



Social Distancing Adapted Banquet Menu

The health and safety for all of our team members and guests is our top priority.

Our world during this time is constantly evolving, as it does, we will adjust as we move forward with guidance from the Mohegan Tribal Health Department, Centers of Disease Control (CDC) and Connecticut State Department of Public Health. Together we will navigate the future of banquet events as we monitor updates of health and safety guidelines, evaluate, and make appropriate menu changes with their guidance.

Menus, offerings and pricing are subject to change at any time based on current protocols and guidance from the Mohegan Tribal Health Department, CDC, and the Connecticut State Department of Public Health. Your Convention Services Manager would be happy to assist with recommendations on how to best serve your group's food and beverage needs for a safe, enjoyable, productive experience for all attendees.

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Breakfast

To allow for proper social distancing for large groups, traveling from guestrooms to breakfast, we suggest staggering your attendees by alphabetically or by assigning groups ahead of time. We can also arrange for some box breakfasts to be delivered to guestrooms for an additional delivery fee. Your Convention Services Manager will be happy to assist with recommendations.

BOXED BREAKFAST*

- 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

\$18 Per Person

PLATED BREAKFAST*

- Orange Juice
- Breakfast Pastry
- Individual Fruit Cup
- Country Scrambled Eggs, Breakfast Potatoes & Crisp Bacon
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$24 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)

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Breaks

SHARED SERVER ATTENDED COFFEE BREAK – 3 HOURS

- Coffee, Decaffeinated Coffee and Fine Quality Teas
\$6 Per Person

BEVERAGES ON CONSUMPTION

- 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**

MORNING BREAK – 1 HOUR*

- Coffee, Decaffeinated Coffee and Fine Quality Teas
 - Individual Fruit Cups
 - Individual Greek Yogurts
 - Individual Granola Bars
- \$15 Per Person**

AFTERNOON BREAK – 1 HOUR*

- Coffee, Decaffeinated Coffee and Fine Quality Teas
 - Assorted Soft Drinks, Bottled Water and Sparkling Water
 - Individual Bags of Chips
 - Individual Candy Bars
 - Individual Bags of Trail Mix
- \$16.75 Per Person**

GRAB AND GO

- Assorted Seasonal Fruit Smoothies **\$6 Per Person**
- Individual Fruit Cups **\$4.50 Each**
- Individual Yogurt Parfait* **\$5 Each**
- Individual Greek Yogurts **\$3.50 Each**
- Individual Bags of Chips **\$3 Each**
- Individual Bags of Trail Mix* **\$4.50 Each**
- Individual Bags of Assorted Nuts* **\$4.50 Each**
- Individual Granola Bars* **\$3 Each**
- Individual Protein Bars* **\$4.50 Each**
- Individual Candy Bars **\$3 Each**
- Individual Ice Cream Novelty Bars **\$4.50 Each**
- Whole Fresh Fruit **\$2 Each**
- Sabra Pretzel & Hummus Cups **\$5 Each**
- Sabra Tortilla Chips & Guacamole Cups **\$5 Each**

IMMUNITY BOOSTER BREAK – 1 HOUR*

- Fresh Fruit Smoothies (Choose Two): Beet & Pear; Kale, Mango & Turmeric; Carrot, Apple & Ginger or Pineapple & Orange
 - Infused Waters (Choose Two) = Citrus & Blueberry; Watermelon & Basil; Strawberry & Lime or Cucumber, Lemon & Mint
 - Individual Bags of Assorted Seeds & Nuts*
 - Individual Greek Yogurts
- \$18 Per Person**

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Lunch

BOXED LUNCH

All Boxed Lunches include Assorted Soft Drink or Bottled Water

Sandwich Selection:

- **Italian:** Mortadella, Genoa Salami, Sweet Capricola Ham and Sliced Provolone Cheese with Lettuce, Tomato, Crushed Oregano and Olive Oil on a Hoagie Roll
- **Montville:** Rare Roast Beef and Swiss Cheese with Horseradish Mayonnaise on a Whole Wheat Kaiser Roll
- **Norwich:** Marinated Grilled Chicken Breast and Smoked Mozzarella with Spinach, Roasted Red Peppers, Grilled Red Onions and Roasted Garlic Aioli on a Focaccia Roll
- **Heart Healthy:** Lean Sliced Turkey Breast with Crisp Lettuce and Cranberry Yogurt Spread on a Whole Wheat Wrap
- **Uncasville:** Rosemary Ham and Vermont Cheddar Cheese with Honey Mustard Mayonnaise on a Kaiser Roll
- **Stonington:** Marinated Grilled Portabella Mushroom and Fresh Mozzarella Cheese with Roasted Tomato Aioli on a Red Pepper Wrap

Side Selection (select one):

- Home-style Potato Salad
- Creamy Coleslaw
- Vegetable Couscous Salad
- Individual Bag of Chips

Dessert Selection (select one):

- Jumbo Chocolate Chip Cookie
- Jumbo Oatmeal Raisin Cookie
- Fresh Fruit Salad

\$24 Per Person

PLATED HOT LUNCH*

Select One Entrée, One Soup or Salad and One Dessert

All lunches include coffee service

Entrée Selection:

- **Korean Kalbi Short Rib**
Fried Rice, Steamed Broccoli **\$32 Per Person**
- **Rotisserie Roasted Semi-Boneless Chicken Breast**
Sautéed Spinach, Toasted Couscous, Pan Jus **\$28 Per Person**
- **Romesco Marinated and Chargrilled Chicken Breast**
Aji Amarillo Orzo, Sautéed Onions, Peppers and Mushrooms **\$28 Per Person**
- **Seared Fresh Filet of Salmon**
Julienne Vegetables and Steamed New Potatoes **\$30 Per Person**

Soup or Salad Selection (select one):

- Classic Caesar Salad
- Seasonal Quinoa Salad with Greens and Chef's Selection Vinaigrette
- Vegetarian Vegetable Soup
- Home-style Chicken Noodle Soup

Dessert Selection (select one):

- Fresh Fruit Tart with Berry Sauce
- New York Style Cheesecake with Seasonal Berries
- Chocolate Mousse Cake
- Classic Tiramisu

*All plated meals will be served. If preset is requested due to time restraints all preset items will be covered.

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Lunch

SERVER ATTENDED ITALIAN LUNCH BUFFET* (Min 25 people)

Plated or Server Attended Salad Selections:

- Classic Caesar Salad
- Fregola Salad

Server Attended & Served Entrees (Select Two):

- Eggplant Rolatini
- Chicken Parmesan
- Chicken Marsala
- Sautéed Sausage Onion and Peppers

Server Attended & Served Sides:

- Chefs Selection of Seasonal Vegetables
- Chefs Selection Pasta Side Dish

Plated Dessert Selections:

- Classic Tiramisu
- Panna Cotta
- Individual Ricotta Cheesecake
- Fresh Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$36 Per Person (plus \$35 per server attendant)

SERVER ATTENDED MOHEGAN LUNCH BUFFET* (Min 25 people)

Plated or Server Attended Salad Selections:

- Classic Caesar Salad
- Three Sister Salad
- Marinated Vegetable Salad

Server Attended Soup:

- New England Clam Chowder or Chef's Choice Soup of the Day

Server Attended & Served Entrees (Select Two):

- Pan Roasted Salmon with Mohegan Succotash
- Chargrilled Flat Iron Steak, Sweet Onions
- Semi-Boneless Chicken Breast, Natural Pan Jus
- Cranberry Cornbread Stuffed Turkey Tenderloin, Pan Gravy

Server Attended & Served Sides:

- Chefs Selection of Seasonal Vegetables
- Chefs Selection Side Dish

Plated Dessert Selections:

- Vanilla Custard with Seasonal Berries
- Individual Blueberry and Raspberry Cheesecakes
- Chocolate Cream Pie
- Fresh Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$40 Per Person (plus \$35 per server attendant)

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Receptions

SERVER ATTENDED PASTA STATION*

Select Two Pastas:

- Penne, Farfalle, Campanelle, Gemelli or Cheese Tortellini

Select Two Sauces:

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

Freshly Grated Parmesan Cheese, Red Pepper Flakes, Sliced Focaccaccia and Italian Bread

\$14.50 Per Person (plus \$35 per server attendant)

CHEF ATTENDED L'ABBONDANZA PASTA STATION* (Min 25 ppl)

A complete Pasta Station as noted above with the addition of the following:

Bay Shrimp, Mini Meatballs, Grilled Chicken Breast Strips, Italian Sausage, Broccoli, Asparagus, Black Olives, Caramelized Onions and Mushrooms, Roasted Tomatoes and Roasted Red Peppers.

\$20 Per Person (plus \$100 per chef attendant – 1 chef per 40 people required)

SERVER ATTENDED SAVORY MARTINI BAR* – SERVED IN INDIVIDUAL MARTINI GLASSES

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
- Buffalo Chicken
- Chicken Marsala
- Coq Au Vin
- Slow Coked Sausage and Peppers

Select One Seafood Topping:

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

\$16 Per Person (plus \$35 per server attendant) – requires 2 servers per station

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Receptions

CHEF ATTENDED CARVING STATIONS*

SIDE OF CEDAR ROASTED BBQ SALMON* (Serves 15 ppl)

- Crispy Fried Shaved Red Onions
- Sliced Focaccia

\$95 Each (plus \$100 per carver attendant)

OVEN ROASTED BREAST OF TURKEY (Serves 15 ppl)

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

\$150 Each (plus \$100 per carver attendant)

BONELESS HERB CRUSTED PRIME RIB OF BEEF* (Serves 20 ppl)

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

\$350 Each (plus \$100 per carver attendant)

SLOW ROASTED STEAMSHIP OF BEEF* (Serves 70-80 ppl)

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

\$450 Each (plus \$100 per carver attendant)

SERVER ATTENDED 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 Carmel, Double Chocolate Cookie Crumble, Bananas Foster, Chili Spiced Candied Pistachios* and Fresh Whipped Cream

\$19 Per Person (plus \$35 per server attendant)

SERVER ATTENDED CHEESECAKE MARTINI BAR* - SERVED IN INDIVIDUAL MARTINI GLASS

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

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Plated Dinner

Our dinner selections are designed as three served courses that include salad, main entrée and dessert. Each course will be presented covered. Salad dressings will be presented table side. All plated dinners include served artisan rolls with butter and coffee service. Should you elect to choose two entrees the higher price prevails for both entrees.

SALADS (choose one)

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 Oil Tapenade, Roasted Tomato, Spinach, Artichokes, 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 (choose one)

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

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POULTRY ENTREES (Semi Boneless Breast)

Sweet Tea Brined

Pecan Wood Smoked Tomato Grits, Creamed Kale

\$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

Acai Elderflower Glazed

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

\$45 Per Person

FISH ENTREES*

Pesto Crusted Salmon

Roasted Tomato Orzo, Artichoke and Wilted Greens

\$44 Per Person

Atlantic Cod Provencal

Roasted and Topped with Fennel Capers, Onions, Tomato and Oregano, Moroccan Cous Cous, Broccolini

\$46 Per Person

Shrimp and Lobster Risotto

Asparagus Puree and Tips

\$46 Per Person

VEGETARIAN / VEGAN ENTREES

Eggplant Rollatini (Vegetarian)

Breaded Fried Eggplant Stuffed with Spinach, Roasted Tomatoes and Ricotta Cheese, Pene Pasta, Asparagus

\$42 Per Person

Vegetable Flower (Vegan)

Baked Petals of Zucchini, Squash, and Tomato, Broccolini, Mushroom and Apple Risotto, Balsamic Glaze

\$45 Per Person

BEEF ENTREES*

Red Wine Braised Short Ribs

Roasted Brussels Sprouts, Cheddar Cheese Grits

\$48 Per Person

Club Cut 12oz. Sirloin

Chefs Selection of Seasonal Vegetable, Chipollini Onions and Cremini Mushrooms, Roasted Fingerling Potatoes

\$50 Per Person

Pan Roasted 10oz. Filet Mignon

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

\$54 Per Person

DUET ENTREES*

All below are served with Pan Roasted Filet Mignon, Seasonal Vegetable, Silky Yukon Potatoes and One of the Following:

Wild Mushroom and Cabernet Braised Chicken

Wild Mushroom Bordelaise

\$60 Per Person

Pan Roasted Halibut with Crab Vinaigrette

Connecticut Black Currant Demi Glace

\$60 Per Person

Colossal Stuffed Shrimp with Lobster Sauce

Marchand de Vin

\$65 Per Person

Cold Water Butter Poached Lobster Tail

Pommery Cream Sauce

Market Price Per Person

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Buffet Dinner

SERVER ATTENDED HOMESTYLE NEW ENGLANDER BUFFET* (Min 25 ppl)

Plated or Server Attended Salad Selections:

- Baby Greens – Baby Field Greens, Assorted Crunchy Vegetables, Champagne Vinaigrette
- Spinach Salad with Balsamic Vinaigrette
- Vegetable Pasta Salad

Server Attended & Served Entrees (Select Three):

- Herb Roasted Chicken
- Crispy Fried Chicken
- Savory Stuffed Chicken Breast
- Yankee Pot Roast with Peas and Carrots
- Home Style Meatloaf with Brown Gravy
- Cracker Crusted Cod with Sweet Lemon Beurre Blanc
- Pan Seared Salmon with Currant Beurre Rouge

Server Attended & Served Sides:

- Chef's Fresh Seasonal Vegetables
- Chef's Selection of Potatoes or Rice

Plated Dessert Selections:

- Apple Pie, Mini Fruit Tarts, Carrot Cake, Boston Cream Pie, Fresh Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$55 Per Person (plus \$35 per server attendant)

SERVER ATTENDED MOHEGAN DINNER BUFFET* (Min 25 ppl)

Plated or Server Attended Salad Selections:

- Baby Greens – Baby Field Greens, Assorted Crunchy Vegetables, Champagne Vinaigrette
- Classic Caesar Salad – Hearts of Romaine Lettuce, Shaved Parmesan Cheese, Croutons, Traditional Caesar Dressing
- Three Sister Salad & Dried Cranberry Orzo

Server Attended & Served Entrees (Select Three):

- Chef's Selection Vegetarian Stuffed Seasonal Squash
- Cornmeal Crusted Fried Chicken, Caramelized Local Honey
- Braised Chicken Simmered with Wild Mushrooms
- Beef Tenderloin Medallions, Port Wine Demi
- Atlantic Salmon with Mohegan Succotash

Server Attended & Served Sides (Select Three):

- Wild Rice and Quinoa Pilaf
- Silky Yukon Mash Potatoes
- Roasted Sweet Potato, Sage Marshmallow Drizzle
- Buttered Sweet Corn
- Seasonal Vegetable Medley

Plated Dessert Selections:

- Strawberry Shortcake with Berry Sauce, Boston Cream Pie, Nutmeg Apple Pie, Fresh Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$60 Per Person (plus \$35 per server attendant)

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Beverages

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, Juice, Bottled Water Plus the Following: Tito's Vodka, Bacardi Rum, Captain Morgan Rum, Beefeater Gin, Seagram's 7 Whiskey, Dewar's Scotch, Jack Daniel's 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, Juice, Bottled Water, 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

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

*Protocols will be in place to incorporate queuing with 6' distance for social distancing at all bars.

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Beverages

CASH BAR SERVICE* – Consumption Per Drink

Cash Bar Prices are Inclusive of 7.35% 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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