

CATERING MENU

RECEPTION



RECEPTION

RECEPTION HORS D'OEUVRES

Passed or stationed.

COLD HORS D'OEUVRES

Tomato Mozzarella Skewer [GF]	\$4 EACH
Buffalo Chicken Salad Phyllo Cup, Bleu Cheese Aioli	\$4 EACH
Mediterranean Phyllo Cup	\$4 EACH
Ricotta and Sundried Tomato Crostini	\$5 EACH
Toasted Cranberry Brie Crostini	\$5 EACH
Seafood Ceviche Shooter	\$6 EACH
Spicy Grilled Shrimp and Pineapple Skewer [GF, DF]	\$5 EACH
Lemongrass Cured Smoked Salmon Canape [DF]	\$6 EACH
Grilled Tenderloin, Crème Fraiche, Crostini	\$6 EACH
Jumbo Shrimp Cocktail [GF, DF]	\$6 EACH
Mini Lobster Roll	\$7 EACH

FRESH SEAFOOD ON ICE [GF]

Each Selection Served with Spicy Cocktail Sauce,
Horseradish, Tabasco and Lemon Wedges

Littleneck Clam on the Half Shell	\$5 PER PIECE
Chilled Jumbo Shrimp	\$6 PER PIECE
Local Oysters on the Half Shell	\$6 PER PIECE

HOT HORS D'OEUVRES

Spanakopita	\$4 EACH
Mac 'n Cheese Bites	\$4 EACH
Buffalo Cauliflower, Ranch Dip	\$4 EACH
Vegetable Spring Roll, Chili Sauce [V]	\$4 EACH
Buffalo Chicken Spring Roll, Blue Cheese Dip	\$4 EACH
Crab Rangoon, Chili Sauce	\$4 EACH
Vegetable Empanada, Chimichurri Sauce	\$4 EACH
Brisket Empanada, Chimichurri Sauce	\$4 EACH
Franks in a Blanket, Spicy Brown Mustard	\$4 EACH
Thai Chicken Satay, Coconut Sauce [DF]	\$4 EACH
Philly Cheesesteak Spring Roll, Chipotle Ketchup	\$4 EACH
Nashville Chicken & Waffle Skewer, Honey Drizzle	\$5 EACH
Vegetable Samosa, Mint Chutney	\$5 EACH
Lump Crab Cake, Chili Lime Aioli	\$6 EACH
Crispy Tempura Shrimp, Pickled Ginger Aioli	\$6 EACH
Sea Scallop Wrapped in Bacon, Maple Mustard [GF]	\$6 EACH

ICE SCULPTURES

Custom ice sculptures are available to enhance your event. All work is done on a per-quote basis starting at \$600 per sculpture. Consult your Convention Services Manager for a quote.

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.

RECEPTION

RECEPTION DISPLAYS AND STATIONS

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

CRUDITÉ MEDLEY

- Seasonal Assortment of Fresh Vegetables [GF, V]

SELECT TWO:

- French Onion, Ranch, Roasted Pepper, Spinach Dip

\$15 PER PERSON

ARTISAN CHEESE DISPLAY

- Imported and Domestic Artisan Cheeses
- Assorted Crackers, Lavash, French Bread

\$18 PER PERSON

BRUSCHETTA DISPLAY

- Fresh Plum Tomatoes with Garlic, Basil and Olive Oil [GF, V]
- Spinach and Feta Spread [GF]
- Eggplant Caponata [GF, V]
- Artichoke & Red Pepper Spread [GF]
- Olive Tapenade [GF, V]
- Hummus [GF, V]
- Warm White Bean Dip
- Pita Wedges and Grilled Garlic Rubbed Crostini

\$21 PER PERSON

DIPPING STATION

- House-made Potato Chips [GF, V] & Tortilla Chips [GF]
- Ranch Dip Salsa
- Hot Spinach & Artichoke Dip [GF]
- Hot Buffalo Chicken Dip [GF]
- Mexican Street Corn Dip [GF]
- Guacamole [GF, V]

\$23 PER PERSON

COMPOSED PASTA STATION

- Campanale Ala Vodka
- Baked Rigatoni Bolognese
- Orecchiette Spinach, Sundried Tomatoes, Garlic White Wine Sauce [V]
- Grated Parmesan Cheese, Red Pepper Flakes
- Sliced Focaccia and Warm Garlic Knots

\$27 PER PERSON

CHARCUTERIE BOARD AND ANTIPASTO DISPLAY

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

\$28 PER PERSON

SLIDER BAR

Potato Rolls

SELECT THREE:

- Handcrafted Herb Burger with Cheddar Cheese
- Italian Sausage with Peppers & Onions, Provolone Cheese and Marinara
- Boneless Fried Chicken
- Meatloaf with Brown Sugar Ketchup Glaze [DF]
- Impossible Burger [GF]
- Tahini Chickpea Slider, with Tzatziki [GF]
- BBQ Pulled Pork with Cheddar [GF, DF]

- House Made Chips [GF, V]
- Pickle Spears, Ketchup, Mustard, Mayonnaise, Ranch Aioli

\$28 PER PERSON

SAVORY MARTINI BAR

SELECT ONE BASE:

- Parmesan Risotto [GF]
- White Cheddar Mac 'n Cheese
- Silky Yukon Mashed Potatoes [GF]

SELECT THREE:

- Roasted Broccoli and Cauliflower [GF, V]
- Eggplant and Zucchini Medley [GF, V]
- Braised Short Rib Ragù
- Buffalo Chicken [GF]
- Chicken Marsala
- BBQ Pulled Pork [GF]
- Scallop & Lobster Scampi [GF]
- Shrimp Arrabbiata [GF]

\$30 PER PERSON

\$125 PER ATTENDANT

Attendant Required

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DESSERT RECEPTIONS

Dessert Receptions are designed for a maximum of one hour of service. Guarantees must equal the full expected number of attendees.

CUPCAKE CHAOS

- Carrot with Orange Cream Cheese Frosting
- Chocolate S'mores with Flamed Marshmallow
- Peanut Butter Cup
- Double Strawberry Cream
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$27 PER PERSON

MINI AND SHOOTER DESSERT BAR

- Freshly Baked Brownies, Lemonbars & Raspberry Crumb Bars
- Chocolate Mousse Pops [GF]
- Boston Cream Pie Shooter
- Apple Pie Shooter
- Lemon Meringue Pie Shooter [GF]
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$28 PER PERSON

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], Cherries [GF] and Fresh Whipped Cream [GF]
- Coffee, Decaffeinated Coffee and Fine Quality Teas

\$31 PER PERSON

\$125 PER ATTENDANT

Attendant Required

À LA MODE STATION

- Warm Goopy Chocolate Pudding Cake
- Warm Seasonal Cobbler
- Vanilla and Chocolate Ice Cream [GF]
- Toppings: Warm Caramel Sauce [GF], Warm Chocolate Sauce [GF], Candied Walnuts [GF], Cherries [GF], and Fresh Whipped Cream [GF]
- Coffee, Decaffeinated Coffee & Fine Quality Teas

\$35 PER PERSON

\$125 PER ATTENDANT

Attendant Required

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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