

2024 CATERING MENU

All in for
Mohegan



CONTINENTAL BREAKFAST BUFFETS

Breakfast buffets are self-serve and designed for a maximum of two hours of service. A surcharge will apply for extended service.

Buffet items are not transferable to breaks.

Bakery items may contain nuts or peanut products.

Vegan, gluten free, and dairy free options are available upon request.

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



GREAT START CONTINENTAL BREAKFAST

Chef's Selection of Assorted Fresh Baked Muffins, Danish and Scones
Assorted Fruit Juices
Coffee, Decaffeinated Coffee and Fine Quality Teas
\$19.00 Per Person

MOHEGAN SUNRISE CONTINENTAL BREAKFAST

Fresh Fruit Salad (GF, Vegan)
Assorted Individual Greek Yogurts (GF)
Chef's Selection of Assorted Fresh Baked Muffins, Danish and Scones
Assorted Fruit Juices
Coffee, Decaffeinated Coffee and Fine Quality Teas
\$23.00 Per Person

EGGCELLENT MORNING BREAKFAST BUFFET

Fresh Fruit Salad (GF, Vegan)
Assorted Individual Greek Yogurts (GF)
Chef's Selection of Assorted Fresh Baked Muffins, Danish and Scones
Breakfast Sandwiches (1 per person):
Breakfast Sandwiches on Fresh Baked Plain Bagel, English Muffin or Croissant (GF Roll Available on Request)
(Select One Bread)
 Scrambled Egg and Cheddar Cheese
 Scrambled Egg and Cheddar Cheese with Crisp Bacon
 Scrambled Egg Whites with Oven Roasted Tomatoes, Spinach and Herbs on a Whole Wheat Wrap (DF)
Condiments to Include Ketchup and Hot Sauce
Assorted Fruit Juices
Coffee, Decaffeinated Coffee and Fine Quality Teas
\$29.00 Per Person

ENHANCEMENTS FOR EGGCELLENT MORNING BUFFET:

Select One Potato:
Red Bliss Home Fries with Onions and Peppers or Tater Tots (GF, Vegan)
\$3.00 Per Person



PLATED BREAKFASTS

Plated breakfast selections are available upon request. Please consult your Convention Services Manager for more information

BREAKFAST

FULL BREAKFAST BUFFETS

Breakfast buffets are self-serve and designed for a maximum of two hours of service. A surcharge will apply for extended service.

Buffet items are not transferable to breaks.

Bakery items may contain nuts or peanut products.

Vegan, gluten free, and dairy free options are available upon request.

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



WIDE AWAKE BREAKFAST BUFFET

Chef's Selection of Assorted Fresh Baked Muffins, Danish and Scones
Assorted Breads (Country White, Multigrain, Marble Rye) and English Muffins
Fruit Preserves, Butter, Peanut Butter
Fresh Fruit Salad (GF, Vegan)
Fluffy Scrambled Eggs (GF)

Select Two Meats:

Crisp Bacon, Smoked Pork Loin, Country Sausage, Turkey Sausage or
Chicken Apple Sausage (GF, DF)

Select One Potato:

Red Bliss Home Fries with Onions and Peppers or Tater Tots (GF, Vegan)

Condiments to Include Ketchup and Hot Sauce

Assorted Fruit Juices

Coffee, Decaffeinated Coffee and Fine Quality Teas

\$32.00 Per Person

MOHEGAN BREAKFAST BUFFET

Chef's Selection of Assorted Fresh Baked Muffins, Danish and Scones
Assorted Breads (Country White, Multigrain, Marble Rye) and English Muffins
Sliced Avocado, Everything Bagel Seasoning
Fruit Preserves, Butter, Peanut Butter
Assorted Individual Greek Yogurts (GF)
Fresh Fruit Salad, Whole Bananas (GF, Vegan)
Fluffy Scrambled Eggs (GF)

Select Two Meats:

Crisp Bacon, Smoked Pork Loin, Country Sausage, Turkey Sausage or
Chicken Apple Sausage (GF, DF)

Select One Potato:

Red Bliss Home Fries with Onions and Peppers or Tater Tots (GF, Vegan)

Condiments to Include Ketchup and Hot Sauce

Select One French Toast:

Cinnamon Brioche, Apple Filled, Blueberry Cheesecake Filled or
Strawberry Cheesecake Filled

Pure Maple Syrup and Butter

Assorted Fruit Juices

Coffee, Decaffeinated Coffee and Fine Quality Teas

\$40.00 Per Person

ENHANCEMENTS FOR WIDE AWAKE OR MOHEGAN BREAKFAST BUFFET:

SCRAMBLED EGG WHITES (GF)

\$4.00 Per Person

TOP YOUR EGGS

Mélange of Sautéed Mushrooms, Onions, Peppers and Spinach (GF, Vegan)

Shredded Cheddar Jack Cheese, Salsa

\$5.00 Per Person

EGGS AND OMELETS TO ORDER

Based on Availability for Groups of 25 – 100 People

Maximum of 1 Hour of Service

Fresh Eggs and Omelets Made to Order with a Variety of Toppings to Include:

Diced Ham, Bacon, Sausage, Peppers, Tomatoes, Onions, Mushrooms, Fresh Spinach,

American Cheese and Shredded Cheddar Cheese (Egg Whites and Low Cholesterol Eggs Included)

\$13.00 Per Person – \$100 Per Chef Attendant

Number of Chef Attendants to be Determined by the Mohegan Sun Banquet Chef



PER PERSON BREAKFAST ENHANCEMENTS

Breakfast buffets are self-serve and designed for a maximum of two hours of service. A surcharge will apply for extended service.

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Vegan, gluten free, and dairy free options are available upon request.

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YOGURT BAR

Vanilla Greek Yogurt (GF) with Toppings to Include:
Fresh Berries, Granola, Chocolate Chips, Shredded Coconut
\$8.50 Per Person

HOT ROLLED OATS (GF, Vegan)

Served with Raisins and Brown Sugar
\$5.00 Per Person

FLUFFY SCRAMBLED EGGS (GF) AND CRISP BACON (GF, DF)

\$9.00 Per Person

PERSONAL FRITTATAS (GF) Select Two :

- Egg White, Oven Roasted Tomatoes, Spinach and Herbs Frittata
- Ham, Asparagus and Swiss Cheese Frittata
- Sausage and Cheddar Cheese Frittata
- Sundried Tomato, Spinach and Feta Cheese Frittata

Condiments to Include Ketchup and Hot Sauce

\$10.00 Per Person

SAVORY GRITS BAR (GF)

Stone Ground Grits
Toppings to Include: Crumbled Bacon, Sautéed Shrimp, Caramelized Onions,
Shredded Cheddar Cheese, Roasted Red Peppers, Chopped Tomatoes, Scallions,
Maple Syrup, Butter

\$10.00 Per Person

LOX AND AVOCADO TOAST BAR

Assorted Bagels – Plain, Everything and Cinnamon Raisin (DF)
Assorted Breads (Country White, Multigrain, Marble Rye) and English Muffins (DF)
Assorted Cream Cheese
Fruit Preserves, Butter, Peanut Butter
Sliced Avocado, Everything Bagel Seasoning
Smoked Salmon (GF, DF)
Sliced Tomatoes, Diced Red Onion, Sliced Cucumber (GF, DF)
Chopped Hard Boiled Eggs, Capers (GF, DF)

\$20.00 Per Person



BREAKFAST

INDIVIDUAL BREAKFAST ENHANCEMENTS

Guarantees required for each breakfast sandwich and burrito selected.

Breakfast buffets are self-serve and designed for a maximum of two hours of service. A surcharge will apply for extended service.

Bakery items may contain nuts or peanut products.

Vegan, gluten free, and dairy free options are available upon request.

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



BREAKFAST SANDWICHES

Breakfast Sandwiches on Fresh Baked Plain Bagel, English Muffin or Croissant (GF Roll Available on Request) (Select One Bread, With Exception of Scrambled Egg Whites)

- 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 Tomatoes, Spinach and Herbs on a Whole Wheat Wrap

Condiments to Include Ketchup and Hot Sauce

\$8.50 Per Sandwich

BREAKFAST BURRITOS

Choice of Breakfast Burritos Served on Flour Tortilla:

- Scrambled Egg, Cheddar Cheese, Potato and Peppers
- Scrambled Egg, Cheddar Cheese and Bacon
- Scrambled Egg, Peppers and Onions
- Scrambled Egg Whites with Oven Roasted Tomatoes, Spinach and Herbs (DF)

Condiments to Include Salsa, Sour Cream, Ketchup and Hot Sauce

\$10.00 Per Burrito

BAGELS BY THE DOZEN

Assorted Bagels – Plain, Everything and Cinnamon Raisin (DF)

Assorted Cream Cheese

Fruit Preserves, Butter, Peanut Butter

\$47.00 Per Dozen

INDIVIDUAL ALA CARTE BREAKFAST ENHANCEMENTS

Assorted Bottled Smoothies (GF, Vegan).....	\$7.00 Each
Assorted Individual Cereals, 2% and Oat Milk.....	\$4.00 Each
Individual Oatmeal Cups - Apple Cinnamon and Maple Brown Sugar.....	\$4.00 Each
Assorted Individual Greek Yogurts (GF).....	\$4.00 Each
Individual Fruit Cups (GF, Vegan).....	\$5.00 Each
Hard Boiled Eggs with Cracked Black Pepper, Kosher Salt, Everything Bagel Seasoning (GF).....	\$3.50 Each
Warm Cinnamon Buns.....	\$36.00 Per Dozen

All prices are subject to a 21% service charge and 7.35% sales tax.

Catering guarantees are required by noon at least three (3) business days prior to the event and be within 3% of the room set.

BOX BREAKFASTS

Provided exclusively for those groups departing premises.

Should box meals be consumed in a function room an additional fee of \$5.00 per person will apply.

Bakery items may contain nuts or peanut products.

BOXED BREAKFAST ON THE GO

Individually Wrapped Bagel with Cream Cheese
Fruit Preserves and Butter
Seasonal Whole Fruit (GF, Vegan)
Assorted Individual Greek Yogurt (GF)
Breakfast Bar
Bottled Fruit Juices
Coffee, Decaffeinated Coffee and Fine Quality Teas
\$25.00 Per Person

BOXED HEALTHY CHOICE BREAKFAST ON THE GO

Apple Pecan Cold Overnight Oats (GF)
Fruit Salad (GF, Vegan)
Morning Glory Breakfast Bread
Breakfast Bar
Bottled Fruit Juices
Coffee, Decaffeinated Coffee and Fine Quality Teas
\$29.00 Per Person

DIETARY RESTRICTIONS

Mohegan Sun will make every attempt to accommodate dietary restricted meals upon request. Advance notice is requested. Please consult your Convention Services Manager.



BREAKS

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

Breaks sold per person must match the full guaranteed number of attendees.

Bakery items may contain nuts or peanut products.



REFRESHER BREAK

Coffee, Decaffeinated Coffee and Fine Quality Teas
Assorted Soft Drinks and Bottled Dasani Water

One Hour: \$16.00 Per Person

Two Hours: \$18.00 Per Person

Three Hours: \$20.00 Per Person

SWEET AND SALTY BREAK

Assorted House Made Cookies, Brownies and Bars
Assorted Individual Bags of Chips
Coffee, Decaffeinated Coffee and Fine Quality Teas
Assorted Soft Drinks and Bottled Dasani Water

\$23.00 Per Person

MID MORNING BREAK

Assorted Fruit (GF, Vegan), Cheese and Cracker Display
Assorted Granola, Gluten Free and Protein Bars
Coffee, Decaffeinated Coffee and Fine Quality Teas
Assorted Soft Drinks and Bottled Dasani Water

\$25.00 Per Person

ELEVATED COFFEE BREAK

Coffee Crumb Cake, Assorted Scones and Biscotti
Coffee, Decaffeinated Coffee and Fine Quality Teas
Assorted Bottled Iced Coffees
Condiments include Half and Half, 2% Milk, Oat Milk,
Sugar, Splenda, Equal, Lemon Wedges, Honey
Vanilla, Hazelnut, Chocolate and Caramel Syrups Including
Sugar Free
Whipped Cream, Ground Cinnamon
Bottled Dasani Water

\$25.00 Per Person

BE FIT BE HEALTHY BREAK

Whole Fresh Fruit (GF, Vegan)
Assorted Bottled Smoothies (GF, Vegan)
Assorted Packages of Trail Mix and Nuts
Assorted Granola, Gluten Free and Protein Bars
Coffee, Decaffeinated Coffee and Fine Quality Teas
Assorted Soft Drinks and Bottled Dasani Water
Sparkling Water

\$26.00 Per Person

AT THE BALLPARK BREAK

Assorted King Size Candy Bars
Assorted Individual Bags of Chips
Freshly Popped Popcorn (GF)
Warm Pretzel Bites with Warm Cheese Sauce
Coffee, Decaffeinated Coffee and Fine Quality Teas
Assorted Soft Drinks and Bottled Dasani Water

\$26.00 Per Person

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BREAKS

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CUSTOMIZE YOUR OWN BREAK

Select Four:

- Fresh Fruit Salad Cups (GF, Vegan)
- Assorted Greek Yogurts (GF)
- Assorted Bottled Smoothies (GF, Vegan)
- David's Cookies and Brownies (GF, DF)
- Individual Packages of Trail Mix and Nuts
- Assorted Individual Bags of Chips
- Assorted Granola, Gluten Free and Protein Bars
- Assorted King Size Candy Bars

Accompanied By:

Coffee, Decaffeinated Coffee and Fine Quality Teas
Assorted Soft Drinks and Bottled Dasani Water

\$26.00 Per Person

CHIPS AND DIP BREAK

Warm Buffalo Chicken Dip (GF) with House Made Potato Chips

Warm Spinach and Artichoke Dip (GF) with Pita Chips

Hummus with Celery and Carrot Sticks (GF, Vegan)

Coffee, Decaffeinated Coffee and Fine Quality Teas

Assorted Soft Drinks and Bottled Dasani Water

\$27.00 Per Person

NACHO BREAK

House Fried Fresh Corn Tortillas (GF)

Hot Mexican Street Corn Salsa (GF)

Salsa, Sour Cream, Guacamole, Pico De Gallo

Sliced Jalapeno Peppers

Hot Queso Sauce (GF)

Coffee, Decaffeinated Coffee and Fine Quality Teas

Assorted Soft Drinks and Bottled Dasani Water

\$27.00 Per Person

AFTERNOON ENERGY BREAK

Fruit Salad Cups (GF, Vegan)

Assorted Packages of Trail Mix and Nuts

Crudit  Shooters with Hummus (GF, Vegan)

David's Packaged Cookies and Brownies (GF, DF)

Assorted King Size Candy Bars

Assorted Powerade

Coffee, Decaffeinated Coffee and Fine Quality Teas

Assorted Soft Drinks and Bottled Dasani Water

\$28.00 Per Person



A LA CARTE BEVERAGE BREAK SELECTIONS

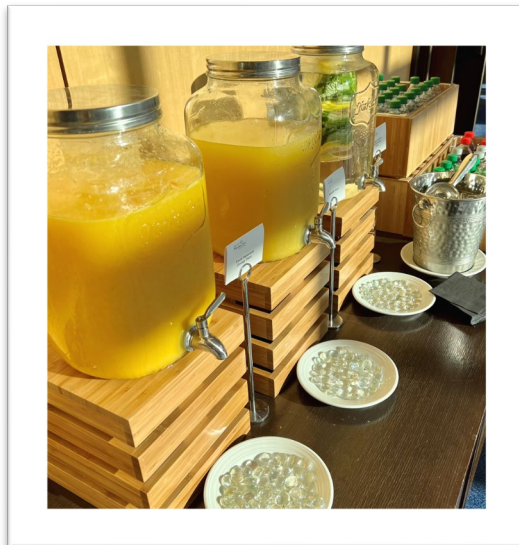
Breaks designed for a maximum of one hour of service. A surcharge will apply for extended service.

Bakery items may contain nuts or peanut products.



Coffee, Decaffeinated Coffee and Fine Quality Teas.....	\$54.00 Gallon
Condiments include Half and Half, 2% Milk, Oat Milk, Sugar, Splenda, Equal, Lemon Wedges, Honey (Serves Approximately 16 Cups Per Gallon)	
Coffee Station Enhancement.....	\$5.00 Gallon
Vanilla, Hazelnut, Chocolate and Caramel Syrups including Sugar Free Whipped Cream, Ground Cinnamon	
Bottled Dasani Water (12 oz.).....	\$4.00 Each
Sparkling Water (10 oz.).....	\$5.00 Each
Assorted Soft Drinks (12 oz.).....	\$4.50 Each
Assorted Fruit Juices (10 oz.).....	\$5.00 Each
Assorted LaCroix (12 Oz.).....	\$5.00 Each
Assorted Energy Drinks.....	\$7.00 Each

Individual Bottles of Whole Milk	\$5.00 Each
and Chocolate Milk	
Assorted Bottled Smoothies.....	\$7.00 Each
Assorted Bottled Iced Coffees	\$7.00 Each
Gold Peak Bottled Iced Teas & Lemonade.....	\$7.00 Each
Lemon Iced Tea, Unsweetened Iced Tea, Simply Lemonade	
Saratoga Glass Bottle Still Water (28 oz)	\$8.00 Each
Infused Water.....	\$30.00 Gallon
Please Specify the Number of Gallons Per Flavor Strawberry Basil, Lemon Orange, Cucumber Mint or Chef's Choice Seasonal	
Iced Tea, Lemon and Unsweetened.....	\$30.00 Gallon
Lemonade.....	\$30.00 Gallon
Seasonal House Made Hot Chocolate (GF).....	\$54.00 Gallon
Whipped Cream, Marshmallows (Please specify the number of gallons)	
Seasonal Hot Apple Cider (GF, Vegan).....	\$51.00 Gallon
Cinnamon Sticks (Please specify the number of gallons)	



**A LA CARTE
SNACK
BREAK
SELECTIONS**

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

Break items sold per person must match the full guaranteed number of attendees.

Bakery items may contain nuts or peanut products.



MORNING...OR ANY TIME

Hard Boiled Eggs (GF, DF)..... with Cracked Black Pepper, Kosher Salt, Everything Bagel Seasoning	\$3.50 Each
Assorted Individual Greek Yogurts (GF).....	\$4.00 Each
Whole Fresh Fruit (GF, Vegan).....	\$2.50 Each
Individual Fruit Cups (GF, Vegan).....	\$5.00 Each
Individual Bags of Trail Mix and Nuts.....	\$5.00 Each
Assorted Granola, Gluten Free and Protein Bars.....	\$5.00 Each
Freshly Popped Popcorn (GF).....	\$4.00 Per Person
Flavored Popcorn..... Select Two Flavors: Ranch, BBQ, Cheddar, Caramel	\$6.00 Per Person
Seasonal Sliced Fruits with Berries (GF, Vegan).....	\$7.50 Per Person
Assorted Mini Croissants..... Plain, Chocolate and White Chocolate Almond	\$21.00 Per Dozen
Assorted Mini Danish and Muffins.....	\$21.00 Per Dozen
Assorted Mini Breads..... Banana, Zucchini, Spice Bread	\$23.00 Per Dozen
Assorted Krispy Kreme® Doughnuts.....	\$26.00 Per Dozen
Warm Cinnamon Buns.....	\$36.00 Per Dozen
Assorted Jumbo Muffins..... Blueberry, Cranberry Orange, Bran, Corn, and Banana Nut	\$40.00 Per Dozen



A LA CARTE SNACK BREAK SELECTIONS

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

Break items sold per person must match the full guaranteed number of attendees.

Bakery items may contain nuts or peanut products.



AFTERNOON...OR ANY TIME

Individual Bags of Chips.....	\$4.00 Each
Assorted King Size Candy Bars.....	\$5.00 Each
Crudité Shooter (GF).....	\$4.50 Each
Select One: Hummus (GF, Vegan) or Ranch Dip	
House Made Potato Chips (GF).....	\$8.00 Per Person
Ranch and French Onion Dips	
Assorted House Made Cookies.....	\$30.00 Per Dozen
House Made Brownies and Bars.....	\$30.00 Per Dozen
David's Packaged Cookies and Brownies.....	\$4.50 Each
Chocolate Chip, Snickerdoodle, Brownie (GF, DF)	
Jumbo Soft Baked Pretzels.....	\$44.00 Per Dozen
Select One: Plain with Mustard and Warm Cheese Sauce or Cinnamon Sugar	
Assorted Mini Cannoli.....	\$5.50 Each
Chocolate and Mocha Éclairs.....	\$5.50 Each
Mini Fresh Fruit Tarts.....	\$5.50 Each
New England Whoopie Pies.....	\$5.50 Each
Assorted Novelty Ice Cream Bars.....	\$5.00 Each
Warm Chocolate Pudding Cake.....	\$130.00 Each
with Berry Sauce (Serves 25)	
Warm Seasonal Cobbler.....	\$130.00 Each
Select One: Apple or Apple Cranberry (Serves 25)	



PLATED LUNCHES

Maximum of two (2) entrees may be chosen and guarantees to be provided for each selection. When multiple entrees are chosen the higher price selection will prevail for all.

All plated lunch items are not transferable to breaks.

Bakery items may contain nuts or peanut products.

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



All plated entrees served with Artisan Rolls, Coffee, Decaffeinated Coffee and Fine Quality Teas.

HOT ENTRÉE SELECTIONS

Accompanied By Choice of Soup or Salad and Dessert
Select up to Two:

KOREAN KALBI SHORT RIB (DF)

Vegetable Fried Rice, Sesame Broccoli
\$38.00 Per Person

GRILLED TUSCAN SIRLOIN, DEMI GLACE

Rosemary Roasted Fingerling Potatoes
Balsamic Onions, Mushrooms and Asparagus
\$43.00 Per Person

ROTISSERIE ROASTED SEMI-BONELESS CHICKEN BREAST, PAN JUS

Toasted Couscous, Sautéed Spinach
\$37.00 Per Person

ROMESCO MARINATED AND CHARGRILLED SEMI-BONELESS CHICKEN BREAST

Aji Amarillo Orzo
Sautéed Onions, Peppers and Mushrooms
\$37.00 Per Person

SEMI-BONELESS CHICKEN BREAST PARMESAN

Garganelli alla Vodka, Broccolini
\$37.00 Per Person

HERB CRUSTED FILET OF SALMON

Roasted Tomato Risotto, Asparagus
\$38.00 Per Person

SEARED FILET OF SALMON (GF, DF)

Steamed New Potatoes, Julienne Vegetables
\$38.00 Per Person

OVEN ROASTED LEMON COD (GF, DF)

Wild Rice Pilaf, Baby Carrots
\$39.00 Per Person

SALAD OR SOUP SELECTIONS

Included in Plated Lunch Price Unless Otherwise Noted
Select One:

Garden Tossed Salad with Assorted Dressings
Classic Caesar Salad
Seasonal Quinoa Salad with Greens with House Made Vinaigrette
Home-Style Chicken Noodle Soup (DF)
Creamy Tomato Soup (GF)
Fire Roasted Vegetable Soup (GF, Vegan)
Chicken Kale and Sweet Potato Soup (GF, DF)
Italian Wedding Soup
New England Clam Chowder.....\$3 Additional Per Person
Lobster Bisque\$4 Additional Per Person

DESSERT SELECTIONS

Included in Plated Lunch Price
Select One:

Fresh Fruit Tart with Berry Sauce
Local Apple Crisp Tart with Caramel Sauce
New York Style Cheesecake with Seasonal Berries
Lemon Tart with Seasonal Berries
Strawberry Shortcake with Berry Sauce
Golden Pineapple Upside-Down Cake
Classic Tiramisu

DIETARY RESTRICTIONS

Mohegan Sun will make every attempt to accommodate dietary restricted meals upon request. Advance notice is requested. Please consult your Convention Services Manager.



BOX LUNCHES

Provided exclusively for those groups departing premises.

Please choose one salad and one dessert selection for all box lunch orders.

Should box meals be consumed in a function room an additional fee of \$5.00 per person will apply.

Bakery items may contain nuts or peanut products.

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BOX LUNCH SELECTIONS:

All Box Lunches include Seasonal Whole Fruit (GF, Vegan), Individual Bag of Chips, One Salad Selection, One Dessert Selection, Assorted Soft Drink or Bottled Dasani Water

ITALIAN

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

\$29.00 Per Person

MONTVILLE

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

\$29.00 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

\$29.00 Per Person

HEART HEALTHY

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

\$29.00 Per Person

UNCASVILLE

Honey Ham and Vermont Cheddar Cheese with Honey Mustard Mayo on a Kaiser Roll

\$29.00 Per Person

STONINGTON (GF)

Marinated Grilled Portobello Mushroom and Fresh Mozzarella Cheese with Roasted Tomato Aioli on a Gluten Free Wrap

\$29.00 Per Person

GARDEN SALAD (GF, Vegan)

Mixed Greens, Cherry Tomatoes, Cucumbers, Carrots, Roasted Red Peppers, Grilled Portobello Mushrooms, Chickpeas, Personal Size Italian Dressing

\$29.00 Per Person

SALAD SELECTIONS

Select One:

- Crudité with Ranch Dip (GF)
- Home-Style Potato Salad (GF)
- Creamy Coleslaw (GF)
- Vegetable Couscous Salad (Vegan)

DESSERT SELECTIONS

Select One:

- David's Packaged Chocolate Chip Cookie (GF, DF)
- David's Packaged Snickerdoodle Cookie (GF, DF)
- David's Packaged Brownie (GF, DF)

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LUNCH BUFFETS

Lunch buffets are self-serve and designed for a maximum of two hours of service. A surcharge will apply for extended service.

Buffet items are not transferable to breaks.

Buffet lunch functions under 25 people may require modification per Mohegan Sun Culinary discretion.

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IT'S A WRAP LUNCH BUFFET

SALAD AND SIDES:

Tossed Garden Salad (GF, Vegan) with Assorted Dressings
Home-Style Potato Salad (GF)
Pasta Salad (Vegan)
Individual Bags of Assorted Chips

SANDWICHES:

- Fresh Roasted Turkey Wrap, Cranberry Yogurt Spread
- Chicken Caesar Salad Wrap
- Honey Ham and Cheddar Cheese Wrap with Roasted Roma Tomatoes and Honey Mustard Mayo
- Tuna Salad Lettuce Wrap (GF)
- Balsamic Grilled Vegetable on Gluten Free Wrap (GF)

Pickle Spears, Mustard and Mayonnaise

DESSERTS:

Assorted Freshly Baked Cookies, House Made Brownies and Blondies
Seasonal Fruit Salad (GF, Vegan)
Coffee, Decaffeinated Coffee and Fine Quality Teas

\$35.00 Per Person

GRINDERS, SUBS AND HOAGIES LUNCH BUFFET

SALAD AND SIDES:

Tossed Garden Salad (GF, Vegan) with Assorted Dressings
Classic Caesar Salad
Rotini Pasta Primavera (Vegan)
Individual Bags of Assorted Chips

SANDWICHES:

(All of the below sandwiches are served with lettuce and tomato)

- Italian Hoagie
- Roasted Turkey Grinder
- Tuna Salad Grinder
- Honey Ham and Cheddar Cheese Sub
- Veggie Sandwich on Gluten Free Roll (GF, Vegan)

Olive Oil and Vinegar, Mustard, Mayonnaise
Sliced Hot Peppers and Pickle Spears

DESSERTS:

Assorted Mini Desserts
Seasonal Fruit Salad (GF, Vegan)
Coffee, Decaffeinated Coffee and Fine Quality Teas

\$38.00 Per Person

SOUP AND SANDWICH LUNCH BUFFET

SOUP, SALAD AND SIDES:

HOUSE-MADE SOUPS – Select One:

- Home-Style Chicken Noodle Soup (DF)
- Creamy Tomato Soup (GF)
- Fire Roasted Vegetable Soup (GF, Vegan)
- Chicken Kale and Sweet Potato Soup (GF, DF)
- Italian Wedding Soup

Oyster Crackers

Spinach Salad with Hard Boiled Egg, Crumbled Bacon, Cherry Tomatoes, and Sliced Red Onion with White Balsamic Vinaigrette (GF, DF)

Three Sisters Salad

Pasta Salad (Vegan)

Individual Bags of Assorted Chips

BUILD YOUR OWN SANDWICH:

Assorted Breads and Rolls

Tuna Salad (GF)

Premium Sliced Rare Roast Beef, Roast Turkey, Honey Ham, and Genoa Salami

Swiss, Provolone and Cheddar Cheeses

Mustard and Mayonnaise

Lettuce and Sliced Tomatoes

Pickle Spears and Sliced Hot Peppers

DESSERTS:

Assorted Cupcakes

Seasonal Fruit Salad (GF, Vegan)

Coffee, Decaffeinated Coffee and Fine Quality Teas

\$40.00 Per Person

SOUP ADDITION TO BUFFET

If you would like to add soup to any of our lunch buffets for an additional \$4 - \$8 per person, please consult your Convention Services Manager.



LUNCH BUFFETS

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MEDITERRANEAN LUNCH BUFFET

SALADS:

Mediterranean Style Fattoush with Red Wine Vinaigrette
Classic Greek Salad (GF)
Couscous Salad (Vegan)
Hummus, Tabbouleh, Baba Ghanoush, and Kalamata Olives (GF, Vegan)
Served with Pita Chips

SANDWICHES:

- Chicken, Feta and Spinach Wrap
- Shawarma Spiced Beef Wrap (Onion and Radish, Parsley, Romaine, Tzatziki)
- Grilled Vegetable and Roasted Red Pepper Hummus on Gluten Free Wrap (Mediterranean Spices and Pomegranate Molasses) (Vegan)
- Tuna Wrap (Olive Oil Aioli, Lemon, Capers, Parsley, Marinated Tomatoes and Greens) (DF)

DESSERTS:

Assorted Fruit Tarts
Seasonal Fruit Salad (GF, Vegan)
Chocolate Mousse Cups (GF)
Coffee, Decaffeinated Coffee and Fine Quality Teas

\$40.00 Per Person

COMFORT FOOD LUNCH BUFFET

SALADS:

Tossed Garden Salad (GF, Vegan) with Assorted Dressings
Three Bean Salad (Vegan)
Tri-Colored Cheese Tortellini and Vegetable Salad

ENTRÉES: Select Two:

- Chicken Piccata
 - Crispy Fried Chicken
 - Maple Glazed Pork Loin, Apple Compote (GF)
 - Cracker Crusted Cod, Sweet Lemon Wine Sauce
 - Home-Style Meatloaf with Brown Gravy
 - Beef Tips with Mushrooms and Onions (GF, DF)
- Chef's Selection of Seasonal Vegetable, Side Dish and Vegetarian Entrée

DESSERTS:

Whoopie Pies, Individual Cheesecakes
Seasonal Fruit Salad (GF, Vegan)
Coffee, Decaffeinated Coffee and Fine Quality Teas

\$45.00 Per Person

(Select an Additional Entrée for an Additional \$6 Per Person)

ITALIAN LUNCH BUFFET

SALADS:

Traditional Caesar Salad
Italian Chickpea Salad (GF, Vegan)
Warm Garlic Bread Sticks

ENTRÉES: Select Two

- Eggplant Rollatini
- Garden Vegetable Baked Ziti
- Farfalle Pasta, Kale, Cannellini Beans, Roasted Pepper, White Wine Sauce (Vegan)
- Chicken Parmesan
- Chicken Marsala
- Tuscan Cod (GF, DF)
- Baked Ala Donato – Crumbled Meatballs and Sweet Italian Sausage, Peas, Rosé Sauce, Mezze Rigatoni, Parmesan, Romano

- Orecchiette Bolognese

Chef's Selection of Seasonal Vegetables and Penne Marinara
Grated Parmesan Cheese, Red Pepper Flakes

DESSERTS:

Mini Cannoli, Tiramisu, Panna Cotta
Seasonal Fruit Salad (GF, Vegan)
Coffee, Decaffeinated Coffee and Fine Quality Teas

\$45.00 Per Person

(Select an Additional Entrée for an Additional \$6 Per Person)

SOUP ADDITION TO BUFFET

If you would like to add soup to any of our lunch buffets for an additional \$4 - \$8 per person, please consult your Convention Services Manager.



LUNCH

LUNCH BUFFETS

Lunch buffets are self-serve and designed for a maximum of two hours of service. A surcharge will apply for extended service.

Buffet items are not transferable to breaks.

Buffet lunch functions under 25 people may require modification per Mohegan Sun Culinary discretion.

Bakery items may contain nuts or peanut products.

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



HOT SANDWICHES AND MORE LUNCH BUFFET

SALADS:

Garden Salad (GF, Vegan), Assorted Dressings
Home-Style Potato Salad (GF)
Cherry Tomato and Farro Salad (Vegan)

BUILD YOUR OWN HOT SANDWICH: Select Two

- Eggplant Parmesan (Veg)
- Barbecue Pulled Pork (GF, DF)
- Chicken Philly Steak and Cheese (GF)
- Sausage, Peppers and Onions (GF, DF)

Grinder Rolls

House Made Potato Chips (GF, DF)

Mustard, Ketchup, Mayonnaise, Parmesan Cheese, Crushed

Red Pepper Flakes

Chef's Selection of Seasonal Vegetable and Mac 'n' Cheese

DESSERTS:

Assorted Whoopie Pies and Fruit Bars

Seasonal Fruit Salad (GF, Vegan)

Coffee, Decaffeinated Coffee and Fine Quality Teas

\$43.00 Per Person

(Select an Additional Entrée for an Additional \$6 Per Person)

SOUP ADDITION TO BUFFET

If you would like to add soup to any of our lunch buffets for an additional \$4 - \$8 per person, please consult your Convention Services Manager.

BUILD A BETTER BOWL LUNCH BUFFET

GREENS AND TOPPINGS:

Mixed Field Greens, Romaine Lettuce (Vegan, GF)
Diced Tomatoes, Sliced Cucumbers, Chickpeas (Vegan, GF)
Hummus, Guacamole, Salsa (Vegan, GF)
Sweet Herb Vinaigrette, Chipotle Mayo (GF)
Fresh Fried Tortillas

BASE: Select Two

- Quinoa
- Wild Rice
- White Rice
- Brown Rice

PROTEIN: Select Three

- Chimichurri Flat Iron Steak (GF, DF)
- Herb Grilled Chicken Breast (GF, DF)
- Impossible Burger Crumble (Vegan)
- Garlic Herb Sautéed Shrimp (GF, DF)
- Teriyaki Glazed Tofu (GF, Vegan)

VEGETABLE OR STARCH: Select Two

- Roasted Squash and Peppers (GF, Vegan)
- Roasted Sweet Potato (GF, DF)
- Grilled Portobello Mushrooms (GF, Vegan)
- Balsamic Brussel Sprouts (GF, Vegan)

DESSERTS:

Assorted Fruit Tarts

Seasonal Fruit Salad (GF, Vegan)

Chocolate Mousse Cups (GF)

Coffee, Decaffeinated Coffee and Fine Quality Teas

\$43.00 Per Person

(Select Additional Choice Item for an Additional \$6 Per Person)



LUNCH BUFFETS

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MOHEGAN LUNCH BUFFET

SOUP AND SALADS:

HOUSE-MADE SOUPS – Select One:

- New England Clam Chowder (GF)
- Fire Roasted Vegetable Soup (GF, Vegan)

Oyster Crackers

Medley of Mixed Field Greens with Garden Vegetables (GF, Vegan) and Assorted Dressings

Corn and Bean Salad (GF, Vegan)

Marinated Vegetable Salad (GF, Vegan)

ENTRÉES : Select Two

- Pan Roasted Salmon with Mohegan Succotash (GF)
- Lemon Roasted Cod, Sweet Lemon Beurre Blanc (GF)
- Petite Sirloin, Onion and Mushroom Ragout
- Tenderloin Medallions of Beef, Veal Demi
- Semi-Boneless Chicken Breast, Pan Gravy
- Oven Roasted Turkey Breast, Cranberry Cornbread Stuffing, Pan Gravy

Chef's Selection of Vegetarian Entrée

Chef's Selection of Seasonal Vegetable and Starch

DESSERTS:

Mini Assorted Seasonal Pies, Mini Chocolate Cream Pies

Mini Assorted Blueberry and Raspberry Cheesecakes (GF)

Seasonal Fruit Salad (GF, Vegan)

Coffee, Decaffeinated Coffee and Fine Quality Teas

\$47.00 Per Person

(Select an Additional Entrée for an Additional \$6 Per Person)



RECEPTION

RECEPTION HORS D'OEUVRES

Minimum order of 12
pieces required for each
item ordered.

Items may contain nuts or
peanut products.

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



COLD HORS D'OEUVRES

Fresh Fruit Skewer, Mint Drizzle (GF, Vegan).....	\$4.00 Each
Imported and Domestic Cheese Skewer (GF, Veg).....	\$4.00 Each
Tomato Mozzarella Skewer (GF, Veg).....	\$4.00 Each
Curried Chicken Salad Phyllo Cup.....	\$4.00 Each
Buffalo Chicken Salad Phyllo Cup, Bleu Cheese Aioli.....	\$4.00 Each
Blue Cheese Stuffed Baby Heirloom Tomato (GF).....	\$4.00 Each
Local Ricotta, Sundried Tomato, Extra Virgin Olive Oil.... Aged Balsamic, Toasted Crostini	\$5.00 Each
Cranberry Brie Crostini.....	\$5.00 Each
Spicy Grilled Shrimp and Pineapple Skewer (GF, DF).....	\$5.50 Each
Lemon Grass Cured Smoked Salmon Canapé (DF).....	\$5.50 Each
Grilled Tenderloin, Salted Crème Fraiche, Fried Shallot... Toasted Crostini	\$5.50 Each
Sliced Italian Meat Antipasto Skewer	\$5.50 Each
Savory Pistachio Crusted Cheese Stuffed Cannoli.....	\$5.50 Each
Jumbo Shrimp Cocktail Shooter (GF,DF).....	\$6.00 Each
Mini Lobster Roll.....	\$6.50 Each

HOT HORS D'OEUVRES

Spanakopita.....	\$4.00 Each
Mini Mac 'n Cheese Bites.....	\$4.00 Each
Buffalo Cauliflower, Ranch Dip.....	\$4.00 Each
Vegetable Spring Roll, Chili Sauce.....	\$4.00 Each
Buffalo Chicken Spring Roll, Bleu Cheese Sauce.....	\$4.00 Each
Roasted Tomato, Basil and Mascarpone Arancini... Marinara	\$4.50 Each
Fried Ravioli, Marinara.....	\$4.50 Each
Crispy Tempura Shrimp, Pickled Ginger Aioli.....	\$4.50 Each
Sesame Chicken Tenders, Asian Plum Sauce.....	\$4.50 Each
Mini Franks in Blanket, Spicy Mustard.....	\$4.00 Each
Thai Peanut Chicken Satay, Coconut Sauce (DF).....	\$4.50 Each
Coconut Shrimp, Mango Sauce (DF).....	\$4.50 Each
Sea Scallop Wrapped in Bacon, Maple Mustard (DF). Philly Cheese Steak Spring Roll, Chipotle Ketchup.....	\$4.50 Each
Meatball Skewer.....	\$4.50 Each
Choice of Teriyaki (DF), BBQ or Parmesan	
Mini Lump Crab Cake, Chili Lime Aioli.....	\$5.00 Each
Vegan Wonton.....	\$5.00 Each
Mini Beef Wellington.....	\$6.00 Each



RECEPTION

COLD RECEPTION DISPLAYS AND STATIONS

Receptions are self-serve and designed for a maximum of one hour of service. A surcharge will apply for extended service. Guarantees must equal the full expected number of attendees.

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BRUSCHETTA DISPLAY

Fresh Plum Tomatoes with Garlic, Basil and Olive Oil (GF, Vegan)
Spinach and Feta Spread (GF)
Eggplant Caponata (GF, Vegan)
Artichoke and Red Pepper Spread (GF)
Olive Tapenade (GF, Vegan)
Hummus (GF, Vegan)
Pita Wedges and Grilled Garlic Rubbed Crostini
\$13.00 Per Person

CHARCUTERIE BOARD DISPLAY

Chef's Choice Assortment of Sliced Cured Meats, Cheeses, Nuts, and Olives
Fruit and Savory Dips and Spreads
Lavash and Cracker Assortment
\$21.00 Per Person

CRUDITE DISPLAY

Seasonal Medley of Fresh Vegetables (GF, Vegan)
DIPS (GF): Select Two
French Onion, Blue Cheese, Green Goddess, Spinach, Roasted Garlic, Ranch, Roasted Pepper, or Sundried Tomato
\$13.00 Per Person

CHEESE DISPLAY

Imported and Domestic Cheese Variety
Premium Cracker Assortment, Lavash, and Sliced French Bread
\$13.00 Per Person
Add Sliced or Cubed Fruit.....**\$6.00 Additional Per Person**

ELABORATE ANTIPASTO DISPLAY

Assorted Grilled Vegetables and Marinated Mushrooms (GF, Vegan)
Mozzarella and Provolone Cheeses (GF)
Marinated Artichokes (GF, Vegan)
Assorted Olive Salad (GF, Vegan)
Sliced Italian Meats
Sliced Focaccia and Italian Bread
\$17.00 Per Person

SEAFOOD ON ICE DISPLAY (GF)

Each Selection Served with Appropriate Condiments Which May Include Spicy Cocktail Sauce, Horseradish, Tabasco, Lemon Wedges
Little Neck Clams on the Half Shell.....**\$4.50 Per Piece**
Seasonal Oysters on the Half Shell.....**\$5.00 Per Piece**
Chilled Jumbo Shrimp.....**\$6.00 Per Piece**
Seafood Ceviche Shooter.....**\$5.00 Per Piece**

SEAFOOD ON ICE ENHANCEMENTS

Oyster Shucker for Action Station.....**\$100.00 Per Chef**

SUSHI BOAT BAR – WITH ATTENDANT

Sticky White Rice Served in a Bamboo Boat
Sliced Avocado, Diced Cucumber, Carrot Straws, Scallion, Pickled Ginger, Wasabi Peas, Wonton Crisps, Soy Sauce, Spicy Mayo, Wasabi, Furikake

PROTEIN: Select Three

- Tuna Poke (GF, DF)
- Shrimp (GF, DF)
- Salmon (GF, DF)
- Teriyaki Chicken (GF, DF)
- Teriyaki Steak (GF, DF)

\$25.00 Per Person – Attendant Required - \$100.00 Per Attendant

STATION DINNERS

Should you elect to combine stations for a meal please consult with your Convention Services Manager.

ICE SCULPTURES

Custom ice sculptures are available to enhance your event. All work done on a per-quote basis starting at \$600 per sculpture. Consult your Convention Services Manager for a quote.



RECEPTION

HOT RECEPTION STATIONS

Reception Stations are not designed to be a full meal but to enhance your event.

Receptions are self-serve and designed for a maximum of one hour of service. A surcharge will apply for extended service. Guarantees must equal the full expected number of attendees.

Bakery items may contain nuts or peanut products.

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DIPPING STATION

House Made Potato Chips (GF, Vegan)
Pita Wedges
Cold French Onion Dip (GF)
Cold Loaded Bacon and Cheese Dip (GF)
Hot Spinach and Artichoke Dip (GF)
Select One:

- Hot Buffalo Chicken Dip (GF)
- Philly Steak and Cheese Dip (GF)

\$19.00 Per Person

COMPOSED PASTA STATION

Orecchiette Bolognese
Tricolor Cheese Tortellini Alfredo with Chicken and Broccoli
Campanelle, Spinach, Sundried Tomatoes, Garlic White Wine Sauce (Vegan)
Grated Parmesan Cheese, Red Pepper Flakes
Sliced Focaccia and Warm Garlic Bread Sticks

\$23.00 Per Person

STATION DINNERS

Should you elect to combine stations for a meal please consult with your Convention Services Manager.

FAJITA STATION

Tequila Lime Pulled Chicken (GF, DF)
Seasoned Carne Asada (GF, DF)
Shredded Cheddar Jack Cheese
Refried Beans (GF, Vegan)
Sautéed Peppers and Onions (GF, Vegan)
Salsa, Sour Cream, Diced Onion and Tomatoes
Shredded Lettuce, Sliced Jalapeño Peppers,
Lime Wedges, Cilantro
Soft Flour Tortillas
Assorted Hot Sauces

\$23.00 Per Person

ASIAN STATION

Classic Fried Rice (DF)
Soba Noodle Salad
General Tso's Chicken (DF)
Sesame Beef (DF)
Mixed Chinese Vegetables (GF, Vegan)
Salt and Pepper Shrimp (DF)

\$25.00 Per Person



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HOT RECEPTION STATIONS

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SLIDER BAR

Select Three:

- Hand Crafted Herb Burger with Cheddar Cheese (GF)
- Italian Sausage with Peppers and Onions, Provolone Cheese and Marinara (GF)
- Boneless Fried Chicken Thigh (DF)
- Meatloaf with Brown Sugar Ketchup Glaze (DF)
- Impossible Burger (GF, Vegan)
- Tahini Chickpea with Tzatziki (GF, Vegan)
- Pulled Pork (GF, DF)

Potato Rolls

Wedge Cut Fries (GF, DF)

Lettuce, Tomato, Pickle Spears

Ketchup, Mustard, Mayonnaise, Ranch Aioli

\$25.00 Per Person

STATION DINNERS

Should you elect to combine stations for a meal please consult with your Convention Services Manager.

SAVORY MARTINI BAR – WITH ATTENDANT

BASE: Select One

- Parmesan Risotto (GF)
- White Cheddar Mac 'n Cheese
- Silky Irish Butter Mashed Yukon Potatoes (GF)
- Roasted Garlic Polenta (GF)

VEGETABLE TOPPING: Select One

- Eggplant Caponata (GF, Vegan)
- Vegetable Primavera (GF, Vegan)
- Roasted Cauliflower (GF, Vegan)
- Roasted Seasonal Squash (GF, Vegan)

MEAT TOPPINGS: Select Two

- Braised Short Rib Ragù
- Buffalo Chicken (GF)
- Chicken Marsala
- Slow Cooked Sausage and Peppers (GF, DF)

SEAFOOD TOPPING: Select One

(May Select Meat or Vegetable Topping In Place of Seafood)

- New England Seafood Newburg: Lobster, Crab and Shrimp
- Shrimp Scampi (GF)
- Pancetta Shrimp (GF)
- Shrimp Arrabiata (GF)

\$26.00 Per Person – Attendant Required - \$100.00 Per Attendant

Add Additional Topping **\$5.00 Per Person**



RECEPTION

CARVING STATIONS

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- SIDE OF CEDAR ROASTED BBQ SALMON – WITH CARVER**
(Serves 10 Persons)
Crispy Fried Shaved Red Onions
\$130.00 Each – Carver Required - \$100.00 Per Carver
- OVEN ROASTED BREAST OF TURKEY (GF) – WITH CARVER**
(Serves 15 Persons)
Cranberry Aioli, Pan Gravy
Potato Rolls
\$130.00 Each – Carver Required - \$100.00 Per Carver
- OVEN ROASTED TENDERLOIN OF BEEF (GF, DF) – WITH CARVER**
(Serves 10-15 Persons)
Bordelaise Demi-Glace
Potato Rolls
\$380.00 Each – Carver Required - \$100.00 Per Carver
- BONELESS HERB CRUSTED PRIME RIB OF BEEF (GF, DF) – WITH CARVER**
(Serves 20 Persons)
Creamy Horseradish, Au Jus
Potato Rolls
\$410.00 Each – Carver Required - \$100.00 Per Carver
- ROSEMARY ROASTED PORK LOIN (GF, DF) – WITH CARVER**
(Serves 20 Persons)
Mustard, Pan Jus Lie
\$260.00 Each – Carver Required - \$100.00 Per Carver



CARVING STATION ENHANCEMENTS

Roasted Garlic or Boursin Mashed Potatoes (GF).....	\$6.00 Per Person
Lemon Thyme Asparagus or Brown Butter Baby Carrots (GF).....	\$6.00 Per Person
Creamy Parmesan Polenta (GF).....	\$6.00 Per Person
Cheddar Mac ‘n Cheese.....	\$6.00 Per Person
Shrimp Scampi (GF).....	\$8.00 Per Person

STATION DINNERS
Should you elect to combine stations for a meal please consult with your Convention Services Manager.



RECEPTION

DESSERT RECEPTION STATIONS

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CUPCAKE CHAOS

EXTRAVAGANT CUPCAKES TO INCLUDE:

- Carrot with Orange Cream Cheese Frosting
- S'mores with Flamed Marshmallow
- Peanut Butter Cup
- White Lemon
- Double Strawberry Cream

\$20.00 Per Person

CHEESECAKE BAR

New York Style Cheesecake

Toppings to Include: Strawberries in Sauce, Bananas Foster, Double Chocolate Cookie Crumble, Heath Bar Crunch, Warm Chocolate Sauce, Fresh Whipped Cream

\$21.00 Per Person

MINI AND SHOOTER DESSERT BAR

Assorted Brownies

Assorted Chocolate Mousse Pops (GF)

Boston Cream Pie Shooter

Apple Pie Shooter

Lemon Meringue Pie Shooter (GF)

\$21.00 Per Person

STATION DINNERS

Should you elect to combine stations for a meal please consult with your Convention Services Manager.

GELATO BAR – WITH ATTENDANT

Chef's Choice of Four Seasonal Flavors House-Made Gelato Cones and Cups

Toppings to Include: Mixed Berry Compote, Warm Chocolate Sauce, Candied Walnuts, and Fresh Whipped Cream

\$23.00 Per Person – Attendant Required - \$100.00 Per Attendant

À LA MODE STATION – WITH ATTENDANT

Warm Goopy Chocolate Pudding Cake

Warm Seasonal Cobbler

Vanilla Ice Cream

Whipped Cream

\$24.00 Per Person – Attendant Required - \$100.00 Per Attendant

PERSONALIZED DESSERTS

Custom designs with elaborate works of art or company logos to enhance your desserts. All work done on a per-quote basis starting at \$5.00 per person. Consult your Convention Services Manager for a quote.



DINNER

PLATED DINNER SALAD SELECTIONS

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

Maximum of two (2) entrees may be chosen and guarantees to be provided for each selection. When multiple entrees are chosen the higher price selection will prevail for all.

Bakery items may contain nuts or peanut products.

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



All plated entrees served with Artisan Rolls, Coffee, Decaffeinated Coffee and Fine Quality Teas.

DIETARY RESTRICTIONS

Mohegan Sun will make every attempt to accommodate dietary restricted meals upon request. Advance notice is requested. Please consult your Convention Services Manager.

SALAD SELECTIONS:

Included in Entrée Price Unless Otherwise Noted

Select One:

BABY GREENS (GF, Vegan)

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 Vinaigrette

BOSTON BIBB (GF)

Boston Bibb Lettuce, Crumbled Feta Cheese, Pickled Onions, Craisins, White Balsamic Vinaigrette

CLASSIC CAESAR

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

ROASTED PEAR AND GOAT CHEESE (GF)

Baby Field Greens, Grilled Pear, Goat Cheese, Honey, Chive Vinaigrette
\$4.00 Additional Per Person

MEDITERRANIAN MILLE FEUILLE

Layered Crepes, Pesto Olive Tapenade, Roasted Tomatoes, Spinach, Artichokes, Herbed Ricotta, Balsamic Reduction
\$5.00 Additional Per Person

SEASONAL BURRATA CAPRESE (GF)

Seasonal Tomatoes, Fresh Creamed Filled Mozzarella, Extra Virgin Olive Oil, Sea Salt, Balsamic Vinaigrette
\$5.00 Additional Per Person



PLATED DINNER ENTRÉE SELECTIONS

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CHICKEN ENTRÉE SELECTIONS:

CHICKEN PARMESAN

Fettuccini Alfredo
Chef's Choice Seasonal Vegetable
\$49.00 Per Person

CHIMICHURRI MARINATED AND GRILLED SEMI-BONELESS

CHICKEN BREAST (GF, DF)
Oven Roasted Fingerling Potatoes
Chef's Choice Seasonal Vegetable
\$49.00 Per Person

SEMI-BONELESS CHICKEN BREAST TWO WAYS

Cabernet Braised and Oven Roasted
Wild Mushroom Bordelaise and Pearl Onions
Smashed Yukon Potatoes
Chef's Choice Seasonal Vegetable
\$49.00 Per Person

TUSCAN SEMI-BONELESS CHICKEN BREAST

Roasted Tomatoes, Onion, Olives, and Oregano
Creamy Risotto
Chef's Choice Seasonal Vegetable
\$49.00 Per Person

BEEF ENTRÉE SELECTIONS:

RED WINE BRAISED SHORT RIB

Creamy Parmesan Risotto
Chef's Choice Seasonal Vegetable
\$55.00 Per Person

CLUB CUT SIRLOIN

 (GF, DF)

Cipollini Onions and Cremini Mushrooms
Roasted Fingerling Potatoes
Chef's Choice of Seasonal Vegetable
\$57.00 Per Person

FLAT IRON STEAK

 (GF, DF)

Sauteed Onions and Peppers
Wild Rice and Quinoa Pilaf
Chef's Choice of Seasonal Vegetable
\$59.00 Per Person

PAN ROASTED FILET MIGNON

Wild Mushrooms Bordelaise Sauce
Silky Mashed Potatoes
Chef's Choice of Seasonal Vegetable
\$65.00 Per Person



DINNER

PLATED DINNER ENTRÉE SELECTIONS

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SEAFOOD ENTRÉE SELECTIONS:

TUSCAN STYLE ATLANTIC COD (GF, DF)
Roasted Tomatoes, Onion, Olives, and Oregano
Wild Rice Pilaf
Chef's Choice Seasonal Vegetable
\$51.00 Per Person

COLOSSAL STUFFED SHRIMP
Lemon Beurre Blanc
Creamy Orzo
Chef's Choice Seasonal Vegetable
\$53.00 Per Person

PAN SEARED SALMON (GF, DF)
Charred Lemon and Grilled Pineapple Salsa
Vegetable Quinoa
Chef's Choice Seasonal Vegetable
\$55.00 Per Person

LOBSTER CRUSTED COD
Lobster Demi
Creamy Risotto
Chef's Choice Seasonal Vegetable
\$57.00 Per Person

VEGETARIAN AND VEGAN ENTRÉE SELECTIONS:

EGGPLANT ROLLATINI (Veg) (Can be requested Vegan and/or GF)
Cous Cous
Chef's Choice Seasonal Vegetable
\$48.00 Per Person

QUINOA VEGETABLE STUFFED ACORN SQUASH (GF, Vegan)
Balsamic Drizzle
Bed of Sautéed Spinach
Chef's Choice Seasonal Vegetable
\$48.00 Per Person

CHIMICHURRI ROASTED CAULIFLOWER STEAK (GF, Vegan)
Roasted Fingerling Potatoes
Chef's Choice Seasonal Vegetable
\$48.00 Per Person

DIETARY RESTRICTIONS

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PLATED DINNER ENTRÉE SELECTIONS

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

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DIETARY RESTRICTIONS

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DUET ENTRÉE SELECTIONS:

ROASTED FILET MIGNON AND CABERNET BRAISED CHICKEN

Wild Mushrooms Bordelaise Sauce
Country Mashed Potatoes
Chef's Choice Seasonal Vegetable
\$71.00 Per Person

ROASTED FILET MIGNON AND LOBSTER CRUSTED COD

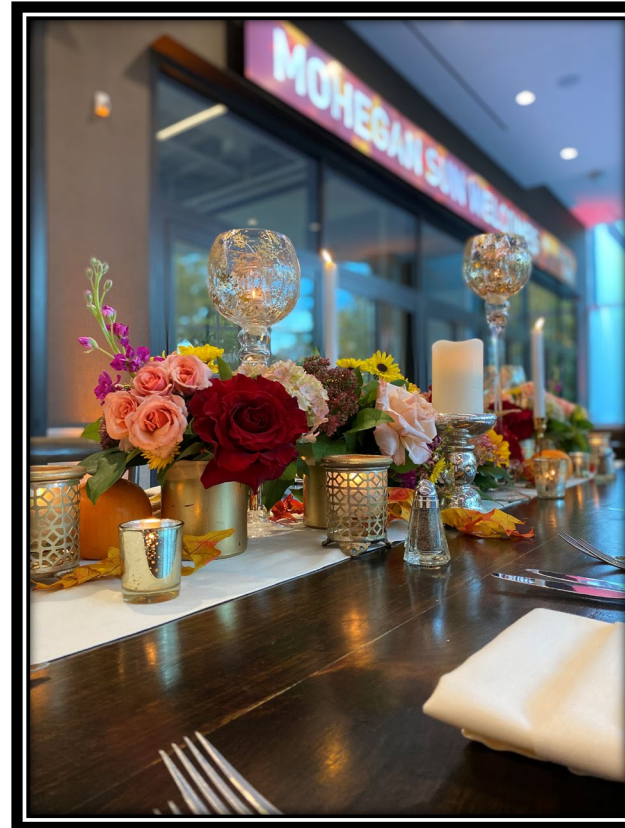
Beurre Blanc
Silky Yukon Mashed Potatoes
Chef's Choice Seasonal Vegetable
\$74.00 Per Person

ROASTED FILET MIGNON AND COLOSSAL STUFFED SHRIMP WITH LOBSTER SAUCE

Marchand de Vin
Cous Cous
Chef's Choice Seasonal Vegetable
\$74.00 Per Person

JUMBO SEARED SCALLOPS AND LOBSTER STUFFED SHRIMP

Lemon Beurre Blanc
Creamy Risotto
Chef's Choice Seasonal Vegetable
\$74.00 Per Person



PLATED DINNER DESSERT SELECTIONS

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

Maximum of two (2) entrees may be chosen and guarantees to be provided for each selection. When multiple entrees are chosen the higher price selection will prevail for all.

Bakery items may contain nuts or peanut products.

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



All plated entrees served with Artisan Rolls, Coffee, Decaffeinated Coffee and Fine Quality Teas.

DIETARY RESTRICTIONS

Mohegan Sun will make every attempt to accommodate dietary restricted meals upon request. Advance notice is requested. Please consult your Convention Services Manager.

DESSERT SELECTIONS

Included in Entrée Price

Select One:

- Oreo Crumb New York Style Cheesecake with Strawberries
- Classic Tiramisu
- Warm Apple Caramel Tart with Vanilla Ice Cream (for groups up to 100 people)
- Flourless Chocolate Cake with Vanilla Ice Cream (for groups up to 100 people)
- Lemon Tart with Meringue and Seasonal Berries
- Classic Crème Brûlée Served on a Shortbread Cookie with Berries
- Chocolate Mousse Bombe on a Salted Caramel Brownie with Caramel Sauce

PERSONALIZED DESSERTS

Custom designs with elaborate works of art or company logos to enhance your desserts. All work done on a per-quote basis starting at \$5.00 per person. Consult your Convention Services Manager for a quote.



DINNER

DINNER BUFFETS

Dinner Buffets are self-serve and designed for a maximum of two hours of service. A surcharge will apply for extended service.

Buffet dinner functions under 25 people may require modification per Mohegan Sun Culinary discretion.

Bakery items may contain nuts or peanut products.

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



HOMESTYLE DINNER BUFFET

SALADS:

Tossed Garden Salad (GF, Vegan) with Assorted Dressings
Spinach Salad with Crumbled Goat Cheese, Candied Walnuts, Craisins with White Balsamic Vinaigrette (GF)
Vegetable Pasta Salad (Vegan)
Fresh Baked Biscuits, Rolls and Butter

ENTRÉES:

Chef's Choice Vegetarian Entrée
Select Three -

- Herb Roasted Chicken (GF, DF)
- Crispy Fried Chicken
- Sliced Maple Glazed Pork Loin with Apple Compote (GF)
- Meatloaf with Brown Sugar Ketchup Glaze (DF)
- London Broil with Brown Butter, Onions and Demi-Glace
- Cracker Crusted Cod with Sweet Lemon Beurre Blanc
- Pan Seared Salmon with Black Bean Relish (GF, DF)

SIDES:

Chef's Fresh Seasonal Vegetables
Chef's Selection of Starch

PLATED AND SHOOTER DESSERTS:

Apple Pie
Mini Fruit Tarts
Carrot Cake Shooter
Boston Cream Pie
Seasonal Fruit Salad (GF, Vegan)
Coffee, Decaffeinated Coffee and Fine Quality Teas

\$63.00 Per Person

(Select an Additional Entrée for an Additional \$6 Per Person)

BEST OF THE BEST BBQ DINNER BUFFET

SALADS:

BLT Salad: Peppered Bacon, Baby Iceberg Lettuce, Diced Tomatoes, Red Onion, Chopped Egg and Bleu Cheese and Ranch Dressing (GF)
Creamy Coleslaw
Black Bean and Corn Salad with Avocado Cilantro Vinaigrette (GF, Vegan)
Cornbread, Biscuits and Butter

ENTRÉES:

Chef's Choice Vegetarian Entrée
Select Three -

House Rubbed and Smoked Meats:

- Beef Brisket (GF, DF)
- Atlantic Salmon (GF, DF)
- BBQ Pulled Pork (GF, DF)
- BBQ Semi-Boneless Chicken Breast (GF, DF)

Grilled:

- Garlic Pepper Rubbed Sirloin with Mushrooms and Onions (GF, DF)
- Marinated Semi-Boneless Chicken Breast (GF, DF)

SIDES:

Select Three -

- Oven Roasted Balsamic Brussels Sprouts (GF, Vegan)
- Oven Roasted Squash and Peppers (GF, Vegan)
- Fire Roasted Corn (GF)
- Local Cheddar Grits (GF)
- Mac N Cheese
- Loaded Mash Potatoes with Bacon, Cheddar Cheese, Scallions (GF)
- Herb Roasted Fingerling Potatoes (GF, Vegan)

PLATED AND SHOOTER DESSERTS:

Chocolate Peanut Butter Mousse Shooter
Blueberry Pie
Mini Assorted Lemon and Lime Tarts with Raspberries
Seasonal Fruit Salad (GF, Vegan)
Coffee, Decaffeinated Coffee and Fine Quality Teas

\$66.00 Per Person

(Select an Additional Entrée for an Additional \$6 Per Person)

DIETARY RESTRICTIONS

Mohegan Sun will make every attempt to accommodate dietary restricted meals upon request. Advance notice is requested. Please consult your Convention Services Manager.

DINNER BUFFETS

Dinner Buffets are self-serve and designed for a maximum of two hours of service. A surcharge will apply for extended service.

Buffet dinner functions under 25 people may require modification per Mohegan Sun Culinary discretion.

Bakery items may contain nuts or peanut products.

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



MOHEGAN DINNER BUFFET

SALADS:

Mixed Green Salad (GF, Vegan) with Assorted Dressings
Classic Caesar Salad
Three Sister Salad (GF)
Dried Cranberry Orzo (DF)
Artisan Rolls with Butter

ENTRÉES:

Chef's Choice Vegetarian Entrée

Select Three –

- Oven Roasted and Sliced Turkey Breast, Pan Gravy
- Cranberry Cornbread Stuffed Chicken Breast, Pan Gravy
- Beef Tenderloin Medallions, Port Wine Demi
- Petite Sirloin with Sautéed Onions and Peppers (GF, DF)
- Cracker Crusted Cod, Lemon Beurre Blanc
- Atlantic Salmon with Mohegan Succotash (GF)

SIDES:

Select Three –

- Cranberry Cornbread Stuffing
- Wild Rice and Quinoa Pilaf (GF, Vegan)
- Silky Yukon Mashed Potatoes (GF)
- Sweet Potato Hash (GF, Vegan)
- Buttered Sweet Corn (GF)
- Oven Roasted Primavera Vegetables (GF, Vegan)
- Seasonal Vegetable Medley (GF, Vegan)

PLATED AND SHOOTER DESSERTS:

Lemon Meringue Shooter
Assorted New England Whoopie Pies
Strawberry Shortcake with Berry Sauce Shooter
Chocolate Swirl Cheesecake (GF)
Seasonal Fruit Salad (GF, Vegan)
Coffee, Decaffeinated Coffee and Fine Quality Teas

\$69.00 Per Person

(Select an Additional Entrée for an Additional \$6 Per Person)

NEW ENGLAND CLAM BAKE DINNER BUFFET

SOUP:

Select One –

- New England Clam Chowder (GF)
- Lobster Bisque
- Fire Roasted Vegetable Soup (GF, Vegan)

SALADS:

Garden Salad (GF, Vegan) with Assorted Dressings
Broccoli and Red Onion Salad (GF, Vegan)
Tri Color Rotini Pasta Salad (Vegan)

Artisan Rolls with Butter

ENTRÉES:

Chef's Choice Vegetarian Entrée

Select Three –

- Lemon Roasted Cod, Buttered Crumb Topping
- Oven Roasted Salmon, Maple Glaze (GF, DF)
- Beer Battered Fish and Chips (DF), Tartar Sauce and Ketchup
- Cracker Crusted Seafood Bake with Scallops and Shrimp with Lobster Sauce
- Herb Roasted Chicken (GF, DF)
- Fried Chicken
- Slow Roasted Sirloin of Beef, Merchand de Vin
- Grilled Flat Iron Steak, Sautéed Onions and Peppers (GF, DF)

SIDES:

Select Three –

- Chef's Selection of Seasonal Vegetable
- Seasoned Red Potatoes (GF, Vegan)
- Buttered Corn (GF)
- Roasted Fingerling Potatoes (GF, Vegan)
- Cabot Cheddar Mash (GF)
- Baked Potatoes – Sour Cream, Shredded Cheddar Cheese, Crisp Bacon, Scallions

PLATED AND SHOOTER DESSERTS:

Apple Pie
Strawberry Rhubarb Shooter
Chocolate Cream Pie
Assorted Cream Puffs
Seasonal Fruit Salad (GF, Vegan)
Coffee, Decaffeinated Coffee and Fine Quality Teas

\$73.00 Per Person

(Select an Additional Entrée for an Additional \$6 Per Person)

DIETARY RESTRICTIONS

Mohegan Sun will make every attempt to accommodate dietary restricted meals upon request. Advance notice is requested. Please consult your Convention Services Manager.

DINNER

DINNER STATION BUFFETS

Dinner Buffets are self-serve and designed for a maximum of two hours of service. A surcharge will apply for extended service.

Buffet dinner functions under 25 people may require modification per Mohegan Sun Culinary discretion.

Bakery items may contain nuts or peanut products.

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



AROUND THE WORLD DINNER BUFFET

(Minimum of 50 people)

ASIAN STATION:

Soba Noodle Salad
Coconut Curry Vegetable Stir Fry (GF, Vegan)
General Tso's Chicken (DF)
Jasmine Rice (GF, Vegan)

LATIN STATION:

Build Your Own Soft Taco and Salad Station:

Tequila Lime Pulled Chicken (GF, DF), Seasoned Carne Asada (GF, DF), Shredded Jack Cheese, Black Beans and Arroz Amarillo Yellow Rice (GF, DF), Mixed Greens, Salsa, Sour Cream, Guacamole, Diced Onion and Tomato, Shredded Lettuce, Sliced Jalapeño Peppers, Lime Wedges, Cilantro, Soft Flour Tortillas, Assorted Hot Sauces
House Fried Fresh Corn Tortillas (GF)
Hot Cheese Sauce (GF)

AMERICAN STATION:

Slider Bar: Hand Crafted Herb Burger with Cheddar Cheese (GF), Fried Boneless Chicken Thighs, Impossible Burger (GF, Vegan)
Potato Rolls
Wedge Cut Fries (GF, Vegan), Pickle Spears, Lettuce, Tomato, Ketchup, Mustard, Mayonnaise
Coleslaw

ITALIAN STATION:

Elaborate Antipasto Display: Assorted Grilled Vegetables, Mozzarella and Provolone Cheeses, Marinated Mushrooms, Marinated Artichokes, Assorted Olive Salad, Sliced Italian Meats
Sliced Focaccia and Italian Bread
Campanelle Ala Vodka, Grated Parmesan Cheese, Red Pepper Flakes
Eggplant Rollatini
Chicken Parmesan
Italian Bread, Warm Garlic Bread Sticks, Butter

INTERNATIONAL DESSERT STATION:

Tiramisu
Panna Cotta (GF)
Flan Shooter (GF)
Fruit Tart
Fortune Cookies
Key Lime Pie Shooter
Seasonal Fruit Salad (GF, Vegan)
Coffee, Decaffeinated Coffee and Fine Quality Teas

\$83.00 Per Person

DIETARY RESTRICTIONS

Mohegan Sun will make every attempt to accommodate dietary restricted meals upon request. Advance notice is requested.
Please consult your Convention Services Manager.

All prices are subject to a 21% service charge and 7.35% sales tax.

Catering guarantees are required by noon at least three (3) business days prior to the event and be within 3% of the room set.

DINNER

DINNER STATION BUFFETS

Dinner Buffets are self-serve and designed for a maximum of two hours of service. A surcharge will apply for extended service.

Buffet dinner functions under 25 people may require modification per Mohegan Sun Culinary discretion.

Bakery items may contain nuts or peanut products.

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



STAR OF THE SHOW DINNER BUFFET

(Minimum of 50 people)

SALAD JAR STATION:

Garden Tossed Salad, Balsamic Vinaigrette (GF, Vegan)
Chopped Iceberg Lettuce, Crumbled Pepper Bacon, Grape Tomatoes, Crumbled Blue Cheese, Blue Cheese Dressings (GF)
Chopped Antipasto: Romaine Lettuce, Chopped Italian Meats and Cheeses, Pepperoncini, Lemon Oregano Vinaigrette Dressing
Lemon Orzo and Shrimp Salad on Bed of Mixed Greens

SMALL PLATES STATION:

Atlantic Salmon, Mohegan Succotash and Chive Garnish (GF)
Romesco Marinated Chicken Breast, Eggplant Caponata (GF)
Chefs Choice Vegetarian Small Plate

CARVING STATION:

Boneless Herb Crusted Prime Rib of Beef (GF, DF)
Creamy Horseradish, Au Jus
Rolls, Butter
Chef's Selected Seasonal Vegetable
Oven Roasted Fingerling Potatoes (GF, Vegan)

PASTA STATION:

Tricolor Cheese Tortellini Alfredo with Chicken and Broccoli
Farfalle with Mushroom, Asparagus, Yellow Peppers, Garlic White Wine Sauce (DF)
Rigatoni Bolognese
Grated Parmesan, Crushed Red Pepper
Italian Bread, Warm Garlic Bread Sticks, Butter

DESSERT STATION:

Assorted Mini Whoopie Pies
Mini Seasonal Cheesecake Bites
Mini Chocolate Mousse Bomb (GF)
Warm S'mores Molten Cake
Seasonal Fruit Salad (GF, Vegan)
Attended House Made Gelato Display Bar - 3 Seasonal Flavors
Gelato Toppings; Cookie Crumbles, Chocolate Ganache, Assorted Seasonal Toppings
Coffee, Decaffeinated Coffee and Fine Quality Teas

\$98.00 Per Person – Carver Required - \$100.00 Per Carver

– Attendant Required - \$100.00 Per Attendant



DIETARY RESTRICTIONS

Mohegan Sun will make every attempt to accommodate dietary restricted meals upon request. Advance notice is requested.
Please consult your Convention Services Manager.

BEVERAGE

HOST SPONSORED PER PERSON BARS

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 are registered trademarks.

BARTENDERS

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



PER PERSON, PER HOUR HOST BAR PACKAGES

All per person bars on consumption after 4 hours

BEER, WINE AND SOFT DRINKS

Domestic, Premium, IPA and Craft Beer
Variety of House Wine
Bottled Dasani Water
Soft Drinks
Juice

One Hour:	\$25.00 Per Person
Two Hour:	\$35.00 Per Person
Three Hour:	\$42.00 Per Person
Four Hour:	\$49.00 Per Person

QUALITY BRANDS

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

Tito's Vodka
Bacardi Rum
Captain Morgan Rum
Tanqueray Gin
Dewar's Scotch
Jack Daniel's Whiskey
Malibu Rum
Sauza Hornitos Tequila
Kahlua
Mixers
Garnitures

One Hour:	\$31.00 Per Person
Two Hour:	\$42.00 Per Person
Three Hour:	\$50.00 Per Person
Four Hour:	\$58.00 Per Person

PREMIUM BRANDS

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

Hennessey Cognac
Grey Goose Vodka
Bombay Sapphire Gin
Johnnie Walker Black Scotch
Maker's Mark Kentucky Bourbon
Crown Royal Whiskey
Jameson Irish Whiskey
Patron Silver Blanco Tequila

One Hour:	\$36.00 Per Person
Two Hour:	\$49.00 Per Person
Three Hour:	\$58.00 Per Person
Four Hour:	\$67.00 Per Person

OBSERVED LIQUOR LAWS

Alcoholic beverage service is permissible by Connecticut State Law:
Monday through Thursday 9:00 am – 1:00 am
Friday and Saturday 9:00 am – 2:00 am
Sunday 10:00 am – 1:00 am

In accordance with CT State Law only two drinks may be served at a time.
Shots and Doubles are not served.
Mohegan Sun reserves the right to discontinue service to any individuals who are near or appear to be intoxicated.

Last call will be a half hour before end of service.

BEVERAGE

*All in for
Mohegan*

CONSUMPTION 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 are registered trademarks.

BARTENDERS

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



HOST SPONSORED CONSUMPTION BARS

QUALITY BRANDS

- Cocktails.....\$10.00 Each
- Rocks.....\$11.00 Each
- Martinis (5oz.).....\$11.50 Each

PREMIUM BRANDS

- Cocktails.....\$12.00 Each
- Rocks.....\$13.00 Each
- Martinis (5oz.).....\$13.50 Each

OTHER SELECTIONS

- House Wine.....\$10.00 Each
- Domestic Beer.....\$8.50 Each
- Premium, IPA and Craft Beer.....\$9.50 Each
- Bottled Dasani Water.....\$4.00 Each
- Soft Drinks.....\$4.50 Each
- Bottled Fruit Juices.....\$5.00 Each

HOSTED DRINK TICKETS

- Beer, Wine or Soda.....\$9.50 Each
- Quality Brand Drink, Beer, Wine or Soda.....\$10.00 Each
- Premium Brand Drink, Beer, Wine or Soda.....\$12.00 Each

OBSERVED LIQUOR LAWS

*Alcoholic beverage service is permissible by Connecticut State Law:
Monday through Thursday 9:00 am – 1:00 am
Friday and Saturday 9:00 am – 2:00 am
Sunday 10:00 am – 1:00 am*

*In accordance with CT State Law only two drinks may be served at a time.
Shots and Doubles are not served.
Mohegan Sun reserves the right to discontinue service to any individuals who are near or appear to be intoxicated.*

Last call will be a half hour before end of service.

CASH BAR CONSUMPTION BARS

Cash Bar Prices are Inclusive of 7.35% Tax
Cashier Required for Each Cash Bar to the Master Account

QUALITY BRANDS

- Cocktails.....\$11.00 Each
- Rocks.....\$12.00 Each
- Martinis (5oz.).....\$13.00 Each

PREMIUM BRANDS

- Cocktails.....\$13.00 Each
- Rocks.....\$14.00 Each
- Martinis (5oz.).....\$15.00 Each

OTHER SELECTIONS

- House Wine.....\$11.00 Each
- Domestic Beer.....\$10.00 Each
- Premium, IPA and Craft Beer\$11.00 Each
- Bottled Dasani Water.....\$5.00 Each
- Soft Drinks.....\$5.00 Each
- Bottled Fruit Juices.....\$6.00 Each

CASHIERS

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

CORDIALS

Cordial Stations are available, please consult your Convention Services Manager.



CATERING WINE LIST

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 are registered trademarks.

All wine orders are subject to availability with advance order.



SPARKLING

TÖST Non-Alcoholic Sparkling	\$20.00 Each
La Marca, Prosecco, Italy.....	\$40.00 Each
Korbel Brut, Sparkling Wine, Sonoma, California.....	\$43.00 Each
Möet and Chandon Rose Impérial, Champagne, France.....	\$150.00 Each

BLUSH

Beringer, Maine and Vine, White Zinfandel, California.....	\$35.00 Each
The Beach by Whispering Angel, Rosé, France.....	\$40.00 Each

PINOT GRIGIO

Santa Margherita, Pinot Grigio, Valdadige, Italy.....	\$65.00 Each
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SAVIGNON BLANC

Kim Crawford, Sauvignon Blanc, New Zealand.....	\$45.00 Each
Cakebread Cellars, Sauvignon Blanc, Napa, California.....	\$95.00 Each

CHARDONNAY

Hess Select, Chardonnay, Monterey, California.....	\$42.00 Each
Ferrari-Carano, Chardonnay, Sonoma County, California.....	\$55.00 Each
Cakebread, Chardonnay, Napa, California.....	\$95.00 Each

PINOT NOIR

Kim Crawford, Pinot Noir, Marlborough, New Zealand.....	\$50.00 Each
La Crema, Pinot Noir, Sonoma Coast, California.....	\$65.00 Each

MERLOT

Clos du Bois, Merlot, Sonoma Valley, California.....	\$45.00 Each
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CABERNET SAUVIGNON

Josh, Cabernet Sauvignon, Carneros, California.....	\$45.00 Each
Simi, Cabernet Sauvignon, Alexander Valley, California.....	\$55.00 Each
Robert Mondavi, Cabernet Sauvignon, Napa Valley, California...	\$95.00 Each

All wines are subject to availability

SPECIAL ORDER WINES

Additional wine selections may be available, please consult your Convention Services Manager.



OUR CULINARY COMMITMENT

Our team is devoted to your success including world-class catering service. Our award-winning chefs bring experience and talent to every project and every plate.

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 food and beverage pricing will be guaranteed two months prior to the event.
- All items ordered must serve the minimum guaranteed number of guests.
- Guarantees are due three business days prior to the event and must be within 3% of the room set. Guarantees must equal the full expected number of attendees.
- Should Mohegan Sun serve more guests than the agreed event guarantee, the actual number of guests attending will be billed for.
- 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.
- Catering in the Convention Center is prepared specifically to order. We do not carry all menu items at all times. Mohegan Sun will do its best to accommodate pop up requests. Please note, we can not guarantee last minute requests can be accommodated.
- When two plated entrées are offered, the highest price will prevail for all. Guarantees will be required for each entrée chosen. It is the responsibility of the group to provide meal tickets to attendees that denote meal selections.
- Mohegan Sun may modify buffet selections for functions under 25 attendees.
- Should box meals be consumed in a function room an additional fee of \$5.00 per person will apply.
- All meal periods have a designated maximum hours of service. A surcharge will apply for extended service.
- All food and beverage is subject to a 21% service charge and a 7.35% sales tax
- Kosher Menus are available, please ask your Convention Services Manager for more information.

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.
- Alcohol will only be served to persons 21 years of age or older.
- A Bartender fee of \$100 will apply for all bars under \$500 per bar generated revenue. A cashier fee of \$50 per bar will apply for all Cash Bars.

SMOKING

- Mohegan Sun is a non-smoking establishment. Designated outdoor smoking areas are noted throughout the resort.

THE FOLLOWING ARE NOT PERMITTED

- Gambling, as defined as risking something of value or gain contingent on chance.
- Any product containing THC.
- Pyrotechnics including haze.
- Animals (other than licensed service animals)
- Weapons
- Mylar Confetti or Balloons

FUNCTION ROOMS

- Mohegan Sun reserves the right to change specific event locations based on attendance drops or increases.
- Mohegan Sun does not assume or accept responsibility for damage to or loss of any merchandise or articles left in any meeting rooms or public areas.
- Additional charges may apply for on-site room set changes.
- Additional charges will apply for additional cleaning such as confetti, steamers etc. Mylar confetti is not permitted.
- Any damages to the function room will incur additional charges.

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 code requirements.
- Balloons must be approved and weighted and/or affixed such as a balloon arch or column. Any loose balloons that require removal with the use of a lift incur additional charges.
- Use of confetti must be approved in advance; Mylar confetti is not acceptable. An additional clean up fee will apply.
- Items may not be attached to walls, windows or ceilings with tape, adhesive, nails or staples.
- Signage may be hung in the convention center through Encore, our internal Audio-Visual Company. Please consult with Encore for quote of all sign hanging requirements.

SHIPPING AND RECEIVING

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

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.

GENERAL POLICIES

- Consult your Convention Services Manager regarding General Policies and Regulations for additional information regarding electrical engineering support, fire codes, health department regulations and load in/out details.

