef sliders served with sliced cheddar and slider buns



Signature Sausage 82 | Half-Order 42

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



Vegetarian Beyond Burgers® (V) 98

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

Grilled Chicken Breast Sandwiches 90 | Half-Order 45

Balsamic marinated and grilled chicken breasts served on Chaves rolls with roasted tri-color peppers, topped with aged Provolone cheese. Accompanied by crisp lettuce, sliced tomatoes and sliced onions



Turkey Burgers 80

Served with lettuce, tomato, onions, sliced cheese and freshly baked Chaves buns





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.



Classic Three Cheese (V) 34

A blend of mozzarella, Provolone and Parmesan cheese



Classic Pepperoni Pizza 36

Dry cured pepperoni



White Pizza (V) 37

White pizza with garlic and broccoli

Stuffed Shells (V) 94

In marinara sauce, smothered in mozzarella cheese, served with dinner rolls

Pairs well with Bonterra Cabernet Sauvignon

Tortellini Alfredo (V) 92

Tri-colored tortellini served in an aged Parmesan Alfredo sauce

Pairs well with Ecco Domani Pinot Grigio

Pasta Primavera (V) 94

Pasta with fresh vegetables tossed in a sauce

Pairs well with Canyon Road Chardonnay

Beef & Broccoli Stir Fry 150

Served over noodles

Pairs well with Chateau Ste. Michelle Riesling



SUITE MENU 2022

SANDWICHES & SPECIALTIES

Serves approximately 12 guests

Signature Wraps* 100

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
- **Roast Beef and Cheddar Wrap** – Roast beef, shredded cheddar cheese, lettuce and sliced onion. Served with garlic mayonnaise

*Vegetarian wrap option available

Barbeque Pulled Pork or Pulled Chicken Sliders 86

Served with bold barbeque sauce and slider buns

Thai Chicken Salad 58

Spicy Asian chicken salad tossed in a ginger-peanut dressing, served in lettuce wraps

Meatball Sliders 96

A blend of beef and pork slowly simmered in our bold marinara sauce. Served with sliced mozzarella, Parmesan cheese and slider rolls

Swedish Meatballs 94

Chef's special recipe, served over noodles

Chilled Roasted Beef Tenderloin 234

Sliced thin and accompanied by horseradish cream sauce, stone ground mustard, garlic mayonnaise and petite brioche rolls





SWEET SELECTIONS

Serves approximately 12 guests



Gourmet Baked Cookies 28

An assortment of gourmet cookies. 2 dozen cookies per order

Double Fudge Brownies 49

Buttery chocolate, generously studded with chunks of fudge.
1 dozen brownies per order

Cupcakes 34

A dozen, chocolate and vanilla



Cinnamon Sugar Pretzel Bites 44

A fan favorite dessert. Deliciously sweet

Mini Desserts Tray 74

Assorted bite-size gourmet treats



Churros 52

Rolled in sugar and cinnamon, served with caramel dipping sauce

Fresh Fruit Bowl with Chocolate Dipping Sauce 62



SUITE MENU 2022



BEVERAGES





BEVERAGES

SPIRITS By the liter

Vodka

New Amsterdam	62
Ketel One	100
Grey Goose	120

Gin

Bombay Original	75
Tanqueray	88

Scotch

Dewar's White Label	68
Johnnie Walker Black	108

Rum

Bacardi Superior	60
Captain Morgan Original Spiced	72

Bourbon & Whiskey

Jack Daniel's	92
Bulleit	115

Canadian Whisky

Seagram's 7	55
Seagram's VO	68

Tequila

Jose Cuervo Especial	72
Camarena Silver	78

Cognac & Cordials

DeKuyper Triple Sec	24
Martini & Rossi Vermouth	32
DeKuyper Blue Curacao	38
DeKuyper Peach	38
Fireball	57
Southern Comfort	72
Baileys Irish Cream	110
Hennessy V.S.	130



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BEVERAGES continued

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
Sam Adams Seasonal	47
Blue Moon	47
Two Roads, Road 2 Ruin	
Double IPA (16 oz)	47

Hard Seltzers

By the six-pack

White Claw Hard Seltzer (GF)	44
Hornitos Hard Seltzer (GF)	45
Jim Beam Highball Seltzer (GF)	45

Hot Beverages

22

By the gallon

Premium Regular Coffee	
Premium Decaffeinated Coffee	

Soft Drinks / Mixers 20

By the six-pack, 12 oz cans

Coca-Cola Classic	
Diet Coke	
Sprite	
Lemonade	
Fanta Orange	
Gold Peak Tea	
Dasani Water	
Apple Juice	
Orange Juice	
Cranberry Juice	
Ginger Ale (per liter)	5
Tonic Water (per liter)	5
Club Soda (per liter)	5





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 30
Sweet aromas of honey and peach with hints of orange blossoms.

Riesling

Chateau Ste. Michelle, Riesling – Washington 30
Crisp apple aromas and flavors with subtle mineral notes.

RED WINES

Merlot

Two Vines, Merlot – Washington 36
Plush and balanced, showcasing aromas of cola, cream soda and caramel with spice flavors.

Cabernet Sauvignon

Bonterra Organic, Cabernet Sauvignon – California 42
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 42
Aromas of raspberry, strawberries with flavors of plum, loganberry, pomegranate and a dash of sage.



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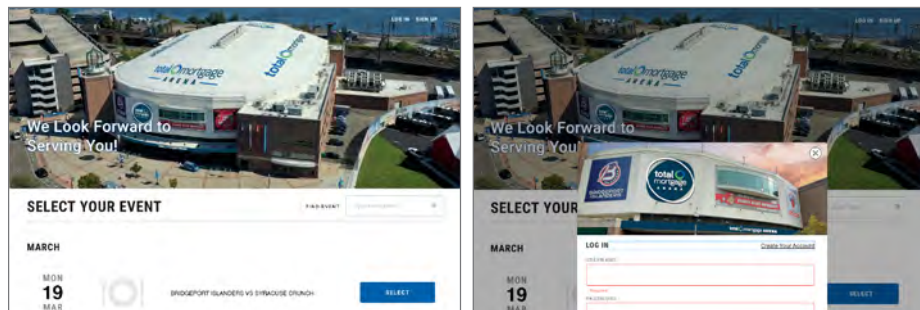
GENERAL INFORMATION



SUITE MENU 2022

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.

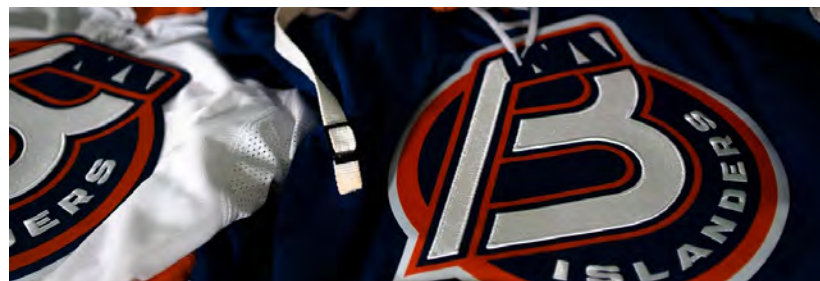
As you can imagine, it takes a little time to prepare for a party of 12 guests! So please place the order for your suite by 12:00pm, two (2) business days prior to each event. This gives us the time we need to take good care of you.



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.

