Centerplate

SUITE MENU

2021 – 2022

UNIVERSITY OF BRIDGEPORT
ANOTHER HOPE
ANOTHER HOPE

WELCOME!

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Welcome to the 2021-2022 season! It's going to be a great year here for entertaining at Webster Bank 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 to help people connect in meaningful ways, and our mission is simple: Making It Better to Be There®.

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!

Brett DePetrillo

Brett DePetrillo, General Manager
Centerplate Catering at Webster Bank Arena
600 Main St, Bridgeport, CT 06604

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BRIDGEPORT ISLANDERS

SERVICE DIRECTORY

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The Centerplate 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 Centerplate by 12:00pm, two (2) business days prior to your event to place your order. **203-345-4886**.

Centerplate Suites & Catering Office	**203-345-4886**
Centerplate Suite Services Fax Line	**203-331-1452**
On-Line Ordering	**https://websterbankarena.ezplanit.com**
Webster Bank Arena Ticket Office	**203-345-4930**
Webster Bank Arena Lost & Found	**203-345-4801**

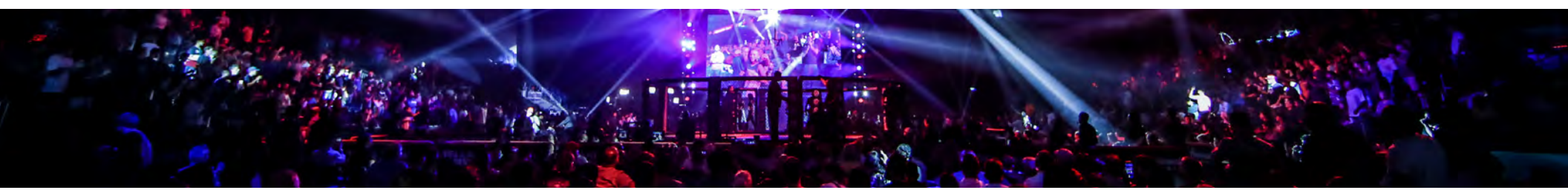
Event Day Menu

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 22 for more information.)

Gluten Free Selections

These selections are prepared to exclude gluten from the list of ingredients. Please notify us if you have a gluten allergy. Centerplate does 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



CENTERPLATE'S COMMITMENT TO SAFETY

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Centerplate, the exclusive caterer at the Webster Bank Arena, is looking forward to welcoming back our guests with an array of new safety and sanitation procedures to ensure the safe delivery of food and beverage services. The safety of our guests, employees, and work associates remains at the forefront of all the Centerplate/Sodexo hospitality venues. Our commitment to safety and sanitation programs continues with our suppliers and vendors to be sure they are placing the same elevated focus on safety that you would expect from us.

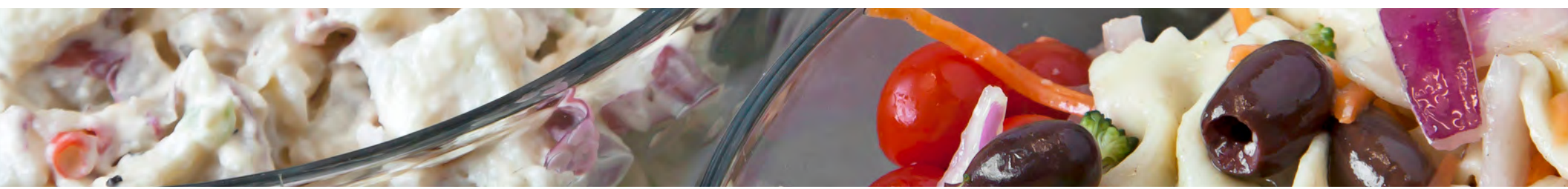
We will lead the entire team with the implementation and compliance of CDC and state or local health directives. Our Management Team will work with the local health department, provide continued training on new standards of operation at pre-shift team meetings and interact with our clients to educate everyone on our new safety protocols.

Our culinary team is working to adapt traditional services and menus to work within the "new norm". Emphasis will include modified buffet services to accommodate safe and appropriate food and beverage services on behalf of all of the Webster Bank Arena attendees.

Centerplate will provide all our employees with the necessary PPE required to perform their tasks in a safe manner.

As your food service partner, Centerplate has always "made it better to be there" for our guests and employees, and as we enter the "new norm", rest assured you can depend on Centerplate to "make it *safer* to be there as well!"

Centerplate



CENTERPLATE'S COMMITMENT TO QUALITY

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Our meticulous quality assurance programs ensure we have the right programs in place to deliver the outstanding results our hosts seek.

We are very supportive of offering healthy choices at events by providing a wealth of fresh, customizable, and varied options that include low-calorie, low-salt, low-fat, low-sugar, vegan, and gluten-free offerings, among others. Fresh fruit and vegetables, meatless entrees marketed to the mainstream, and light options are all very popular among our attendees.

Our suite menus include fresh fruit platters, fresh vegetable crudité, grilled vegetable platters, customizable salads, fresh fish, grilled chicken, farm fresh vegetables, whole grain side selections, and lean meats.

Our culinary staff is available to assist event planners throughout their planning process to design menus that are appealing, affordable and in keeping with their wishes. We solicit event organizers to determine the best selections and special options for their guests.

We have a wide variety of beverages, snacks, and main course options at every meal as well as retail and grab-and-go. Lean proteins and whole grains are available, as are water and unsweetened beverages. Many of our event services include Chef-attended action stations where guests may assemble their own ingredients for preparation, having control over what and how much goes into a dish. We look forward to serving you!

Centerplate

PERSONALIZED HOSPITALITY

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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

A 20% service charge and applicable sales taxes will be added to all food and beverage orders

A LA CARTE SELECTIONS

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SNACKS

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Serves approximately 12 guests

Freshly Popped Orville Redenbacher's® Popcorn $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 $35
Chef's Pico de Gallo served with individual bags of crisp tortilla chips

Queso Dip $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

A 20% service charge and applicable sales taxes will be added to all food and beverage orders

APPETIZERS

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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 $34
Hot, crispy, golden fried potatoes from Idaho, lightly salted

Pigs in a Blanket $60
Served with Murphy's Cheese Dip

Fried Mozzarella Sticks $45
Breaded and fried golden brown, served with zesty marinara sauce

Bacon Cheddar Tater Tots $44
Served with ranch dipping sauce

A 20% service charge and applicable sales taxes will be added to all food and beverage orders

SALADS - SIDES - FRUIT - VEGGIES

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Serves approximately 12 guests

Basket of Garden Fresh and Local Crudités $77
Fresh celery, peppers, broccoli, cherry tomatoes and carrots with ranch dip
Pairs well with Cavit Pinot Grigio

Imported & Domestic Cheese Board $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 $50
Seasonal savory vegetables drizzled with balsamic
Pairs well with Erath Resplendent Pinot Noir

Chef's Pasta Salad $42
Creamy and delicious

Centerplate House Salad $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 $34
Crisp romaine lettuce, Parmesan cheese and garlic croutons, served with traditional Caesar dressing
- Add Grilled Chicken Breast $20

A 20% service charge and applicable sales taxes will be added to all food and beverage orders

FROM THE GRILL

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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

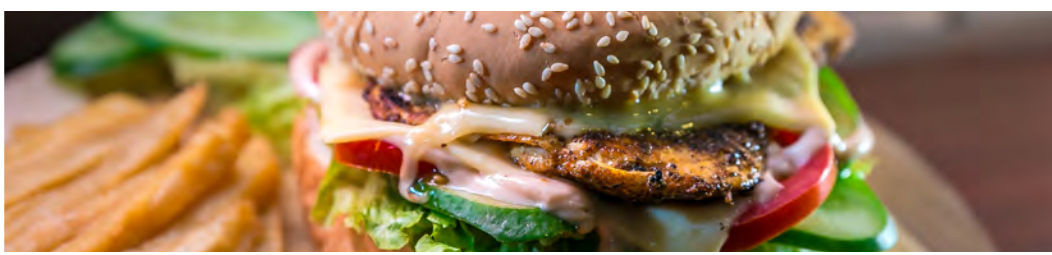
Traditional Mini Sliders $72
Beef sliders served with sliced cheddar and slider buns

Centerplate 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® $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



A 20% service charge and applicable sales taxes will be added to all food and beverage orders

PIZZA & PASTA

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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 $34
A blend of mozzarella, Provolone and Parmesan cheese

Classic Pepperoni Pizza $36
Dry cured pepperoni

White Pizza $37
White pizza with garlic and broccoli

Stuffed Shells $94
In marinara sauce, smothered in mozzarella cheese, served with dinner rolls
Pairs well with Bonterra Cabernet Sauvignon

Tortellini Alfredo $92
Tri-colored tortellini served in an aged Parmesan Alfredo sauce
Pairs well with Ecco Domani Pinot Grigio

Pasta Primavera $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

A 20% service charge and applicable sales taxes will be added to all food and beverage orders

SANDWICHES & SPECIALTIES

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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

V *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

A 20% service charge and applicable sales taxes will be added to all food and beverage orders

SWEET SELECTIONS

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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

A 20% service charge and applicable sales taxes will be added to all food and beverage orders

BEVERAGES

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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

A 20% service charge and applicable sales taxes will be added to all food and beverage orders

BEVERAGES continued

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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

GF White Claw Hard Seltzer	$44
GF Hornitos Hard Seltzer	$45
GF Jim Beam Highball Seltzer	$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

A 20% service charge and applicable sales taxes will be added to all food and beverage orders

Think Wine! Centerplate's Vintage Hospitality

WINE

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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.

A 20% service charge and applicable sales taxes will be added to all food and beverage orders

GENERAL INFORMATION

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PLACING YOUR ORDER

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ORDERING ONLINE IS EASY!

1. Go to: **https://websterbankarena.ezplanit.com/#/login**
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 Webster Bank 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

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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 Centerplate 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. Centerplate has 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

A team of Centerplate 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 Centerplate 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.

Centerplate

Making It Better To Be There Since 1929.™

MAKING IT BETTER TO BE THERE®

As a leader in event hospitality, Centerplate is committed to welcoming guests to moments that matter at premier sports, entertainment, and convention venues worldwide. From Super Bowl LIV, to the U.S. Presidential Inaugural Ball, to the winning of the Triple Crown, we are committed to making the time people spend together more enjoyable through the power of authentic hospitality, remarkably delivered. Thank you for giving us the opportunity to be a part of your next favorite story.