

CATERING MENU

LUNCH



LUNCH

LUNCH BUFFETS

Lunch buffets are self-service and designed for a maximum of 90 minutes of service. Buffet items are not transferable to breaks. All lunch buffets include Coffee, Decaffeinated Coffee, and a selection of Fine Quality 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

IT'S A WRAP LUNCH BUFFET

SALADS & SIDES

- Medley of Mixed Greens with Garden Vegetables [GF, V]
& Assorted Dressings
- Homestyle Potato Salad [GF]
- Grilled Vegetable Platter [GF, V]
- Assorted Bagged Chips

WRAPS (GF AVAILABLE UPON REQUEST)

- Vegetable Wrap: Hummus, Carrots, Red & Yellow Peppers,
Spinach and Red Cabbage tossed in a
Zesty Lemon Dressing [DF, V]
- Chicken Caesar Wrap
- Honey Ham Wrap: Swiss Cheese, Green Leaf Lettuce,
Tomatoes & Honey Mustard
- Turkey BLT Wrap: Herbed Mayo

DESSERTS

- Assorted Cookies, Brownies, Blondies & Lemon Bars
- Fresh Fruit Salad [GF, V]

\$42 PER PERSON

MEDITERRANEAN LUNCH BUFFET

SALADS & SIDES

Served with Pita Chips

- Mediterranean Style Fattoush with Red Wine Vinaigrette [GF, V]
- Classic Greek Salad [GF]
- Couscous Salad[V], Hummus, Tabbouleh, Baba Ghanoush, &
Kalamata Olives [GF, V]

WRAPS (GF AVAILABLE UPON REQUEST)

- Chicken, Feta and Spinach Wrap
- Shawarma Spiced Beef Wrap with Onion, Radish, Parsley,
Romaine & Tzatziki
- Grilled Vegetable & Roasted Red Pepper Wrap
with Hummus, Mediterranean Spices & Pomegranate
Molasses [V]
- Tuna Lettuce Wrap with Olive Oil Aioli, Lemon, Capers,
Parsley, Marinated Tomatoes & Greens [DF]

DESSERTS

- Assorted Tarts
- Baklava
- Fresh Fruit Salad [GF, V]

\$45 PER PERSON

DIETARY RESTRICTIONS

Mohegan Sun is not a nut-free, dairy-free, or gluten-free environment. Mohegan Sun will make every attempt to accommodate dietary restricted meals upon request. Advance notice is requested. Please consult your Convention Services Manager.

[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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SOUP AND SANDWICH LUNCH BUFFET

SOUPS

- Select One Home-Style Soup (see above)
- Specialty Soup: **ADDITIONAL \$2 PER PERSON**

SALADS & SIDES

- Medley of Mixed Greens with Garden Vegetables [GF, V] and Assorted Dressings
- Cole Slaw [GF, DF]
- Three Bean Salad [GF, V]
- Assorted Bagged Chips

BUILD YOUR OWN SANDWICH

- Assorted Breads and Rolls
- Tuna Salad [GF, DF]
- Honey Ham, Roast Turkey, Premium Roast Beef & Genoa Salami [GF]
- Swiss, Provolone, & Cheddar Cheeses [GF]
- Green Leaf Lettuce & Sliced Tomatoes [GF, V]
- Mustard & Mayonnaise
- Pickle Spears [GF, V]

DESSERTS

- Assorted Cookies, Brownies & Lemon Bars
- Fresh Fruit Salad [GF, V]

\$46 PER PERSON

ITALIAN LUNCH BUFFET

SALADS & SIDES

- Caesar Salad
- Chopped Antipasto Salad
- Warm Garlic Knots

ENTRÉES

Served with Chef's Choice of Seasonal Vegetable

SELECT TWO:

- Eggplant Rollatini
- Chicken Parmesan
- Chicken Marsala
- Tuscan Cod [GF, DF]
- Baked Rigatoni Bolognese
- Vegan Entrée: Penne, Artichokes, Sundried Tomatoes, Nut-Free Pesto Sauce [V]

DESSERTS

- Mini Cannolis
- Tiramisu
- Panna Cotta Cups [GF]
- Fruit Fresh Salad [GF, V]

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HOT SANDWICHES AND MORE LUNCH BUFFET

SALADS AND SIDES

- Medley of Mixed Greens with Garden Vegetables [GF, V] & Assorted Dressings
- Homestyle Potato Salad [GF]
- Corn & Black Bean Salad [GF, V]
- Grilled Vegetable Platter [GF, V]

BUILD YOUR OWN HOT SANDWICH

- Assorted Rolls
- Ketchup, Mayonnaise, Parmesan Cheese & Crushed Red Pepper Flakes

SELECT TWO:

- Eggplant Parmesan
- Barbecue Pulled Pork [GF, DF]
- Steak & Cheese with Peppers and Onions [GF]
- Sausage, Peppers & Onions [GF, DF]
- Crispy Fried Chicken Breast

SELECT ONE:

- Wedge Fries [GF, V]
- Mac 'n Cheese

DESSERTS

- Assorted Whoopie Pies
- Lemon & Raspberry Crumb Fruit Bars
- Fresh Fruit Salad [GF, V]

\$47 PER PERSON

BUILD A BETTER BOWL LUNCH BUFFET

GREENS AND TOPPINGS

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

BASE

SELECT TWO:

- Quinoa [GF, V]
- Wild Rice [GF, V]
- White Rice [GF, V]
- Brown Rice [GF, V]

PROTEIN

SELECT THREE:

- Chimichurri Flat Iron Steak [GF, DF]
- Herb Grilled Chicken Breast [GF, DF]
- Impossible Burger Crumble [V]
- Garlic Herb Sautéed Shrimp [GF, DF]
- Teriyaki Glazed Tofu [V]

VEGETABLE OR STARCH

SELECT TWO:

- Roasted Squash and Peppers [GF, V]
- Roasted Sweet Potato [GF, V]
- Grilled Portobello Mushrooms [GF, V]
- Balsamic Brussels Sprouts [GF, V]

DESSERTS

- Assorted Fruit Tarts
- Mini Chocolate Fudge Torte [GF]
- Fresh Fruit Salad [GF, V]

\$49 PER PERSON

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MOHEGAN LUNCH BUFFET

SALADS AND SIDES

Served with warm ciabatta rolls

- Medley of Mixed Greens with Garden Vegetables [GF, V]
and Assorted Dressings
- Corn and Bean Salad [GF, V]
- Grilled Vegetable Platter [GF, V]

ENTRÉES

Chef's Choice of Starch & Vegetable

SELECT TWO:

- Pan Roasted Salmon with Mohegan Succotash [GF]
- Lemon Roasted Cod, Sweet Lemon Beurre Blanc [GF]
- Petite Sirloin, Onion and Mushroom Ragout
- Tenderloin Medallions of Beef, Demi-glace
- Semi-Boneless Chicken Breast, Herbed Pan Gravy
- Crispy Fried Chicken
- Vegan Entrée: Farfalle, Roasted Red Peppers, Spinach,
White Wine Garlic Sauce [V]

DESSERTS

- Mini Chocolate Cream Pies
- Mini Blueberry and Raspberry Cheesecakes [GF]
- Fresh Fruit Salad [GF, V]

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PLATED LUNCH

Maximum of two (2) entrées may be chosen. Guarantees to be provided for each selection. All Plated lunches include Warm Ciabatta Rolls with Butter, and Coffee, Decaffeinated Coffee and a Selection of Fine Teas.

SALAD

SELECT ONE:

- Medley of Mixed Greens with Garden Vegetables [GF, V] and Assorted Dressings
- Classic Caesar Salad
- Spinach Salad, Crumbled Goat Cheese, Candied Walnuts, Craisins, White Balsamic Vinagrette [GF]

ENTRÉES

SELECT UP TO TWO:

EGGPLANT ROLLATINI

Can be requested Vegan and/or Gluten-free

- Balsamic Drizzle
- Broccolini

\$40 PER PERSON

ROTISSERIE ROASTED SEMI-BONELESS CHICKEN BREAST, PAN JUS

- Parmesan Couscous
- Chef's Choice of Seasonal Vegetables

\$42 PER PERSON

CHICKEN PARMESAN

- Creamy Risotto
- Chef's Choice of Seasonal Vegetables

\$42 PER PERSON

OVEN ROASTED COD [GF]

- Lemon Confit Risotto
- Chef's Choice of Seasonal Vegetables

\$44 PER PERSON

SEARED FILET OF SALMON [GF, DF]

- Steamed New Potatoes
- Chef's Choice of Seasonal Vegetables

\$45 PER PERSON

KOREAN SHORT RIB BOWL [DF]

- Vegetable Fried Rice
- Sesame Broccoli

\$48 PER PERSON

GRILLED SIRLOIN, DEMI-GLACE

- Silky Mashed Potatoes
- Balsamic Onions and Mushrooms
- Chef's Choice of Seasonal Vegetables

\$52 PER PERSON

DESSERT

SELECT ONE:

- Fresh Fruit Tart with Berry Sauce
- New York Style Cheesecake with Seasonal Berries
- Classic Tiramisu
- Chocolate Flourless Torte with Citrus Coulis [GF]

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