

# CATERING MENU



 **Mohegan Sun**

# DINNER



# 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.

### 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.

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### 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

### SMOKED BRISKET [GF]

Serves 10-15

BBQ Sauce, Ciabatta Rolls

\$290 EACH

### OVEN ROASTED BREAST OF TURKEY [GF]

Serves 15

Cranberry Aioli, Pan Gravy, Ciabatta Rolls

\$130 EACH

### OVEN ROASTED TENDERLOIN OF BEEF [GF, DF]

Serves 10-15

Bordelaise Demi-Glace, Ciabatta Rolls

\$390 EACH

### ROSEMARY ROASTED PORK LOIN [GF, DF]

Serves 20

Pan Jus, Ciabatta Rolls

\$260 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

### HERB ROASTED POTATOES [GF, V]

\$6 PER PERSON

### LEMON THYME ASPARAGUS [GF, V]

\$6 PER PERSON

### WHITE CHEDDAR MAC 'N CHEESE

\$6 PER PERSON

### BROWN BUTTER BABY CARROTS [GF]

\$6 PER PERSON

### GRILLED SHRIMP SCAMPI [GF]

\$8 PER PERSON

### CREAMY PARMESAN RISOTTO [GF]

\$6 PER PERSON

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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 BEURRE 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**

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### 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 art or company logos to enhance your desserts. Consult your Convention Services Manager for a quote.*

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