

Our Culinary Commitment

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CHOICES



Our team is devoted to your total success including world-class catering service. Our award-winning chefs bring experience and talent to every project and every plate. When details like dining are already taken care of, you can focus on having an enjoyable and productive experience here at Mohegan Sun.

CHEF RICHARD DOUCETTE

Mohegan Sun is proud to feature top chefs in its kitchens like Executive Chef Richard Doucette. Chef Doucette brings motivation and expert strategic planning to every dish to ensure that your meals are just what you're looking for. His talent has brought him to Mohegan Sun's renowned kitchens and gourmet venues to provide you with a menu of options you will not be able to resist.



RICHARD DOUCETTE, EXECUTIVE CHEF

OUR CULINARY COMMITMENT

BREAKFAST

CONTINENTAL BREAKFAST SELECTIONS

Continental breakfasts are designed for a maximum of one hour of service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc. are not transferable to refreshment breaks.

* This item contains nuts or peanut products.

* Should you elect to offer a boxed breakfast in a meeting/banquet room, \$5 will be applied to the menu price.

GREAT START*

- Assorted Fruit Juices
- Sliced Domestic and Tropical Fruits Garnished with Seasonal Fresh Berries
- Chef's Selection of Assorted Fresh Baked Muffins, Danish and Scones
- Honey, Fruit Preserves, Marmalade and Whipped Sweet Butter
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$14.50 Per Person

MOHEGAN SUNRISE*

- Assorted Fruit Juices
- Sliced Domestic and Tropical Fruits Garnished with Seasonal Fresh Berries
- Assorted Individual Yogurts, including Greek
- Chef's Selection of Assorted Fresh Baked Muffins, Danish and Scones
- Honey, Fruit Preserves, Marmalade and Whipped Sweet Butter
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$17.50 Per Person

BREAKFAST SANDWICHES*

(Minimum Order of 10 Sandwiches Per Selection. Price Based on One Sandwich Per Person)

Select One of the Following:

Your Choice of Croissant, Buttermilk Biscuit, Fresh Baked Bagel or Low Carb Wrap

- Scrambled Egg and Cheddar Cheese
- Scrambled Egg and Cheddar Cheese with Crisp Bacon
- Scrambled Egg and Cheddar Cheese with Country Sausage
- Scrambled Egg and Cheddar Cheese with Honey Ham
- Scrambled Egg Whites with Oven Roasted Tomato, Onion and Herbs
- Bacon Cheeseburger with Fried Egg

\$5 Per Sandwich (Minimum Order of 10 Sandwiches Per Selection)

CHIEF'S BAGEL SHOP*

- Assorted Fruit Juices
- Assorted Fresh Whole Fruit
- Assorted Bagels Baked Fresh on Premises, Cream Cheese, Low-Fat Cream Cheese and Vegetable Cream Cheese
- Honey, Fruit Preserves, Marmalade and Whipped Sweet Butter
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$16.50 Per Person

CHIEF'S BAGEL SHOP ENHANCEMENT*

- Smoked Salmon
- Sliced Tomato, Red Onion and Cucumber
- Chopped Hard Boiled Eggs, Capers

\$9 Per Person as a Buffet Enhancement Only

BOXED BREAKFAST ON THE GO*

(Provided Exclusively for Those Groups Departing Premises)

- Bottled Fruit Juices
- Individually Wrapped Bagel with Cream Cheese and Fruit Preserves or Coffee Crumb Cake
- Seasonal Whole Fruit
- Assorted Individual Greek Yogurts
- Individual Granola Bar
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$16 Per Person

All prices are subject to a 21% service charge and 7.35% sales tax. Catering guarantees are required by Noon at least three business days prior to the event, and must be within 3% of the room set. Custom menus may require guarantees to be provided in advance of 72 hours.



BREAKFAST

CONTINENTAL & BREAKFAST ENHANCEMENTS

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SWEET SELECTIONS

Assorted Seasonal Fruit Smoothies
\$6 Per Person

Bonnet-Baked French Toast with Powdered Sugar, Pure Maple Syrup and Whipped Sweet Butter
\$5.50 Per Person as Buffet Enhancement Only

Individually Boxed Cereals* and Individual Packages of Oatmeal*, Skim, Low Fat and Whole Milk
\$2.75 Each

Seasonal Sliced Fruits with Fresh Berries
\$6.50 Per Person

Assorted Krispy Kreme® Doughnuts*
\$24 Per Dozen

GRAB AND GO:

Individual Fruit Cups
\$4.50 Each

Individual Yogurt Parfait
\$5 Each



SAVORY SELECTIONS

Hot Rolled Oats Served with Raisins and Brown Sugar
\$4 Per Person

Hard Boiled Eggs with Cracked Black Pepper and Kosher Salt
\$3 Each

Fluffy Scrambled Eggs with Chives and Crisp Bacon
\$6.50 Per Person

CLASSIC OMELET STATION

(10 Guest Minimum Guarantee, 1 Chef Attendant Required Per 40 People)

Fresh Eggs and Omelets Made to Order with a Variety of Toppings to Include Ham, Peppers, Tomatoes, Onions, Mushrooms, Fresh Spinach and Cheddar Cheese

(Egg Whites and Low Cholesterol Eggs Included)

\$9 Per Person, Attendant Required – \$100 Per Attendant

FRENCH TOAST STATION

French Baguette Classic French Toast Made to Order Served with Fresh Berries, Pure Maple Syrup, Whipped Sweet Butter and Fresh Whipped Cream

\$7.50 Per Person, Attendant Required – \$100 Per Attendant
Amaretto Multigrain – \$1 Additional Per Person

Plated Breakfast Selections are available upon request. Please contact your Convention Services Manager for more information.



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BREAKFAST

BREAKFAST BUFFET SELECTIONS

A \$50 labor and preparation charge will be applied to all breakfast buffets under 25 people.

Breakfast Buffets are designed for a maximum of one hour of service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc. are not transferable to refreshment breaks.

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WIDE AWAKE BREAKFAST BUFFET*

- Assorted Fruit Juices
- Chef's Selection of Assorted Fresh Baked Muffins, Danish and Scones
- Assorted Breads (Country White, Multigrain, Marble Rye) and English Muffins
- Honey, Fruit Preserves, Marmalade and Whipped Sweet Butter
- Assorted Whole Fresh Fruit
- Fluffy Scrambled Eggs with Chives
- SELECT TWO:
 - Crisp Bacon
 - Country Sausage
 - Turkey Sausage
- Crispy Fried Breakfast Potatoes
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$26 Per Person

MOHEGAN BREAKFAST BUFFET*

- Assorted Fruit Juices
- Chef's Selection of Assorted Fresh Baked Muffins, Danish and Scones
- Assorted Breads (Country White, Multigrain, Marble Rye) and English Muffins
- Variety of Fresh Baked Bagels
- Plain and Light Cream Cheese
- Honey, Fruit Preserves, Marmalade and Whipped Sweet Butter
- Assorted Individual Yogurts, including Greek
- Sliced Seasonal Fresh Fruit
- Fluffy Scrambled Eggs with Chives
- Bonnet-Baked French Toast with Powdered Sugar, Pure Maple Syrup and Whipped Sweet Butter
- SELECT TWO:
 - Crisp Bacon
 - Country Sausage
 - Turkey Sausage
 - Smoked Pork Loin
- Red Bliss Home Fries
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$32 Per Person

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BRUNCH

BRUNCH BUFFET

A \$50 labor and preparation charge will be applied to all brunch buffets under 30 people.

Brunch Buffets are designed for a maximum of two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc. are not transferable to refreshment breaks.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

* This item contains nuts or peanut products.

ICE SCULPTURES

With advance notice, our talented chefs can provide custom designs and elaborate works of art or company logos to enhance your festive event. All work done on a per-quote basis. Consult your Convention Services Manager for a quote.



MOHEGAN GRAND BRUNCH*

COLD

- Chilled Sliced Seasonal Fresh Fruit
- Smoked Salmon and Whitefish Salad with Chopped Hard Boiled Eggs, Capers, Sliced Tomato and Red Onion
- Vanilla Yogurt Parfaits with Toasted Granola and Honey
- Antipasto Board: Sliced Italian Meats and Charcuterie, Tender Grilled Vegetables, Marinated Mushrooms, Artichokes, Assorted Olives, Mozzarella and Provolone Cheeses, with Crostini, Sliced Focaccia and Italian Bread

HOT

- Chicken Cordon Bleu, Sage Velouté
- Sautéed Chicken Scallopini with Wild Mushrooms and Brandied Cream
- Chef's Selection Seasonal Primavera
- Brioche French Toast with Fresh Berries, Pure Maple Syrup and Fresh Whipped Cream
- Crisp Bacon and Country or Turkey Sausage
- Olive Oil Roasted Fingerling Breakfast Potatoes
- Seasonal Vegetable

CLASSIC EGGS AND OMELETS

- Farm Fresh Eggs and Omelets Made-to-Order with an Array of Toppings Including Virginia Ham, Crumbled Sweet Sausage, Shrimp, Tomatoes, Peppers, Onions, Mushrooms, Fresh Spinach, Cheddar and Swiss Cheese

ENHANCEMENT

- Crab/Lobster **\$3 Per Person**

CARVING STATION (Chef Required)

SELECT ONE:

- Herb Crusted New York Beef Strip with Creamy Horseradish Sauce and Mini Buns
- Slow Roasted Turkey Breast with Pan Jus, Orange Cranberry Compote, Herb Mayonnaise and Mini Rolls
- Molasses Glazed Smithfield Ham with Buttermilk Biscuits

THE BAKE SHOP

- Assortment of Fresh Baked Muffins, Danish and Scones
- English Muffins, Country White, Multigrain and Marbled Rye Breads
- Variety of Fresh Baked Bagels with Plain and Light Cream Cheeses
- Honey, Fruit Preserves, Marmalade and Whipped Sweet Butter
- An Elaborate Display of Seasonal Dessert Pastries, Tarts and Biscotti

AND OF COURSE...

- Assorted Juices
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$45 Per Person

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BRUNCH

BRUNCH BUFFET

A \$50 labor and preparation charge will be applied to all brunch buffets under 30 people.

Brunch Buffets are designed for a maximum of two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc. are not transferable to refreshment breaks.

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BRUNCH ENHANCEMENTS*

ADDITIONAL ENTRÉES:

- Pan Roasted Semi-Boneless Maple Glazed Chicken Breast, Sweet Potato Hash
- Pan Roasted Chicken Breast, Barolo Wine Sauce, Wild Mushroom Polenta Cake
- Baked Cod with Seasoned Cracker Crumb Topping
- Pan Roasted Salmon with Seafood Cioppino Sauce
- Mohegan Seafood Crisp – Shrimp, Scallops, and Salmon, Succotash, Cracker Crumb Topping
- Grilled Skirt Steak* with Smothered Onions
- Eggplant Napoleon, Fresh Mozzarella, Wood Roasted Tomato Sauce, Basil Infused Extra Virgin Olive Oil

(Select an Additional Entrée for an Additional \$4 Per Person)

L'ABBONDANZA PASTA STATION*

A Complete Pasta Station Including the Following: Bay Shrimp, Mini Meatballs, Grilled Chicken Breast Strips, Italian Sausage, Broccoli, Green Peas, Asparagus, Mushrooms, Black Olives, Caramelized Onions, Roasted Tomatoes and Roasted Red Peppers* Freshly Grated Parmesan Cheese, Red Pepper Flakes, Sliced Focaccia and Italian Bread

\$18 Per Person, Attendant Required – \$100 Per Attendant

SEAFOOD ON ICE

Each Selection Served with Spicy Cocktail Sauce, Horseradish, Shallot Mignonette, Rémooulade, Tabasco, Lemon Wedges and Oyster Crackers

- Little Neck Clams on the Half Shell* \$2.75 Per Piece
- Seasonal Oysters on the Half Shell* \$3.50 Per Piece
- Chilled Jumbo Shrimp \$5 Per Piece
- Alaskan Snow Crab Claws \$5 Per Piece

BEVERAGE ENHANCEMENTS

SELECT ONE:

- Champagne, Mimosa, Bloody Mary or Bellini \$8 Per Person



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BREAKS

BREAK SELECTIONS

Breaks are designed for a maximum of one hour of service. A surcharge will apply for extended service.

* This item contains nuts or peanut products.

SOMETHING SWEET*

- Assorted Homemade Cookies, Brownies and Bars
- Coffee, Decaffeinated Coffee and Fine Quality Teas
- Assorted Soft Drinks, Bottled Spring Water and Sparkling Water

\$13.75 Per Person

ICE CREAM SHOP*

(Minimum Order of 10 Persons)

SELECT THREE FLAVORS OF PREMIUM ICE CREAM:

- Vanilla, Chocolate, Strawberry, Coffee or Pistachio

TOPPINGS TO INCLUDE:

- Chocolate Syrup, Strawberries in Sauce, Sprinkles, Walnuts in Syrup, Mini M&Ms, Oreo Pieces, Fresh Whipped Cream and Cherries

\$14.50 Per Person

- Root Beer Floats Available

\$4 Per Person

AT THE BALLPARK*

(Minimum Order of 10 Persons)

- Individual Packages of Peanuts and Cracker Jacks
- Freshly Popped Popcorn
- Jumbo Soft Baked Pretzels with Spicy Deli Mustard
- Assorted Novelty Ice Cream Bars
- Coffee, Decaffeinated Coffee and Fine Quality Teas
- Assorted Soft Drinks, Bottled Spring Water and Sparkling Water

\$16.50 Per Person

CUSTOMIZE YOUR OWN BREAK*

SELECT FOUR:

- Fresh Whole Fruit
- Fresh Cubed Fruit with Seasonal Berries
- Assorted Greek Yogurts
- Homemade Guacamole, Salsa and Fresh Tortilla Chips
- Assorted Jumbo Freshly Baked Cookies
- Homemade Brownies and Bars
- Individual Packages of Trail Mix
- Individual Package of Assorted Nuts
- Assorted Individual Bags of Chips
- Assorted Granola Bars
- Assorted Candy Bars
- Assorted Novelty Ice Cream Bars
- Assorted Krispy Kreme® Doughnuts*

ACCOMPANIED BY:

- Coffee, Decaffeinated Coffee and Fine Quality Teas
- Assorted Soft Drinks, Bottled Spring Water and Sparkling Water

\$16.75 Per Person



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BREAKS

BREAK SELECTIONS

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ENERGY BOOST*

(Minimum Order of 10 Persons)

- Energy Bars, Protein Bars and Trail Mix
- Assorted Whole Fruit
- Two Varieties of Fresh Seasonal Fruit Smoothies
- Coffee, Decaffeinated Coffee and Fine Quality Teas
- Assorted Energy Drinks, Soft Drinks and Bottled Spring Water

\$17 Per Person

BE FIT-BE HEALTHY*

- Mini Vegetable and Hummus Cups
- Whole Fresh Fruit
- Mini Almond Butter and Fruit Preserve Sandwiches on Multi-Grain Bread
- Sunflower Seeds, Pistachios, Pumpkin Seeds, Toasted Edamame, Unsalted Almonds
- Healthy Chips
- Bottled Still and Sparkling Water

\$17.50 Per Person

LOVE THY CHOCOLATE*

(Minimum Order of 10 Persons)

- Homemade Double Chunky Chocolate Chip Cookies and Brownies
- Chocolate Dipped Strawberries
- Chocolate Dipped Oreos and Pretzels
- Chocolate Milk and Low Fat Milk
- Coffee, Decaffeinated Coffee and Fine Quality Teas
- Assorted Soft Drinks, Bottled Spring Water and Sparkling Water

\$18 Per Person



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BREAKS

BREAK PACKAGES

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REFRESHER*

- Coffee, Decaffeinated Coffee and Fine Quality Teas
- Assorted Soft Drinks, Bottled Spring Water and Sparkling Water
- One Hour: \$10 Per Person
- Two Hours: \$12 Per Person
- Three Hours: \$13.50 Per Person

ONE MOON*

MORNING

- Assorted Fruit Juices
- Chef's Selection of Assorted Fresh Baked Muffins, Danish and Scones
- Honey, Fruit Preserves, Marmalade and Whipped Sweet Butter
- Coffee, Decaffeinated Coffee and Fine Quality Teas

MID MORNING

- Coffee, Decaffeinated Coffee and Fine Quality Teas

AFTERNOON

- Assorted Freshly Baked Cookies, Homemade Brownies and Bars
- Coffee, Decaffeinated Coffee and Fine Quality Teas
- Assorted Soft Drinks, Bottled Spring Water and Sparkling Water
- \$25 Per Person

TWO MOON*

MORNING

- Assorted Fruit Juices
- Chef's Selection of Assorted Fresh Baked Muffins, Danish and Scones
- Honey, Fruit Preserves, Marmalade and Whipped Sweet Butter
- Coffee, Decaffeinated Coffee and Fine Quality Teas

MID MORNING

- Coffee, Decaffeinated Coffee and Fine Quality Teas

LUNCH

- Tossed Garden Salad with Assorted Dressings
- Homestyle Potato Salad, Creamy Coleslaw and Pasta Salad
- Individual Bags of Assorted Chips
- Rare Roast Beef and Cheddar Wrap*
- Chicken Caesar Salad Wrap
- Honey Ham and Cheddar Cheese Wrap with Roasted Roma Tomatoes and Honey Mustard Mayo
- Tuna Salad Wrap
- Balsamic Grilled Vegetable Wrap
- Seasonal Fruit Salad
- Assorted Freshly Baked Cookies
- Coffee, Decaffeinated Coffee and Fine Quality Teas
- Assorted Soft Drinks, Bottled Spring Water and Sparkling Water

AFTERNOON

- Assorted Homemade Brownies and Bars
- Coffee, Decaffeinated Coffee and Fine Quality Teas
- Assorted Soft Drinks, Bottled Spring Water and Sparkling Water
- \$49.50 Per Person



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BREAKS

A LA CARTE BREAK SELECTIONS

Breaks are designed for a maximum of one hour of service. A surcharge will apply for extended service.

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BEVERAGES

- Bottled Spring Water (12 oz.) \$3 Each
- Assorted Soft Drinks (12 oz.) \$3.50 Each
- Assorted Fruit Juices (10 oz.)..... \$4 Each
- Bottled Sparkling Water (10 oz.)..... \$4 Each
- Assorted Vitamin Water \$5 Each
- Assorted Energy Drinks \$5 Each
- Coffee, Decaffeinated Coffee and Fine Quality Teas (Serves Approximately 16 Cups Per Gallon)..... \$47 Gallon

MORNING...OR ANY TIME

- Assorted Mini Danish* and Muffins \$18 Dozen
- Assorted Krispy Kreme® Doughnuts* \$24 Dozen
- Assorted Jumbo Muffins: Blueberry, Cranberry Orange, Bran, Corn and Banana Nut \$36 Dozen
- Assorted Mini Breads: Banana, Zucchini, Spice Bread \$18 Dozen
- Assorted Mini Croissants: Plain, Chocolate and White Chocolate Almond \$18 Dozen
- Assorted Freshly Baked Bagels, Cream Cheese, Low-Fat Cream Cheese and Vegetable Cream Cheese \$36 Dozen
- Warm Sticky Buns \$30 Dozen
- Yogurt Parfaits \$5.00 Each
- Seasonal Sliced Fruits with Fresh Berries \$6.50 Each
- Assorted Individual Greek Yogurts..... \$3.50 Each
- Hard Boiled Eggs with Cracked Black Pepper and Kosher Salt..... \$3.00 Each

AFTERNOON...OR ANY TIME

- Assorted Jumbo Freshly Baked Cookies \$26 Dozen
- Homemade Brownies and Bars \$26 Dozen
- Individual Bags of Chips..... \$3 Each
- Individual Bags of Trail Mix..... \$4.50 Each
- Individual Granola Bars \$3 Each
- Protein Bars..... \$4.50 Each
- Assorted Candy Bars..... \$3 Each
- Assorted Novelty Ice Cream Bars..... \$4.50 Each
- Pecan Caramel Turtles \$36 Dozen
- Whole Fresh Fruit..... \$2 Each
- Freshly Popped Popcorn \$3 Person
- Flavored Popcorn: Cheddar, Ranch, BBQ..... \$5 Person
- Jumbo Soft Baked Pretzel with Spicy Deli Mustard \$36 Dozen
- Hand Crafted Guacamole, Salsa and Fresh Tortilla Chips \$6 Person



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LUNCH

BOXED TO-GO LUNCH SELECTIONS

Boxed To-Go Lunches are designed for groups departing the Convention Center. Should you elect to eat Boxed To-Go Lunches within the Convention Center, \$5 will be added to the menu price.

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

* This item contains nuts or peanut products.

BOX LUNCHES

All Box Lunches include Seasonal Whole Fruit, Individual Bag of Chips, Assorted Soft Drink or Bottled Spring Water

SANDWICH SELECTIONS:

ITALIAN

- Mortadella, Genoa Salami, Sweet Capicola Ham and Sliced Provolone Cheese with Lettuce, Tomato, Crushed Oregano and Olive Oil on a Hoagie Roll

\$24 Per Person

MONTVILLE*

- Rare Roast Beef and Swiss Cheese with Horseradish Mayonnaise on a Whole Wheat Kaiser Roll

\$24 Per Person

NORWICH

- Marinated Grilled Chicken Breast and Smoked Mozzarella with Spinach, Roasted Red Peppers, Grilled Red Onions and Roasted Garlic Aioli on a Focaccia Roll

\$24 Per Person

HEART HEALTHY

- Lean Sliced Turkey Breast with Crisp Lettuce and a Cranberry Yogurt Spread on a Whole Wheat Wrap

\$24 Per Person

UNCASVILLE

- Rosemary Ham and Vermont or Farmhouse Cheddar Cheese with Honey Mustard Mayonnaise on a Kaiser Roll

\$24 Per Person

STONINGTON

- Marinated Grilled Portabella Mushroom and Fresh Mozzarella Cheese with Roasted Tomato Aioli on a Red Pepper Wrap

\$24 Per Person

MYSTIC

- Maine Lobster Salad with Crisp Iceberg Lettuce on a New England Roll

\$34 Per Person

SALAD SELECTIONS:

SELECT ONE

- Homestyle Potato Salad
- Creamy Coleslaw
- Pasta Pesto Salad
- Vegetable Couscous Salad

DESSERT SELECTIONS:

SELECT ONE

- Jumbo Chocolate Chip Cookie
- Jumbo Oatmeal Raisin Cookie
- Obnoxious Brownie
- Lemon Bar
- 7-Layer Bar



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LUNCH

PLATED LUNCHEON SELECTIONS

A \$50 labor and preparation charge will be applied to all plated and buffet lunch functions for events under 25 people.

Luncheons are designed for a maximum of two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc. are not transferable to refreshment breaks.

Maximum of 2 entrées may be chosen, in which case the higher price selection will prevail for all.

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All Entrées served with Artisan Rolls, Coffee, Decaffeinated Coffee and Fine Quality Teas



ENTRÉE SALADS

SELECT ONE SALAD AND ONE DESSERT

CAESAR SALAD

- Crisp Romaine Lettuce, Wood Roasted Tomatoes, Kalamata Olives, Marinated Artichoke Hearts, Shaved Parmesan Cheese and Croutons with Traditional Caesar Dressing

HEALTHY GREENS SALAD

- Baby Kale, Baby Spinach, Hearts of Romaine, Grilled Seasonal Vegetables, Toasted Almond Slices, Connecticut Currant and Elderflower Vinaigrette

ICEBERG BLT

- Peppered Bacon, Baby Iceberg Lettuce, Diced Seasonal Tomatoes, Red Onion, Chopped Egg, Gorgonzola Cream, Aged Balsamic

\$18 Plain

\$20 for Edamame or Roasted Beets

\$20 for Grilled Vegetables with Roasted Beets

\$26 for Local Cheeses

\$24 for Chilled Pesto Chicken

\$26 for Chilled Grilled Salmon

\$27 for Chilled Marinated Grilled Shrimp

\$29 for Chilled Grilled Tuscan Sirloin

HOT ENTRÉE SELECTIONS:

SELECT ONE ENTRÉE, ONE SOUP OR SALAD AND ONE DESSERT

KOREAN KALBI SHORT RIB

Fried Rice, Sesame Broccoli

\$32 Per Person

CHURRASCARIA PLATE

Chimichurri Grilled Chicken, Sweet and Spicy Sausages, Seasonal Vegetables, Rice and Beans

\$32 Per Person

GRILLED TUSCAN SIRLOIN*

Rosemary Roasted Fingerling Potatoes, Balsamic Onions, Mushrooms and Asparagus, Demi-Glace

\$35 Per Person

SEMI-BONELESS CHICKEN BREAST

Rotisserie Roasted, Sautéed Spinach, Toasted Couscous, Pan Jus

\$28 Per Person

Romesco Marinated and Char Grilled, Aji Amarillo Orzo, Sautéed Onions, Peppers and Mushrooms

\$28 Per Person

Parmesan, Garganelli alla Vodka, Broccolini

\$28 Per Person

Francaise/Piccata/Marsala, Classic Pilaf, Tarragon Peas, Carrots and Pearl Onions

\$28 Per Person

FRESH FILET OF SALMON

Herb Breadcrumbs, Caramelized Honey Mustard Shellfish Free Cioppino Risotto, Petite Asparagus,

\$30 Per Person

Steamed en Papillote, Julienne Vegetables and Steamed New Potatoes

\$30 Per Person

Crab Crusted, Pommery Tarragon Cream, Sweet Corn Polenta, Parmesan Crusted Asparagus

\$35 Per Person

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LUNCH

PLATED LUNCHEON SELECTIONS

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SALAD OR SOUP SELECTIONS:

SELECT ONE

- Garden Tossed Salad with Assorted Dressings
- Classic Caesar Salad
- Seasonal Quinoa Salad with Greens with Chef's Selection Vinaigrette
- Mediterranean Style Fattoush with Red Wine Vinaigrette
- Homestyle Chicken Noodle
- Minestrone
- Cream of Tomato
- Vegetarian Vegetable
- Italian Wedding
- Seasonal Selection
- New England Clam Chowder\$2 Additional Per Person
- Lobster Bisque\$3 Additional Per Person



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DESSERT SELECTIONS:

SELECT ONE

- Fresh Fruit Tart with Berry Sauce
- Local Apple Crisp Tart with Carmel Sauce
- New York Style Cheesecake with Seasonal Berries
- Lemon Curd Tart with Seasonal Berries
- Warm Chocolate Pudding Cake with Vanilla Ice Cream
- Strawberry Shortcake with Berry Sauce
- Golden Pineapple Upside-Down Cake
- Classic Tiramisu

LUNCH

COLD BUFFET LUNCHEON SELECTIONS

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IT'S A WRAP

- Tossed Garden Salad with Assorted Dressings
- Classic Caesar Salad
- Homestyle Potato Salad, Creamy Coleslaw and Pasta Salad
- Individual Bags of Assorted Chips
- Fresh Roasted Turkey Wrap
- Chicken Caesar Salad Wrap
- Honey Ham and Cheddar Cheese Wrap with Roasted Roma Tomatoes and Honey Mustard Mayo
- Tuna Salad Wrap
- Balsamic Grilled Vegetable Wrap
- Assorted Freshly Baked Cookies*, and Homemade Brownies*, Blondies*
- Seasonal Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$29 Per Person

GRINDERS, SUBS AND HOAGIES

- Tossed Garden Salad with Assorted Dressings
 - Classic Caesar Salad
 - Rotini Pasta Primavera
 - Individual Bags of Assorted Chips
- (All of the below sandwiches are served with lettuce and tomato)
- Italian Hoagie
 - Rare Roast Beef Sub*
 - Roasted Turkey Grinder
 - Tuna Salad Grinder
 - Rosemary Ham and Cheddar Cheese Sub
 - Veggie (Lettuce, Tomato, Onion, and Cucumber)
 - Oil and Vinegar, Spicy Deli Mustard, Mayonnaise and Horseradish Mayonnaise
 - Sliced Hot Peppers, Black Olives and Onions, Pickle Spears
 - Assorted Freshly Baked Cookies*, Homemade Brownies*, Blondies*
 - Seasonal Fruit Salad
 - Coffee, Decaffeinated Coffee and Fine Quality Teas

\$30 Per Person

MEDITERRANEAN BUFFET

- Mediterranean Style Fattoush with Red Wine Vinaigrette
- Classic Greek Salad
- Couscous Salad
- Hummus, Tabouli, Baba Ghanoush, and Kalamata Olives Served with Assorted Flat Breads and Pita Chips
- Chicken, Feta and Spinach Wrap
- Shawarma Spiced Beef Wrap (Onion and Radish, Parsley, Romaine, Tatziki)
- Roasted Red Pepper Hummus, Grilled Vegetables Mediterranean Spices and Pomegranate Molasses
- Tuna Wrap (Olive Oil Aioli, Lemon, Capers, Parsley, Marinated Tomato and Greens)
- Baklava*, Lemon Tarts*, Orange and Almond Cake*, Blueberry Cobbler*, White Chocolate Cake with Blueberries
- Seasonal Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$32 Per Person



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LUNCH

COLD BUFFET LUNCHEON SELECTIONS

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SOUP AND SANDWICH BUFFET

• HOUSE-MADE SOUPS – SELECT ONE:

- Homestyle Chicken Noodle
- Minestrone
- Cream of Tomato
- Vegetarian Vegetable
- Seasonal Selection
- New England Clam Chowder.....\$2 Additional Per Person
- Lobster Bisque\$3 Additional Per Person

- Tossed Garden Salad with Assorted Dressings
 - Spinach Salad with White Balsamic Vinaigrette
 - Homestyle Potato Salad, Creamy Coleslaw and Pasta Salad
 - Tuna Salad, Egg Salad, Chicken Salad
 - Assorted Breads and Rolls
 - Premium Sliced Rare Roast Beef*, Roast Turkey, Honey Ham and Genoa Salami
 - Swiss, Provolone and Cheddar Cheeses
 - Spicy Deli Mustard, Mayonnaise and Horseradish Mayonnaise
 - Lettuce, Sliced Tomatoes and Pickle Spears
 - Individual Bags of Assorted Chips
 - Assorted Freshly Baked Cookies*, Homemade Brownies*, Blondie*
 - Seasonal Fruit Salad
 - Coffee, Decaffeinated Coffee and Fine Quality Teas
- \$32 Per Person



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LUNCH

HOT BUFFET LUNCHEON SELECTIONS

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COMFORT FOODS BUFFET

- Tossed Garden Salad with Assorted Dressings
- Carrot Salad
- Add New England Clam Chowder\$3 Additional Per Person
- Add Lobster Bisque.....\$4 Additional Per Person

ENTRÉES – SELECT TWO:

- Herb Roasted Chicken
- Crispy Fried Chicken
- Oven Roasted Turkey Breast with Classic Stuffing and Gravy
- Beer Batter Fish and Chips
- Cracker Crusted Cod, Sweet Lemon Wine Sauce
- Yankee Pot Roast, Peas and Carrots
- Classic Beef Stew
- Shepard’s Pie
- Salisbury Steak, Mushrooms and Onions with Buttered Noodles
- Homestyle Meatloaf with Brown Gravy
- Chef’s Selection of Seasonal Vegetable and Side Dish
- Fresh Baked Biscuits, Rolls, Cornbread
- Traditional Bread Pudding*, Apple Pie*, Whoopie Pies*, Boston Cream Pie*
- Seasonal Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$36 Per Person

(Select an Additional Entrée for an Additional \$4 Per Person)

ITALIAN LUNCH BUFFET

- Deconstructed Caesar Salad
- Fregola Salad,
- Olive Tapanade, Infused Oil, Sliced Focaccia and Italian Bread

ENTRÉES – SELECT TWO:

- Eggplant Rollatini
- Garden Vegetable Baked Ziti
- Farfalle Pasta, Kale, Cannellini Beans, Roasted Pepper, White Wine Sauce
- Chicken Parmesan
- Chicken Marsala
- Chicken Genovese – Roasted Tomato, Pesto, Fontina
- Baked Ala Donato – Crumbled Meatball and Sweet Italian Sausage, Peas, Rosa Sauce, Mezze Rigatoni, Parmesan, Romano
- Osso Bucco Ragu – Garganelli, Herbs, Mascarpone
- Orchiette Bolognese
- Chef’s Selection of Seasonal Vegetables and Pasta Side Dish, Freshly Grated Parmesan Cheese, Red Pepper Flakes
- Italian Lemon Cake*, Assorted Italian Cookies*, Mini Individual Ricotta Cheesecake*, Macaroon Ricotta Kisses*, Mini Cannoli*, Tiramisu*, Panna Cotta
- Seasonal Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$36 Per Person

(Select an Additional Entrée for an Additional \$4 Per Person)



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LUNCH

HOT BUFFET LUNCHEON SELECTIONS

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BE FIT BUFFET

- Garden Salad, Assorted Dressings
- Seasonal Quinoa Salad, Elderflower Currant Vinaigrette
- Vegan Vegetable Soup
- Pickled Vegetables

ENTRÉES – SELECT TWO:

- Stuffed Seasonal Squash or Tomato
- Vegetarian Shepherd's Pie
- Grilled Portobello Mushroom Stack, Roasted Pepper Coulis
- Turmeric Marinated Roasted Chicken
- Maple Glazed Semi-Boneless Chicken Breast
- Grilled Chicken Breast with Citrus Salsa
- Sweet Tea Brined Turkey Breast, Cranberry Relish
- Fennel Spiced Pork Loin, Braised Cabbage
- Beef Tips with Mushrooms and Onions
- Wild Rice Pilaf
- Seasonal Vegetable Medley
- Lemon Yogurt Pound Cake*, Low-Fat Cheesecake*, Angel Food Cake with Seasonal Topping*, Assorted Fruity Oat Squares*, Assorted Fruit Tarts
- Seasonal Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$36 Per Person

[Select an Additional Entrée for an Additional \$4 Per Person]

ASIAN LUNCH BUFFET

- Green Salad with Asian Dressings and Crispy Wontons
- Edamame Salad
- Soba Noodle Salad

ENTRÉES – SELECT TWO:

- General Tso's Chicken or Tofu
- Coconut Chicken Curry
- Dak Galbi - Spicy Stir Fried Chicken and Vegetables (Korean Pepper Paste)
- Chicken Lo Mein
- Korean Kalbi Beef Short Rib
- Beef and Broccoli
- Chef Selection of Rice
- Chef Selection of Vegetable
- Rice Pudding*, Orange and Almond Cookies*, Macaroons*, Coconut Cake with Fresh Blueberries*, Pineapple Upside Down Cake*, Fortune Cookies*
- Seasonal Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$38 Per Person

[Select an Additional Entrée for an Additional \$4 Per Person]



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LUNCH

HOT BUFFET LUNCHEON SELECTIONS

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MOHEGAN LUNCH BUFFET

- Medley of Mixed Field Greens with Garden Vegetables and Assorted Dressings
- Three Sisters Salad, Wild Rice Salad, Marinated Vegetable Salad
- Clear Clam Chowder

ENTRÉES – SELECT TWO:

- Grilled Swordfish Piccata - Caper Berries, Roasted Tomato
- Pan Roasted Salmon with Mohegan Succotash
- Duck Duo - Sweet Corn Polenta, Currant Demi
- Buffalo Meatballs in Brown Gravy
- Char Grilled Flat Iron Steak, Sweet Onions
- Semi-Boneless Chicken Breast, Pan Gravy
- Cranberry Cornbread Stuffed Turkey Tenderloin, Pan Gravy
- Venison - Seasonal Preparation (Market Price)
- Chef's Vegetarian Entrée
- Chef's Selection of Seasonal Vegetable and Side Dish
- Artisan Rolls with Butter
- Seasonal Pie*, Chocolate Cream Pie*, Vanilla Custard Tart with Seasonal Berries*, Traditional Bread Pudding*, Mini Assorted Blueberry and Raspberry Cheesecakes*
- Seasonal Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$40 Per Person

(Select an Additional Entrée for an Additional \$4 Per Person)



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RECEPTION

RECEPTION HORS D'OEUVRE SELECTIONS

Minimum order of 12 pieces required for each item and 50 pieces combined

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

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COLD HORS D'OUVRES

Truffle Deviled Egg.....	\$2.75 Per Piece
Tomato Mozzarella Skewer.....	\$2.75 Per Piece
Red and Yellow Tomato and Mozzarella Bruschetta	\$3 Per Piece
Goat Cheese Brûlée Crostini with Red Pepper Jam	\$3 Per Piece
California Roll	\$2.75 Per Piece
Smoked Salmon Pretzel Sticks with Honey Mustard	\$3.50 Per Piece
Spicy Grilled Shrimp and Pineapple Skewer	\$4.50 Per Piece
Colossal Crab Asian Spoon.....	\$4.50 Per Piece
Jumbo Shrimp Cocktail	\$4.50 Per Piece
Curry Chicken Salad in Phyllo	\$3 Per Piece
Canapés Served on Olive Oil Toasted Crostini.....	\$4 Per Piece

SELECT:

- Wild Mushroom Boursin Mousse
 - Charred Eggplant “Caviar”
 - Local Ricotta, Smoked Tomato, First Press Olive Oil, Aged Balsamic
 - Buffalo Chicken Salad, Ranch Aioli
 - Canapés Served on Olive Oil Toasted Crostini\$4.50 Per Piece
- SELECT:
- Roasted Fresh Golden Beets, Local Goat Cheese, Caramelized Honey
 - Smoked Salmon Mousse, Masago, Crispy Capers, Pickled Shallot, Chervil
 - Prosciutto, Blue Cheese, Fig Jam
 - Romesco Grilled Tenderloin, Aji Amarillo, Cotija, Scallion

HOT HORS D'OUVRES

Assorted Quiche.....	\$2.75 Per Piece
Spanakopita	\$3 Per Piece
Assorted Hand Crafted Arancini.....	\$3.25 Per Piece
Fig and Marscarpone Purse.....	\$3.25 Per Piece
Brie with Raspberry in Puff Pastry.....	\$3.25 Per Piece
Parmesan Artichoke Hearts.....	\$3.25 Per Piece
Mini Macaroni and Cheese Bites	\$3.25 Per Piece
Assortment of Miniature Mozzarella and Pepperoni Pizza.....	\$4 Per Piece
Seafood Stuffed Mushroom	\$4 Per Piece
Mini Mohegan Lump Crab Cake with Chili and Lime Aioli.....	\$4.25 Per Piece
Panko Fried Shrimp with Spicy Cocktail Sauce.....	\$4.25 Per Piece
Sea Scallops Wrapped in Bacon	\$4 Per Piece
Tuscan Chicken, Fontina Bites.....	\$3.75 Per Piece
Sesame Chicken Strips with Asian Plum Sauce*	\$3.75 Per Piece
Mini Pigs in a Blanket with Spicy Mustard	\$3.25 Per Piece
Beef Satay with Hoisin Glaze	\$4 Per Piece
Mini Philly Cheese Steak Egg Roll.....	\$4 Per Piece
Grilled Baby Lamb Chop with Red Currant Demi-Glace.....	\$5.25 Per Piece



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RECEPTION

RECEPTION DISPLAYS

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ICE SCULPTURES

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BRUSCHETTA DISPLAY

- Fresh Plum Tomatoes with Garlic, Basil and Olive Oil
- Spinach and Feta Spread
- Eggplant Caponata
- Artichoke and Red Pepper Spread
- Olive Tapenade
- Hummus*
- Pita Wedges and Grilled Garlic Rubbed Crostini

\$7 Per Person

GRILLED VEGETABLES DISPLAY

- Marinated and Grilled Vegetables with Olive Oil, Fresh Herbs and Balsamic Glaze

\$7 Per Person

CRUDITÉ DISPLAY

- Seasonal Medley of Fresh Vegetables
- SELECT TWO OF THE FOLLOWING DIPS: Onion, Blue Cheese, Green Goddess, Spinach, Roasted Garlic, Ranch, Roasted Pepper or Sundried Tomato

\$7 Per Person

CHEESE DISPLAY

- Imported and Domestic Cheese Variety
- Premium Cracker Assortment, Lavash and Sliced French Bread

Add Sliced or Cubed Fruit.....\$4 Additional Per Person

\$8.25 Per Person

ANTIPASTO DISPLAY

- Assorted Grilled Vegetables and Marinated Mushrooms
- Mozzarella and Provolone Cheeses
- Marinated Artichokes
- Assorted Olive Salad
- Sliced Italian Meats
- Sliced Focaccia and Italian Bread

\$9 Per Person

SUSHI DISPLAY

SELECT THREE:

- California Roll: Crabmeat, Avocado and Cucumber
- Vegetarian Roll: Red and Yellow Pepper, Asparagus, Cucumber and Leaf Lettuce
- Spicy Tuna Roll*: Tuna, Avocado, Cucumber and Spicy Mayonnaise
- Sunrise Roll*: Salmon, Avocado and Cucumber
- Rainbow Roll*: Tuna, Salmon, Yellowtail, Crabmeat, Shrimp, Avocado and Cucumber

\$3.25 Per Piece

SEAFOOD ON ICE DISPLAY

Each Selection Served with Spicy Cocktail Sauce, Horseradish, Shallot Mignonette, Rémooulade, Tabasco, Lemon Wedges and Oyster Crackers

Little Neck Clams on the Half Shell*	\$2.75 Per Piece
Seasonal Oysters on the Half Shell*	\$3.50 Per Piece
East Coast	\$3.50 Per Piece
West Coast	\$4 Per Piece
Premium Selection	Market Price
Chilled Jumbo Shrimp	\$5 Per Piece
Alaskan Snow Crab Claws	\$5 Per Piece

ENHANCEMENTS

Oyster Shucker for Action Station \$100 Each



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RECEPTION

RECEPTION STATIONS

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ACTION STATION ENHANCEMENT

An attendant is available upon request to make any station an action station. One attendant required per station.

Please see your Convention Services Manager for appropriate number of stations required for your event.

\$100 Per Attendant

SOFT TACO STATION

- Tequila Lime Pulled Chicken
- Seasoned Ground Beef
- Shredded Jack Cheese
- Pinto Beans
- Salsa, Sour Cream, Diced Onion and Tomato
- Shredded Lettuce, Sliced Jalapeño Peppers, Lime Wedges, Cilantro
- Soft Flour Tortillas
- Cholula Hot Sauce

\$14 Per Person

ENHANCED:

Includes the above as well as:

- SELECT ONE: Puerco Pibil or Cochinitas Pibil
- Black Beans and Arroz Amarillo
- Pico de Gallo
- Guacamole and Queso Fresco
- Soft Corn Tortillas

\$17 Per Person

FIESTA GRANDE:

Includes the above as well as:

SELECT ONE:

- Market White Fish Chimichurri or Saizon Shrimp
- Upgrade Ground Beef to Carne Asada-Grilled Steak
- House Made Hot Sauce

\$20 Per Person

NACHO STATION

- House Fried Fresh Corn Tortillas
- Salsa, Sour Cream, Scallions
- Hot Queso Sauce

\$7 Per Person

ENHANCED:

Includes the above as well as:

- Guacamole
- Pico de Gallo and Salsa Verde
- Queso Fresco

\$10 Per Person

FIESTA GRANDE:

Includes the above as well as:

SELECT ONE:

- Vegetarian or Chili Con Carne
- Shredded Cheese

\$15 Per Person

CHIPS AND DIP STATION

- Potato and Fresh Fried Corn Tortillas
- French Onion Dip
- Ranch and Blue Cheese Dips
- Hot Cheese Sauce
- Hot Spinach and Artichoke Dip

\$12 Per Person



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\$100 Per Attendant



SAVORY MARTINI BAR

SELECT ONE BASE:

- Parmesan Risotto
- White Cheddar Mac 'n Cheese
- Silky Irish Butter Mashed Yukon Potatoes
- Manchego Grits

SELECT ONE VEGETABLE TOPPING:

- Eggplant Caponata
- Vegetable Primavera
- Roasted Cauliflower
- Roasted Seasonal Squash

SELECT TWO MEAT TOPPINGS:

- Braised Short Rib Ragu
- Kobe Bacon Cheeseburger
- Buffalo Chicken
- Chicken Marsala
- Coq Au Vin
- Slow Cooked Sausage and Peppers

SELECT ONE SEAFOOD TOPPING:

(may select meat or vegan in place of seafood)

- New England Seafood Newburg: Lobster, Crab and Shrimp
- Shrimp Scampi
- Cajun Fried Shrimp
- Sautéed Saltimbocca Shrimp
- Pancetta Shrimp
- Shrimp and Crab Etoufée
- Shrimp Arrabiata

Add Additional Topping \$2 Per Person
\$16 Per Person - Attendant Required - \$100 Per Attendant

WINGS, WINGS AND WINGS

- Celery and Carrot Sticks
- Ranch and Bleu Cheese Dressings

SELECT FOUR SAUCES TO BE SERVED ON THE SIDE:

- Traditional Buffalo
- BBQ
- Lemon Pepper
- Garlic Parmesan
- Garlic Chili Hoisin
- Korean Sweet 'n Spicy
- Honey Mustard Horseradish

CHOOSE YOUR STYLE:

- Plain Roasted: **\$15 Per Person**
- Crispy Southern Fried: **\$15 Per Person**
- Boneless: **\$17 Per Person**

SLIDER BAR

SELECT THREE:

- Hand Crafted Pub Burger with American Cheese or Cheddar Cheese
 - Italian Sausage with Peppers and Onions and Provolone Cheese
 - Herb Grilled Chicken with Roasted Tomato and Fontina Cheese
 - Southwest Black Bean with Chili Lime Aioli
 - Tahini Chickpea with Tatziki
 - Shrimp and Crab Cake with Tarter and Cocktail Sauce
 - Lebanese Beef and Lamb Kefta with Spiced Red Onion Slaw and Tatziki..... **\$2 Per Person**
 - Parker House Rolls
 - Wedge Cut Fries
 - Sliced Cheese, Roma Tomatoes and Red Onions
 - Lettuce, Pickle Spears, Ketchup, Mustard, Mayonnaise, Roasted Red Pepper Aioli and Honey Mustard Sauce
- \$21 Per Person**

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PASTA STATION

SELECT TWO PASTAS:

- Penne
- Farfalle
- Campanelle
- Gemelli
- Cheese Tortellini

SELECT TWO SAUCES:

- Classic Creamy Carbonara
- Bolognese
- Pomodoro
- Gorgonzola Cream
- Ala Vodka
- Alfredo
- Roasted Portabella

Freshly Grated Parmesan Cheese, Red Pepper Flakes

Sliced Focaccia and Italian Bread

\$14.50 Per Person

L'ABBONDANZA PASTA STATION*

(Minimum order of 25 Persons, 1 Chef Attendant Required Per 40 People)

A complete Pasta Station as noted above with the addition of the following: Bay Shrimp, Mini Meatballs, Grilled Chicken Breast Strips, Italian Sausage, Broccoli, Green Peas, Asparagus, Mushrooms, Black Olives, Caramelized Onions, Roasted Tomatoes and Roasted Red Peppers

\$20 Per Person, Attendant Required - \$100 Per Attendant

TRADITIONAL PAELLA STATION

- Presented in either 3' or 5' Traditional Paella Pan
- A Colorful Mixture of Sofrito Seasoned Shrimp, Scallops, Clams, Mussels, Sausage, Chicken and Vegetables
- Served Over Saffron Rice

\$24 Per Person

KALBI BEEF STATION

(Minimum Order of 25 Persons)

- Grilled Marinated Korean Style Short Ribs of Beef
- Kim Chee, Lettuce Leaves, Green Onions and Toasted Sesame Seeds
- Korean Miso Paste
- Garlic Chili Sauce
- Steamed Rice

\$18 Per Person



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RECEPTION

RECEPTION CARVING STATIONS

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SIDE OF CEDAR ROASTED BBQ SALMON*

(Serves 15 Persons)

- Crispy Fried Shaved Red Onions
- Sliced Focaccia

\$95 Each - Carver Required - \$100 Per Carver

OVEN ROASTED BREAST OF TURKEY

(Serves 15 Persons)

- Orange Cranberry Compote, Herb Mayonnaise, Roasted Pan Gravy
- Assorted Mini Rolls

\$150 Each - Carver Required - \$100 Per Carver

OVEN ROASTED TENDERLOIN OF BEEF*

(Serves 10-15 Persons)

SELECT ONE SAUCE:

- Au Poivre
- Gorgonzola
- Bordelaise Demi-Glace
- Sauce Diane
- Assorted Mini Rolls

\$350 Each - Carver Required - \$100 Per Carver

BONELESS HERB CRUSTED PRIME RIB OF BEEF*

(Serves 20 Persons)

- Creamy Horseradish, Herb Mayonnaise, Au Jus
- Assorted Mini Rolls

\$350 Each - Carver Required - \$100 Per Carver

SLOW ROASTED STEAMSHIP ROUND OF BEEF*

(Serves 60-80 Persons)

- Creamy Horseradish Sauce, Mustard, Au Jus
- Assorted Mini Rolls

\$450 Each - Carver Required - \$100 Per Carver

HONEY GLAZED COUNTRY HAM

(Serves 20 Persons)

- Orange Marmalade, Honey Mustard, Herb Mayonnaise
- Country Biscuits, Assorted Mini Rolls

\$225 Each - Carver Required - \$100 Per Carver

ROSEMARY ROASTED PORK LOIN

(Serves 20 Persons)

- Mustard, Herb Mayonnaise, Pan Jus Lie
- Assorted Mini Rolls

\$250 Each - Carver Required - \$100 Per Carver

ROASTED RACK OF LAMB*

(Serves 5 Persons)

- Pommery Mustard and Herb Crumb Crusted
- Red Currant Demi-Glace

\$80 Each - Carver Required - \$100 Per Carver

CARVING STATION ENHANCEMENTS

- Garlic Mashed Potatoes \$3.50 Per Person
- Seasonal Vegetables \$3.50 Per Person
- Roasted Potatoes \$3.50 Per Person
- Truffle Mac and Cheese \$4 Per Person



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RECEPTION

RECEPTION DESSERT STATIONS

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PERSONALIZED DESSERTS

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Starting at \$5 Per Person

CHEESECAKE MARTINI BAR*

- New York Style Cheesecake Served in a Martini Glass
- Toppings to Include: Strawberries in Sauce, Chocolate Hazelnut Drizzle, Bananas Foster, Roasted Caramel Pineapple, Double Chocolate Cookie Crumble, Heath Bar Crunch, Chili Spiced Candied Pistachios, Fresh Whipped Cream

\$16 Per Person

CUPCAKE CHAOS*

EXTRAVAGANT CUPCAKES TO INCLUDE:

- Boston Cream
- Carrot with Orange Cream Cheese Frosting
- Key Lime
- S'mores with Flamed Marshmallow
- Peanut Butter Cup
- White Lemon Curd
- Double Strawberry Cream
- Bananas Foster with Rum Soaked Raisins

\$16 Per Person

NEW ENGLANDER DESSERT "BAAR"

- Boston Cream Pie
- Classic Bread Pudding with Vanilla Bean Sauce
- Blueberry Cobbler
- Nutmeg Apple Pie
- Lemon Meringue Pie
- New England Whoopie Pies
- Strawberry Shortcake with Berry Sauce

\$16 Per Person

GELATO BAR

- Chef's Choice which include Six Seasonal Flavors
- Decorated Cones and Waffle Cups
- Toppings to Include: Fresh Strawberries in Sauce, Chocolate Hazelnut Drizzle, Heath Bar Crunch, Roasted Pineapple and Caramel, Double Chocolate Cookie Crumble, Bananas Foster, Chili Spiced Candied Pistachios and Fresh Whipped Cream

\$19 Per Person - Attendant Required - \$100 Per Attendant

CHOCOLATE FOUNTAIN

CHOCOLATE FLOWING FROM A THREE TIERED FOUNTAIN
SELECT ONE:

- Dark Chocolate
- Milk Chocolate
- White Chocolate
- Presented with the Following for Dipping: Strawberries, Cubed Pound Cake, Skewered Fresh Seasonal Fruit, Pretzels, Biscotti, Rice Krispy Treats, Marshmallows, Truffles

\$22 Per Person - Attendant Required - \$100 Per Attendant

CHOCOLATE, CHOCOLATE AND MORE CHOCOLATE*

- Assorted Brownies
- Assorted Chocolate Dipped Oreos
- Assorted Chocolate Dipped Strawberries
- Assorted Chocolate Truffles
- Assorted Chocolate Dipped Pretzels
- Assorted Chocolate Mousse Pops
- Black and White Cookies
- Chocolate Cordial Shots

\$24 Per Person



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RECEPTION

RECEPTION DESSERT SELECTIONS

Minimum order of 12 pieces required for each item and 50 pieces combined, with the exception of those items serving 25 persons.

* This item contains nut or peanut products.

PERSONALIZED DESSERTS

With advance notice, our talented chefs can provide custom designs and elaborate works of art or company logos to enhance your desserts. All work done on a per-quote basis. Consult your Convention Services Manager for a quote.

Starting at \$5 Per Person



COLD DESSERTS

Trio of White Chocolate, Dark Chocolate and Hazelnut Cream Puffs.....	\$4 Each
Assorted Traditional and Chocolate Cannoli.....	\$4 Each
Chocolate and Mocha Éclairs	\$4 Each
Mini Fresh Fruit Tarts	\$4 Each
New England Whoopie Pies.....	\$4 Each
Chocolate Mousse Cups	\$4 Each
Assorted Brownies and Bars: Obnoxious Brownie, 7-Layer Bar, Lemon Bar, Chocolate Macaroon Bar and Tollhouse Bar.....	\$4 Each

HOT DESSERTS

(Presented Buffet Style in Chaffing Dish)

Warm Candied Bacon Cinnamon Buns with Carmel Sauce.....	\$4 Each
Classic Bread Pudding with Vanilla Bean Sauce (Serves 25 Persons)	\$110 Each
Goey Chocolate Pudding Cake with Berry Sauce (Serves 25 Persons)	\$110 Each
Seasonal Cobbler: Strawberry Peach, Apple Blackberry, Traditional Apple Cinnamon or Blueberry (Serves 25 Persons)	\$110 Each



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DINNER

PLATED DINNER FIRST COURSE AND DESSERT SELECTIONS

Our dinner selections are designed as three courses that include salad, main entrée and dessert.

Should you elect to choose two entrées, the higher price prevails for both entrées. The exact number of each entrée will be required no later than noon three business days in advance of your event.

PERSONALIZED DESSERTS

With advance notice, our talented chefs can provide custom designs and elaborate works of art or company logos to enhance your desserts. All work done on a per-quote basis. Consult your Convention Services Manager for a quote.

Starting at \$5 Per Person

All Entrées served with choice of Salad and Dessert, Artisan Rolls, Coffee, Decaffeinated Coffee and Fine Quality Teas.



SALADS

BABY GREENS

- Baby Field Greens, Assorted Crunchy Vegetables, Champagne Vinaigrette

ICEBERG BLT

- Peppered Bacon, Baby Iceberg Lettuce, Diced Seasonal Tomatoes, Red Onion, Chopped Egg, Puddle of Gorgonzola Cream, Aged Balsamic

SPINACH SALAD

- Fresh Tender Spinach, Soy Poached Egg, Cremini Mushrooms, Grilled Red Onions, White Balsamic Vinaigrette

BOSTON BIBB

- Boston Bibb Lettuce, Crumbled Maytag Bleu Cheese, Pickled Onions, Craisins, Walnut Vinaigrette

CLASSIC CAESAR SALAD

- Hearts of Romaine Lettuce, Shaved Parmesan Cheese, Croutons, Traditional Caesar Dressing

ROASTED PEAR AND GOAT CHEESE

- Baby Field Greens, Grilled Pear, Goat Cheese, Honey and Chive Vinaigrette

\$3 Additional Per Person

MEDITERRANEAN MILLE FEUILLE

- Layered Crepes with Pesto Olive Tapenade, Roasted Tomato, Spinach, Artichoke, Herbed Ricotta with Balsamic Reduction

\$3 Additional Per Person

SEASONAL BURRATA CAPRESE

- Seasonal Tomato, Fresh Creamed Filled Mozzarella, Extra Virgin Olive Oil, Sea Salt with Balsamic Vinaigrette

\$4 Additional Per Person

DESSERTS

- Oreo Crumb New York Style Cheese Cake with Strawberries
- Classic Tiramisu
- Warm Apple Caramel Tart with Vanilla Ice Cream
- Sable Tart with Seasonal Berries and Berry Sauce
- Lemon Curd Tart with Meringue and Seasonal Berries
- Classic Crème Brûlée Served on a Short Bread Cookie and Berries
- Chocolate Mousse Bombe on a Salted Caramel Brownie and Caramel Sauce
- Death by Chocolate / Decadent Double Chocolate Mousse Cake

SUGAR FREE~GLUTEN FREE~DAIRY FREE

- Flourless Chocolate Cake and Caramel Mousse – Gluten Free
- Coffee Gelée and Honey Caramel Sauce – Gluten Free
- Raspberry Cobbler Bar – Dairy Free and Gluten Free
- Classic Cheese Cake with Berries – Sugar Free
- Orange Panna Cotta – Sugar Free
- Seasonal Cream Puffs – Sugar Free



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DINNER

PLATED DINNER ENTRÉE SELECTIONS

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PERSONALIZED DESSERTS

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Starting at \$5 Per Person

All Entrées served with choice of Salad and Dessert, Artisan Rolls, Coffee, Decaffeinated Coffee and Fine Quality Teas.



POULTRY ENTRÉES (SEMI-BONELESS BREAST)

SWEET TEA BRINED

Pecan Wood Smoked Tomato Grits, Creamed Kale

\$40 Per Person

ZA'ATAR SPICED

Pomegranate Molasses, Mashed Roasted Cauliflower, Olive Oil Green Beans

\$40 Per Person

CHICKEN TWO WAYS

Cabernet Braised and Oven Roasted Wild Mushroom Bordelaise, Baby Carrots, Pearl Onions, Olive Oil Smashed Yukon Potatoes

\$42 Per Person

AÇAI ELDERFLOWER GLAZED

Truffle Quinoa, Hon Shemiji Mushrooms, Pearl Onions, Turmeric Dusted Parsnip Chips

\$45 Per Person

BEEF ENTRÉES

RED WINE BRAISED SHORT RIBS

Roasted Brussels Sprouts, Cheddar Cheese Grits

\$44 Per Person

CLUB CUT 12 OZ. SIRLOIN

Chef's Selection of Seasonal Vegetable, Cipollini Onions and Cremini Mushrooms, Roasted Fingerling Potatoes

\$50 Per Person

PAN ROASTED 10 OZ. FILET MIGNON

Chef's Selection of Seasonal Vegetable, Wild Mushrooms, Silky Yukon Potatoes, Bordelaise Sauce

\$54 Per Person

PORK ENTRÉES

MAPLE GLAZED DOUBLE CUT PORT CHOPS

Savoy Cabbage and Local Apples, Sweet Potato Cake

\$42 Per Person



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DINNER

PLATED DINNER ENTRÉE SELECTIONS

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Starting at \$5 Per Person

FISH ENTRÉES

PESTO CRUSTED SALMON

Roasted Tomato Orzo, Artichoke and Wilted Greens

\$44 Per Person

PINOT GRIGIO POACHED SALMON

Charred Lemon and Grilled Pineapple Salsa, Classic Pilaf, Haricot Verts

\$44 Per Person

ATLANTIC COD PROVENÇAL

Roasted and Topped with Fennel Capers, Onion, Tomato and Oregano, Moroccan Cous Cous, Broccoli

\$46 Per Person

PLANCHA SEARED SHRIMP AND SCALLOPS

Caramelized Onion and Corn Polenta, Asparagus

\$48 Per Person

SHRIMP AND LOBSTER RISOTTO

Asparagus Purée and Tips

\$46 Per Person

DUET ENTRÉES

ALL BELOW ARE SERVED WITH PAN ROASTED FILET MIGNON AND ONE OF THE FOLLOWING:

WILD MUSHROOM AND CABERNET BRAISED CHICKEN

Wild Mushroom Bordelaise, Seasonal Vegetable, Silky Yukon Potatoes

\$60 Per Person

PAN ROASTED HALIBUT WITH CRAB VINAIGRETTE

Connecticut Black Currant Demi-Glace, Seasonal Vegetable, Silky Yukon Potatoes

\$60 Per Person

COLOSSAL STUFFED SHRIMP WITH LOBSTER SAUCE

Marchand de Vin, Seasonal Vegetable, Silky Yukon Potatoes

\$65 Per Person

COLD WATER BUTTER POACHED LOBSTER TAIL

Pommery Cream Sauce, Seasonal Vegetable, Silky Yukon Potatoes

Market Price Per Person

All Entrées served with choice of Salad and Dessert, Artisan Rolls, Coffee, Decaffeinated Coffee and Fine Quality Teas.



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DINNER

BUFFET DINNER SELECTIONS

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Starting at \$5 Per Person



HOMESTYLE NEW ENGLANDER BUFFET

SALADS:

- Tossed Garden Salad with Assorted Dressings
- Spinach Salad with Balsamic Vinaigrette
- Vegetable Pasta Salad
- New England Clam Chowder **\$3 Per Person**
- Lobster Bisque **\$4 Per Person**

ENTRÉES – SELECT THREE:

- Herb Roasted Chicken
- Crispy Fried Chicken
- Savory Stuffed Chicken Breast
- Oven Roasted Turkey Breast with Classic Stuffing and Gravy
- Cider Brined and Maple Glazed Pork Loin with Roasted Local Apples
- Stuffed Boneless Pork Chops with Brown Gravy
- Maple Glazed Ham
- Yankee Pot Roast with Peas and Carrots
- Shepard’s Pie
- Salisbury Steak with Mushrooms and Onions with Buttered Noodles
- Homestyle Meatloaf with Brown Gravy
- London Broil with Brown Butter, Onions and Demi-Glace
- Stuffed Clams with Lemon Wedges and Red Pepper Remoulade
- Cracker Crusted Cod with Sweet Lemon Beurre Blanc
- Pan Seared Salmon with Currant Beurre Rouge
- New England Boiled Dinner: Corned Beef and Cabbage, Carrots, Potatoes, Onion-Horseradish, Whole Grain Mustard

ACCOMPANIED BY:

- Chef’s Fresh Seasonal Vegetables
- Chef’s Selection of Potatoes or Rice
- Fresh Baked Biscuits, Rolls, Zucchini Bread, Cornbread and Butter

DESSERTS:

- Apple Cranberry Cobbler
- Apple Pie
- Mini Fruit Tarts
- Carrot Cake
- Boston Cream Pie
- Seasonal Selection
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$55 Per Person – If Carver Requested - \$100 Per Carver (Select an Additional Entrée for an Additional \$4 Per Person)

ENHANCEMENTS

- Boneless Leg of Lamb Carving Station **\$3 Per Person**
- Prime Rib Carving Station **\$5 Per Person**

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DINNER

BUFFET DINNER SELECTIONS

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Starting at \$5 Per Person



BEST OF THE BEST BBQ

SALADS:

- Deconstructed BLT Wedge Salad
- Iceberg Wedge, Bacon, Grape Tomato, Cucumber, Blue Cheese and Buttermilk Ranch
- Caramelized Potato Salad
- Creamy Horseradish Slaw
- Black Bean and Corn Salad with Avocado Cilantro Vinaigrette

ENTRÉES – SELECT THREE:

House Rubbed and Smoked Meats:

- Beef Brisket
- Chicken Leg Quarters
- Atlantic Salmon
- St. Louis Ribs

Grilled:

- Garlic Pepper Rubbed Sirloin with Mushrooms and Onions
- Pulled Pork Shoulder
- Italian Sausage
- Marinated Semi-Boneless Chicken Breast
- Blackened Seasonal Day Boat Fish, Citrus Salsa

SIDES – SELECT THREE:

- Chef Richie's Baked Beans
- Fire Roasted Seasonal Vegetable
- Char Grilled Corn on the Cob
- Ham Hock Braised Collard Greens
- Sweet Potato Polenta
- Local Cheddar Grits
- Macaroni and Cheese
- Loaded Mash with Bacon, Scallion, Cheddar Cheese
- Baked Potatoes with Sour Cream, Scallion, Crisp Bacon, Shredded Cheddar Cheese
- Herb Roasted Fingerling Potatoes

ACCOMPANIED BY:

- Cornbread, Biscuits and Butter
- Variety of House BBQ Sauces

DESSERTS:

- Warm Chocolate Cake with Vanilla Ice Cream
- Chocolate Peanut Butter Mousse Pie
- Cherry Pie
- Blueberry Pie
- Strawberry Shortcake with Berry Sauce
- Mini Assorted Lemon and Lime Tarts with Raspberries
- Seasonal Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$57 Per Person

(Select an Additional Entrée for an Additional \$5 Per Person)

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DINNER

BUFFET DINNER SELECTIONS

A \$50 labor and preparation charge will be applied to all dinner functions for events under 25 people.

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Starting at \$5 per person



MOHEGAN DINNER BUFFET

SALADS:

- Mesclun Greens, Red Onion, English Cucumber, Sweet 100 Tomatoes and Pickled Baby Carrots with Assorted Dressings
- Classic Caesar Salad – Hearts of Romaine, Kalamata Olives, Shaved Parmesan Cheese, Sundried Tomatoes, Croutons, Traditional Caesar Dressing
- Three Sister Salad, Tri-Color Rotini, Dried Cranberry Orzo
- Artisan Rolls with Butter

ENTRÉES – SELECT THREE:

- Chef's Selection Vegetarian Stuffed Seasonal Squash
- Juniper Brined and Smoked Turkey Breast, Rosemary Velouté
- Cornmeal Crusted Fried Chicken, Caramelized Local Honey
- Braised Chicken Simmered with Wild Mushrooms
- Chicken Pot Pie with Biscuit Top
- Birds of a Feather – Duck and Turkey Confit Stuffed Semi-Boneless Chicken Breast, Red Wine Gravy
- Beef Tenderloin Medallions, Port Wine Demi
- Bison Salisbury Steak, Wild Mushroom Gravy
- Venison or Other Wild Game – Seasonal Preparation (Market Price)
- Stuffed Brook Trout, Maple Butter Sauce – Seasonal Greens, Sweet Potato, Wrapped with Smoked Ham
- Atlantic Salmon with Mohegan Succotash

SIDES – SELECT THREE:

- Wild Rice and Quinoa Pilaf
- Silky Yukon Mash Potatoes
- Roasted Sweet Potato, Sage Marshmallow Drizzle
- Sweet Potato Hash
- Buttered Sweet Corn
- Caramelized Onion and Creamed Corn Bread Pudding
- Wild Mushroom Bread Pudding
- Cranberry Bean and Wild Green Cassoulet
- Seasonal Vegetable Medley

DESSERTS*:

- Classic Bread Pudding with Vanilla Bean Sauce
- Nutmeg Apple Pie
- Lemon Meringue Pie
- Assorted New England Whoopie Pies
- Strawberry Shortcake with Berry Sauce
- Boston Cream Pie
- Strawberry Rhubarb Cobbler
- Seasonal Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$60 Per Person

(Select an Additional Entrée for an Additional \$5 Per Person)

BUFFET ENHANCEMENT

CHEF ATTENDED DECONSTRUCTED CHOWDER STATION – ENJOY CHOWDER MADE YOUR WAY.

- SELECT A STYLE: Mohegan (Clear), Manhattan (Red), New England (Creamy), Long Island (Creamy Red)
- STATION TO INCLUDE: Hot Clam Broth, Cold Heavy Cream, Diced Roasted Tomatoes, Tomato Sauce, Chopped Clams, Bacon, Onion, Celery, Diced Potato, Fresh Parsley, Thyme & Chives

\$5 Per Person

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DINNER

BUFFET DINNER SELECTIONS

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Starting at \$5 Per Person



NEW ENGLAND CLAM BAKE

SELECT ONE CLAM CHOWDER

- Mohegan (Clear)
- Manhattan (Red)
- New England (Creamy)
- Long Island (Creamy Red)

SALAD:

- Iceberg BLT Salad
 - Weegun Garden Salad with Assorted Dressings
 - Fire Grilled Yukon Gold Potato Salad
 - Sweet Balsamic Coleslaw
 - Roasted Corn and Field Pea Salad
 - Tri-Color Rotini Pasta Salad
 - Artisan Rolls with Butter
- ENTRÉES – SELECT THREE:
- Steamed Clams, Drawn Butter
 - Steamed Mussels, Herb Broth, Crisp Baguettes
 - Herb Marinated Grilled Swordfish
 - Lemon Roasted Cod, Buttered Crumb Topping
 - Cedar Roasted Salmon, Maple Glaze
 - Beer Battered Fish and Chips, Ketchup and Tartar Sauce
 - Crab Cakes, Lemon, Saffron Sauce
 - Clam Fritters, Lemon, Tartar, Caper Aioli
 - Roasted Buttermilk Brined Chicken or Turkey
 - Slow Roasted Sirloin of Beef, Merchand de Vin
 - Herb Roasted Pork Loin, Pan Gravy
 - Pit Melted Pork Shoulder, Roasted Garlic and Rosemary Jus
 - Potato Rolls

SIDES – SELECT THREE:

- Chef's Selection of Seasonal Vegetable
- Crab Boil Potatoes
- Boston Baked Beans
- Corn On or Off the Cob
- Roasted Fingerling Potatoes
- Cabot Cheddar Mash
- Baked Potatoes – Sour Cream, Scallion, Crisp Bacon, Shredded Cheddar Cheese

DESSERTS:

- Classic Bread Pudding with Vanilla Bean Sauce
- Nutmeg Apple Pie
- Strawberry Rhubarb Cobbler
- Chocolate Cream Pie
- Assorted New England Whoopie Pies
- Strawberry Shortcake with Berry Sauce
- Boston Cream Pie
- Vanilla Ice Cream
- Seasonal Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$65 Per Person – If Carver Requested - \$100 Per Carver
(Select an Additional Entrée for an Additional \$5 Per Person)

BUFFET ENHANCEMENT

CHEF ATTENDED DECONSTRUCTED CHOWDER STATION – ENJOY CHOWDER MADE YOUR WAY.

- SELECT A STYLE: Mohegan (Clear), Manhattan (Red), New England (Creamy), Long Island (Creamy Red)
- STATION TO INCLUDE: Hot Clam Broth, Cold Heavy Cream, Diced Roasted Tomatoes, Tomato Sauce, Chopped Clams, Bacon, Onion, Celery, Diced Potato, Fresh Parsley, Thyme & Chives

\$5 Per Person

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BEVERAGES

BEVERAGE SERVICE

Mohegan Sun is responsible for the sale and service of all alcoholic beverages on the premises as regulated by the Connecticut State Alcoholic Beverage Commission and the Mohegan Tribe. Therefore, all liquor, beer and wine consumed on premises must be supplied by Mohegan Sun.

All liquors and cordials are registered trademarks.

BARTENDERS

A Bartender fee of \$100 will apply for all bars under \$500 per bar generated revenue.

CASHIERS

A cashier fee of \$50 per bar will apply for all Cash Bars.



HOST SPONSORED BAR SERVICE

PER HOUR, PER PERSON

BEER, WINE AND SOFT DRINKS

- Imported and Domestic Beer
- Variety of House Wine
- Soft Drinks
- Juice
- Bottled Water

One Hour	\$19 Per Person
Two Hours	\$23 Per Person
Three Hours	\$28 Per Person
Four Hours	\$31 Per Person

QUALITY BRANDS

Includes Beer, House Wine, Soft Drinks Plus the Following:

- Tito's Vodka
- Bacardi Rum
- Captain Morgan Rum
- Beefeater Gin
- Seagram's 7 Whiskey
- Dewar's Scotch
- Jack Daniel's Whiskey
- Malibu Rum
- Sauza Hornitos Tequila
- Mixers
- Garnitures

One Hour	\$21 Per Person
Two Hours	\$26 Per Person
Three Hours	\$31 Per Person
Four Hours	\$35 Per Person

PREMIUM BRANDS

Includes Beer, House Wine, Soft Drinks, Quality Brands Plus the Following:

- Grey Goose Vodka
- Ketel One Vodka
- Tangueray Gin
- Bombay Sapphire Gin
- Johnnie Walker Black Scotch
- Maker's Mark Kentucky Bourbon
- Crown Royal Whiskey
- Jameson Irish Whiskey
- Patron Silver Blanco Tequila
- Variety of Premium Wine

One Hour	\$24 Per Person
Two Hours	\$29 Per Person
Three Hours	\$34 Per Person
Four Hours	\$39 Per Person



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CASHIERS

A cashier fee of \$50 per bar will apply for all Cash Bars.

DRINK TICKETS

Drink tickets may be purchased as an enhancement for a cash bar. Consult your Convention Services Manager for details.



HOST SPONSORED BAR SERVICE

CONSUMPTION, PER DRINK

QUALITY BRANDS

- Cocktails..... \$7.75 Each
- Rocks \$8.75 Each
- Martinis (5oz.)..... \$9 Each

PREMIUM BRANDS

- Cocktails..... \$8.75 Each
- Rocks \$9.75 Each
- Martinis (5oz.)..... \$10 Each

OTHER SELECTIONS

- Cordials \$8.50 Each
- House Wine \$8 Each
- Imported Beer..... \$7.50 Each
- Domestic Beer..... \$7 Each
- Soft Drinks..... \$4.50 Each
- Bottled Spring Water..... \$3.50 Each
- Bottled Fruit Juices..... \$5.75 Each

CASH BAR SERVICE CONSUMPTION, PER DRINK

(Cash Bar Prices are Inclusive of 6.35% Tax)

(Cashier Required for Each Cash Bar \$50 Per Bar to the Master Account)

QUALITY BRANDS

- Cocktails..... \$8.25 Each
- Rocks \$9 Each
- Martinis (5oz.)..... \$9 Each

PREMIUM BRANDS

- Cocktails..... \$9.25 Each
- Rocks \$10.25 Each
- Martinis (5oz.)..... \$10.50 Each

OTHER SELECTIONS

- Cordials \$9 Each
- House Wine \$8.50 Each
- Imported Beer..... \$8 Each
- Domestic Beer..... \$7.50 Each
- Soft Drinks..... \$4.75 Each
- Bottled Spring Water..... \$3.75 Each
- Bottled Fruit Juices..... \$6.25 Each

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GUIDELINES

Thank you for allowing Mohegan Sun to host your event. In order to help us serve you as effectively as possible, please review the following guidelines.



CATERING

- No food or beverage of any kind will be permitted to be brought onto or removed from our premises.
- All items ordered must serve the minimum guaranteed number of guests.
- Should we serve more guests than the number of meals/attendees guaranteed, then you will be billed for the actual number of guests served.
- To ensure we are able to supply all your event requirements, catering menus and event details must be confirmed at least two weeks prior to the event.
- As catering in the convention center is prepared specifically to order, we do not carry all menu items at all times. Therefore, while we will do our best to accommodate menus received on short notice, please note we can not guarantee all items would be available should the menu not be received in a timely manner.

BEVERAGE

- Mohegan Sun is responsible for the sale and service of all alcoholic beverages on the premises as regulated by the Connecticut State Alcoholic Beverage Control Commission and the Mohegan Tribe. All liquor, beer and wine consumed on the premises must be supplied by Mohegan Sun.

FUNCTION ROOMS

- We reserve the right to change groups to a room more suitable for the attendance, with notification, if attendance drops or increases.
- We do not assume or accept responsibility for damage to or loss of any merchandise or articles left in any meeting rooms or public areas.

SIGNAGE AND DÉCOR

- All signs must be professionally lettered.
- Mohegan Sun reserves the right to prohibit signage or free standing display items in the lobby, guest room floors or in the elevators.
- Decorations brought on to the premises by the guest or decorator must be approved by management and meet all local fire codes.
- Items may not be attached to walls, windows or ceilings with tape, adhesive, nails or staples.

BANNER AND RIGGING SERVICES

- Signage may be hung in the convention center through Presentation Services, our internal Audio Visual Company. Rates for banner hanging are as follows: \$50 per banner if utilizing magnets on airwall or \$100 per banner when utilizing a lift.

SHIPPING AND RECEIVING

- To ensure proper arrival of shipped materials to the convention center, please advise your Convention Services Manager who will be able to provide you with specific instructions. Following these instructions will ensure materials delivered for your event will make their way safely to the convention center.

SECURITY

- Mohegan Sun will be the exclusive provider of security for all events on property. Your Convention Services Manager can coordinate security and provide pricing.

SMOKING

- The convention center is a non-smoking venue. Designated smoking areas are conveniently located nearby.

GENERAL POLICIES

- Your Convention Services Manager is able to supply a copy of the Convention Center Information, General Policies and Regulations. This will provide additional information regarding electrical engineering support, fire codes and load in/out details.

All prices are subject to a 21% service charge and 7.35% sales tax. Catering guarantees are required by Noon at least three business days prior to the event, and must be within 3% of the room set. Custom menus may require guarantees to be provided in advance of 72 hours.