

Three sliders on a wooden board. The central slider is the most prominent, featuring a sesame seed bun, a thick beef patty, melted cheese, and fresh green herbs. The other two sliders are slightly behind and to the sides. The background is a blurred indoor setting with warm, bokeh lights.

# SUITE MENU

2024-2025

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total  mortgage  
— A R E N A —



## VENUE SPOTLIGHT

### TOTAL MORTGAGE ARENA

Total Mortgage Arena is a sports and entertainment venue that hosts a diverse set of over 100 events a year featuring some of the biggest music and entertainment acts in the world, wrestling matches, Monster Jam, and other large-scale sporting events, including the 2022 NCAA Women's Basketball East Regionals and the 2023 NCAA Men's Ice Hockey Regional. Total Mortgage Arena is a 10,000-seat multi-purpose arena in downtown Bridgeport, CT. It is the home venue of the Bridgeport Islanders of the American Hockey League.

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## 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 16 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 top-down view of a white oval plate filled with tortellini pasta. The pasta is coated in a light-colored sauce and topped with a generous amount of shredded white cheese, likely Parmesan, and several fresh green basil leaves. The plate is set on a rustic wooden table. In the background, there is a glass bowl containing a golden liquid, possibly olive oil, and a silver fork. In the foreground, there are small white bowls containing various condiments or garnishes, including what looks like a herb and vegetable mix and some dark, possibly sautéed, ingredients. The overall scene is warm and appetizing.

# 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 | 150

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

### BBQ Package | 175

- St. Louis Smoked Ribs smothered with Sweet Baby Ray's Original Sauce
- Creamy Coleslaw
- Onion Tangles
- Warm Corn Muffins

### The Face Off | 185 | Half-Order 93

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



A photograph of a restaurant meal featuring a plate of sauced ribs, pickles, a glass of beer, a salad, and fries. The text 'A LA CARTE' is overlaid in the center.

# A LA CARTE

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# 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 🌟🌾 | 36

Chef's salsa served with crisp tortilla chips

## Pretzel Bites 🌟 | 38

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

## Nachos Grande 🌟 | 48

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 🌟 | 40

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** 🌟 | 98 | [Half-Order 52](#)

Honey mustard and barbeque dipping sauces

**Crispy Chicken Wings** 🌟 | 99 | [Half-Order 55](#)

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

**French Fries** 🌟 🌱 | 46 | [Half-Order 26](#)

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

**Pigs in a Blanket** 🌟 | 70

Served with cheese dip

**Fried Mozzarella Sticks** 🌟 🌱 | 59

Breaded and fried golden brown, served with zesty marinara sauce

**Bacon Cheddar Tater Tots** 🌟 | 46

Served with ranch dipping sauce

**Potato Skins** 🌟 🆕 | 46

36 Golden fried potato skins topped with cheddar

· Add Angus Beef Chili | +15





# SALADS - FRUIT - VEGGIES

Serves approximately 12 guests

## Imported & Domestic Cheese Board | 92

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 (V) | 59

Seasonal savory vegetables drizzled with balsamic reduction

## Fresh Fruit Platter (V) | 70

Display of fresh, sliced seasonal fruits and berries

## House Salad 🌟 (V) | 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 | +22

*Pairs well with Roscato Moscato*

## Caesar Salad 🌟 (V) | 48

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

### **Hummel Hot Dogs** 🌟 | 70 | [Half-Order 43](#)

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

· **Add Chili** | +15

### **Gourmet Burgers** 🌟 | 125 | [Half-Order 67](#)

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** 🌟 | 160 | [Half-Order 84](#)

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** 🌟 | 83 | [Half-Order 48](#)

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 🌟 🍃 | 37

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

## BBQ Chicken Pizza 🆕 | 45

Sweet Baby Ray's BBQ sauce, grilled chicken, red onion, peppers, topped with a mixed cheddar cheese



# SANDWICHES / SPECIALTY BAR

Serves approximately 12 guests

## Signature Wraps\* | 125

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*

*Pairs well with Ruffino Lumina, Pinot Grigio*

\*Vegetarian wrap option available

## Slider Bar | 96

- **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** 🌟 | 35

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** | 46

A dozen, chocolate and vanilla cupcakes

## **Celebration Cake** | Market Price

Let us help you customize your cake for your special occasion





**BEVERAGES**

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# BEVERAGES

## SPIRITS By the liter

### Vodka

Bols | 44



Tito's | 90

Grey Goose | 98

### 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

Jim Beam | 92

Maker's Mark | 115

### Canadian Whisky

Seagram's 7 | 55

Seagram's VO | 68

### Tequila

Jose Cuervo Especial | 90

Camarena Silver | 85

Casamigos Blanco | 125



Partida Blanco (750 ml) | 89

Partida Anejo (750 ml) | 99

Partida Roble Fino Reposado (750 ml) | 149

### Cognac

Hennessy V.S. | 130



# BEVERAGES

## Premium Beer / Specialty

(6-pack)

Coors Light | 48

Miller Lite | 48

Corona Extra | 51

Modelo | 49

Allagash White | 49

Two Roads, Road 2 Ruin

Double IPA (16 oz) | 59

## Hard Seltzers / Canned Cocktails

(6-pack)

White Claw (GF) | 55

High Noon (GF) | 59

## Juice / Mixers

Ripe Agave Margarita Mix (750 ml) | 32

Apple or Orange Juice  
(6-pack, 12 oz bottles) | 23

Cranberry or Pineapple Juice (32 oz) | 21

Ginger Ale, Tonic Water,  
or Club Soda (liter) | 7

## Hot Beverages (gallon) | 22

Premium Regular or Decaf Coffee

## Soft Drinks / Other (6-pack, 12 oz cans) | 22

Coca-Cola Classic, Diet Coke, Sprite

Lemonade

Gold Peak Tea

Dasani Water

## Bols RTD Cocktail Package | 80

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

*Bols*  
THE WORLD'S  
FIRST  
COCKTAIL  
BRAND





# WINE

## WHITE WINES

### Sparkling

Ruffino, Prosecco – *Italy* | 46

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

### Chardonnay

Dark Harvest, Chardonnay – *Washington* | 29

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

Kendall-Jackson, Vintner's Reserve, Chardonnay – *California* | 41

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

### Moscato

Roscato Moscato – *Italy* | 34

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

### Sauvignon Blanc

Kim Crawford, Sauvignon Blanc – *New Zealand* | 42

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

### Pinot Grigio

Ruffino Lumina, Pinot Grigio – *Italy* | 34

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

## RED WINES

### Merlot

Chateau Souverain, Merlot – *California* | 31

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

### Cabernet Sauvignon

Sycamore Lane, Cabernet Sauvignon – *California* | 29

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

Franciscan Estate, Cabernet Sauvignon – *California* | 40

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

### Pinot Noir

La Crema, Pinot Noir – *California* | 50

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



A detailed view of a cheese board on a wooden cutting board. The board is filled with a variety of cheeses, including wedges of cheddar, slices of brie, a wedge of blue cheese, and a large wedge of cheese with a white rind. There are also several small round crackers, some of which are coated in a red powder. Fresh fruit, including a bunch of purple grapes, a small bunch of green grapes, and several bright red raspberries, are scattered across the board. A small metal bowl containing a honeycomb candy is also present. The background is a dark, textured surface.

# 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.

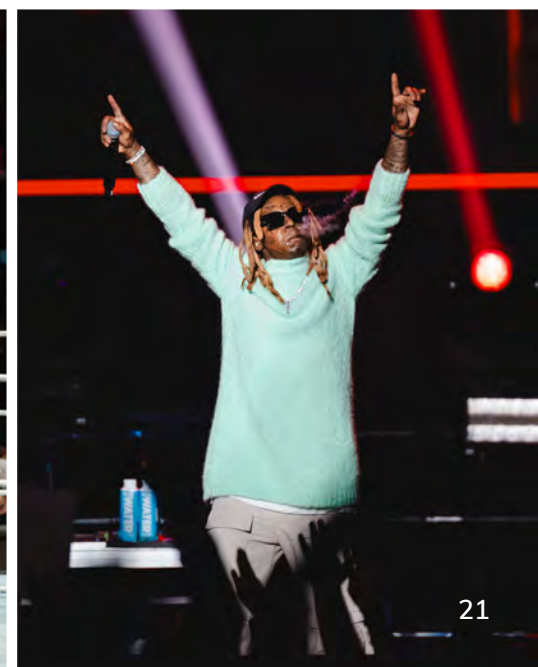
## Suite Holder Responsibilities

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.





# THANK YOU

Suites & Catering Office  
203-345-4886

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