

CATERING MENU

DINNER



HOME-STYLE SOUP ENHANCEMENT

HOME-STYLE SOUPS

- Chicken Noodle [DF]
- Tomato & Basil Bisque
- Hearty Vegetable [GF, V]
- Chicken, Kale & Sweet Potato
- Italian Wedding
- Broccoli & Cheddar

ADDITIONAL \$6 PER PERSON

SPECIALTY SOUPS

- New England Clam Chowder [GF]
- Lobster Bisque
- Shrimp & Roasted Corn Chowder

ADDITIONAL \$8 PER PERSON

All Soups Served with Oyster Crackers

HOMESTYLE DINNER BUFFET

SALADS

- Medley of Mixed Greens & Garden Vegetables, Honey Lime Vinaigrette [GF, V]
- BLT Salad with Peppered Bacon, Baby Iceberg Lettuce, Diced Tomatoes, Red Onion, Chopped Egg accompanied by Bleu Cheese & Ranch Dressing [GF]
- Black Bean & Corn Salad, Avocado Cilantro Vinaigrette [GF, V]

ENTRÉES

Chef's Choice Vegetarian/Vegan Entrée

SELECT THREE:

- Tenderloin Beef Tips, Onion Mushroom Gravy
- Atlantic Salmon, Pineapple Salsa [GF, DF]
- Shrimp Scampi with Penne
- Garlic Pepper Rubbed Sirloin, Mushrooms & Onions [GF, DF]
- Marinated Semi-Boneless Chicken Breast [GF, DF]
- Crispy Fried Chicken

SIDES

SELECT TWO:

- Oven Roasted Balsamic Brussels Sprouts [GF, V]
- Oven Roasted Seasonal Squash & Peppers [GF, V]
- Fire Roasted Corn [GF]
- Cheddar Grits [GF]
- Mac 'n Cheese
- Loaded Mashed Potatoes with Bacon, Cheddar Cheese, Scallions [GF]
- Herb Roasted Fingerling Potatoes [GF, V]

DESSERTS

- Chocolate Peanut Butter Mousse Shooter
- Mini Assorted Fruit Tarts
- Mississippi Mud Shooters
- Carrot Cake Shooters
- Fresh Fruit Salad [GF, DF]

\$70 PER PERSON

DIETARY RESTRICTIONS

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[GF] GLUTEN-FREE [DF] DAIRY-FREE [V] VEGAN

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.

DINNER

DINNER BUFFETS

Designed for a maximum of 2 hours of service. All Buffet Dinners include Warm Ciabatta Rolls with Butter and Coffee, Decaffeinated Coffee and a Selection of Fine Teas.

MOHEGAN DINNER BUFFET

SALADS

- Medley of Mixed Greens, Garden Vegetables [GF, V] & Assorted Dressings
- Classic Caesar Salad
- Three Sister Salad [GF]
- Cranberry Orzo Salad [DF]

ENTRÉES

Chef's Choice Vegan/Vegetarian Entrée

SELECT THREE:

- Chicken Piccata
- Cranberry Cornbread Stuffed Chicken Breast, Pan Gravy
- Beef Tenderloin Medallions, Port Wine Demi
- Petite Sirloin, Sautéed Onions & Peppers [GF, DF]
- Cracker Crusted Cod, Lemon Beurre Blanc
- Atlantic Salmon, Mohegan Succotash [GF]
- Creamy Garlic Farfalle with Chicken & Broccoli

SIDES

SELECT TWO:

- Au Gratin Potatoes [GF]
- Wild Rice and Quinoa Pilaf [GF, V]
- Silky Yukon Mashed Potatoes [GF]
- Buttered Sweet Corn [GF]
- Oven Roasted Primavera Vegetables [GF, V]
- Lemon Thyme Asparagus [GF, V]

DESSERTS

- Lemon Meringue Shooter [GF]
- Strawberry Shortcake Shooter
- Mini Chocolate Swirl Cheesecake [GF]
- Fresh Fruit Salad [GF, V]

\$72 PER PERSON

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NEW ENGLAND DINNER BUFFET

SOUP

SELECT ONE:

- New England Clam Chowder [GF]
- Lobster Bisque
- Hearty Vegetable Soup [GF, V]
- Shrimp & Corn Chowder

SALADS

- Medley of Mixed Greens with Garden Vegetables [GF, V] & Assorted Dressings
- Broccoli & Red Onion Salad [GF, V]
- Tri-color Rotini Pasta Salad with Baby Shrimp
- Grilled Vegetable Platter [GF, V]

ENTRÉES

Chef's Choice of Vegan/Vegetarian Entrée

SELECT THREE:

- Lemon Roasted Cod, Buttered Crumb Topping
- Oven Roasted Salmon, Maple Glaze [GF, DF]
- Beer Battered Fish, Tartar Sauce, Lemon Wedges
- Seafood Carbonara
- BBQ Boneless Chicken Breast [GF, DF]
- Chicken Francaise
- Stuffed Chicken Breast & Herb Stuffed Chicken Breast, Pan Gravy, Cranberry Sauce
- Herb Butter Grilled Flat Iron Steak, Caramelized Peppers & Onions [GF, DF]
- Beef Tenderloin Medallions, Wild Mushroom Ragu

SIDES

Chef's Selection of Seasonal Vegetable

SELECT TWO:

- Baked Beans [GF, V]
- Roasted Red Potatoes [GF, V]
- Roasted Fingerling Potatoes [GF, V]
- Twice Baked Potatoes with Sour Cream, Shredded Cheddar Cheese, Crisp Bacon, Scallions
- Steak Fries [GF, V]

DESSERTS

- Caramel Apple Pie
- Strawberry Rhubarb Shooter
- Chocolate Cream Pie
- Assorted Cream Puffs
- Fresh Fruit Salad [GF, V]

\$76 PER PERSON

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AROUND THE WORLD DINNER BUFFET

ASIAN STATION

- Soba Noodle Salad
- Coconut Curry Vegetable Stir Fry [GF, V]
- General Tso's Chicken [DF]
- Fried Rice [DF]
- Salt & Pepper Fried Shrimp [GF, DF]

LATIN STATION

- Soft Flour Tortillas
- Tequila Lime Pulled Chicken [GF, DF]
- Seasoned Carne Asada [GF, DF]
- Shredded Jack Cheese, Black Beans & Yellow Rice [GF, DF], Mixed Greens, Salsa, Sour Cream, Guacamole, Diced Onion & Tomato, Shredded Lettuce, Sliced Jalapeño Peppers, Lime Wedges, Cilantro, Assorted Warm Cheese Sauces
- House Fried Fresh Corn Tortilla Chips [GF]

AMERICAN STATION

- Potato Rolls
- Sliders
 - Handcrafted Herb Burger, Cheddar Cheese [GF]
 - Boneless Fried Chicken
 - Impossible Burger [GF, DF]
- Wedge Cut Fries [GF, DF, V]
- Coleslaw & Potato Salad [GF]
- Pickle Spears, Lettuce, Tomato, Ketchup, Mustard, Mayonnaise

ITALIAN STATION

- Chopped Italian Salad [GF]
- Campanelle alla Vodka, Grated Parmesan Cheese, Red Pepper Flakes
- Eggplant Rollatini
- Chicken Parmesan
- Focaccia, Warm Garlic Knots

INTERNATIONAL DESSERT STATION

- Tiramisu
- Rocky Road Brownie
- Flan Shooter [GF]
- Key Lime Shooter
- Fresh Fruit Salad [GF, DF]

\$86 PER PERSON

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STAR OF THE SHOW DINNER BUFFET

SALAD JAR STATION

- Mixed Greens, Garden Vegetables, Balsamic Vinaigrette [GF, V]
- Chopped Iceberg Lettuce, Crumbled Pepper Bacon, Grape Tomatoes, Crumbled Blue Cheese, Blue Cheese Dressing [GF]
- Chopped Antipasto, Romaine Lettuce, Chopped Italian Meats & Cheeses, Pepperoncini, Lemon Oregano Vinaigrette Dressing
- Lemon Orzo & Shrimp Salad, Mixed Greens

CHARCUTERIE BOARD AND ANTIPASTO DISPLAY

- Selection of Imported & Domestic Artisan Cheeses & Meats
- Assorted Grilled Vegetables, Marinated Mushrooms [GF, V]
- Marinated Mozzarella & Tomato Salad [GF]
- Marinated Artichokes [GF, V]
- Assorted Nuts and Olives [GF]
- Assorted Focaccia & Breadsticks
- Crackers and Lavash

CARVING STATION

- Ciabatta Rolls & Butter
- Boneless Herb Crusted Prime Rib of Beef [GF, DF]
- Creamy Horseradish, Au Jus
- Roasted Broccolini [GF, V]
- Garlic butter Sautéed Shrimp [GF]
- Chimichurri Cauliflower Wedge [GF, V]

PASTA STATION

- Shrimp Arrabiatta [GF]
- Farfalle, Asparagus, Sundried Tomatoes, Garlic White Wine Sauce [V]
- Penne Alfredo, Pancetta & Peas
- Warm Garlic Knots
- Grated Parmesan, Crushed Red Pepper

DESSERT STATION

- Gelato Bar
 - Chef's Choice of 3 House-Made Gelato
 - Cones and Cups: Chocolate-Dipped Waffle Cups, Sugar Cones
 - Toppings: Warm Caramel Sauce [GF], Warm Chocolate Sauce [GF], Candied Walnuts [GF] & Fresh Whipped Cream [GF]
- Mini Cheesecake Bites [GF]
- Mini Chocolate Mousse Bombe [GF]
- Fresh Fruit Salad [GF, DF]

\$105 PER PERSON

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CARVING STATIONS

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\$125 CHEF'S FEE

Number of Chef's determined by guarantee.

CEDAR ROASTED BBQ SALMON [GF, DF]

Serves 10

Crispy Fried Shaved Red Onions

\$130 EACH

OVEN ROASTED BREAST OF TURKEY [GF]

Serves 15

Cranberry Aioli, Pan Gravy, Ciabatta Rolls

\$130 EACH

ROSEMARY ROASTED PORK LOIN [GF, DF]

Serves 20

Pan Jus, Ciabatta Rolls

\$260 EACH

SMOKED BRISKET [GF]

Serves 10-15

BBQ Sauce, Ciabatta Rolls

\$290 EACH

OVEN ROASTED TENDERLOIN OF BEEF [GF, DF]

Serves 10-15

Bordelaise Demi-Glace, Ciabatta Rolls

\$390 EACH

BONELESS HERB CRUSTED PRIME RIB OF BEEF [GF, DF]

Serves 20

Creamy Horseradish, Au Jus, Ciabatta Rolls

\$420 EACH

CARVING STATION ENHANCEMENTS

ROASTED GARLIC OR BOURSIN MASHED POTATOES [GF]

\$6 PER PERSON

LEMON THYME ASPARAGUS [GF, V]

\$6 PER PERSON

BROWN BUTTER BABY CARROTS [GF]

\$6 PER PERSON

CREAMY PARMESAN RISOTTO [GF]

\$6 PER PERSON

HERB ROASTED POTATOES [GF, V]

\$6 PER PERSON

WHITE CHEDDAR MAC 'N CHEESE

\$6 PER PERSON

GRILLED SHRIMP SCAMPI [GF]

\$8 PER PERSON

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PLATED DINNER

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SALADS

SELECT ONE:

BABY GREENS [GF, V]

- Baby Field Greens, Garden Vegetables, Assorted Dressings

ICEBERG BLT [GF]

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

BOSTON BIBB [GF]

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

CLASSIC CAESAR

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

ROASTED PEAR AND GOAT CHEESE [GF]

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

CHICKEN ENTRÉE SELECTIONS

CHICKEN PARMESAN

- Garganelli alla Vodka
- Chef's Choice Seasonal Vegetable

\$53 PER PERSON

CHIMICHURRI MARINATED AND GRILLED SEMI-BONELESS CHICKEN BREAST [GF, DF]

- Oven Roasted Fingerling Potatoes
- Chef's Choice Seasonal Vegetable

\$53 PER PERSON

OVEN ROASTED SEMI-BONELESS CHICKEN BREAST WITH PAN JUS

- Creamy Parmesan Risotto
- Chef's Choice Seasonal Vegetable

\$53 PER PERSON

BEEF ENTRÉE SELECTIONS

RED WINE BRAISED SHORT RIB

- Creamy Parmesan Risotto
- Chef's Choice Seasonal Vegetable

\$60 PER PERSON

GRILLED SIRLOIN [GF, DF]

- Caramelized Onion & Mushroom Ragu
- Roasted Fingerling Potatoes
- Chef's Choice of Seasonal Vegetable

\$60 PER PERSON

CHIMICHURRI FLAT IRON STEAK [GF, DF]

- Sautéed Onions and Peppers, Pan Jus
- Au Gratin Potato
- Chef's Choice of Seasonal Vegetable

\$62 PER PERSON

ROASTED FILET MIGNON

- Wild Mushrooms Bordelaise Sauce
- Silky Yukon Mashed Potatoes
- Chef's Choice of Seasonal Vegetable

\$67 PER PERSON

SEAFOOD ENTRÉE SELECTIONS

COLOSSAL STUFFED SHRIMP

- Lemon Beurre Blanc
- Creamy Orzo
- Chef's Choice Seasonal Vegetable

\$55 PER PERSON

PAN SEARED SALMON [GF, DF]

- Charred Lemon and Grilled Pineapple Salsa
- Wild Rice Pilaf
- Chef's Choice Seasonal Vegetable

\$55 PER PERSON

LOBSTER CRUSTED COD

- Lobster Demi-glace
- Creamy Risotto
- Chef's Choice Seasonal Vegetable

\$57 PER PERSON

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VEGETARIAN AND VEGAN ENTRÉE SELECTIONS

EGGPLANT ROLLATINI

Can be requested Vegan and/or Gluten-free

- Campanelle Marinara
- Chef's Choice Seasonal Vegetable

\$48 PER PERSON

VEGETABLE QUINOA STUFFED ACORN SQUASH [GF, V]

- Balsamic Drizzle
- Sautéed Spinach
- Chef's Choice Seasonal Vegetable

\$48 PER PERSON

CHIMICHURRI ROASTED CAULIFLOWER STEAK [GF, V]

- Roasted Fingerling Potatoes
- Chef's Choice Seasonal Vegetable

\$48 PER PERSON

DUET ENTRÉE SELECTIONS

GRILLED STRIP STEAK, OVEN ROASTED SEMI-BONELESS CHICKEN BREAST

- Wild Mushroom Bordelaise Sauce
- Country Mashed Potato
- Chef's Choice Seasonal Vegetable

\$73 PER PERSON

SEARED FILET MIGNON, LOBSTER CRUSTED COD WITH LEMON BUERRE BLANC

- Silky Yukon Mashed Potatoes
- Chef's Choice of Seasonal Vegetables

\$74 PER PERSON

RED WINE BRAISED SHORT RIB, GRILLED SHRIMP

- Cheddar Grits
- Chef's Choice of Seasonal Vegetable

\$74 PER PERSON

SEARED FILET MIGNON, COLOSSAL STUFFED SHRIMP WITH A LOBSTER SAUCE

- Au Gratin Potato
- Chef's Choice of Seasonal Vegetable

\$74 PER PERSON

JUMBO SEARED SEA SCALLOPS, LOBSTER STUFFED SHRIMP WITH A LEMON BEURRE BLANC

- Creamy Parmesan Risotto
- Chef's Choice of Seasonal Vegetable

\$74 PER PERSON

DESSERT SELECTIONS

SELECT ONE:

OREO CRUMB NEW YORK STYLE CHEESECAKE WITH STRAWBERRIES

CLASSIC TIRAMISU

CHOCOLATE MOUSSE BOMBE ON A SALTED CARAMEL BROWNIE WITH CARAMEL SAUCE

LEMON TART WITH MERINGUE AND SEASONAL BERRIES

WARM APPLE CARAMEL TART WITH VANILLA ICE CREAM

For groups up to 100 people

FLOURLESS CHOCOLATE CAKE WITH VANILLA ICE CREAM [GF]

For groups up to 100 people

CLASSIC CRÈME BRÛLÉE SERVED ON A SHORTBREAD COOKIE WITH BERRIES

For groups of up to 100 people

PERSONALIZED DESSERTS

Custom designs with of art or company logos to enhance your desserts. Consult your Convention Services Manager for a quote.

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