



2025  
CATERING MENU





# BREAKFAST

## CONTINENTAL BREAKFAST BUFFETS

Breakfast buffets are self-serve and designed for a maximum of two hours of service.

Buffet items are not transferable to breaks.

Mohegan Sun is not a nut-free environment.

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.

## PLATED BREAKFASTS

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

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## GREAT START CONTINENTAL BREAKFAST

- Chef's Selection of Assorted Fresh Baked Muffins, Danish Pastries and Scones
- Assorted Fruit Juices
- Coffee, Decaffeinated Coffee and Fine Quality Teas

**\$19 PER PERSON**

## MOHEGAN SUNRISE CONTINENTAL BREAKFAST

- Fresh Fruit Salad<sup>†‡</sup>
- Assorted Individual Greek Yogurts<sup>‡</sup>
- Chef's Selection of Assorted Fresh Baked Muffins, Danish Pastries and Scones
- Assorted Fruit Juices
- Coffee, Decaffeinated Coffee and Fine Quality Teas

**\$23 PER PERSON**

## EGGCELLENT MORNING BREAKFAST BUFFET

- Fresh Fruit Salad<sup>†‡</sup>
- Assorted Individual Greek Yogurts<sup>‡</sup>
- Chef's Selection of Assorted Fresh Baked Muffins, Danish Pastries and Scones
- BREAKFAST SANDWICHES (1 per person): SELECT ONE BREAD, with exception of Scrambled Egg Whites: Fresh Baked Plain Bagel, English Muffin or Croissant *Gluten-free Roll Available on Request*
  - Fried Egg and Cheddar Cheese
  - Fried Egg and Cheddar Cheese with Crisp Bacon
  - Scrambled Egg Whites with Oven Roasted Tomatoes, Spinach and Herbs on a Whole Wheat Wrap<sup>\*</sup>

Condiments include Ketchup and Hot Sauce

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

**\$32 PER PERSON**

## ENHANCEMENTS FOR EGGCELLENT MORNING BUFFET:

SELECT ONE POTATO:

Red Bliss Home Fries with Onions and Peppers or Tater Tots<sup>†‡</sup>

**\$4 PER PERSON**





# BREAKFAST

## FULL BREAKFAST BUFFETS

Breakfast buffets are self-serve and designed for a maximum of two hours of service.

Buffet items are not transferable to breaks.

Mohegan Sun is not a nut-free environment.

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.

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## 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<sup>††</sup>
- Fluffy Scrambled Eggs<sup>‡</sup>

SELECT TWO MEATS: Crisp Bacon, Smoked Pork Loin, Country Sausage, Turkey Sausage or Chicken Apple Sausage<sup>†\*</sup>

SELECT ONE POTATO: Red Bliss Home Fries with Onions and Peppers or Tater Tots<sup>††</sup>

Condiments include Ketchup and Hot Sauce

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

**\$33 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<sup>‡</sup>
- Fresh Fruit Salad, Whole Bananas<sup>††</sup>
- Fluffy Scrambled Eggs<sup>‡</sup>

SELECT TWO MEATS: Crisp Bacon, Smoked Pork Loin, Country Sausage, Turkey Sausage or Chicken Apple Sausage<sup>†\*</sup>

SELECT ONE POTATO: Red Bliss Home Fries with Onions and Peppers or Tater Tots<sup>††</sup>

Condiments 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

**\$41 PER PERSON**

## ENHANCEMENTS FOR WIDE AWAKE OR MOHEGAN BREAKFAST BUFFET

### SCRAMBLED EGG WHITES<sup>‡</sup>

**\$4 PER PERSON**

### TOP YOUR EGGS

Mélange of Sautéed Mushrooms, Onions, Peppers and Spinach<sup>††</sup>, Shredded Cheddar Jack Cheese, Salsa

**\$5 PER PERSON**

### EGGS AND OMELETS MADE TO ORDER

*Based on Availability for Groups of 25 – 100 People  
Maximum of 2 Hours of Service*

*Egg Whites and Low Cholesterol Eggs Included*

TOPPINGS: Diced Ham, Bacon, Sausage, Peppers, Tomatoes, Onions, Mushrooms, Fresh Spinach, American Cheese and Shredded Cheddar Cheese

**\$15 PER PERSON**

**\$100 PER CHEF ATTENDANT**

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



# BREAKFAST

## FULL BREAKFAST BUFFETS

Breakfast buffets are self-serve and designed for a maximum of two hours of service.

Buffet items are not transferable to breaks.

Mohegan Sun is not a nut-free environment.

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.

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## YOGURT BAR

Vanilla Greek Yogurt<sup>†</sup>

TOPPINGS INCLUDE: Fresh Berries, Granola, Chocolate Chips, Toasted Coconut

**\$8.50 PER PERSON**

## HOT ROLLED OATS<sup>††</sup>

Served with Raisins and Brown Sugar

**\$5 PER PERSON**

## FLUFFY SCRAMBLED EGGS<sup>‡</sup>

AND CRISP BACON<sup>†\*</sup>

**\$10 PER PERSON**

## PERSONAL FRITTATAS<sup>‡</sup>

SELECT TWO:

- Egg Whites, Oven Roasted Tomatoes, Spinach and Herbs Frittata
- Ham, Asparagus and Swiss Cheese Frittata
- Sausage and Cheddar Cheese Frittata
- Sun-dried Tomatoes, Spinach and Feta Cheese Frittata

Condiments include Ketchup and Hot Sauce

**\$10 PER PERSON**

## SAVORY GRITS BAR<sup>‡</sup>

STONE GROUND GRITS TOPPINGS:

Crumbled Bacon, Sautéed Shrimp, Caramelized Onions, Shredded Cheddar Cheese, Roasted Red Peppers, Chopped Tomatoes, Scallions, Maple Syrup, Butter

**\$10 PER PERSON**

## LOX AND AVOCADO TOAST BAR

- ASSORTED BAGELS: Plain, Everything and Cinnamon Raisin<sup>\*</sup>
- ASSORTED BREADS: Country White, Multigrain, Marble Rye and English Muffins<sup>\*</sup>
- Assorted Cream Cheese
- Fruit Preserves, Butter, Peanut Butter
- Sliced Avocado, Everything Bagel Seasoning
- Smoked Salmon<sup>†\*</sup>
- Sliced Tomatoes, Diced Red Onion, Sliced Cucumber<sup>†\*</sup>
- Chopped Hard Boiled Eggs, Capers<sup>†\*</sup>

**\$20 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.

Mohegan Sun is not a nut-free environment.

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.

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## BREAKFAST SANDWICHES

*Breakfast Sandwiches on Fresh Baked Plain Bagel, English Muffin or Croissant (Gluten-free Roll Available on Request)*

SELECT ONE BREAD, WITH EXCEPTION OF SCRAMBLED EGG WHITES:

Fresh Baked Plain Bagel, English Muffin or Croissant

*Gluten-free Roll Available on Request*

- Fried Egg and Cheddar Cheese
- Fried Egg and Cheddar Cheese with Crisp Bacon
- Fried Egg and Cheddar Cheese with Country Sausage
- Fried Egg and Cheddar Cheese with Honey Ham
- Scrambled Egg Whites with Oven Roasted Tomatoes, Spinach and Herbs on a Whole Wheat Wrap

Condiments 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\*

Condiments include Salsa, Sour Cream, Ketchup and Hot Sauce

**\$10 PER BURRITO**

## BAGELS BY THE DOZEN

ASSORTED BAGELS: Plain, Everything and Cinnamon Raisin\*

- Assorted Cream Cheese
- Fruit Preserves, Butter, Peanut Butter

**\$47 PER DOZEN**

## INDIVIDUAL À LA CARTE BREAKFAST ENHANCEMENTS

**ASSORTED BOTTLED SMOOTHIES<sup>†‡</sup>**  
**\$7 EACH**

**ASSORTED INDIVIDUAL CEREALS**  
2% Milk and Oat Milk  
**\$4 EACH**

**INDIVIDUAL OATMEAL CUPS**  
Apple Cinnamon and Maple Brown Sugar  
**\$4 EACH**

**ASSORTED INDIVIDUAL GREEK YOGURTS<sup>‡</sup>**  
**\$4 EACH**

**INDIVIDUAL FRUIT CUPS<sup>†‡</sup>**  
**\$5 EACH**

**HARD BOILED EGGS**  
with Cracked Black Pepper, Kosher Salt, Everything Bagel Seasoning<sup>‡</sup>  
**\$3.50 EACH**

**WARM CINNAMON BUNS**  
**\$36 PER DOZEN**



# BREAKFAST

## INDIVIDUAL BREAKFAST ENHANCEMENTS

Provided exclusively for those groups departing premises.

Should box meals be consumed in a function room an additional fee of \$5 per person will apply.

Mohegan Sun is not a nut-free environment.

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## BOXED BREAKFAST ON THE GO

- Individually Wrapped Bagel with Cream Cheese
- Fruit Preserves and Butter
- Seasonal Whole Fruit<sup>†‡</sup>
- Assorted Individual Greek Yogurt<sup>‡</sup>
- Breakfast Bar
- Bottled Fruit Juice
- Coffee, Decaffeinated Coffee and Fine Quality Teas

**\$25 PER PERSON**

## BOXED HEALTHY CHOICE BREAKFAST ON THE GO

- Apple Pecan Cold Overnight Oats<sup>‡</sup>
- Fruit Salad<sup>†‡</sup>
- Morning Glory Breakfast Bread
- Breakfast Bar
- Bottled Fruit Juice
- Coffee, Decaffeinated Coffee and Fine Quality Teas

**\$29 PER PERSON**



# BREAK

## BREAKS

Breaks designed for a maximum of one hour of service.

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

Mohegan Sun is not a nut-free environment.

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## REFRESHER BREAK

Coffee, Decaffeinated Coffee and Fine Quality Teas

30 Minutes: **\$16 PER PERSON**

1 Hour: **\$18 PER PERSON**

1.5 Hours: **\$20 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 PER PERSON**

## MID-MORNING BREAK

- Assorted Fruit<sup>††</sup>
- 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 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 PER PERSON**

## BE FIT BE HEALTHY BREAK

- Whole Fresh Fruit<sup>††</sup>
- Assorted Bottled Smoothies<sup>††</sup>
- 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

**\$26 PER PERSON**

## AT THE BALLPARK BREAK

- Assorted King Size Candy Bars
- Assorted Individual Bags of Chips
- Freshly Popped Popcorn<sup>‡</sup>
- Warm Pretzel Bites with Warm Cheese Sauce
- Coffee, Decaffeinated Coffee and Fine Quality Teas
- Assorted Soft Drinks and Bottled Dasani Water

**\$26 PER PERSON**





# BREAK

## BREAKS

Breaks designed for a maximum of one hour of service.

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

Mohegan Sun is not a nut-free environment.

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## CUSTOMIZE YOUR OWN BREAK

SELECT FOUR:

- Fresh Fruit Salad Cups<sup>††</sup>
- Assorted Greek Yogurts<sup>‡</sup>
- Assorted Bottled Smoothies<sup>††</sup>
- David's Cookies and Brownies<sup>†\*</sup>
- 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 PER PERSON**

## CHIPS AND DIP BREAK

- Warm Buffalo Chicken Dip<sup>‡</sup> with House-made Potato Chips
- Warm Spinach and Artichoke Dip<sup>‡</sup> with Pita Chips
- Hummus with Celery and Carrot Sticks<sup>††</sup>
- Coffee, Decaffeinated Coffee and Fine Quality Teas
- Assorted Soft Drinks and Bottled Dasani Water

**\$27 PER PERSON**

## NACHO BREAK

- House Fried Fresh Corn Tortillas<sup>‡</sup>
- Hot Mexican Street Corn Salsa<sup>‡</sup>
- Salsa, Sour Cream, Guacamole, Pico De Gallo
- Sliced Jalapeno Peppers
- Hot Queso Sauce<sup>‡</sup>
- Coffee, Decaffeinated Coffee and Fine Quality Teas
- Assorted Soft Drinks and Bottled Dasani Water

**\$27 PER PERSON**

## AFTERNOON ENERGY BREAK

- Fruit Salad Cups<sup>††</sup>
- Assorted Packages of Trail Mix and Nuts
- Crudités Shooters with Hummus<sup>††</sup>
- David's Packaged Cookies and Brownies<sup>†\*</sup>
- Assorted King Size Candy Bars
- Assorted Powerade
- Coffee, Decaffeinated Coffee and Fine Quality Teas
- Assorted Soft Drinks and Bottled Dasani Water

**\$28 PER PERSON**





# BREAK

## À LA CARTE SNACK BREAK SELECTIONS

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

Mohegan Sun is not a nut-free environment.

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## COFFEE, DECAFFEINATED COFFEE AND FINE QUALITY TEAS

Condiments Include: Half and Half,  
2% Milk, Oat Milk, Sugar, Splenda, Equal,  
Lemon Wedges, Honey

*Serves Approximately 16 Cups Per Gallon*

**\$54 GALLON**

## COFFEE STATION ENHANCEMENT

Vanilla, Hazelnut, Chocolate and  
Caramel Syrups including Sugar-free  
Whipped Cream, Ground Cinnamon

**\$2 PER PERSON / +\$2 GALLON**

## BOTTLED DASANI WATER (12 OZ)

**\$4 EACH**

## SPARKLING WATER (10 OZ)

**\$5 EACH**

## ASSORTED SOFT DRINKS (12 OZ)

**\$4.50 EACH**

## ASSORTED FRUIT JUICES (10 OZ)

**\$5 EACH**

## ASSORTED LACROIX (12 OZ)

**\$5 EACH**

## ASSORTED ENERGY DRINKS

**\$7 EACH**

## INDIVIDUAL BOTTLES OF WHOLE MILK AND CHOCOLATE MILK

**\$5 EACH**

## ASSORTED BOTTLED SMOOTHIES

**\$7 EACH**

## ASSORTED BOTTLED ICED COFFEES

**\$7 EACH**

## BOTTLED ICED TEAS & LEMONADE

Lemon Iced Tea, Unsweetened Iced Tea

**\$6 EACH**

Lemonade

**\$5 EACH**

## SARATOGA GLASS BOTTLE STILL WATER (28 OZ)

**\$8 EACH**

## INFUSED WATER

Strawberry Basil, Lemon Orange,  
Cucumber Mint, Chef's Choice Seasonal

*Please Specify the Number of Gallons Per Flavor*

**\$30 GALLON**

## ICED TEA

Lemon and Unsweetened

**\$30 GALLON**

## LEMONADE

**\$30 GALLON**

## SEASONAL HOUSE-MADE HOT CHOCOLATE<sup>†</sup>

with Whipped Cream, Marshmallows

*Please Specify the Number of Gallons*

**\$54 GALLON**

## SEASONAL HOT APPLE CIDER<sup>††</sup>

with Cinnamon Sticks

*Please Specify the Number of Gallons*

**\$40 GALLON**



# BREAK

## À LA CARTE SNACK BREAK SELECTIONS

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

Mohegan Sun is not a nut-free environment.

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## MORNING...OR ANY TIME

### HARD BOILED EGGS\*\*

with Cracked Black Pepper, Kosher Salt, Everything Bagel Seasoning

**\$3.50 EACH**

### ASSORTED INDIVIDUAL GREEK YOGURTS†

**\$4 EACH**

### WHOLE FRESH FRUIT††

**\$2.50 EACH**

### INDIVIDUAL FRUIT CUPS††

**\$5 EACH**

### INDIVIDUAL BAGS OF TRAIL MIX AND NUTS

**\$5 EACH**

### ASSORTED GRANOLA AND PROTEIN BARS†

**\$5 EACH**

### FRESHLY POPPED POPCORN†

**\$4 PER PERSON**

### FLAVORED POPCORN

SELECT TWO FLAVORS:

Ranch, BBQ, Cheddar, Caramel

**\$6 PER PERSON**

### SEASONAL SLICED FRUITS WITH BERRIES††

**\$7.50 PER PERSON**

### ASSORTED MINI CROISSANTS

Plain, Chocolate, White Chocolate Almond

**\$23 PER DOZEN**

### ASSORTED MINI DANISH PASTRIES AND MUFFINS

**\$23 PER DOZEN**

### ASSORTED MINI BREADS

Banana, Zucchini, Spice Bread

**\$25 PER DOZEN**

### ASSORTED KRISPY KREME® DOUGHNUTS

**\$26 PER DOZEN**

### WARM CINNAMON BUNS

**\$36 PER DOZEN**

### ASSORTED JUMBO MUFFINS

Blueberry, Cranberry Orange, Bran, Corn, Banana Nut

**\$40 PER DOZEN**



# BREAK

## À LA CARTE SNACK BREAK SELECTIONS

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

Mohegan Sun is not a nut-free environment.

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## AFTERNOON...OR ANY TIME

### INDIVIDUAL BAGS OF CHIPS

**\$4 EACH**

### ASSORTED KING SIZE CANDY BARS

**\$5 EACH**

### CRUDITÉS SHOOTER†

SELECT ONE: Hummus†† or Ranch Dip

**\$4.50 EACH**

### HOUSE-MADE POTATO CHIPS‡

DIPS: Ranch, French Onion

**\$8 PER PERSON**

### ASSORTED HOUSE-MADE COOKIES

**\$30 PER DOZEN**

### HOUSE-MADE BROWNIES AND BARS

**\$30 PER DOZEN**

### DAVID'S PACKAGED COOKIES AND BROWNIES

Chocolate Chip, Snickerdoodle, Brownie\*\*

**\$4.50 EACH**

### JUMBO SOFT BAKED PRETZELS

SELECT ONE: Plain with Mustard and

Warm Cheese Sauce or Cinnamon Sugar

**\$44 PER DOZEN**

### 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 EACH**

### WARM CHOCOLATE PUDDING CAKE

with Berry Sauce

*Serves 25*

**\$130 EACH**

### WARM SEASONAL COBBLER

SELECT ONE: Apple or Apple Cranberry

*Serves 25*

**\$130 EACH**



# LUNCH

## PLATED LUNCHES

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

Mohegan Sun is not a nut-free environment.

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

All plated lunches 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.

ALL PRICES ARE SUBJECT TO A 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## HOT ENTRÉE SELECTIONS

*Choice of Salad and Dessert*

SELECT UP TO TWO:

### KOREAN KALBI SHORT RIB\*

Vegetable Fried Rice, Sesame Broccoli

**\$40 PER PERSON**

### GRILLED TUSCAN SIRLOIN, DEMI-GLACE

Rosemary Roasted Fingerling Potatoes, Balsamic Onions, Mushrooms and Asparagus

**\$43 PER PERSON**

### ROTISSERIE ROASTED SEMI-BONELESS CHICKEN BREAST, PAN JUS

Toasted Couscous, Sautéed Spinach

**\$38 PER PERSON**

### ROMESCO MARINATED AND CHARGRILLED SEMI-BONELESS CHICKEN BREAST

Aji Amarillo Orzo, Sautéed Onions, Peppers and Mushrooms

**\$38 PER PERSON**

### CHICKEN PARMESAN

Garganelli alla Vodka, Broccolini

**\$38 PER PERSON**

### HERB CRUSTED FILET OF SALMON

Roasted Tomato Risotto, Asparagus

**\$39 PER PERSON**

### SEARED FILET OF SALMON†\*

Steamed New Potatoes, Julienne Vegetables

**\$38 PER PERSON**

### OVEN ROASTED LEMON COD‡\*

Wild Rice Pilaf, Baby Carrots

**\$40 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 and House-made Vinaigrette
  - Homestyle Chicken Noodle Soup\*
  - Creamy Tomato Soup†
  - Fire Roasted Vegetable Soup††
  - Chicken Kale and Sweet Potato Soup‡\*
  - Italian Wedding Soup
  - New England Clam Chowder
  - Lobster Bisque
- \$3 ADDITIONAL PER PERSON**
- \$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





# LUNCH

## 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 per person will apply.

Mohegan Sun is not a nut-free environment.

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

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## BOX LUNCH SELECTIONS

*All Box Lunches include Seasonal Whole Fruit<sup>††</sup>, 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

**\$30 PER PERSON**

### ROAST BEEF

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

**\$30 PER PERSON**

### GRILLED CHICKEN

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

**\$30 PER PERSON**

### TURKEY BREAST

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

**\$30 PER PERSON**

### HONEY HAM

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

**\$30 PER PERSON**

### VEGETARIAN WRAP<sup>†</sup>

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

**\$30 PER PERSON**

### GARDEN SALAD<sup>††</sup>

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

**\$30 PER PERSON**

### SALAD SELECTIONS

SELECT ONE:

- Crudités with Ranch Dip<sup>†</sup>
- Homestyle Potato Salad<sup>†</sup>
- Creamy Coleslaw<sup>†</sup>
- Vegetable Couscous Salad<sup>†</sup>

### DESSERT SELECTIONS

SELECT ONE:

- David's Packaged Chocolate Chip Cookie<sup>†\*</sup>
- David's Packaged Snickerdoodle Cookie<sup>†\*</sup>
- David's Packaged Brownie<sup>†\*</sup>



# LUNCH

## LUNCH BUFFETS

Lunch buffets are self-serve and designed for a maximum of two hours of service.

Buffet items are not transferable to breaks.

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

Mohegan Sun is not a nut-free environment.

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

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## IT'S A WRAP LUNCH BUFFET

\$35 PER PERSON

### SALAD AND SIDES

- Tossed Garden Salad<sup>††</sup> with Assorted Dressings
- Homestyle Potato Salad<sup>‡</sup>
- Pasta Salad<sup>‡</sup>
- Individual Bags of Assorted Chips

### SANDWICHES

*Pickle Spears, Mustard and Mayonnaise*

- 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<sup>‡</sup>
- Balsamic Grilled Vegetable on Gluten-Free Wrap<sup>‡</sup>

### DESSERTS

- Assorted Freshly Baked Cookies, House-made Brownies and Blondies
- Seasonal Fruit Salad<sup>††</sup>
- Coffee, Decaffeinated Coffee and Fine Quality Teas

## SOUP ENHANCEMENT TO ANY LUNCHEON

### ADDITIONAL \$6 PER PERSON:

- Homestyle Chicken Noodle Soup<sup>\*</sup>
- Creamy Tomato Soup<sup>‡</sup>
- Fire Roasted Vegetable Soup<sup>††</sup>
- Chicken Kale and Sweet Potato Soup<sup>†\*</sup>
- Italian Wedding Soup

## GRINDERS, SUBS AND HOAGIES LUNCH BUFFET

\$38 PER PERSON

### SALAD AND SIDES

- Tossed Garden Salad<sup>††</sup> with Assorted Dressings
- Classic Caesar Salad
- Rotini Pasta Primavera<sup>‡</sup>
- Individual Bags of Assorted Chips

### SANDWICHES

*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<sup>††</sup> Olive Oil and Vinegar, Mustard, Mayonnaise
- Sliced Hot Peppers and Pickle Spears

### DESSERTS

- Assorted Mini Desserts
- Seasonal Fruit Salad<sup>††</sup>
- Coffee, Decaffeinated Coffee and Fine Quality Teas

### ADDITIONAL \$8 PER PERSON:

- New England Clam Chowder Soup<sup>‡</sup>
- Lobster Bisque



# LUNCH

## LUNCH BUFFETS

Lunch buffets are self-serve and designed for a maximum of two hours of service.

Buffet items are not transferable to breaks.

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

Mohegan Sun is not a nut-free environment.

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

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## SOUP AND SANDWICH LUNCH BUFFET

**\$40 PER PERSON**

### HOUSE-MADE SOUPS

*Served with Oyster Crackers*

SELECT ONE:

- Homestyle Chicken Noodle Soup\*
- Creamy Tomato Soup†
- Fire Roasted Vegetable Soup††
- Chicken Kale and Sweet Potato Soup†\*
- Italian Wedding Soup
- New England Clam Chowder Soup†

**ADDITIONAL \$4 PER PERSON**

- Lobster Bisque

**ADDITIONAL \$4 PER PERSON**

### SALADS

- Spinach Salad with Hard Boiled Egg, Crumbled Bacon, Cherry Tomatoes, and Sliced Red Onion with White Balsamic Vinaigrette†\*
- Three Sisters Salad
- Pasta Salad†
- Individual Bags of Assorted Chips

### BUILD YOUR OWN SANDWICH

- Assorted Breads and Rolls
- Tuna Salad†
- 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††
- Coffee, Decaffeinated Coffee and Fine Quality Teas



# LUNCH

## LUNCH BUFFETS

Lunch buffets are self-serve and designed for a maximum of two hours of service.

Buffet items are not transferable to breaks.

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

Mohegan Sun is not a nut-free environment.

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

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## MEDITERRANEAN LUNCH BUFFET

**\$42 PER PERSON**

### SALADS

*Served with Pita Chips*

- Mediterranean Style Fattoush with Red Wine Vinaigrette
- Classic Greek Salad<sup>†</sup>
- Couscous Salad<sup>†</sup> with Hummus, Tabbouleh, Baba Ganoush and Kalamata Olives<sup>††</sup>

### SANDWICHES

- Chicken, Feta and Spinach Wrap
- Shawarma Spiced Beef Wrap with Onion, Radish, Parsley, Romaine, Tzatziki
- Grilled Vegetable and Roasted Red Pepper on a Gluten-free Wrap with Hummus, Mediterranean Spices and Pomegranate Molasses<sup>†</sup>
- Tuna Wrap with Olive Oil Aioli, Lemon, Capers, Parsley, Marinated Tomatoes and Greens<sup>\*</sup>

### DESSERTS

- Assorted Fruit Tarts
- Seasonal Fruit Salad<sup>††</sup>
- Chocolate Mousse Cups<sup>†</sup>
- Coffee, Decaffeinated Coffee and Fine Quality Teas

## COMFORT FOOD LUNCH BUFFET

**\$45 PER PERSON**

*Select an Additional Entrée for +\$6 Per Person*

### SALADS

- Tossed Garden Salad<sup>††</sup> with Assorted Dressings
- Three Bean Salad<sup>†</sup>
- Tri-Colored Cheese Tortellini and Vegetable Salad

### ENTRÉES

SELECT TWO:

- Chicken Piccata
  - Crispy Fried Chicken
  - Maple Glazed Pork Loin, Apple Compote<sup>†</sup>
  - Cracker Crusted Cod, Sweet Lemon Wine Sauce
  - Homestyle Meatloaf with Brown Gravy
  - Beef Tips with Mushrooms and Onions<sup>†\*</sup>
- Chef's Selection of Seasonal Vegetable, Side Dish and Vegetarian Entrée

### DESSERTS

- Whoopie Pies, Individual Cheesecakes
- Seasonal Fruit Salad<sup>††</sup>
- Coffee, Decaffeinated Coffee and Fine Quality Teas





# LUNCH

## LUNCH BUFFETS

Lunch buffets are self-serve and designed for a maximum of two hours of service.

Buffet items are not transferable to breaks.

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

Mohegan Sun is not a nut-free environment.

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

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## ITALIAN LUNCH BUFFET

**\$45 PER PERSON**

*Select an Additional Entrée for +\$6 Per Person*

### SALADS

*Served with Warm Garlic Bread Sticks*

- Traditional Caesar Salad
- Italian Chickpea Salad<sup>††</sup>

### ENTRÉES

SELECT TWO:

- Eggplant Rollatini
  - Garden Vegetable Campanelle with White Wine Garlic Sauce
  - Farfalle Pasta, Kale, Cannellini Beans, Roasted Pepper, White Wine Sauce<sup>†</sup>
  - Chicken Parmesan
  - Chicken Marsala
  - Tuscan Cod<sup>†\*</sup>
  - 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<sup>††</sup>
- Coffee, Decaffeinated Coffee and Fine Quality Teas

## HOT SANDWICHES AND MORE LUNCH BUFFET

**\$44 PER PERSON**

*Select an Additional Entrée for +\$6 Per Person*

### SALADS

- Garden Salad<sup>††</sup>, Assorted Dressings
- Homestyle Potato Salad<sup>†</sup>
- Cherry Tomato and Farro Salad<sup>†</sup>

### BUILD YOUR OWN HOT SANDWICH

SELECT TWO:

- Eggplant Parmesan<sup>†</sup>
- Barbecue Pulled Pork<sup>†\*</sup>
- Chicken Philly Steak and Cheese<sup>†</sup>
- Sausage, Peppers and Onions<sup>†\*</sup>

Assorted Grinder Rolls

House-made Potato Chips<sup>†\*</sup>

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<sup>††</sup>
- Coffee, Decaffeinated Coffee and Fine Quality Teas



# LUNCH

## LUNCH BUFFETS

Lunch buffets are self-serve and designed for a maximum of two hours of service.

Buffet items are not transferable to breaks.

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

Mohegan Sun is not a nut-free environment.

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

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## BUILD A BETTER BOWL LUNCH BUFFET

**\$45 PER PERSON**

*Select Additional Choice Item for +\$6 Per Person*

### GREENS AND TOPPINGS<sup>††</sup>

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

### BASE

SELECT TWO:

- Quinoa
- Wild Rice
- White Rice
- Brown Rice

### PROTEIN

SELECT THREE:

- Chimichurri Flat Iron Steak<sup>†\*</sup>
- Herb Grilled Chicken Breast<sup>†\*</sup>
- Impossible Burger Crumble<sup>†</sup>
- Garlic Herb Sautéed Shrimp<sup>†\*</sup>
- Teriyaki Glazed Tofu<sup>†</sup>

### VEGETABLE OR STARCH

SELECT TWO:

- Roasted Squash and Peppers<sup>††</sup>
- Roasted Sweet Potato<sup>†\*</sup>
- Grilled Portobello Mushrooms<sup>††</sup>
- Balsamic Brussels Sprouts<sup>††</sup>

### DESSERTS

- Assorted Fruit Tarts
- Seasonal Fruit Salad<sup>††</sup>
- Chocolate Mousse Cups<sup>†</sup>
- Coffee, Decaffeinated Coffee and Fine Quality Teas

## MOHEGAN LUNCH BUFFET

**\$47 PER PERSON**

*Select an Additional Entrée for +\$6 Per Person*

### SOUP AND SALADS

#### House-Made Soups:

*Served with Oyster Crackers*

SELECT ONE:

- New England Clam Chowder<sup>†</sup>
- Fire Roasted Vegetable Soup<sup>††</sup>

#### Salads:

- Medley of Mixed Field Greens with Garden Vegetables and Assorted Dressings<sup>††</sup>
- Corn and Bean Salad<sup>††</sup>
- Marinated Vegetable Salad<sup>††</sup>

### ENTRÉES

SELECT TWO:

- Pan Roasted Salmon with Mohegan Succotash<sup>†</sup>
- Lemon Roasted Cod, Sweet Lemon Beurre Blanc<sup>†</sup>
- Petite Sirloin, Onion and Mushroom Ragout
- Tenderloin Medallions of Beef, Veal Demi-glace
- Semi-Boneless Chicken Breast, Pan Gravy
- Oven Roasted Turkey Breast, Cranberry Cornbread Stuffing, Pan Gravy
- Chef's Selection of Vegetarian Entrée, Seasonal Vegetable and Starch

### DESSERTS

- Mini Assorted Seasonal Pies, Mini Chocolate Cream Pies
- Mini Assorted Blueberry and Raspberry Cheesecakes<sup>†</sup>
- Seasonal Fruit Salad<sup>††</sup>
- Coffee, Decaffeinated Coffee and Fine Quality Teas



# 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.

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## COLD HORS D'OEUVRES

Fresh Fruit Skewer, Mint Drizzle <sup>††</sup>	\$4 EACH
Imported and Domestic Cheese Skewer <sup>††</sup>	\$4 EACH
Tomato Mozzarella Skewer <sup>††</sup>	\$4 EACH
Curried Chicken Salad Phyllo Cup	\$4 EACH
Buffalo Chicken Salad Phyllo Cup, Bleu Cheese Aioli	\$4 EACH
Blue Cheese Stuffed Baby Heirloom Tomato <sup>‡</sup>	\$4 EACH
Local Ricotta, Sun-dried Tomato, Extra Virgin Olive Oil	\$5 EACH
Aged Balsamic, Toasted Crostini	
Cranberry Brie Crostini	\$5 EACH
Spicy Grilled Shrimp and Pineapple Skewer <sup>†*</sup>	\$5.50 EACH
Lemongrass Cured Smoked Salmon Canapé <sup>*</sup>	\$5.50 EACH
Grilled Tenderloin, Salted Crème Fraîche, 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 <sup>†*</sup>	\$6 EACH
Mini Lobster Roll	\$6.50 EACH

## HOT HORS D'OEUVRES

Spanakopita	\$4 EACH
Mini Mac 'n Cheese Bites	\$4 EACH
Buffalo Cauliflower, Ranch Dip	\$4 EACH
Vegetable Spring Roll, Chili Sauce	\$4 EACH
Buffalo Chicken Spring Roll, Bleu Cheese Sauce	\$4 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 EACH
Thai Peanut Chicken Satay, Coconut Sauce <sup>*</sup>	\$4.50 EACH
Coconut Shrimp, Mango Sauce <sup>*</sup>	\$4.50 EACH
Sea Scallop Wrapped in Bacon, Maple Mustard <sup>*</sup>	\$4.50 EACH
Philly Cheesesteak Spring Roll, Chipotle Ketchup	\$4.50 EACH
Meatball Skewer	
Choice of Teriyaki <sup>*</sup> , BBQ or Parmesan	\$4.50 EACH
Mini Lump Crab Cake, Chili Lime Aioli	\$5 EACH
Vegetable Samosa	\$5 EACH
Mini Beef Wellington	\$6 EACH

## 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

## COLD RECEPTION DISPLAYS AND STATIONS

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

Mohegan Sun is not a nut-free environment.

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

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## BRUSCHETTA DISPLAY

- Fresh Plum Tomatoes with Garlic, Basil and Olive Oil<sup>†‡</sup>
- Spinach and Feta Spread<sup>‡</sup>
- Eggplant Caponata<sup>†‡</sup>
- Artichoke and Red Pepper Spread<sup>‡</sup>
- Olive Tapenade<sup>†‡</sup>
- Hummus<sup>†‡</sup>
- Pita Wedges and Grilled Garlic Rubbed Crostini

**\$14 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

**\$22 PER PERSON**

## CRUDITÉS DISPLAY

- Seasonal Medley of Fresh Vegetables<sup>†‡</sup>
- SELECT TWO DIPS<sup>‡</sup>:  
French Onion, Blue Cheese, Green Goddess, Spinach, Roasted Garlic, Ranch, Roasted Pepper or Sun-dried Tomato

**\$14 PER PERSON**

## CHEESE DISPLAY

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

**\$14 PER PERSON**

*Add Sliced or Cubed Fruit +\$6 Per Person*

## ELABORATE ANTIPASTO DISPLAY

- Assorted Grilled Vegetables and Marinated Mushrooms<sup>†‡</sup>
- Mozzarella and Provolone Cheeses<sup>‡</sup>
- Marinated Artichokes<sup>†‡</sup>
- Assorted Olive Salad<sup>†‡</sup>
- Sliced Italian Meats
- Sliced Focaccia and Italian Bread

**\$18 PER PERSON**

## SEAFOOD ON ICE DISPLAY<sup>‡</sup>

- Each Selection Served with Appropriate Condiments which may include Spicy Cocktail Sauce, Horseradish, Tabasco, Lemon Wedges
- Littleneck Clams on the Half Shell  
**\$4.50 PER PIECE**
- Seasonal Oysters on the Half Shell  
**\$5 PER PIECE**
- Chilled Jumbo Shrimp  
**\$6 PER PIECE**
- Seafood Ceviche Shooter  
**\$5 PER PIECE**

## SEAFOOD ON ICE ENHANCEMENTS

Oyster Shucker for Action Station

**\$100 PER CHEF**





# RECEPTION

## RECEPTION DISPLAYS AND STATIONS

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

Mohegan Sun is not a nut-free environment.

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

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## DIPPING STATION

- House-made Potato Chips<sup>†‡</sup>
- Pita Wedges
- Cold French Onion Dip<sup>†</sup>
- Cold Loaded Bacon and Cheese Dip<sup>†</sup>
- Hot Spinach and Artichoke Dip<sup>†‡</sup>

SELECT ONE:

- Hot Buffalo Chicken Dip<sup>†</sup>
- Philly Steak and Cheese Dip<sup>†</sup>

**\$19 PER PERSON**

## COMPOSED PASTA STATION

- Orecchiette Bolognese
- Tricolor Cheese Tortellini Alfredo with Chicken and Broccoli
- Campanelle, Spinach, Sun-dried Tomatoes, Garlic White Wine Sauce<sup>†</sup>
- Grated Parmesan Cheese, Red Pepper Flakes
- Sliced Focaccia and Warm Garlic Bread Sticks

**\$24 PER PERSON**

## FAJITA STATION

- Tequila Lime Pulled Chicken<sup>†\*</sup>
- Seasoned Carne Asada<sup>†\*</sup>
- Shredded Cheddar Jack Cheese
- Refried Beans<sup>†‡</sup>
- Sautéed Peppers and Onions<sup>†‡</sup>
- Salsa, Sour Cream, Diced Onion and Tomatoes
- Shredded Lettuce, Sliced Jalapeño Peppers,
- Lime Wedges, Cilantro
- Soft Flour Tortillas
- Assorted Hot Sauces

**\$25 PER PERSON**

## ASIAN STATION

- Classic Fried Rice<sup>\*</sup>
- Soba Noodle Salad
- General Tso's Chicken<sup>\*</sup>
- Sesame Beef<sup>\*</sup>
- Mixed Chinese Vegetables<sup>†‡</sup>
- Salt and Pepper Shrimp<sup>\*</sup>

**\$25 PER PERSON**



# RECEPTION

## RECEPTION DISPLAYS AND STATIONS

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

Mohegan Sun is not a nut-free environment.

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

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## SLIDER BAR

### SELECT THREE:

- Handcrafted Herb Burger with Cheddar Cheese<sup>‡</sup>
- Italian Sausage with Peppers and Onions, Provolone Cheese and Marinara<sup>‡</sup>
- Boneless Fried Chicken Thigh<sup>\*</sup>
- Meatloaf with Brown Sugar Ketchup Glaze<sup>\*</sup>
- Impossible Burger<sup>††</sup>
- Tahini Chickpea with Tzatziki<sup>††</sup>
- Pulled Pork<sup>†\*</sup>

Potato Rolls

Wedge Cut Fries<sup>†\*</sup>

Lettuce, Tomato, Pickle Spears

Ketchup, Mustard, Mayonnaise, Ranch Aioli

**\$25 PER PERSON**

## SAVORY MARTINI BAR

### WITH ATTENDANT

### SELECT ONE BASE:

- Parmesan Risotto<sup>‡</sup>
- White Cheddar Mac 'n Cheese
- Silky Irish Butter Mashed Yukon Potatoes<sup>‡</sup>
- Roasted Garlic Polenta<sup>‡</sup>

### SELECT ONE VEGETABLE TOPPING:

- Eggplant Caponata<sup>††</sup>
- Vegetable Primavera<sup>††</sup>
- Roasted Cauliflower<sup>††</sup>
- Roasted Seasonal Squash<sup>††</sup>

### SELECT TWO MEAT TOPPINGS:

- Braised Short Rib Ragu
- Buffalo Chicken<sup>‡</sup>
- Chicken Marsala
- Slow Cooked Sausage and Peppers<sup>†\*</sup>

### SELECT ONE SEAFOOD TOPPING:

*May Select Meat or Vegetable Topping in place of Seafood*

- New England Seafood Newburg:  
Lobster, Crab and Shrimp
- Shrimp Scampi<sup>‡</sup>
- Pancetta Shrimp<sup>‡</sup>
- Shrimp Arrabbiata<sup>‡</sup>

**\$26 PER PERSON**

*Attendant Required: \$100 PER ATTENDANT*

*Add Additional Topping +\$5 Per Person*



# RECEPTION

## CARVING STATIONS

Receptions are self-serve and designed for a maximum of two hours of service. Guarantees must equal the full expected number of attendees.

Mohegan Sun is not a nut-free environment.

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

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## SIDE OF CEDAR ROASTED BBQ SALMON

WITH CARVER

Serves 10

Crispy Fried Shaved Red Onions

**\$130 EACH**

Carver Required: **\$100 PER CARVER**

## OVEN ROASTED BREAST OF TURKEY†

WITH CARVER

Serves 15

Cranberry Aioli, Pan Gravy

Potato Rolls

**\$130 EACH**

Carver Required: **\$100 PER CARVER**

## OVEN ROASTED TENDERLOIN OF BEEF†\*

WITH CARVER

Serves 10-15

Bordelaise Demi-Glace

Potato Rolls

**\$380 EACH**

Carver Required: **\$100 PER CARVER**

## BONELESS HERB CRUSTED PRIME RIB OF BEEF†\*

WITH CARVER

Serves 20

Creamy Horseradish, Au Jus

Potato Rolls

**\$410 EACH**

Carver Required: **\$100 PER CARVER**

## ROSEMARY ROASTED PORK LOIN†\*

WITH CARVER

Serves 20

Mustard, Pan Jus Lié

Potato Rolls

**\$260 EACH**

Carver Required: **\$100 PER CARVER**

## CARVING STATION ENHANCEMENTS

- Roasted Garlic or Boursin Mashed Potatoes†  
**\$6 PER PERSON**
- Lemon Thyme Asparagus  
**\$6 PER PERSON**  
Brown Butter Baby Carrots†  
**\$6 PER PERSON**
- Creamy Parmesan Polenta†  
**\$6 PER PERSON**
- Cheddar Mac 'n Cheese  
**\$6 PER PERSON**
- Shrimp Scampi†  
**\$8 PER PERSON**



# RECEPTION

## DESSERT RECEPTION STATIONS

Receptions are self-serve and designed for a maximum of two hours of service. Guarantees must equal the full expected number of attendees.

Mohegan Sun is not a nut-free environment.

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

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## 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
- Coffee, Decaffeinated Coffee and Fine Quality Teas

**\$26 PER PERSON**

## CHEESECAKE BAR

- New York Style Cheesecake
- TOPPINGS: Strawberries in Sauce, Bananas Foster, Double Chocolate Cookie Crumble, Heath Bar Crunch, Warm Chocolate Sauce, Fresh Whipped Cream
- Coffee, Decaffeinated Coffee and Fine Quality Teas

**\$27 PER PERSON**

## MINI AND SHOOTER DESSERT BAR

- Assorted Brownies
- Assorted Chocolate Mousse Pops†
- Boston Cream Pie Shooter
- Apple Pie Shooter
- Lemon Meringue Pie Shooter‡
- Coffee, Decaffeinated Coffee and Fine Quality Teas

**\$27 PER PERSON**

## GELATO BAR

### WITH ATTENDANT

- Chef's Choice of Four Seasonal Flavors
- House-Made Gelato
- Cones and Cups
- TOPPINGS: Mixed Berry Compote, Warm Chocolate Sauce, Candied Walnuts and Fresh Whipped Cream
- Coffee, Decaffeinated Coffee and Fine Quality Teas

**\$29 PER PERSON**

*Attendant Required: \$100 PER ATTENDANT*

## À LA MODE STATION

### WITH ATTENDANT

- Warm Goopy Chocolate Pudding Cake
- Warm Seasonal Cobbler
- Vanilla Ice Cream
- Whipped Cream
- Coffee, Decaffeinated Coffee and Fine Quality Teas

**\$30 PER PERSON**

*Attendant Required: \$100 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 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) entrées may be chosen and guarantees to be provided for each selection. When multiple entrées are chosen the higher price selection will prevail for all.

Mohegan Sun is not a nut-free environment.

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

All plated entrées 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.

ALL PRICES ARE SUBJECT TO A 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## SALAD SELECTIONS

*Included in Entrée Price Unless Otherwise Noted*

SELECT ONE:

### BABY GREENS<sup>†‡</sup>

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<sup>†</sup>

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

### CLASSIC CAESAR

Chopped Romaine Lettuce, Shaved Parmesan Cheese, Croutons, Traditional Caesar Dressing

### ROASTED PEAR AND GOAT CHEESE<sup>†</sup>

Baby Field Greens, Grilled Pear, Goat Cheese, Honey Chive Vinaigrette  
*+\$4 Per Person*

### MEDITERRANEAN MILLE-FEUILLE

Layered Crepes, Pesto Olive Tapenade, Roasted Tomatoes, Spinach, Artichokes, Herbed Ricotta, Balsamic Reduction  
*+\$5 Per Person*

### SEASONAL BURRATA CAPRESE<sup>†</sup>

Seasonal Tomatoes, Fresh Creamed Filled Mozzarella, Extra Virgin Olive Oil, Sea Salt, Balsamic Vinaigrette  
*+\$5 Per Person*

## 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.



# DINNER

## PLATED DINNER ENTRÉE SELECTIONS

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

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

Mohegan Sun is not a nut-free environment.

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

All plated entrées 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.

ALL PRICES ARE SUBJECT TO A 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## CHICKEN ENTRÉE SELECTIONS

### CHICKEN PARMESAN

Garganelli alla Vodka  
Chef's Choice Seasonal Vegetable  
**\$49 PER PERSON**

### CHIMICHURRI MARINATED AND GRILLED SEMI-BONELESS CHICKEN BREAST†\*

Oven Roasted Fingerling Potatoes  
Chef's Choice Seasonal Vegetable  
**\$49 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  
**\$52 PER PERSON**

### TUSCAN SEMI-BONELESS CHICKEN BREAST

Roasted Tomatoes, Onion, Olives and Oregano  
Creamy Risotto  
Chef's Choice Seasonal Vegetable  
**\$49 PER PERSON**

## BEEF ENTRÉE SELECTIONS

### RED WINE BRAISED SHORT RIB

Creamy Parmesan Risotto  
Chef's Choice Seasonal Vegetable  
**\$57 PER PERSON**

### CLUB CUT SIRLOIN†\*

Caramelized Onions and Mushrooms  
Roasted Fingerling Potatoes  
Chef's Choice of Seasonal Vegetable  
**\$58 PER PERSON**

### FLAT IRON STEAK†\*

Sautéed Onions and Peppers  
Wild Rice and Quinoa Pilaf  
Chef's Choice of Seasonal Vegetable  
**\$60 PER PERSON**

### PAN ROASTED FILET MIGNON

Wild Mushrooms Bordelaise Sauce  
Silky Mashed Potatoes  
Chef's Choice of Seasonal Vegetable  
**\$67 PER PERSON**



# DINNER

## PLATED DINNER ENTRÉE SELECTIONS

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

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

Mohegan Sun is not a nut-free environment.

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

All plated entrées 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.

ALL PRICES ARE SUBJECT TO A 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## SEAFOOD ENTRÉE SELECTIONS

### TUSCAN STYLE ATLANTIC COD<sup>†\*</sup>

Roasted Tomatoes, Onion, Olives and Oregano

Wild Rice Pilaf

Chef's Choice Seasonal Vegetable

**\$51 PER PERSON**

### COLOSSAL STUFFED SHRIMP

Lemon Beurre Blanc

Creamy Orzo

Chef's Choice Seasonal Vegetable

**\$53 PER PERSON**

### PAN SEARED SALMON<sup>†\*</sup>

Charred Lemon and Grilled Pineapple Salsa

Vegetable Quinoa

Chef's Choice Seasonal Vegetable

**\$55 PER PERSON**

### LOBSTER CRUSTED COD

Lobster Demi-glace

Creamy Risotto

Chef's Choice Seasonal Vegetable

**\$57 PER PERSON**

## VEGETARIAN AND VEGAN ENTRÉE SELECTIONS

### EGGPLANT ROLLATINI<sup>†</sup>

*Can be requested Vegan and/or Gluten-free*

Cous Cous

Chef's Choice Seasonal Vegetable

**\$48 PER PERSON**

### QUINOA VEGETABLE

### STUFFED ACORN SQUASH<sup>†‡</sup>

Balsamic Drizzle

Bed of Sautéed Spinach

Chef's Choice Seasonal Vegetable

**\$48 PER PERSON**

### CHIMICHURRI ROASTED

### CAULIFLOWER STEAK<sup>†‡</sup>

Roasted Fingerling Potatoes

Chef's Choice Seasonal Vegetable

**\$48 PER PERSON**



# DINNER

## PLATED DINNER ENTRÉE SELECTIONS

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

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

Mohegan Sun is not a nut-free environment.

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

All plated entrées 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.

ALL PRICES ARE SUBJECT TO A 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## DUET ENTRÉE SELECTIONS

### ROASTED FILET MIGNON AND CABERNET BRAISED CHICKEN

Wild Mushrooms Bordelaise Sauce

Country Mashed Potatoes

Chef's Choice Seasonal Vegetable

**\$71 PER PERSON**

### ROASTED FILET MIGNON AND LOBSTER CRUSTED COD

Beurre Blanc

Silky Yukon Mashed Potatoes

Chef's Choice Seasonal Vegetable

**\$74 PER PERSON**

### ROASTED FILET MIGNON AND COLOSSAL STUFFED SHRIMP WITH LOBSTER SAUCE

Marchand de Vin

Cous Cous

Chef's Choice Seasonal Vegetable

**\$74 PER PERSON**

### JUMBO SEARED SCALLOPS AND LOBSTER STUFFED SHRIMP

Lemon Beurre Blanc

Creamy Risotto

Chef's Choice Seasonal Vegetable

**\$74 PER PERSON**



# DINNER

## PLATED DINNER DESSERT SELECTIONS

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

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

Mohegan Sun is not a nut-free environment.

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

## 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 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## 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 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.

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

Mohegan Sun is not a nut-free environment.

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

All dinner buffets 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.

ALL PRICES ARE SUBJECT TO A 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## HOMESTYLE DINNER BUFFET

**\$65 PER PERSON**

*Select an Additional Entrée for +\$6 Per Person*

### SALADS

*Served with Fresh Baked Biscuits, Rolls and Butter*

- Tossed Garden Salad with Assorted Dressings<sup>†‡</sup>
- Spinach Salad with Crumbled Goat Cheese, Candied Walnuts, Craisins with White Balsamic Vinaigrette<sup>†</sup>
- Vegetable Pasta Salad<sup>†</sup>

### ENTRÉES

Chef's Choice Vegetarian Entrée

SELECT THREE:

- Herb Roasted Chicken<sup>†\*</sup>
- Crispy Fried Chicken
- Sliced Maple Glazed Pork Loin with Apple Compote<sup>†</sup>
- Meatloaf with Brown Sugar Ketchup Glaze<sup>\*</sup>
- London Broil with Brown Butter, Onions and Demi-Glace
- Cracker Crusted Cod with Sweet Lemon Beurre Blanc
- Pan Seared Salmon with Black Bean Relish<sup>†\*</sup>

## SOUP ENHANCEMENTS TO ANY BUFFET DINNERS

**ADDITIONAL \$6 PER PERSON:**

- Homestyle Chicken Noodle Soup<sup>\*</sup>
- Creamy Tomato Soup<sup>†</sup>
- Fire Roasted Vegetable Soup<sup>††</sup>
- Chicken Kale and Sweet Potato Soup<sup>†\*</sup>
- Italian Wedding Soup

### 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<sup>††</sup>
- Coffee, Decaffeinated Coffee and Fine Quality Teas

**ADDITIONAL \$8 PER PERSON:**

- New England Clam Chowder Soup<sup>†</sup>
- Lobster Bisque



# DINNER

## DINNER BUFFETS

Dinner Buffets are self-serve and designed for a maximum of two hours of service.

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

Mohegan Sun is not a nut-free environment.

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

All dinner buffets 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.

ALL PRICES ARE SUBJECT TO A 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## BEST OF THE BEST BBQ DINNER BUFFET

**\$68 PER PERSON**

Select an Additional Entrée for +\$6 Per Person

### SALADS

Served with Cornbread, Biscuits and Butter

- BLT Salad with Peppered Bacon, Baby Iceberg Lettuce, Diced Tomatoes, Red Onion, Chopped Egg and Bleu Cheese and Ranch Dressing<sup>†</sup>
- Creamy Coleslaw
- Black Bean and Corn Salad with Avocado Cilantro Vinaigrette<sup>†‡</sup>

### ENTRÉES

- Chef's Choice Vegetarian Entrée

SELECT THREE:

#### House Rubbed and Smoked Meats:

- Beef Brisket<sup>†\*</sup>
- Atlantic Salmon<sup>†\*</sup>
- BBQ Pulled Pork<sup>†\*</sup>
- BBQ Semi-Boneless Chicken Breast<sup>†\*</sup>

#### Grilled:

- Garlic Pepper Rubbed Sirloin with Mushrooms and Onions<sup>†\*</sup>
- Marinated Semi-Boneless Chicken Breast<sup>†\*</sup>

### SIDES

## SOUP ENHANCEMENTS TO ANY BUFFET DINNERS

**ADDITIONAL \$6 PER PERSON:**

- Homestyle Chicken Noodle Soup<sup>\*</sup>
- Creamy Tomato Soup<sup>†</sup>
- Fire Roasted Vegetable Soup<sup>††</sup>
- Chicken Kale and Sweet Potato Soup<sup>†\*</sup>
- Italian Wedding Soup

SELECT THREE:

- Oven Roasted Balsamic Brussels Sprouts<sup>†\*</sup>
- Oven Roasted Squash and Peppers<sup>†\*</sup>
- Fire Roasted Corn<sup>†</sup>
- Local Cheddar Grits<sup>†</sup>
- Mac 'n Cheese
- Loaded Mash Potatoes with Bacon, Cheddar Cheese, Scallions<sup>†</sup>
- Herb Roasted Fingerling Potatoes<sup>†\*</sup>

### PLATED AND SHOOTER DESSERTS

- Chocolate Peanut Butter Mousse Shooter
- Blueberry Pie
- Mini Assorted Lemon and Lime Tarts with Raspberries
- Seasonal Fruit Salad<sup>†\*</sup>
- Coffee, Decaffeinated Coffee and Fine Quality Teas

**ADDITIONAL \$8 PER PERSON:**

- New England Clam Chowder Soup<sup>†</sup>
- Lobster Bisque



# DINNER

## DINNER BUFFETS

Dinner Buffets are self-serve and designed for a maximum of two hours of service.

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

Mohegan Sun is not a nut-free environment.

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

All dinner buffets 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.

ALL PRICES ARE SUBJECT TO A 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## MOHEGAN DINNER BUFFET

**\$69 PER PERSON**

*Select an Additional Entrée for +\$6 Per Person*

### SALADS:

*Served with Artisan Rolls and Butter*

- Mixed Green Salad with Assorted Dressings<sup>†‡</sup>
- Classic Caesar Salad
- Three Sister Salad<sup>†</sup>
- Dried Cranberry Orzo<sup>\*</sup>

### 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<sup>†\*</sup>
- Cracker Crusted Cod, Lemon Beurre Blanc
- Atlantic Salmon with Mohegan Succotash<sup>†</sup>

### SIDES

SELECT THREE:

- Cranberry Cornbread Stuffing
- Wild Rice and Quinoa Pilaf<sup>†‡</sup>
- Silky Yukon Mashed Potatoes<sup>†</sup>
- Sweet Potato Hash<sup>†‡</sup>
- Buttered Sweet Corn<sup>†</sup>
- Oven Roasted Primavera Vegetables<sup>†‡</sup>
- Seasonal Vegetable Medley<sup>†‡</sup>

### PLATED AND SHOOTER DESSERTS

- Lemon Meringue Shooter
- Assorted New England Whoopie Pies
- Strawberry Shortcake with Berry Sauce Shooter
- Chocolate Swirl Cheesecake<sup>†</sup>
- Seasonal Fruit Salad<sup>†‡</sup>
- Coffee, Decaffeinated Coffee and Fine Quality Teas

## SOUP ENHANCEMENTS TO ANY BUFFET DINNERS

### ADDITIONAL \$6 PER PERSON:

- Homestyle Chicken Noodle Soup<sup>\*</sup>
- Creamy Tomato Soup<sup>†</sup>
- Fire Roasted Vegetable Soup<sup>†‡</sup>
- Chicken Kale and Sweet Potato Soup<sup>†\*</sup>
- Italian Wedding Soup

### ADDITIONAL \$8 PER PERSON:

- New England Clam Chowder Soup<sup>†</sup>
- Lobster Bisque



# DINNER

## DINNER BUFFETS

Dinner Buffets are self-serve and designed for a maximum of two hours of service.

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

Mohegan Sun is not a nut-free environment.

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

All dinner buffets 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.

ALL PRICES ARE SUBJECT TO A 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## NEW ENGLAND CLAM BAKE DINNER BUFFET

**\$73 PER PERSON**

*Select an Additional Entrée for +\$6 Per Person*

### SOUP

SELECT ONE:

- New England Clam Chowder<sup>†</sup>
- Lobster Bisque
- Fire Roasted Vegetable Soup<sup>†‡</sup>

### SALADS

- Garden Salad with Assorted Dressings<sup>†‡</sup>
- Broccoli and Red Onion Salad<sup>†‡</sup>
- Tri-color Rotini Pasta Salad<sup>†</sup>

Artisan Rolls with Butter

### ENTRÉES

- Chef's Choice Vegetarian Entrée

SELECT THREE:

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

## SOUP ENHANCEMENTS TO ANY BUFFET DINNERS

**ADDITIONAL \$6 PER PERSON:**

- Homestyle Chicken Noodle Soup<sup>\*</sup>
- Creamy Tomato Soup<sup>†</sup>
- Fire Roasted Vegetable Soup<sup>†‡</sup>
- Chicken Kale and Sweet Potato Soup<sup>†\*</sup>
- Italian Wedding Soup

### SIDES

SELECT THREE:

- Chef's Selection of Seasonal Vegetable
- Seasoned Red Potatoes<sup>†‡</sup>
- Buttered Corn<sup>†</sup>
- Roasted Fingerling Potatoes<sup>†‡</sup>
- Cabot Cheddar Mash<sup>†</sup>
- Baked Potatoes with 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<sup>†‡</sup>
- Coffee, Decaffeinated Coffee and Fine Quality Teas

**ADDITIONAL \$8 PER PERSON:**

- New England Clam Chowder Soup<sup>†</sup>
- Lobster Bisque



# DINNER

## DINNER BUFFETS

Dinner Buffets are self-serve and designed for a maximum of two hours of service.

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

Mohegan Sun is not a nut-free environment.

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

All dinner buffets 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.

ALL PRICES ARE SUBJECT TO A 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## AROUND THE WORLD DINNER BUFFET

**\$83 PER PERSON**

*Minimum of 50 people*

### ASIAN STATION

Soba Noodle Salad  
Coconut Curry Vegetable Stir Fry<sup>†‡</sup>  
General Tso's Chicken<sup>\*</sup>  
Jasmine Rice<sup>†‡</sup>

### LATIN STATION

**BUILD YOUR OWN SOFT TACO  
AND SALAD STATION:**

• Tequila Lime Pulled Chicken<sup>†\*</sup>, Seasoned Carne Asada<sup>†\*</sup>, Shredded Jack Cheese, Black Beans and Arroz Amarillo Yellow Rice<sup>†\*</sup>, 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<sup>‡</sup>  
Hot Cheese Sauce<sup>‡</sup>

### AMERICAN STATION

• Slider Bar: Handcrafted Herb Burger with Cheddar Cheese<sup>‡</sup>, Fried Boneless Chicken Thighs, Impossible Burger<sup>†‡</sup>  
• Potato Rolls  
• Wedge Cut Fries<sup>†‡</sup>, Pickle Spears, Lettuce, Tomato, Ketchup, Mustard, Mayonnaise  
• Coleslaw

## SOUP ENHANCEMENTS TO ANY BUFFET DINNERS

**ADDITIONAL \$6 PER PERSON:**

• Homestyle Chicken Noodle Soup<sup>\*</sup>  
• Creamy Tomato Soup<sup>‡</sup>  
• Fire Roasted Vegetable Soup<sup>†‡</sup>  
• Chicken Kale and Sweet Potato Soup<sup>†\*</sup>  
• Italian Wedding Soup

### ITALIAN STATION

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

### INTERNATIONAL DESSERT STATION

• Tiramisu  
• Panna Cotta<sup>‡</sup>  
• Flan Shooter<sup>‡</sup>  
• Fruit Tart  
• Fortune Cookies  
• Key Lime Pie Shooter  
• Seasonal Fruit Salad<sup>†\*</sup>  
• Coffee, Decaffeinated Coffee and Fine Quality Teas

**ADDITIONAL \$8 PER PERSON:**

• New England Clam Chowder Soup<sup>‡</sup>  
• Lobster Bisque





# DINNER

## DINNER BUFFETS

Dinner Buffets are self-serve and designed for a maximum of two hours of service.

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

Mohegan Sun is not a nut-free environment.

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

All dinner buffets 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.

ALL PRICES ARE SUBJECT TO A 22% 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.

\* DAIRY-FREE † VEGAN ‡ GLUTEN-FREE

## STAR OF THE SHOW DINNER BUFFET

**\$98 PER PERSON**

*Carver Required: \$100 PER CARVER*

*Attendant Required: \$100 PER ATTENDANT*

*Minimum of 50 people*

### SALAD JAR STATION

- Garden Tossed Salad, Balsamic Vinaigrette<sup>†‡</sup>
- Chopped Iceberg Lettuce, Crumbled Pepper Bacon, Grape Tomatoes, Crumbled Blue Cheese, Blue Cheese Dressing<sup>†</sup>
- Chopped Antipasto with 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 (Attendant Required)

- Atlantic Salmon, Mohegan Succotash
- Romesco Marinated Chicken Breast, Eggplant Caponata<sup>†‡</sup>
- Chef's Choice Vegetarian Small Plate

### CARVING STATION (Carver Required)

- Boneless Herb Crusted Prime Rib of Beef<sup>†\*</sup>
- Creamy Horseradish, Au Jus
- Rolls, Butter
- Chef's Selected Seasonal Vegetable
- Oven Roasted Fingerling Potatoes<sup>†‡</sup>

## SOUP ENHANCEMENTS TO ANY BUFFET DINNERS

### ADDITIONAL \$6 PER PERSON:

- Homestyle Chicken Noodle Soup<sup>\*</sup>
- Creamy Tomato Soup<sup>†</sup>
- Fire Roasted Vegetable Soup<sup>†‡</sup>
- Chicken Kale and Sweet Potato Soup<sup>†\*</sup>
- Italian Wedding Soup

### PASTA STATION

- Tri-color Cheese Tortellini Alfredo with Chicken and Broccoli
- Farfalle with Mushroom, Asparagus, Yellow Peppers, Garlic White Wine Sauce<sup>\*</sup>
- 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<sup>†</sup>
- Warm S'mores Molten Cake
- Seasonal Fruit Salad<sup>†\*</sup>
- Gelato Bar with Attendant: Three Seasonal Flavors  
Gelato Toppings: Cookie Crumbles, Chocolate Ganache, Assorted Seasonal Toppings
- Coffee, Decaffeinated Coffee and Fine Quality Teas

### ADDITIONAL \$8 PER PERSON:

- New England Clam Chowder Soup<sup>†</sup>
- Lobster Bisque



# 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.

## OBSERVED LIQUOR LAWS

Alcoholic beverage service is permissible by Connecticut State Law:

**Monday–Thursday:** 9:00am–1:00am

**Friday and Saturday:** 9:00am–2:00am

**Sunday:** 10:00am–1:00am

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.

ALL PRICES ARE SUBJECT TO A 22% 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.

## PER PERSON, PER HOUR HOST BAR PACKAGES

All per person bars on consumption after 4 hours

### BEER, WINE AND ASSORTED COCA-COLA BEVERAGES

- Domestic, Premium, IPA and Craft Beer
- Variety of House Wine
- Bottled Dasani Water
- Assorted Coca-Cola Beverages
- Juice

*One Hour: \$25 PER PERSON*

*Two Hours: \$35 PER PERSON*

*Three Hours: \$42 PER PERSON*

*Four Hours: \$49 PER PERSON*

### QUALITY BRANDS

Includes Beer, House Wine, Assorted Coca-Cola Beverages, PLUS:

- Tito's Vodka
- Bacardí Rum
- Captain Morgan Rum
- Tanqueray Gin
- Dewar's Scotch
- Jack Daniel's Whiskey
- Malibu Rum
- Sauza Tequila
- Hornitos Tequila
- Kahlúa

*One Hour: \$31 PER PERSON*

*Two Hours: \$42 PER PERSON*

*Three Hours: \$50 PER PERSON*

*Four Hours: \$58 PER PERSON*

### PREMIUM BRANDS

Includes Beer, House Wine, Assorted Coca-Cola Beverages, Quality Brands, PLUS:

- Hennessy Cognac
- Grey Goose Vodka
- Bombay Sapphire Gin
- Johnnie Walker Black Label Scotch
- Maker's Mark Kentucky Bourbon
- Crown Royal Whisky
- Jameson Irish Whiskey
- Patrón Silver Blanco Tequila

*One Hour: \$36 PER PERSON*

*Two Hours: \$49 PER PERSON*

*Three Hours: \$58 PER PERSON*

*Four Hours: \$67 PER PERSON*



# BEVERAGE

## 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.

## OBSERVED LIQUOR LAWS

Alcoholic beverage service is permissible by Connecticut State Law:

**Monday–Thursday:** 9:00am–1:00am

**Friday and Saturday:** 9:00am–2:00am

**Sunday:** 10:00am–1:00am

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.

ALL PRICES ARE SUBJECT TO A 22% 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.

## HOST SPONSORED CONSUMPTION BARS

### QUALITY BRANDS

Cocktails.....	<b>\$10 EACH</b>
Rocks .....	<b>\$11 EACH</b>
Martinis (5 oz).....	<b>\$11.50 EACH</b>

### PREMIUM BRANDS

Cocktails.....	<b>\$12 EACH</b>
Rocks .....	<b>\$13 EACH</b>
Martinis (5 oz).....	<b>\$13.50 EACH</b>

### OTHER SELECTIONS

House Wine .....	<b>\$10 EACH</b>
Domestic Beer .....	<b>\$8.50 EACH</b>
Premium, IPA and Craft Beer .....	<b>\$9.50 EACH</b>
Bottled Dasani Water .....	<b>\$4 EACH</b>
Assorted Coca-Cola Beverages.....	<b>\$4.50 EACH</b>
Bottled Fruit Juices .....	<b>\$5 EACH</b>

### HOSTED DRINK TICKETS

Beer, Wine or Assorted Coca-Cola Beverages .....	<b>\$8.50 EACH</b>
---	--------------------

Quality Brand Drink, Beer, Wine or Assorted Coca-Cola Beverages .....	<b>\$10 EACH</b>
---	------------------

Premium Brand Drink, Beer, Wine or Assorted Coca-Cola Beverages .....	<b>\$12 EACH</b>
---	------------------

## CORDIALS

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

## 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.....	<b>\$11 EACH</b>
Rocks .....	<b>\$12 EACH</b>
Martinis (5 oz).....	<b>\$13 EACH</b>

### PREMIUM BRANDS

Cocktails.....	<b>\$13 EACH</b>
Rocks .....	<b>\$14 EACH</b>
Martinis (5 oz).....	<b>\$15 EACH</b>

### OTHER SELECTIONS

House Wine .....	<b>\$11 EACH</b>
Domestic Beer .....	<b>\$10 EACH</b>
Premium, IPA and Craft Beer .....	<b>\$11 EACH</b>
Bottled Dasani Water .....	<b>\$5 EACH</b>
Assorted Coca-Cola Beverages.....	<b>\$5 EACH</b>
Bottled Fruit Juices .....	<b>\$6 EACH</b>



# BEVERAGE

## 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.

## SPECIAL ORDER WINES

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

All wines are subject to availability.

ALL PRICES ARE SUBJECT TO A 22% 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.

## SPARKLING

TÖST Non-Alcoholic Sparkling .....	\$20 EACH
La Marca, Prosecco, Italy .....	\$40 EACH
Korbel Brut, Sparkling Wine, Sonoma, California.....	\$43 EACH
Moët & Chandon Imperial Brut, Champagne, France .....	\$150 EACH

## BLUSH

Beringer, Main and Vine, White Zinfandel, California .....	\$35 EACH
The Beach by Whispering Angel, Rosé, France .....	\$40 EACH

## PINOT GRIGIO

Santa Margherita, Pinot Grigio, Valdadige, Italy.....	\$65 EACH
---	-----------

## SAUVIGNON BLANC

Kim Crawford, Sauvignon Blanc, New Zealand .....	\$45 EACH
Cakebread Cellars, Sauvignon Blanc, Napa, California .....	\$95 EACH

## CHARDONNAY

Hess Select, Chardonnay, Monterey, California .....	\$42 EACH
Ferrari-Carano, Chardonnay, Sonoma County, California.....	\$55 EACH
Cakebread, Chardonnay, Napa, California.....	\$95 EACH

## PINOT NOIR

Kim Crawford, Pinot Noir, Marlborough, New Zealand.....	\$50 EACH
La Crema, Pinot Noir, Sonoma Coast, California.....	\$65 EACH

## MERLOT

Clos du Bois, Merlot, Sonoma Valley, California .....	\$45 EACH
---	-----------

## CABERNET SAUVIGNON

Josh Cellars, Cabernet Sauvignon, Carneros, California.....	\$45 EACH
Simi, Cabernet Sauvignon, Alexander Valley, California .....	\$55 EACH
Robert Mondavi, Cabernet Sauvignon, Napa Valley, California.....	\$95 EACH



# GUIDELINES

## 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.

ALL PRICES ARE SUBJECT TO A 22% 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.

## 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 cannot 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 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 22% 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.

## 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





# GUIDELINES

## 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.

ALL PRICES ARE SUBJECT TO A 22% 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.

## 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 will 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 including podium signage.
- 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.



  
Mohegan  
Sun