Our Culinary Commitment

Breakfast
Breaks
Lunch
Reception & Dinner
Beverages
Wines
choices
Our team is devoted to your total success including world-class catering service. Our award-winning chefs bring experience and talent to every project and every plate. When details like dining are already taken care of, you can focus on having an enjoyable and productive experience here at Mohegan Sun.

CHEF RICHARD DOUCETTE

Mohegan Sun is proud to feature top chefs in its kitchens like Executive Chef Rich Doucette. Chef Doucette brings motivation and expert strategic planning to every dish to ensure that your meals are just what you're looking for. His talent has brought him to Mohegan Sun's renowned kitchens and gourmet venues to provide you with a menu of options you will not be able to resist.
Breakfast gets the day off to the right start. Offering options from a continental breakfast to expansive breakfast buffets, complete with waffle and omelet stations; everyone can begin their day satisfied.
CONTINENTAL BREAKFAST SELECTIONS

Continental breakfasts are designed for a maximum of one hour of service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc. are not transferable to refreshment breaks.

* This item contains nuts or peanut products.

* Should you elect to offer a boxed breakfast in a meeting/banquet room, $5 will be applied to the menu price.

GREAT START
- Assorted Fruit Juices
- Chef’s Selection of Assorted Fresh Baked Muffins, Danish and Scones
- Honey, Fruit Preserves, Marmalade and Whipped Sweet Butter
- Coffee, Decaffeinated Coffee and Fine Quality Teas

$14 Per Person

MOHEGAN SUNRISE*
- Assorted Fruit Juices
- Sliced Domestic and Tropical Fruits Garnished with Seasonal Fresh Berries
- Assorted Individual Fruit Yogurts
- Chef’s Selection of Assorted Fresh Baked Muffins, Danish and Scones
- Honey, Fruit Preserves, Marmalade and Whipped Sweet Butter
- Coffee, Decaffeinated Coffee and Fine Quality Teas

$17.50 Per Person

BREAKFAST SANDWICHES*
- Select One of the Following:
  Your Choice of Croissant, Buttermilk Biscuit, Fresh Baked Bagel or Whole Wheat English Muffin
- 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 Smoked Ham
- Scrambled Egg Whites with Oven Roasted Tomato, Onion and Herbs

$5 per sandwich (Minimum order of 10 sandwiches per selection)

CHIEF’S BAGEL SHOP*
- Assorted Fruit Juices
- Assorted Whole Fruit
- Assorted Bagels Baked Fresh on Premises, Cream Cheese, Low-Fat Cream Cheese and Vegetable Cream Cheese
- Honey, Fruit Preserves, Marmalade and Whipped Sweet Butter
- Coffee, Decaffeinated Coffee and Fine Quality Teas

$15.50 Per Person

CHIEF’S BAGEL SHOP ENHANCEMENTS*
- Sullivan Harbor Smoked Salmon
- Sliced Tomato, Red Onion and Cucumber
- Chopped Hard Boiled Eggs with Capers

$9 Per Person as a Buffet Enhancement Only

BOXED BREAKFAST ON THE GO* (Provided exclusively for those groups departing premises.)
- Bottled Fruit Juices
- Individually Wrapped Bagel with Cream Cheese and Fruit Preserves or Coffee Crumb Cake
- Seasonal Whole Fruit
- Assorted Individual Fruit Yogurts
- Individual Granola Bar
- Coffee, Decaffeinated Coffee and Fine Quality Teas

$16 Per Person

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.

Catering 860.862.8970 | mohegansun.com/meetings
CONTINENTAL & BREAKFAST ENHANCEMENTS

Continental breakfasts are designed for a maximum of one hour of service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc. are not transferable to refreshment breaks.

* This item contains nuts or peanut products.

SWEET SELECTIONS*

Two Varieties of Seasonal Fruit Smoothies
$6 Per Person

Bonnet-Baked French Toast with Powdered Sugar, Pure Maple Syrup and Whipped Sweet Butter
$5.50 Per Person as Buffet Enhancement Only

Individually Boxed Cereals* and Individual Packages of Oatmeal*, Skim, Low-Fat and Whole Milk
$2.75 Each

Seasonal Sliced Fruits with Fresh Berries
$6 Per Person

Assorted Krispy Kreme® Doughnuts*
$24 Per Dozen

SAVORY SELECTIONS*

Hot Rolled Oats Served with Raisins and Brown Sugar
$4 Per Person

Hard Boiled Eggs with Cracked Black Pepper and Kosher Salt
$2.50 Each

Fluffy Scrambled Eggs with Chives and Crisp Bacon
$6.50 Per Person

CLASSIC OMELET STATION

Fresh Eggs and Omelettes Made to Order with a Variety of Toppings to Include Ham, Peppers, Tomatoes, Onions, Mushrooms, Fresh Spinach and Cheddar Cheese (Egg Whites and Low-Cholesterol Eggs Included)

$9 Per Person, Attendant Required - $100 Per Attendant
(10 guest minimum guarantee, 1 Chef Attendant required per 40 people)

WAFFLE STATION

Fresh Belgian Waffles Made to Order and Served with Fresh Berries, Pure Maple Syrup, Whipped Sweet Butter and Fresh Whipped Cream

$7.50 Per Person, Attendant Required - $100 Per Attendant

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.

Catering 860.862.8970 | mohegansun.com/meetings
BREKFAST BUFFET

SELECtiONS

A $50 labor and preparation charge will be applied to all breakfast buffets under 25 people.

Breakfast Buffets are designed for a maximum of one hour of service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc. are not transferable to refreshment breaks.

* This item contains nuts or peanut products.

WIDE AWAKE BREAKFAST BUFFET*

- Assorted Fruit Juices
- Chef’s Selection of Assorted Fresh Baked Muffins, Danish and Scones
- Assorted Breads (Country White, Multigrain, Marble Rye) and English Muffins
- Honey, Fruit Preserves, Marmalade and Whipped Sweet Butter
- Assorted Individual Fruit Yogurts
- Fluffy Scrambled Eggs with Chives
- Please Select Two:
  - Crisp Bacon
  - Country Sausage
  - Turkey Sausage
- Crispy Fried Breakfast Potatoes
- Coffee, Decaffeinated Coffee and Fine Quality Teas

$25 Per Person

MOHEGAN BREAKFAST BUFFET*

- Assorted Fruit Juices
- Chef’s Selection of Assorted Fresh Baked Muffins, Danish and Scones
- Assorted Breads (Country White, Multigrain, Marble Rye) and English Muffins
- Variety of Fresh Baked Bagels
- Plain and Light Cream Cheeses
- Honey, Fruit Preserves, Marmalade and Whipped Sweet Butter
- Assorted Individual Fruit Yogurts
- Sliced Seasonal Fresh Fruit
- Fluffy Scrambled Eggs with Chives
- Bonnet-Baked French Toast with Powdered Sugar, Pure Maple Syrup and Whipped Sweet Butter
- Please Select Two:
  - Crisp Bacon
  - Country Sausage
  - Turkey Sausage
  - Smoked Pork Loin
- Lyonnaise Potatoes
- Coffee, Decaffeinated Coffee and Fine Quality Teas

$30 Per Person

---

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.

Catering 860.862.8970 | mohegansun.com/meetings
BRUNCH BUFFET

A $50 labor and preparation charge will be applied to all breakfast buffets under 30 people.

Brunch Buffets are designed for a maximum of two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc. are not transferable to refreshment breaks.

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

* This item contains nuts or peanut products.

MOHEGAN GRAND BRUNCH*

COLD
• Chilled Sliced Seasonal Fresh Fruit
• Sullivan Harbor Smoked Salmon, Sable and Whitefish Salad with Chopped Hard Boiled Eggs, Capers, Sliced Tomato and Red Onion
• Tahitian Vanilla Yogurt Parfaits with Maple Toasted Granola and Orange Blossom Honey
• Antipasto Board: Sliced Italian Meats and Charcuterie, Tender Grilled Vegetables, Marinated Mushrooms, Artichokes, Assorted Olives, Mozzarella and Provolone Cheeses with Crostini, Sliced Focaccia and Italian Bread.

HOT
• Sauteed Chicken Scallopini with Wild Mushrooms and Brandied Cream
• Strozzapreti Pasta with Grilled Asparagus, Roasted Peppers and Pesto Alfredo
• Amaretto Brioche French Toast with Fresh Berries, Pure Maple Syrup and Fresh Whipped Cream
• Applewood Smoked Bacon and Country or Turkey Sausage
• Olive Oil Roasted Fingerling Breakfast Potatoes
• Seasonal Vegetable

ICE SCULPTURES

With advance notice, our talented chefs can provide custom designs and elaborate works of art or company logos to enhance your festive event. All work done on a per-quote basis. Consult your Event Services Manager for a quote.

CLASSIC EGGS AND OMELETTES
• Farm Fresh Eggs and Omelettes Made to Order with an Array of Toppings Including Lump Crab Meat, Virginia Ham, Crumbled Sweet Sausage, Tomatoes, Peppers, Onions, Mushrooms, Fresh Spinach, Cheddar and Swiss Cheeses

CARVING STATION
Please Select One:
• Herb-Crusted New York Strip of Beef with Creamy Horseradish Sauce and Mini Buns *
• Slow Roasted Turkey Breast with Pan Jus, Orange Cranberry Compote, Herb Mayonnaise and Mini Rolls
• Molasses Glazed Smithfield Ham with Buttermilk Biscuits

THE BAKE SHOP
• Assortment of Fresh Baked Muffins, Danish and Scones
• English Muffins, Country White, Multigrain and Marble Rye Breads
• Variety of Fresh Baked Bagels with Plain and Light Cream Cheeses
• Honey, Fruit Preserves, Marmalade and Whipped Sweet Butter
• An Elaborate Display of Seasonal Dessert Pastries, Tarts and Biscotti

AND OF COURSE....
• Freshly Squeezed Orange and Grapefruit Juice; Chilled Cranberry, Apple, and V8 Juice
• Coffee, Decaffeinated Coffee and Fine Quality Teas

$40 Per Person

* Prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.

Catering 860.862.8970 | mohegansun.com/meetings
BRUNCH BUFFET

A $50 labor and preparation charge will be applied to all breakfast buffets under 30 people.

Brunch Buffets are designed for a maximum of two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc. are not transferable to refreshment breaks.

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

* This item contains nuts or peanut products.

ICE SCULPTURES

With advance notice, our talented chefs can provide custom designs and elaborate works of art or company logos to enhance your festive event. All work done on a per-quote basis. Consult your Event Services Manager for a quote.

MOHEGAN GRAND BRUNCH

ADDITIONAL ENTRÉE:

ENTRÉES

• Roasted Semi Boneless Maple Glazed Chicken Breast, Sweet Potato Hash
• Pan Roasted Chicken Breast, Barolo Wine Sauce, Wild Mushroom Polenta Cake
• Baked Cod with Seasoned Cracker Crumb Topping
• Pan Roasted Salmon with Seafood Cioppino Sauce
• Mohegan Seafood Crisp – Shrimp, Scallops, and Salmon, Succotash, Cracker Crumb Topping
• Grilled Skirt Steak* with Smothered Onions
• Eggplant Napoleon, Fresh Mozzarella, Wood-Roasted Tomato Sauce, Basil Infused Extra Virgin Olive Oil

(Select an Additional Entrée for an Additional $4 Per Person)

L’ABBONDANZA PASTA STATION

A Complete Pasta Station Including the Following: Bay Shrimp, Mini Meatballs, Grilled Chicken Breast Strips, Italian Sausage, Broccoli, Green Peas, Asparagus, Mushrooms, Black Olives, Caramelized Onions, Roasted Tomatoes and Roasted Red Peppers

Freshly Grated Parmesan Cheese, Red Pepper Flakes, Sliced Focaccia and Italian Bread

$18 Per Person, Attendant Required - $100 Per Attendant

SEAFOOD ON ICE

Each Selection Served with Spicy Cocktail Sauce, Horseradish, Shallot Mignonette, Remoulade, Tabasco, Lemon Wedges and Oyster Crackers

Little Neck Clams on the Half Shell* $2.75 per piece
Seasonal Oysters on the Half Shell* $3.50 per piece
Chilled Jumbo Shrimp $5 per piece
Alaskan Snow Crab Claws $5 per piece

BEVERAGE ENHANCEMENTS

SELECT ONE:
Champagne, Mimosas, Bloody Marys or Bellinis

$7.50 per person

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.

Catering 860.862.8970 | mohegansun.com/meetings
breaks

We have a wide array of treats, from healthy fruit and yogurts to decadent chocolate selections, as well as surprising suggestions to provide a bit of fun and leave everyone feeling refreshed. Taking a break is an opportunity to relax and recharge before returning to the task at hand.

Guy Fodor, Assistant Executive Chef
BREAK SELECTIONS

Breaks are designed for a maximum of one hour of service. A surcharge will apply for extended service.

* This item contains nuts or peanut products.

SOMETHING SWEET*
- Assorted Homemade Cookies, Brownies and Bars
- Coffee, Decaffeinated Coffee and Fine Quality Teas
- Assorted Soft Drinks, Bottled Spring Water and Sparkling Water

$12.75 Per Person

ENERGY BOOST*
- Energy Bars, Protein Bars and Trail Mix
- Assorted Whole Fruit
- Two Varieties of Fresh Seasonal Fruit Smoothies
- Coffee, Decaffeinated Coffee and Fine Quality Teas
- Assorted Energy Drinks, Soft Drinks and Bottled Spring Water

$16.75 Per Person

LOVE THY CHOCOLATE
- Homemade Double Chunky Chocolate Chip Cookies and Brownies
- Chocolate Dipped Strawberries
- Chocolate Dipped Oreos and Pretzels
- Chocolate Milk and Low-Fat Milk
- Coffee, Decaffeinated Coffee and Fine Quality Teas
- Assorted Soft Drinks, Bottled Spring Water and Sparkling Water

$18 Per Person

ICE CREAM SHOP*
Select Three Flavors of Premium Ice Cream:
- Vanilla, Chocolate, Strawberry, Coffee or Pistachio

Toppings to Include:
- Chocolate Syrup, Strawberries in Sauce, Sprinkles, Wet Nuts, Reese’s Pieces, Mini M&Ms, Oreo Pieces, Fresh Whipped Cream and Cherries

$14 Per Person

AT THE BALLPARK*
- Individual Packages of Nuts and Cracker Jacks
- Freshly Popped Popcorn
- Jumbo Soft Baked Pretzels with Spicy Deli Mustard
- Assorted Novelty Ice Cream Bars
- Coffee, Decaffeinated Coffee and Fine Quality Teas
- Assorted Soft Drinks, Bottled Spring Water and Sparkling Water

$16 Per Person

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.

Catering 860.862.8970 | mohegansun.com/meetings
**BREAK SELECTIONS**

Breaks are designed for a maximum of one hour of service. A surcharge will apply for extended service.

* This item contains nuts or peanut products.

**CUSTOMIZE YOUR OWN BREAK**

Select Four:
- Fresh Whole Fruit
- Fresh Cubed Fruit with Seasonal Berries
- Assorted Individual Yogurts
- Homemade Guacamole, Salsa and Fresh Tortilla Chips
- Assorted Jumbo Freshly Baked Cookies
- Homemade Brownies and Bars
- Individual Packages of Trail Mix
- Individual Packages of Assorted Nuts
- Assorted Individual Bags of Chips
- Assorted Granola Bars
- An Assortment of Candy Bars
- Assorted Novelty Ice Cream Bars
- Assorted Krispy Kreme® Doughnuts*

Accompanied By:
- Coffee, Decaffeinated Coffee and Fine Quality Teas
- Assorted Soft Drinks, Bottled Spring Water and Sparkling Water

**$16.75 Per Person**

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.

Catering 860.862.8970 | mohegansun.com/meetings
breaks

BREAK PACKAGES

Designed for your convenience in meeting planning and budgeting.

Breaks are designed for a maximum of one hour of service. A surcharge will apply for extended service.

* This item contains nuts or peanut products.

REFRESHERS*

• Coffee, Decaffeinated Coffee and Fine Quality Teas
• Assorted Soft Drinks, Bottled Spring Water and Sparkling Water

One Hour: $9 Per Person
Two Hours: $11 Per Person
Three Hours: $12.50 Per Person

ONE MOON*

MORNING
• Assorted Fruit Juices
• Chef’s Selection of Assorted Fresh Baked Muffins, Danish and Scones
• Honey, Fruit Preserves, Marmalade and Whipped Sweet Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas

MID-MORNING
• Coffee, Decaffeinated Coffee and Fine Quality Teas

AFTERNOON
• Assorted Freshly Baked Cookies, Homemade Brownies and Bars
• Coffee, Decaffeinated Coffee and Fine Quality Teas
• Assorted Soft Drinks and Bottled Spring Water
$22 Per Person

TWO MOONS*

MORNING
• Assorted Fruit Juices
• Chef’s Selection of Assorted Fresh Baked Muffins, Danish and Scones
• Honey, Fruit Preserves, Marmalade and Whipped Sweet Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas

MID-MORNING
• Coffee, Decaffeinated Coffee and Fine Quality Teas

LUNCH
• Tossed Garden Salad with Assorted Dressings
• Homestyle Potato Salad, Creamy Coleslaw and Pasta Salad
• Individual Bags of Gourmet Chips
• Rare Roast Beef and Cheddar Wrap*
• Chicken Caesar Salad Wrap
• Honey Ham and Cheddar Cheese Wrap with Roasted Roma Tomatoes and Honey Mustard Mayo
• Tuna Salad Wrap
• Balsamic Grilled Vegetable Wrap*
• Seasonal Fruit Salad
• Assorted Freshly Baked Cookies
• Coffee, Decaffeinated Coffee and Fine Quality Teas
• Assorted Soft Drinks, Bottled Spring Water and Sparkling Water
$47 Per Person

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.

Catering 860.862.8970 | mohegansun.com/meetings
# A LA CARTE BREAK SELECTIONS

Breaks are designed for a maximum of one hour of service. A surcharge will apply for extended service.

*This item contains nuts or peanut products.

<table>
<thead>
<tr>
<th>BEVERAGES</th>
<th>MORNING...OR ANY TIME</th>
<th>AFTERNOON...OR ANY TIME</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee, Decaffeinated Coffee and Fine Quality Teas</td>
<td>Assorted Choco-Mocha &amp; White Chocolate Bars</td>
<td>Assorted Jumbo Fresh Baked Cookies</td>
</tr>
<tr>
<td>(Serves approximately 16 cups per gallon)</td>
<td>$18/dozen</td>
<td>$26/dozen</td>
</tr>
<tr>
<td>$44/gallon</td>
<td>Assorted Mini Danish’ and Muffins’</td>
<td>Homemade Brownies &amp; Bars</td>
</tr>
<tr>
<td>Individual Bottles of Skim, Low-Fat or Whole Milk</td>
<td>$36/dozen</td>
<td>$26/dozen</td>
</tr>
<tr>
<td>$3.50 each</td>
<td>Assorted Jumbo Muffins’, Blueberry, Cranberry Orange, Bran, Corn and Banana Nut</td>
<td>Pecan Caramel Turtles’</td>
</tr>
<tr>
<td>Assorted Fruit Juices (10 oz.)</td>
<td>$36/dozen</td>
<td>$34/dozen</td>
</tr>
<tr>
<td>$4 each</td>
<td>Assorted Freshly Baked Bagels’ Cream Cheese, Low-Fat</td>
<td>Individual Bags of Chips</td>
</tr>
<tr>
<td>Assorted Soft Drinks (12 oz.)</td>
<td>$36/dozen</td>
<td>$2.75/each</td>
</tr>
<tr>
<td>$3.50 each</td>
<td>Warm Sticky Buns’</td>
<td>Individual Bags of Trail Mix’</td>
</tr>
<tr>
<td>Bottled Spring Water (12 oz.)</td>
<td>$30/dozen</td>
<td>$4.50/each</td>
</tr>
<tr>
<td>$3 each</td>
<td>Assorted Mini Croissants’; Plain, Chocolate and White Chocolate Almond</td>
<td>Individual Granola Bars’</td>
</tr>
<tr>
<td>Bottled Sparkling Water (10 oz.)</td>
<td>$18/dozen</td>
<td>$3/each</td>
</tr>
<tr>
<td>$4 each</td>
<td>Yogurt Parfaits</td>
<td>Assorted Protein Bars’</td>
</tr>
<tr>
<td>Assorted Vitamin Water</td>
<td>$48/dozen</td>
<td>$4/each</td>
</tr>
<tr>
<td>$5 each</td>
<td>Seasonal Fresh Fruits with Fresh Berries</td>
<td>Assorted Candy Bars’</td>
</tr>
<tr>
<td>Assorted Energy Drinks</td>
<td>$6/person</td>
<td>$3/each</td>
</tr>
<tr>
<td>$5 each</td>
<td>Assorted Individual Fruit Yogurts</td>
<td>Assorted Novelty Ice Cream Bars’</td>
</tr>
<tr>
<td></td>
<td>Hard Boiled Eggs with Cracked Black Pepper and Kosher Salt</td>
<td>Whole Fresh Fruit</td>
</tr>
<tr>
<td></td>
<td>$3.25 each</td>
<td>Jumbo Soft Baked Pretzel with Spicy Deli</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Mustard</td>
</tr>
<tr>
<td></td>
<td></td>
<td>$36/dozen</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Hand Crafted Guacamole, Salsa</td>
</tr>
<tr>
<td></td>
<td></td>
<td>and Fresh Tortilla Chips</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Freshly Popped Popcorn</td>
</tr>
</tbody>
</table>

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set. Catering 860.862.8970 | mohegansun.com/meetings
Our menus offer hearty soups, healthful salads and wraps, comforting buffet entreés and superbly presented plated meals. Whether it is to welcome traveling guests, a quick bite to eat, a formal occasion or a box lunch on the go; our culinary team can prepare just the right selection to suit your needs.
BOXED TO-GO LUNCH SELECTIONS

Luncheons are designed for a maximum of two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc. are not transferable to refreshment breaks.

Boxed To-Go Lunches are designed for groups departing the Convention Center. Should you elect to eat Boxed To-Go Lunches within the Convention Center, $5 will be added to the menu price.

* This item contains nuts or peanut products.
** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

BOX LUNCH
All Box Lunches include Seasonal Whole Fruit, Individual Bag of Chips, Assorted Soft Drinks or Bottled Spring Water

SANDWICH SELECTIONS:
ITALIAN
Mortadella, Genoa Salami, Sweet Capicola Ham and Sliced Provolone Cheese with Lettuce, Tomato, Crushed Oregano and Olive Oil on a Hoagie Roll
$22 Per Person

MYSTIC
Maine Lobster Salad with Crisp Iceberg Lettuce on a New England Roll
$32 Per Person

MONTVILLE™
Rare Roast Beef and Swiss Cheese with Horseradish Mayonnaise on a Whole Wheat Kaiser Roll
$22 Per Person

NORWICH
Marinated Grilled Chicken Breast and Smoked Mozzarella with Spinach, Roasted Red Peppers, Grilled Red Onions and Roasted Garlic Aioli on a Focaccia Roll
$22 Per Person

HEART HEALTHY
Lean Sliced Turkey Breast with Alfalfa Sprouts and a Cranberry Yogurt Spread on a Whole Wheat Wrap
$22 Per Person

UNCASVILLE
Rosemary Ham and Farm House Cheddar Cheese with Honey Mustard Mayonnaise on a Kaiser Roll
$22 Per Person

STONINGTON
Marinated Grilled Portabella Mushroom and Fresh Mozzarella Cheese with Roasted Tomato Aioli on a Red Pepper Wrap
$22 Per Person

SALAD SELECTIONS:
(Please Select One)
• Homestyle Potato Salad
• Creamy Coleslaw
• Chicken Pasta Pesto Salad*
• Vegetable Couscous Salad

DESSERT SELECTIONS*:
(Please Select One)
• Jumbo Chocolate Chip Cookie
• Jumbo Oatmeal Raisin Cookie
• Obnoxious Brownie
• 7-Layer Bar
• Lemon Bar

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.
Catering 860.862.8970 | mohegansun.com/meetings
PLATED COLD SALAD
LUNCHEON SELECTIONS

A $50 labor and preparation charge will be applied to all plated and buffet lunch functions for events under 25 people.

Luncheons are designed for a maximum of two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc. are not transferable to refreshment breaks.

* This item contains nuts or peanut products.
** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

CAESAR SALAD
Crisp Romaine Lettuce, Wood Roasted Tomatoes, Kalamata Olives, Marinated Artichoke Hearts, Shaved Parmesan Cheese and Croutons with Traditional Caesar Dressing
• Salad Topping – Please Select One:
  Pesto Grilled Chicken**
  Marinated Grilled Shrimp
  Grilled Salmon
  Grilled Chilled Tuscan Sirloin**
• Artisan Rolls and Butter
• Classic Tiramisu
• Coffee, Decaffeinated Coffee and Fine Quality Teas

$22 Per Person for Pesto Chicken**
$25 Per Person for Marinated Grilled Shrimp
$24 Per Person for Grilled Salmon
$26 Per Person for Grilled Chilled Tuscan Sirloin**

NIÇOISE SALAD
• Crisp Iceberg Lettuce, Hard Boiled Egg, Red Onion, Steamed Haricot Vert, Kalamata Olives, Poached New Potatoes with Classic Vinaigrette Dressing
• Salad Topping – Please Select One:
  Parmesan Crusted Chicken Breast*
  Marinated Grilled Shrimp
  Grilled Chilled Tuscan Sirloin*
  Grilled Rare Ahi Tuna*
• Artisan Rolls and Butter
• Lemon Curd Tart with Seasonal Berries*
• Coffee, Decaffeinated Coffee and Fine Quality Teas

$22 Per Person for Parmesan Crusted Chicken Breast**
$24 Per Person for Grilled Chilled Tuscan Sirloin**
$25 Per Person for Marinated Grilled Shrimp
$26 Per Person for Grilled Rare Ahi Tuna**

ASIAN MAHOGANY CHICKEN SALAD*
• Crisp Napa Cabbage and Spinach Greens, Cucumber, Scallions, Snow Peas, Pickled Ginger, Carrots, Wasabi Peas, Crisp Wontons with Ginger Vinaigrette
• Crispy Asian Noodles with Duck Sauce and Hot Mustard
• Sliced Oranges and Pineapple with Fortune Cookies*
• Coffee, Decaffeinated Coffee and Fine Quality Teas

$24 Per Person
PLATED HOT LUNCHES

Please Select One Entrée, One Salad or Soup Selection and One Dessert

HOT ENTRÉE SELECTIONS: (Please Select One)

ROTISSERIE ROASTED CHICKEN
Semi-Boneless Chicken, Sautéed Spinach, Roasted Fingerling Potatoes, Pan Jus
• Artisan Rolls and Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas
$28 Per Person

CHAR GRILLED CHIMICHURRI CHICKEN BREAST
Seasonal Herb Salad, Steamed Fingerling Potatoes, Cilantro Chimichurri
• Artisan Rolls and Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas
$28 Per Person

SHRIMP SCAMPI
Parmesan Risotto with Pancetta and Peas
• Artisan Rolls and Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas
$32 Per Person

MAPLE GLAZED CEDAR ROASTED SALMON
Baby Vegetables, Butter Poached Potatoes
• Artisan Rolls and Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas
$29 Per Person

GRILLED TUSCAN STYLE PETITE SIRLOIN™
8 oz. Certified Angus Beef, Prosciutto Wrapped Asparagus, Wild Mushroom Spoonbread
• Artisan Rolls and Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas
$32 Per Person

SALAD OR SOUP SELECTIONS:
(Please Select One)

• Fresh Fruit Tart with Berry Sauce
• Local Apple Crisp Tart with Caramel Sauce
• New York Style Cheesecake with Seasonal Berries
• Lemon Curd Tart with Seasonal Berries
• Warm Chocolate Pudding Cake with Vanilla Ice Cream
• Strawberry Shortcake with Berry Sauce
• Golden Pineapple Upside-Down Cake
• Classic Tiramisu

DESSERT SELECTIONS*: (Please Select One)

• Garden Tossed Salad with Assorted Dressings
• Classic Caesar Salad
• Mediterranean Style Fattoush with Red Wine Vinaigrette
• Homestyle Chicken Noodle
• Minestrone
• Cream of Tomato
• Vegetarian Vegetable
• Cream of Broccoli
• Italian Wedding
• Pasta Fagioli
• New England Clam Chowder ($2 additional per person)
• Lobster Bisque ($3 additional per person)

* This item contains nuts or peanut products.
** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

PLATED HOT LUNCHEON SELECTIONS

A $50 labor and preparation charge will be applied to all plated and buffet lunch functions for events under 25 people.

Luncheons are designed for a maximum of two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc. are not transferable to refreshment breaks.

Maximum of 2 entrées may be chosen, in which case the higher price selection will prevail for all.

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by noon with a minimum of three business days in advance of the function, and must be within 3% of room set.

Catering 860.862.8970 | mohegonsun.com/meetings
COLD BUFFET LUNCHEON SELECTIONS

A $50 labor and preparation charge will be applied to all plated and buffet lunch functions for events under 25 people.

Luncheons are designed for a maximum of two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc. are not transferable to refreshment breaks.

* This item contains nuts or peanut products.
** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

IT’S A WRAP

- Tossed Garden Salad with Assorted Dressings
- Classic Caesar Salad
- Homestyle Potato Salad, Creamy Coleslaw and Pasta Salad
- Individual Bags of Gourmet Chips
- Turkey BLT Wrap
- Rare Roast Beef and Cheddar Wrap**
- Chicken Caesar Salad Wrap
- Honey Ham and Cheddar Cheese Wrap with Roasted Roma Tomatoes and Honey Mustard Mayo
- Tuna Salad Wrap
- Balsamic Grilled Vegetable Wrap’
- Assorted Freshly Baked Cookies and Homemade Brownies’
- Seasonal Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

$28 Per Person

MEDITERRANEAN

- Mediterranean Style Fattoush with Red Wine Vinaigrette
- Classic Greek Salad
- Couscous Salad
- Hummus’, Tabouli, Baba Ghanoush and Kalamata Olives served with Assorted Flat Breads and Pita Chips
- Chicken, Feta and Spinach Wrap
- Gyro Wrap (Lamb, Tomato, Greens and Tzatziki)
- Rare Ahi Tuna with Basil Aioli Wrap**
- Muffaletta Wrap (Grilled Eggplant, Mozzarella, Greens, Black Olive Tapenade)
- Roasted Almond Feta Cheesecake’
- Baklava’ and Lemon Bars’
- Seasonal Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

$29 Per Person

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set. Catering 860.862.8970 | mohegansun.com/meetings
COLD BUFFET LUNCHEON SELECTIONS

A $50 labor and preparation charge will be applied to all plated and buffet lunch functions for events under 25 people.

Luncheons are designed for a maximum of two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc. are not transferable to refreshment breaks.

* This item contains nuts or peanut products.
** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

GRINDERS, SUBS & HOAGIES
- Tossed Garden Salad with Assorted dressings
- Classic Caesar Salad
- Seasonal Tomato, Fresh Basil and Mozzarella Salad, Tortellini Salad
- Individual Bags of Gourmet Chips
- (All of the Below Sandwiches are Served with Lettuce and Tomato)
  - Italian Hoagie
  - Rare Roast Beef Sub**
  - Roasted Turkey Grinder
  - Tun Salad Grinder
  - Rosemary Ham and Cheddar Cheese Sub
- Oil and Vinegar, Spicy Deli Mustard, Mayonnaise and Horseradish Mayonnaise
- Sliced Hot Peppers, Black Olives, Onions, Pickle Spears
- Assorted Mini Chocolate and Traditional Cannolis*
- Seasonal Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

$28 Per Person

SOUP & SANDWICH
- House-Made Soups – Please Select One:
  - Homestyle Chicken Noodle
  - Minestrone
  - Cream of Tomato
  - Vegetarian Vegetable
  - Cream of Broccoli
  - Italian Wedding
  - Pasta Fagioli
  - New England Clam Chowder ($2 additional per person)
  - Lobster Bisque ($3 additional per person)
- Tossed Garden Salad with Assorted dressings
- Spinach Salad with White Balsamic vinaigrette
- Homestyle potato Salad, Creamy Coleslaw and Pasta Salad
- Tuna Salad, Egg Salad, Chicken Salad
- Assorted Breads and Rolls
- Premium Sliced Rare Roast Beef**, Roast Turkey, Honey Ham and Genoa Salami
- Swiss, Provolone, and Cheddar Cheeses
- Spicy Deli Mustard, Mayonnaise and Horseradish Mayonnaise
- Lettuce, Sliced Tomatoes and Pickle Spears
- Individual Bags of Gourmet Chips
- Assorted Freshly Baked Cookies* and Homemade Brownies*
- Seasonal Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

$30 Per Person

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set. Catering 860.862.8970 | mohegansun.com/meetings
HOT BUFFET LUNCHEON
SELECTIONS

A $50 labor and preparation charge will be applied to all plated and buffet lunch functions for events under 25 people.

Luncheons are designed for a maximum of two hours of service. A surcharge will apply for extended service. Desserts, pastries, fruits, etc. are not transferable to refreshment breaks.

* This item contains nuts or peanut products.
** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

NY STYLE DELI

- Tossed Garden Salad with Assorted Dressings
- Chief’s Cobb Salad
- Homestyle Potato Salad, Creamy Coleslaw and Egg Salad
- Crisp Potato Pancakes with Sour Cream and Apple Sauce
- Crusty Rolls and Sliced Rye, Pumpernickel and Marble Rye Breads
- Warm Sliced Corned Beef, Pastrami and Sweet & Sour Brisket
- Steamed Knockwurst with Sauerkraut
- Swiss, American and Muenster Cheeses
- Spicy Deli Mustard, Mayonnaise and Russian Dressing
- Pickle Spears, Cherry Peppers
- Rice Pudding*, Carrot Cake*, New York Style Cheesecake with Seasonal Berries*
- Seasonal Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

$32 Per Person

HOMESTYLE NEW ENGLANDER

- Tossed Garden Salad with Assorted Dressings
- Homestyle Potato Salad, Creamy Coleslaw and Macaroni Salad
- Marinated Grilled Vegetables
- Entrées – Please Select Two:
  - Rotisserie Roasted Chicken
  - Crispy Fried Chicken
  - Chicken Parmesan
  - Oven Roasted White and Dark Meat Turkey with Cornbread Stuffing
  - Eggplant Parmesan
  - Baked Ziti with Basil, Ricotta, Mozzarella and Roasted Tomato Sauce
  - Batter Dipped Cod
  - Baked Cod with Seasoned Cracker Crumb Topping
  - Yankee Pot Roast with Jardinière Vegetables
  - Slow Roasted BBQ Brisket with Fire Cracker Onions
  - Bavarian Style Roasted Pork Loin with Red Cabbage and Apples
- Fresh Seasonal Vegetables
- Chef’s Selection of Potatoes or Rice
- Fresh Baked Biscuits, Rolls and Cornbread
- New York Style Cheesecake with Seasonal Berries*, Pineapple Upside-Down Cake*, Boston Cream Pie*, Lemon Curd Tart with Seasonal Berries*
- Seasonal Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

$34 Per Person

(Select an additional entree for additional $5.00 per person)

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.
Catering 860.862.8970 | mohegansun.com/meetings
MOHEGAN LUNCH BUFFET

- Medley of Mixed Field Greens with Garden Vegetables and Assorted Dressings
- Pasta Salad, Couscous Salad, Marinated Vegetable Salad
- Entrées – Please Select Two:
  - Grilled Swordfish Ahi Pizza™
  - Pan-Roasted Salmon with Seafood Cioppino Sauce
  - Grilled Chicken Caponata
  - Pan-Roasted Chicken Breast, Barolo Wine Sauce, Wild Mushroom Polenta Cake
  - Chimichurri Skirt Steak™, Caramelized Sweet Onions, Roasted Yukon Potatoes
  - Tenderloin Medallions™, Wood Roasted Tomatoes, Wild Mushroom Demi Glace
- Chef’s Vegetarian Entrée
- Fresh Seasonal Vegetables
- Chef’s Side Dish Selection
- Artisan Rolls with Butter
- New York Style Cheesecake with Seasonal Berries™, Pineapple Upside-Down Cake™, Boston Cream Pie™, Lemon Curd Tart with Seasonal Berries™
- Seasonal Fruit Salad
- Coffee, Decaffeinated Coffee and Fine Quality Teas

$39 Per Person

(Select an additional entrée for additional $5 per person)

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.
Catering 860.862.8970 | mohegansun.com/meetings
Delectable morsels, mouthwatering displays and memorable menus are what make events so special at Mohegan Sun. We offer a wide variety of regional selections including Native American cuisine. Also, sample dishes from around the world including sushi, paella and antipasto and cap off the evening with a variety of tempting desserts that will give everyone something to celebrate.
**RECEPTION HORS D’OEUVRE SELECTIONS**

Minimum order of 12 pieces required for each item and 50 pieces combined.

* This item contains nuts or peanut products.
** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

<table>
<thead>
<tr>
<th>COLD HORS D’OEUVRES</th>
<th>HOT HORS D’OEUVRES</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chipotle Deviled Egg</td>
<td>French Onion Quiche</td>
</tr>
<tr>
<td>Stuffed Cherry Tomato with Homemade Hummus</td>
<td>Miniature Mozzarella Pizza</td>
</tr>
<tr>
<td>Red and Yellow Tomato and Mozzarella Bruschetta</td>
<td>Miniature Pepperoni Pizza</td>
</tr>
<tr>
<td>Goat Cheese Brûlée Crostini with Red Pepper Jam</td>
<td>Seafood Stuffed Mushroom</td>
</tr>
<tr>
<td>California Roll</td>
<td>Sea Scallops Wrapped in Bacon</td>
</tr>
<tr>
<td>Smoked Salmon Pretzel Sticks with Honey Mustard</td>
<td>Mini Mohegan Lump Crab Cake with Chili and Lime Aioli</td>
</tr>
<tr>
<td>Spicy Grilled Shrimp and Pineapple Skewer</td>
<td>Panko Fried Shrimp with Spicy Cocktail Sauce</td>
</tr>
<tr>
<td>Colossal Crab Cucumber Cup</td>
<td>Sesame Chicken Strips with Asian Plum Sauce*</td>
</tr>
<tr>
<td>Jumbo Shrimp Cocktail</td>
<td>Mini Pigs in a Blanket with Spicy Mustard</td>
</tr>
<tr>
<td>Curry Chicken Salad in Phyllo</td>
<td>Beef Satay with Hoisin Glaze</td>
</tr>
<tr>
<td>BBQ Tenderloin, Roasted Apple and Fennel Aioli Brioche Crostini*</td>
<td>Mini Philly Cheese Steak Egg Roll</td>
</tr>
<tr>
<td></td>
<td>Korean Pickled Radish Cone</td>
</tr>
<tr>
<td></td>
<td>Grilled Baby Lamb Chop with Red Currant Demi Glace**</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th></th>
<th>$2.75 per piece</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>$2.75 per piece</td>
</tr>
<tr>
<td></td>
<td>$2.75 per piece</td>
</tr>
<tr>
<td></td>
<td>$3 per piece</td>
</tr>
<tr>
<td></td>
<td>$2.75 per piece</td>
</tr>
<tr>
<td></td>
<td>$3 per piece</td>
</tr>
<tr>
<td></td>
<td>$4.50 per piece</td>
</tr>
<tr>
<td></td>
<td>$4.50 per piece</td>
</tr>
<tr>
<td></td>
<td>$3 per piece</td>
</tr>
<tr>
<td></td>
<td>$4.50 per piece</td>
</tr>
</tbody>
</table>

All prices are subject to a 21% service charge and 6.35% tax. Menu release date: February 1, 2013. Menu prices are subject to change. Guarantees are required by noon with a minimum of three business days in advance of the function, and must be within 3% of room set.

Catering 860.862.8970 | mohegansun.com/meetings
**RECEPTION DISPLAYS**

* This item contains nuts or peanut products.

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

**ICE SCULPTURES**

With advance notice, our talented chefs can provide custom designs and elaborate works of art or company logos to enhance your festive event. All work done on a per-quote basis. Consult your Event Services Manager for a quote.

<table>
<thead>
<tr>
<th>BRUSCHETTA DISPLAY</th>
<th>CHEESE</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Fresh Plum Tomatoes with Garlic, Basil and Olive Oil</td>
<td>• Imported and Domestic Cheese Variety</td>
</tr>
<tr>
<td>• Spinach and Feta Spread</td>
<td>• Premium Cracker Assortment, Lavash and Sliced French Bread</td>
</tr>
<tr>
<td>• Eggplant Caponata</td>
<td>$7.75 Per Person</td>
</tr>
<tr>
<td>• Artichoke and Red Pepper Spread</td>
<td>GRILLED VEGETABLES</td>
</tr>
<tr>
<td>• Olive Tapenade</td>
<td>• Marinated and Grilled Vegetables with Olive Oil, Fresh Herbs and Balsamic Glaze</td>
</tr>
<tr>
<td>• Hummus*</td>
<td>$7 Per Person</td>
</tr>
<tr>
<td>• Pita Wedges and Grilled Garlic-Rubbed Crostini</td>
<td>SEAFOOD ON ICE</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>$6.75 Per Person</th>
<th>Each Selection Served with Spicy Cocktail Sauce, Horseradish, Shallot Mignonette, Rémoulade, Tabasco, Lemon Wedges and Oyster Crackers</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>ANTIPASTO DISPLAY</th>
<th>CHEESE</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Assorted Grilled Vegetables and Marinated Mushrooms</td>
<td>• imported and Domestic Cheese variety</td>
</tr>
<tr>
<td>• Mozzarella and Provolone Cheeses</td>
<td>• premium Cracker assortment, Lavash and Sliced French Bread</td>
</tr>
<tr>
<td>• Marinated Artichokes</td>
<td>$7.75 Per Person</td>
</tr>
<tr>
<td>• Assorted Olive Salad</td>
<td>GRILLED VEGETABLES</td>
</tr>
<tr>
<td>• Sliced Italian Meats</td>
<td>• Marinated and Grilled Vegetables with Olive Oil, Fresh Herbs and Balsamic Glaze</td>
</tr>
<tr>
<td>• Sliced Focaccia and Italian Bread</td>
<td>$7 Per Person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>$8.75 Per Person</th>
<th>SEAFOOD ON ICE</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>CRUDITÉ</th>
<th>ENHANCEMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Seasonal Medley of Fresh Vegetables</td>
<td>Oyster Shucker for Action Station</td>
</tr>
<tr>
<td>• Please Select Two of the Following Dips: Onion, Blue Cheese, Green Goddess, Spinach, Roasted Garlic, Ranch, Roasted Pepper or Sundried Tomato</td>
<td>Carved Ice Display Bowl</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>$6.75 Per Person</th>
<th>(with two weeks advance notice)</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>CHEESE</th>
<th>$7.75 Per Person</th>
</tr>
</thead>
<tbody>
<tr>
<td>• imported and Domestic Cheese Variety</td>
<td>GRILLED VEGETABLES</td>
</tr>
<tr>
<td>• Premium Cracker Assortment, Lavash and Sliced French Bread</td>
<td>• Marinated and Grilled Vegetables with Olive Oil, Fresh Herbs and Balsamic Glaze</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>$7 Per Person</th>
<th>SEAFOOD ON ICE</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>BRUSCHETTA DISPLAY</th>
<th>CHEESE</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Fresh Plum Tomatoes with Garlic, Basil and Olive Oil</td>
<td>• imported and Domestic Cheese Variety</td>
</tr>
<tr>
<td>• Spinach and Feta Spread</td>
<td>• premium Cracker Assortment, Lavash and Sliced French Bread</td>
</tr>
<tr>
<td>• Eggplant Caponata</td>
<td>$7.75 Per Person</td>
</tr>
<tr>
<td>• Artichoke and Red Pepper Spread</td>
<td>GRILLED VEGETABLES</td>
</tr>
<tr>
<td>• Olive Tapenade</td>
<td>• Marinated and Grilled Vegetables with Olive Oil, Fresh Herbs and Balsamic Glaze</td>
</tr>
<tr>
<td>• Hummus*</td>
<td>$7 Per Person</td>
</tr>
<tr>
<td>• Pita Wedges and Grilled Garlic-Rubbed Crostini</td>
<td>SEAFOOD ON ICE</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>$6.75 Per Person</th>
<th>Each Selection Served with Spicy Cocktail Sauce, Horseradish, Shallot Mignonette, Rémoulade, Tabasco, Lemon Wedges and Oyster Crackers</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>ANTIPASTO DISPLAY</th>
<th>CHEESE</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Assorted Grilled Vegetables and Marinated Mushrooms</td>
<td>• imported and Domestic Cheese variety</td>
</tr>
<tr>
<td>• Mozzarella and Provolone Cheeses</td>
<td>• premium Cracker assortment, Lavash and Sliced French Bread</td>
</tr>
<tr>
<td>• Marinated Artichokes</td>
<td>$7.75 Per Person</td>
</tr>
<tr>
<td>• Assorted Olive Salad</td>
<td>GRILLED VEGETABLES</td>
</tr>
<tr>
<td>• Sliced Italian Meats</td>
<td>• Marinated and Grilled Vegetables with Olive Oil, Fresh Herbs and Balsamic Glaze</td>
</tr>
<tr>
<td>• Sliced Focaccia and Italian Bread</td>
<td>$7 Per Person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>$8.75 Per Person</th>
<th>SEAFOOD ON ICE</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>CRUDITÉ</th>
<th>ENHANCEMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Seasonal Medley of Fresh Vegetables</td>
<td>Oyster Shucker for Action Station</td>
</tr>
<tr>
<td>• Please Select Two of the Following Dips: Onion, Blue Cheese, Green Goddess, Spinach, Roasted Garlic, Ranch, Roasted Pepper or Sundried Tomato</td>
<td>Carved Ice Display Bowl</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>$6.75 Per Person</th>
<th>(with two weeks advance notice)</th>
</tr>
</thead>
</table>

| ICE SCULPTURES | **ICE SCULPTURES**
|----------------|----------------------------------------------------------------------------------------------------------------------------------|

With advance notice, our talented chefs can provide custom designs and elaborate works of art or company logos to enhance your festive event. All work done on a per-quote basis. Consult your Event Services Manager for a quote.

<table>
<thead>
<tr>
<th>BRUSCHETTA DISPLAY</th>
<th>CHEESE</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Fresh Plum Tomatoes with Garlic, Basil and Olive Oil</td>
<td>• imported and Domestic Cheese Variety</td>
</tr>
<tr>
<td>• Spinach and Feta Spread</td>
<td>• premium Cracker Assortment, Lavash and Sliced French Bread</td>
</tr>
<tr>
<td>• Eggplant Caponata</td>
<td>$7.75 Per Person</td>
</tr>
<tr>
<td>• Artichoke and Red Pepper Spread</td>
<td>GRILLED VEGETABLES</td>
</tr>
<tr>
<td>• Olive Tapenade</td>
<td>• Marinated and Grilled Vegetables with Olive Oil, Fresh Herbs and Balsamic Glaze</td>
</tr>
<tr>
<td>• Hummus*</td>
<td>$7 Per Person</td>
</tr>
<tr>
<td>• Pita Wedges and Grilled Garlic-Rubbed Crostini</td>
<td>SEAFOOD ON ICE</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>$6.75 Per Person</th>
<th>Each Selection Served with Spicy Cocktail Sauce, Horseradish, Shallot Mignonette, Rémoulade, Tabasco, Lemon Wedges and Oyster Crackers</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>ANTIPASTO DISPLAY</th>
<th>CHEESE</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Assorted Grilled Vegetables and Marinated Mushrooms</td>
<td>• imported and Domestic Cheese variety</td>
</tr>
<tr>
<td>• Mozzarella and Provolone Cheeses</td>
<td>• premium Cracker assortment, Lavash and Sliced French Bread</td>
</tr>
<tr>
<td>• Marinated Artichokes</td>
<td>$7.75 Per Person</td>
</tr>
<tr>
<td>• Assorted Olive Salad</td>
<td>GRILLED VEGETABLES</td>
</tr>
<tr>
<td>• Sliced Italian Meats</td>
<td>• Marinated and Grilled Vegetables with Olive Oil, Fresh Herbs and Balsamic Glaze</td>
</tr>
<tr>
<td>• Sliced Focaccia and Italian Bread</td>
<td>$7 Per Person</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>$8.75 Per Person</th>
<th>SEAFOOD ON ICE</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>CRUDITÉ</th>
<th>ENHANCEMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Seasonal Medley of Fresh Vegetables</td>
<td>Oyster Shucker for Action Station</td>
</tr>
<tr>
<td>• Please Select Two of the Following Dips: Onion, Blue Cheese, Green Goddess, Spinach, Roasted Garlic, Ranch, Roasted Pepper or Sundried Tomato</td>
<td>Carved Ice Display Bowl</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>$6.75 Per Person</th>
<th>(with two weeks advance notice)</th>
</tr>
</thead>
</table>

| Ice Sculptures | **ICE SCULPTURES**
|----------------|----------------------------------------------------------------------------------------------------------------------------------|

With advance notice, our talented chefs can provide custom designs and elaborate works of art or company logos to enhance your festive event. All work done on a per-quote basis. Consult your Event Services Manager for a quote.

<table>
<thead>
<tr>
<th>RECEPTION DISPLAYS</th>
<th>CHEESE</th>
</tr>
</thead>
<tbody>
<tr>
<td>• This item contains nuts or peanut products.</td>
<td>• imported and Domestic Cheese Variety</td>
</tr>
<tr>
<td>** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.</td>
<td>• premium Cracker Assortment, Lavash and Sliced French Bread</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>$6.75 Per Person</th>
<th>GRILLED VEGETABLES</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Fresh Plum Tomatoes with Garlic, Basil and Olive Oil</td>
<td>• Marinated and Grilled Vegetables with Olive Oil, Fresh Herbs and Balsamic Glaze</td>
</tr>
<tr>
<td>• Spinach and Feta Spread</td>
<td>$7 Per Person</td>
</tr>
<tr>
<td>• Eggplant Caponata</td>
<td>SEAFOOD ON ICE</td>
</tr>
<tr>
<td>• Artichoke and Red Pepper Spread</td>
<td>Each Selection Served with Spicy Cocktail Sauce, Horseradish, Shallot Mignonette, Rémoulade, Tabasco, Lemon Wedges and Oyster Crackers</td>
</tr>
<tr>
<td>• Olive Tapenade</td>
<td>$2.75 per piece</td>
</tr>
<tr>
<td>• Hummus*</td>
<td>Seasonal Oysters on the Half Shell”</td>
</tr>
<tr>
<td>• Pita Wedges and Grilled Garlic-Rubbed Crostini</td>
<td>Chilled Jumbo Shrimp</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>$6.75 Per Person</th>
<th><strong>SEAFOOD ON ICE</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>• Seasonal Medley of Fresh Vegetables</td>
<td>Each Selection Served with Spicy Cocktail Sauce, Horseradish, Shallot Mignonette, Rémoulade, Tabasco, Lemon Wedges and Oyster Crackers</td>
</tr>
<tr>
<td>• Please Select Two of the Following Dips: Onion, Blue Cheese, Green Goddess, Spinach, Roasted Garlic, Ranch, Roasted Pepper or Sundried Tomato</td>
<td>$3.50 per piece</td>
</tr>
<tr>
<td></td>
<td>Little Neck Clams on the Half Shell”</td>
</tr>
<tr>
<td></td>
<td>$5 per piece</td>
</tr>
<tr>
<td></td>
<td>Seasonal Oysters on the Half Shell”</td>
</tr>
<tr>
<td></td>
<td>$5 per piece</td>
</tr>
<tr>
<td></td>
<td>Chilled Jumbo Shrimp</td>
</tr>
<tr>
<td></td>
<td>Alaskan Snow Crab Claws</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>$6.75 Per Person</th>
<th>ENHANCEMENTS</th>
</tr>
</thead>
<tbody>
<tr>
<td>• Imported and Domestic Cheese Variety</td>
<td>Oyster Shucker for Action Station</td>
</tr>
<tr>
<td>• Premium Cracker Assortment, Lavash and Sliced French Bread</td>
<td>Carved Ice Display Bowl</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>$7 Per Person</th>
<th>(with two weeks advance notice)</th>
</tr>
</thead>
</table>

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.

Catering 860.862.8970 | mohegansun.com/meetings
**SUSHI AND SASHIMI DISPLAYS**

Each display requires a minimum order of 20 pieces per selection.

* This item contains nuts or peanut products.

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

---

**SUSHI ROLLS**

(Please Select Three)

- California Roll
  - Crabmeat, Avocado and Cucumber
- Vegetarian Roll
  - Red and Yellow Pepper, Asparagus, Cucumber and Leaf Lettuce
- Spicy Tuna Roll**
  - Tuna, Avocado, Cucumber and Spicy Mayonnaise
- Sunrise Roll**
  - Salmon, Avocado and Cucumber
- Rainbow Roll**
  - Tuna, Salmon, Yellowtail, Crabmeat, Shrimp. Avocado and Cucumber

**$2.50 Per Piece**

---

**NIGIRI**

- Choice of Three:
  - Sweet Shrimp, Tuna**, Smoked Eel, Salmon**, Hamachi**, Octopus

**$3 Per Piece**

---

**SASHIMI**

- Tuna, Salmon, Hamachi

**$3.50 Per Piece**

Each Selection Served with Wasabi, Pickled Ginger and Soy Sauce

---

**SALAD ENHANCEMENTS**

- Asian Cucumber Salad
- Seaweed Salad
- Fresh Edamame

**$2.50 per person**

**$3 per person**

**$3.25 per person**

---

**BEVERAGE ENHANCEMENT**

- Saké Station
  - Our beverage experts will select a trio of Sakés to offer your guests

**$12 per person**

---

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.

Catering 860.862.8970 | mohegansun.com/meetings
RECEPTION STATIONS

Reception Stations are designed to enhance your reception. When ordering stations the guarantee must equal the full expected number of attendees. Should you desire to create a buffet dinner from several stations, additional charges will be incurred.

* This item contains nuts or peanut products.
** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

ACTION STRENGTHEN

An attendant is available upon request to make any station an action station. One attendant required per station. Please see your Event Services Manager for appropriate number of stations for your event.

$100 per attendant

SOFT TACO STATION

- Pulled Breast of Chicken and Carne Asada (Braised Beef)
- Shredded Jack Cheese
- Pinto Beans
- Pico De Gallo, Hand Crafted Guacamole, Sour Cream
- Shredded Lettuce, Sliced Jalapeño Peppers
- Soft Flour Tortillas

$15 Per Person
Add Fish Tacos for $2.50 per person

GUACAMOLE STATION

- Hand Crafted Guacamole
- Salsa Fresca, Tomatillo Salsa
- Queso Fresco
- Diced Onions, Sliced Black Olives, Jalapeño Peppers
- Chipotle Aioli
- Fresh Crisp Tortilla Chips

$13 Per Person

THAI LETTUCE WRAP STATION

- Steamed Mahogany Chicken
- Julienne Carrots and Cucumbers
- Peanuts
- Iceberg Lettuce Babies

$15 Per Person

RISOTTO MARTINI BAR

- Parmesan Risotto served in a Martini Glass
- Toppings to Include: Shrimp Scampi, Braised Short Rib Ragoût, Chicken Caponata and Vegetable Primavera

$15 Per Person, Attendant Required - $100.00 Per Attendant

SLIDER BAR

- Sliders – Please Select Two:
  - Kobe Beef with Peppered Bacon and Cheddar Cheese*
  - New England Turkey Burgers with Craisins and Maple Syrup
  - Mu Shu Pork with Warm Asian Slaw and Hoisin Sauce
  - Grilled Chicken Breast with Roasted Tomato Aioli
  - Salmon with Cilantro-Chili Mayonnaise*
- Parker House Rolls
- Wedge Cut Fries
- Sliced Cheese, Roma Tomatoes and Red Onions
- Lettuce, Pickle Spears, Ketchup, Mustard and Mayonnaise

$17.50 Per Person

WINGS, WINGS AND WINGS

- Please Select Three:
  - Traditional Buffalo Wings
  - BBQ Wings
  - Lemon Pepper Wings
  - Garlic Parmesan Wings
  - Asian Wings
  - “Zenga” (Spicy BBQ) Wings
- Celery and Carrot Sticks
- Ranch and Bleu Cheese Dressings

$14.50 Per Person

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.
Catering 860.862.8970 | mohegansun.com/meetings
RECEPTION STATIONS

Reception Stations are designed to enhance your reception. When ordering stations, the guarantee must equal the full expected number of attendees. Should you desire to create a buffet dinner from several stations, additional charges will be incurred.

* This item contains nuts or peanut products.
** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

ACTION STATION ENHANCEMENT

An attendant is available upon request to make any station an action station. One attendant required per station. Please see your Event Services Manager for appropriate numbers of stations for your event.

$100 per attendant

PASTA STATION

- Pasta – Please Select Two:
  - Penne
  - Cavatelli
  - Fettuccini
  - Gemelli
  - Pappardelle
  - Cheese Tortellini
- Sauce – Please Select Two:
  - Classic Creamy Carbonara
  - Bolognese
  - Pomodoro
  - Gorgonzola Cream
  - Aglio e Olio
  - Vodka Sauce
  - Alfredo Sauce
  - Baby Bella Rosa Sauce
- Freshly Grated Parmesan Cheese, Red Pepper Flakes
- Sliced Focaccia and Italian Bread

$14 Per Person, Attendant Required - Create an Action Station with Chef Attendants - $100 Per Attendant

L’ABBONDANZA PASTA STATION*

- A Complete Pasta Station as Noted Above with the Addition of the Following:
  - Bay Shrimp, Mini Meatballs, Grilled Chicken Breast Strips, Italian Sausage, Broccoli, Green Peas, Asparagus, Mushrooms, Black Olives, Caramelized Onions, Roasted Tomatoes and Roasted Red Peppers*

$18 Per Person, Attendant Required - $100 Per Attendant

TRADITIONAL PAELLA

- Presented in either 3’ or 5’ Enormous Traditional Paella Pan
  - A Colorful Mixture of Sofrito Seasoned Shrimp, Scallops, Clams, Mussels, Sausage, Chicken and Grilled Vegetables
  - Served over Saffron Rice

$21 Per Person

CANTONESE PAELLA

- Presented in either 3’ or 5’ Enormous Traditional Paella Pan
  - Delectable Rows of Salt and Pepper Shrimp, Roast Pork Lo Mein, General Tso’s Chicken, Tangerine Beef and BBQ Ribs
  - Served over Vegetable Fried Rice

$21 Per Person

KOREAN BEEF (KALBI)**

- Grilled Marinated Korean Style Short Ribs of Beef**
  - Kimchi, Lettuce Leaves, Green Onions and Toasted Sesame Seeds*
  - Korean Miso Paste
  - Garlic Chili Sauce
  - Jasmine Rice

$17 Per Person, Create an Action Station with Chef Attendants - $100 Per Attendant

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.

Catering 860.862.8970 | mohegansun.com/meetings
RECEPTION CARVING STATIONS

Reception Stations are designed to enhance your reception. When ordering stations, the guarantee must equal the full expected number of attendees. Should you desire to create a buffet dinner from several stations, additional charges will be incurred.

* This item contains nuts or peanut products.
** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

SIDE OF CEDAR ROASTED BBQ SALMON
(Serves 15 persons)
- Crispy Fried Shaved Red Onions
- Sliced Focaccia
$90 Each, Carver Required - $100 Per Carver

OVEN ROASTED FRENCH BREAST OF TURKEY
(Serves 15 persons)
- Orange Cranberry Compote, Herb Mayonnaise, Roasted Pan Gravy
- Assorted Mini Rolls
$125 Each, Carver Required - $100 Per Carver

OVEN ROASTED TENDERLOIN OF BEEF**
(Serves 10-15 persons)
- Sauce – Please Select One:
  - Au Poivre
  - Gorgonzola
  - Bordelaise Demi Glace
  - Sauce Diane
- Assorted Mini Rolls
$350 Each, Carver Required - $100 Per Carver

BONELESS HERB CRUSTED CERTIFIED ANGUS PRIME RIB OF BEEF**
(Serves 20 persons)
- Creamy Horseradish, Herb Mayonnaise, Au Jus
- Assorted Mini Rolls
$325 Each, Carver Required - $100 Per Carver

SLOW ROASTED STEAMSHIP ROUND OF BEEF**
(Serves 50-60 persons)
- Creamy Horseradish Sauce, Pommery Mustard, Au Jus
- Assorted Mini Rolls
$425 Each, Carver Required - $100 Per Carver

HONEY GLAZED COUNTRY HAM
(Serves 20 persons)
- Orange Marmalade, Honey Mustard, Herb Mayonnaise
- Country Biscuits, Assorted Mini Rolls
$200 Each, Carver Required - $100 Per Carver

ROSEMARY ROASTED PORK LOIN
(Serves 20 persons)
- Pommery Mustard, Herb Mayonnaise, Pan Jus Lié
- Assorted Mini Rolls
$250 Each, Carver Required - $100 Per Carver

ROASTED RACK OF LAMB**
(Serves 5 persons)
- Pommery Mustard and Herb Crumb Crusted
- Red Currant Demi Glace
$75 Each, Carver Required - $100 Per Carver

CARVING STATION ENHANCEMENTS
Garlic Mashed Potatoes
Chef’s Choice Fresh Seasonal Vegetables
Lyonnaise Potatoes
Truffled Mac & Cheese
$3.50 per person
$3.50 per person
$3.50 per person
$4 per person

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set. Catering 860.862.8970 | mohegansun.com/meetings
RECEPTION DESSERT SELECTIONS
Minimum order of 12 pieces required for each item and 50 pieces combined, with the exception of those items serving 25 persons.

* This item contains nuts or peanut products.

PERSONALIZED DESSERTS
With advance notice, our talented chefs can provide custom designs and elaborate works of art or company logos to enhance your desserts. All work done on a per-quote basis. Consult your Event Services professional for a quote.

Starting at $5 per person

COLD DESSERTS*
Trio of White Chocolate, Dark Chocolate and Hazelnut Cream Puffs
$4 each

Assorted Traditional and Chocolate Cannoli
$4 each

Chocolate & Mocha Éclairs
$4 each

Mini Fresh Fruit Tarts
$4 each

New England Whoopie Pies
$4 each

Chocolate Mousse Cups
$4 each

Assorted Brownies and Bars
$4 each

Obnoxious Brownie, 7-Layer Bar, Lemon Bar, Chocolate Macaroon Bar and Tollhouse Bar

HOT DESSERTS*
(Presented in Chaffers)
Warm Candied Bacon Cinnamon Buns with Caramel Sauce
$4 each

Classic Bread Pudding with Vanilla Bean Sauce (Serves 25 persons)
$110 each

Gooey Chocolate Pudding Cake with Berry Sauce (Serves 25 persons)
$110 each

Seasonal Cobbler (Serves 25 persons)
$110 each

Strawberry Peach, Apple Blackberry, Traditional Apple Cinnamon or Blueberry

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.

Catering 860.862.8970 | mohegansun.com/meetings
RECEPTION DESSERT STATIONS

Reception Stations are designed to enhance your reception. When ordering stations the guarantee must equal the full expected number of attendees. Should you desire to create a buffet dinner from several stations, additional charges will be incurred.

* This item contains nuts or peanut products.

PERSONALIZED DESSERTS

With advance notice, our talented chefs can provide custom designs and elaborate works of art or company logos to enhance your desserts. All work done on a per-quote basis. Consult your Event Services professional for a quote.

Starting at $5 per person

GELATO BAR

- Your Selection of Six Flavors of Gelato and/or Sorbets from the Following:
  - Strawberry Basil with Aged Balsamic, Kit Kat Patty Whack (Kit Kat and Baileys), Chocolate Hazelnut, Cherry Chocolate Chunk, Vanilla Bean and Ricotta,
  - Coconut Cream, Chocolate Peanut Butter Swirl, Layered Strawberry Shortcake, Pistachio, Baked Alaska (Vanilla, Chocolate, Strawberry and Toasted Meringue), Seasonal Berry and Lemon Lime
- Decorated Cones and Waffle Cups
- Toppings to Include:
  - Fresh Strawberries in Sauce, Chocolate Hazelnut Drizzle, Heath Bar Crunch, Roasted Pineapple and Caramel, Double Chocolate Cookie Crumble, Bananas Foster, Chili Spiced Candied Pistachios and Fresh Whipped Cream

$17 Per Person - Attendant Required $100 Per Attendant

CHOCOLATE FOUNTAIN

- Chocolate Flowing from a Three-Tiered Fountain – Please Select One:
  - Dark Chocolate
  - Milk Chocolate
  - White Chocolate
- Presented with the Following for Dipping:
  - Strawberries, Cubed Pound Cake, Skewered Fresh Seasonal Fruit, Pretzels, Biscotti, Rice Krispy Treats, Marshmallows, Truffles

$19 Per Person - Attendant Required $100 Per Attendant

CHEESECake MARTini BAR

- New York Style Cheesecake Served in a Martini Glass
- Toppings to Include:
  - Strawberries in Sauce, Chocolate Hazelnut Drizzle, Bananas Foster, Roasted Caramel Pineapple, Double Chocolate Cookie Crumble, Heath Bar Crunch, Chili Spiced Candied Pistachios, Fresh Whipped Cream

$15 Per Person - Attendant Required $100 Per Attendant

ARTISAN COOKIES, BROWNIES AND INFUSED MILK BAR

- Your Selection of Six Cookie Flavors from the Following:
- Your Selection of Three Brownie Flavors from the Following:
  - Classic, Obnoxious, Blonde, White Lemon Curb, 7-Layer, Chocolate Turtle, Peanut Butter Crunch, S’mores
- Your Selection of Four Infused Milk Flavors from the Following:
  - Chocolate Mint, Strawberry Banana, Honey Toasted Almond, Coffee, Raspberry, Chocolate Hazelnut, Mudslide, Strawberry, Piña Colada, Tahitian Vanilla Bean, White Russian, Malted Chocolate, Coconut Brown Sugar

$16.50 Per Person - Attendant Required $100 Per Attendant

CUPCAKE CHAOS

- Extravagant Filled Cup Cakes with Elegant Toppings to include:
  - Boston Cream
  - Carrot with Orange Cream Cheese Frosting
  - S’mores with Flamed Marshmallow
  - Peanut Butter Cup
  - White Lemon Curb
  - Double Strawberry Cream
  - Bananas Foster with Rum Soaked Raisins

$15 Per Person

All prices are subject to a 21% service charge and 6% sales tax. Prices are valid February 1, 2013. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set. Catering 860.862.8970 | mohegansun.com/meetings
RECEPTION DESSERT STATIONS

Reception Stations are designed to enhance your reception. When ordering stations the guarantee must equal the full expected number of attendees. Should you desire to create a buffet dinner from several stations, additional charges will be incurred.

* This item contains nuts or peanut products.

NEW ENGLANDER DESSERT “BAR”

- Boston Cream Pie
- Classic Bread Pudding with Vanilla Bean Sauce
- Blueberry Cobbler
- Nutmeg Apple Pie
- Lemon Meringue Pie
- New England Whoopie Pies
- Strawberry Shortcake with Berry Sauce

$15 Per Person

INTERNATIONAL BAKERY *

- Crepe Suzette Station with Vanilla Bean Ice Cream
- Black Forest Torte
- Fruit Tart
- Chocolate Mousse Cake
- Bavarian Cream Torte
- Lemon Chiffon Torte
- Mini Classic French Pastries

$16 Per Person - Attendant Required $100 Per Attendant

CHOCOLATE, CHOCOLATE AND MORE CHOCOLATE *

- Assorted Brownies
- Assorted Chocolate Dipped Oreos
- Assorted Chocolate Dipped Strawberries
- Assorted Chocolate Truffles
- Assorted Chocolate Dipped Pretzels
- Assorted Chocolate Mousse Pops
- Black & White Cookies
- Chocolate Cordial Shots

$20 Per Person

ICE CREAM SHOP *

(Minimum order of 10 persons)
Please Select Three Flavors of Premium Ice Cream:
- Vanilla, Chocolate, Strawberry, Coffee or Pistachio
Toppings to Include:
- Chocolate Syrup, Strawberries in Sauce, Sprinkles, Wet Nuts, Reese’s Pieces, Mini M&Ms, Oreo Pieces, Fresh Whipped Cream and Cherries
- Cones

$14 Per Person

PERSONALIZED DESSERTS

With advance notice, our talented chefs can provide custom designs and elaborate works of art or company logos to enhance your desserts. All work done on a per-quote basis. Consult your Event Services professional for a quote.

Starting at $5 per person

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.
Catering 860.862.8970 | mohegansun.com/meetings
PLATED DINNER FIRST COURSE SELECTIONS

Our dinner selections are designed as three courses that include soup, salad or appetizer (choose one), main course and dessert.

Should you elect to choose two entrées, the higher price prevails for both entrées. The exact number of each entrée will be required no later than noon three business days in advance of your event.

* This item contains nuts or peanut products.

SOUPS

WILD MUSHROOM AND ONION

ROASTED TOMATO

BABY VEGETABLE MINESTRONE

HOMESTYLE CHICKEN NOODLE

NEW ENGLAND CLAM CHOWDER

$3 Additional Per Person

LOBSTER BISQUE

$3 Additional Per Person

SALADS

BABY GREENS

Baby Field Greens, Assorted Crunchy Vegetables, Champagne Vinaigrette

ICEBERG BLT BABY

Peppered Bacon, Baby Iceberg Lettuce, Diced Seasonal Tomatoes, Red Onion, Chopped Egg, Puddle of Gorgonzola Cream, Aged Balsamic

SPINACH SALAD

Fresh Tender Spinach, Soy Poached Egg, Crimini Mushrooms, Grilled Red Onions, White Balsamic Vinaigrette

BOSTON BIBB

Boston Bibb Lettuce, Crumbled Maytag Bleu Cheese, Pickled Onions, Craisins, Walnut Vinaigrette

CLASSIC CAESAR SALAD

Hearts of Romaine Lettuce, Shaved Parmesan Cheese, Croutons, Traditional Caesar Dressing

ROASTED PEAR AND GOAT CHEESE

Baby Field Greens, Grilled Pear, Goat Cheese, Honey and Chive Vinaigrette

$3 Additional Per Person
COLD APPETIZERS

BURRATA AND TOMATO SALAD
Creamy Burrata Mozzarella, Sliced Seasonal Tomatoes, Micro Greens, Infused Extra Virgin Olive Oil and Aged Balsamic
$10 Additional Per Person

CRAB AND GOLDEN BEET SALAD
Jumbo Lump Crab Meat, Sliced Golden Beets, Micro Greens, Lemon Chive Aioli
$12 Additional Per Person

COLOSSAL CLASSIC SHRIMP COCKTAIL
Jumbo Shrimp, Cocktail Sauce, Lemon Wedge
$12 Additional Per Person

HOT APPETIZERS

EGGPLANT NAPOLEAN
Fresh Mozzarella, Wood Roasted Tomato Sauce, Basil Infused Extra Virgin Olive Oil
$8 Additional Per Person

WILD MUSHROOM TARTLET
Wild Mushroom Tartlet, Goat Cheese, Micro Greens, Infused Extra Virgin Olive Oil
$8 Additional Per Person

SEARED JUMBO SCALLOPS
Seared Jumbo Sea Scallops, Peppered Bacon, Mohegan Succotash
$10 Additional Per Person

CRAB CAKE
Jumbo Lump Crab Cake, Chili and Lime Aioli
$12 Additional Per Person

Our dinner selections are designed as three courses that include soup, salad or appetizer (choose one), main course and dessert.

Should you elect to choose two entrées, the higher price prevails for both entrées. The exact number of each entrée will be required no later than noon three business days in advance of your event.

* This item contains nuts or peanut products.
PLATED DINNER
ENTRÉE SELECTIONS

Our dinner selections are designed as three courses that include soup, salad or appetizer (choose one), main course and dessert.

Should you elect to choose two entrées, the higher price prevails for both entrées. The exact number of each entrée will be required no later than Noon three business days in advance of your event.

* This item contains nuts or peanut products.
** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

FISH ENTÉRÉES

PAN SEARED SALMON
Lemon Broccolini, Confit Lemon and Chive Risotto,
Peppercorn Beurre Blanc
• Artisan Rolls and Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas
$44 Per Person

MISO CRUSTED HALIBUT
Roasted Asparagus, Sticky Rice Cake, Soy Ginger Beurre Blanc
• Artisan Rolls and Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas
$46 Per Person

CHAR GRILLED ATLANTIC SWORDFISH
Seasonal Vegetable, Silky Yukon Gold Potatoes, Olive Caponata
• Artisan Rolls and Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas
$46 Per Person

PAN ROASTED JUMBO SEA SCALLOPS
French Beans, Sweet Corn Polenta, Shiitake Vinaigrette
• Artisan Rolls and Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas
$46 Per Person

JUMBO LUMP CRAB CAKES
Roasted Asparagus, Fingerling Potatoes, Roasted Pepper Rémoulade
• Artisan Rolls and Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas
$48 Per Person

COLOSSAL STUFFED SHRIMP
Sugar Snap Peas, Buttered Chive Spaetzle, Lobster Sauce
• Artisan Rolls and Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas
$48 Per Person

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.
Catering 860.862.8970 | mohegansun.com/meetings
PLATED DINNER
ENTRÉE SELECTIONS

POULTRY ENTÉES

FRIDED CORNMEAL CRUSTED CHICKEN
Half Semi-Boneless, French Beans, Pancetta Grits,
Crème Frâiche Country Cream
• Artisan Rolls and Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas
$40 Per Person

STATLER BREAST OF CHICKEN
Broccolini, Creamy Polenta, Au Poivre Sauce
• Artisan Rolls and Butter
• Coffee, Decaffeinated Coffee & Fine Quality Teas
$40 Per Person

CHICKEN TWO WAY S
Semi-boneless Half Chicken, Cabernet Braised & Oven Roasted
Wild Mushroom Bordelaise, French Beans, Pearl Onions,
Olive Oil Smashed Yukon Potatoes
• Artisan Rolls and Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas
$40 Per Person

SHRIMP AND CHORIZO STUFFED BREAST OF CHICKEN
Pan Roasted, Semi Boneless, Roasted Baby Carrots, Roasted
Fingerling Potatoes, Creole Tomato Cream
• Artisan Rolls and Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas
$42 Per Person

Our dinner selections are designed as three courses that include soup, salad or appetizer (choose one), main course and dessert.

Should you elect to choose two entrées, the higher price prevails for both entrées. The exact number of each entrée will be required no later than Noon three business days in advance of your event.

* This item contains nuts or peanut products.
** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set. Catering 860.862.8970 | mohegansun.com/meetings
PLATED DINNER
ENTRÉE SELECTIONS

Our dinner selections are designed as three courses that include soup, salad or appetizer (choose one), main course and dessert.

Should you elect to choose two entrées, the higher price prevails for both entrées. The exact number of each entrée will be required no later than Noon three business days in advance of your event.

* This item contains nuts or peanut products.
** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

BEEF ENTRÉES**

RED WINE BRAISED SHORT RIBS
Roasted Brussels Sprouts, Cheddar Cheese Grits
• Artisan Rolls and Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas
$44 Per Person

CLUB CUT 12 OZ. SIRLOIN*
Asparagus, Sautéed Sweet Onions and Crimini Mushrooms, Roasted Fingerling Potatoes
• Artisan Rolls and Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas
$50 Per Person

PAN ROASTED 10 OZ. BEEF FILET MIGNON*
Roasted Asparagus, Wild Mushrooms, Silky Yukon Potatoes, Bordelaise Sauce
• Artisan Rolls and Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas
$54 Per Person

PORK ENTRÉE

MAPLE GLAZED DOUBLE CUT PORK CHOPS
Savoy Cabbage and Local Apples, Sweet Potato Cake
• Artisan Rolls and Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas
$42 Per Person

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.
Catering 860.862.8970 | mohegansun.com/meetings
PLATED DINNER
ENTRÉE SELECTIONS

Our dinner selections are designed as three courses that include soup, salad or appetizer (choose one), main course and dessert.

Should you elect to choose two entrées, the higher price prevails for both entrées. The exact number of each entrée will be required no later than Noon three business days in advance of your event.

* This item contains nuts or peanut products.
** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

DUET ENTRÉES**

PAN ROASTED FILET MIGNON WITH WILD MUSHROOMS AND CABERNET SMOTHERED CHICKEN
Fresh Asparagus Spears, Silky Yukon Potatoes,
• Artisan Rolls and Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas
$60 Per Person

PAN ROASTED FILET MIGNON AND PAN ROASTED HALIBUT WITH SWEET LEMON BEURRE BLANC
Fresh Asparagus Spears, Silky Yukon Potatoes,
Currant Demi
• Artisan Rolls and Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas
$60 Per Person

PAN ROASTED FILET MIGNON AND COLD WATER BUTTER POACHED LOBSTER TAIL
Fresh Asparagus Spears, Silky Yukon Potatoes,
Marchand Du Vin
• Artisan Rolls and Butter
• Coffee, Decaffeinated Coffee and Fine Quality Teas
$75 Per Person

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.
Catering 860.862.8970 | mohegansun.com/meetings
DESSERTS*

NEW YORK STYLE CHEESECAKE WITH SEASONAL BERRIES
CLASSIC CRÈME BRÛLÉE
MOLten CHOCOLATE CAKE WITH VANILLA BEAN ICE CREAM
MOCHA MOUSSE IN CHOCOLATE LINEN CUP
WARM CHOCOLATE BOURBON PECAN TART*
CLASSIC TIRAMISU
WARM CARAMEl APPLE TARt WITH VANILLA BEAN ICE CREAM
LEMON CURD TARt WITH SEASONAL BERRIES
ICE CREAM TURTLE PIE
PINEAPPLE UPSIDE-DOWN CAKE

SUGAR FREE DESSERTS*

CHEESECAKE WITH SEASONAL BERRIES
ORANGE PANNA COTTA
SEASONAL CREAM PUFF
CHOCOLATE MOUSSE CAKE
SEASONAL FRUIT AND BERRIES WITH COULIS

* This item contains nuts or peanut products.
BUFFET DINNER SELECTIONS

A $50 labor and preparation charge will be applied to all dinner functions for events under 25 people.

* This item contains nuts or peanut products.
** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

PERSONALIZED DESSERTS

With advance notice, our talented chefs can provide custom designs and elaborate works of art or company logos to enhance your desserts. All work done on a per-quote basis. Consult your Event Services professional for a quote.

Starting at $5 per person

MOHEGAN DINNER BUFFET

SALADS

Mesclun Greens, Red Onion, English Cucumber, Sweet 100 Tomatoes and Pickled Baby Carrots with Assorted Dressings
Deconstructed Caesar Salad - Hearts of Romaine, Kalamata Olives, Shaved Parmesan Cheese, Sundried Tomatoes, Croutons, Traditional Caesar Dressing
Grilled Vegetable Antipasto
Artisan Rolls with Butter

ENTRÉES – PLEASE SELECT THREE:

BEEF**
Tuscan Style Petite Sirloin of Beef** with Sautéed Sweet Onions and Crimini Mushrooms and Borolo Wine Reduction
Petite Tenderloin Medallions™ with Wilted Greens, Roasted Garlic Mashed Potatoes and Au Poivre Sauce
Grilled Skirt Steak** with Smothered Onions (Upgrade to Prime Rib of Beef for additional $6 per person - Carver Required $100 Per Carver)

SEMI-BONELESS BREAST OF CHICKEN
Smoked Tomato Cream,
Pan Roasted Semi Boneless Maple Glazed Chicken Breast, Sweet Potato Hash
Rotisserie Roast Semi-Boneless Chicken, Melted Leaks and Roasted Red Pepper. Pan Jus with Fine Herbs

PORK
Pan Fried Pork Chops, with Brown Sugar Fried Apples and Sautéed Sweet Onions
Stuffed Pork Loin with Roasted Onions and a Pommery Mustard Demi Glace

PASTA – PLEASE SELECT ONE:

Campanelle Pasta with Crisp Pancetta and Green Peas in a Creamy Alfredo Sauce

FISH

Baked Cod Aqua Pazza with White Polenta and Prosciutto
Bronzed Salmon with Dirty Rice Cakes and Shrimp Creole Sauce
Oven Roasted Shrimp, Scallop and Crab Tart with Lobster Demi

VÉGÉTABLE – PLEASE SELECT ONE:

Seasonal Vegetable Medley
Lemon Thyme Roasted Asparagus
Crimini Mushrooms and Sautéed Sweet Onions
French Beans with Roasted Red Peppers

DESSERTS*:

Classic Bread Pudding with Vanilla Bean Sauce, Nutmeg Apple Pie, Lemon Meringue Pie,
New England Whoopie Pies, Strawberry Shortcake with Berry Sauce, Seasonal Fruit Salad
Coffee, Decaffeinated Coffee and Fine Quality Teas

$55 Per Person

(Select an Additional Entrée for an Additional $5 Per Person)

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.

Catering 860.862.8970 | mohegansun.com/meetings
BUFFET DINNER SELECTIONS

A $50 labor and preparation charge will be applied to all dinner functions for events under 25 people.

* This item contains nuts or peanut products.
** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

PERSONALIZED DESSERTS

With advance notice, our talented chefs can provide custom designs and elaborate works of art or company logos to enhance your desserts. All work done on a per-quote basis. Consult your Event Services professional for a quote.

Starting at $5 per person

NEW ENGLAND CLAM BAKE

SOUPS
New England Clam Chowder
Oyster Crackers

SALAD
Bibb Salad – New England Bibb Lettuce, Sliced Tomatoes, English Cucumber, Sliced Red Onion, Grilled Squash, Grilled Crimini Mushrooms and Roasted Red Peppers; Served with Assorted Dressings and Croutons
Artisan Rolls with Butter

ENTRÉES – PLEASE SELECT THREE:
FISH
Steamed Clams, Drawn Butter
Steamed Mussels, Herb Broth, Crisp Baguettes
Mohegan Seafood Crisp – Shrimp, Scallops, and Salmon, Succotash, Cracker Crumb Topping
Jumbo Fried Clam Strips, Tartar and Spicy Cocktail Sauces
Herb Marinated, Grilled Swordfish
Chimichurri, pico De Gallo
Lemon Roasted Cod, Buttered Crumb Topping
Cedar Roasted Salmon, Maple Glaze

CHICKEN
Rotisserie Roasted Chicken, Pan Jus

BEEF
Carved Rib Eye of Beef Au Jus, Carving Rolls, Butter, Horse Radish Aioli

PORK
BBQ Pork Spare Ribs

SIDES – PLEASE SELECT THREE:
Grilled Asparagus
Crab Boil Potatoes
Boston Baked Beans
Corn on the Cob (Seasonal)
Roasted Fingerling Potatoes

DESSERTS:
Classic Bread Pudding with Vanilla Bean Sauce, Nutmeg
Apple Pie, Lemon Meringue Pie,
New England Whoopie Pies, Strawberry Shortcake with Berry Sauce
Seasonal Fruit Salad
Coffee, Decaffeinated Coffee and Fine Quality Teas

$65 Per Person, If Carver Requested - $100 Per Carver
(Select an Additional Entrée for an Additional $5 Per Person)

CLAM BAKE ENHANCEMENTS
Lobster Bisque
$3 per person
Steamed Lobsters, Drawn Butter
Market Price
U-Peel Shrimp, Old Bay Seasoning or Lemon Pepper
$6 per person
Fresh Shucked Raw Clams* and Oysters*, Spicy Cocktail Sauce, Tabasco, Lemon Wedges
Market Price

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.
Catering 860.862.8970 | mohegansun.com/meetings

HOME BREAKFAST BREAKS LUNCH RECEPTION DINNER BEVERAGES WINES GUIDELINES
BUFFET DINNER SELECTIONS

A $50 labor and preparation charge will be applied to all dinner functions for events under 25 people.

* This item contains nuts or peanut products.
** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness.

PERSONALIZED DESSERTS

With advance notice, our talented chefs can provide custom designs and elaborate works of art or company logos to enhance your desserts. All work done on a per-quote basis. Consult your Event Services professional for a quote.

Starting at $5 per person

BEST OF THE BEST BBQ

SALADS
BBQ Cobb Salad — Smoked Chicken, Iceberg Lettuce, Tomatoes, Red Onion, Roasted Corn, Chopped Egg, Peppered Bacon, Avocado, Cucumber, House-Made BBQ Ranch Dressing
Ranch Style Potato Salad
Homestyle Creamy Coleslaw
Black Eyed Pea Salad

ENTRÉES – PLEASE SELECT FOUR:

BEEF
Texas Style Beef Brisket Smoked Slow and Low, Sliced Wonder Bread, BBQ Sauce
Grilled Smoked Beef Kielbasa
Texas Grilled Sirloin* (Carver Required)

POULTRY
BBQ Smoked Chicken
Herb Grilled Boneless Chicken Breast

FISH
BBQ Clams with Bacon and Cheddar
Cedar Roasted Sides of Dry Rubbed Salmon, BBQ Onions
(Carver optional @ $100 Fee)

SIDES
Boston Baked Beans
Skillet Roasted Sweet Corn
Rotisserie Fire Roasted Onions, Peppers and Mushrooms
Cornbread, Biscuits and Butter
Hot Starch Cheddar Grits, Sweet Potato Polenta

DESSERTS*
Classic Bread Pudding with Vanilla Bean Sauce, Nutmeg Apple Pie, Lemon Meringue Pie,
New England Whoopie Pies, Strawberry Shortcake with Berry Sauce
Seasonal Fruit Salad
Coffee, Decaffeinated Coffee and Fine Quality Teas

$50 Per Person, If Carver Requested - $100 Per Carver
(Select an Additional Entrée for an Additional $5 Per Person)

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013.
Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.
Catering 860.862.8970 | mohegansun.com/meetings
bubbles

A great cocktail selection is a necessary compliment to any affair. Classic libations, the latest trends and custom made signature drinks are our specialty. You can count on our expert mixologists to create an unforgettable addition to your memorable event.
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 and cordials are registered trademarks.

BARTENDERS
A Bartender fee of $100 will apply for all bars under $500 per bar generated revenue.

CASHIERS
A cashier fee of $50 per bar will apply for all Cash Bars.

WINE PAIRING
With advance notice, our talented beverage personnel can provide paired wine to enhance your dining experience. Please consult your Event Services Manager for a quote.

HOST SPONSORED BAR SERVICE
PER HOUR, PER PERSON

BEER, WINE AND SOFT DRINKS
Imported and Domestic Beer
Variety of House Wine
Soft Drinks
Juice

One Hour  $17 Per Person
Two Hour  $21 Per Person
Three Hour  $26 Per Person
Four Hour  $29 Per Person

QUALITY BRANDS
Includes Beer, House Wine, Soft Drinks Plus the Following:
- Smirnoff Vodka
- Bacardi Rum
- Beefeater Gin
- Dewar’s Scotch
- Peacock Schnapps
- Coffee Liquor
- Garnitures

One Hour  $19 Per Person
Two Hour  $23 Per Person
Three Hour  $28 Per Person
Four Hour  $32 Per Person

PREMIUM BRANDS
Includes Beer, House Wine, Soft Drinks, Quality Brands Plus the Following:
- Absolut Vodka
- Ketel One Vodka
- Tanqueray Gin
- Bombay Sapphire Gin
- Chivas Scotch
- Johnnie Walker Black Label Scotch
- Maker’s Mark Kentucky Bourbon
- Crown Royal Whiskey
- Jameson Whiskey
- Kahlua
- Malibu Rum
- Herradura Blanco Tequila
- Variety of Premium Wine

One Hour  $21 Per Person
Two Hour  $26 Per Person
Three Hour  $31 Per Person
Four Hour  $36 Per Person

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.

Catering 860.862.8970 | mohegansun.com/meetings
**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 and cordials are registered trademarks.

**BARTENDERS**
A Bartender fee of $100 will apply for all bars under $500 per bar generated revenue.

**CASHIERS**
A cashier fee of $50 per bar will apply for all Cash Bars.

**WINE PAIRING**
With advance notice, our talented beverage personnel can provide paired wine to enhance your dining experience. Please consult your Event Services Manager for a quote.

---

### HOST SPONSORED BAR SERVICE CONSUMPTION, PER DRINK

**QUALITY BRANDS**
- Cocktails: $6.50 each
- Rocks: $7.75 each
- Martinis (5 oz.): $7.75 each

**PREMIUM BRANDS**
- Cocktails: $7.50 each
- Rocks: $8.75 each
- Martinis (5 oz.): $8.75 each

**OTHER SELECTIONS**
- Cordials: $7.75 each
- House Wine: $7.25 each
- Imported Beer: $6.50 each
- Domestic Beer: $6 each
- Soft Drinks: $4 each
- Bottled Spring Water: $3.25 each
- Bottled Fruit Juices: $5.50 each

---

### CASH BAR SERVICE CONSUMPTION, PER DRINK

(Cash Bar Prices are Inclusive of 6% Tax)
(Cashier Required for Each Cash Bar. $50 Per Bar to the Master Account.)

**QUALITY BRANDS**
- Cocktails: $7 each
- Rocks: $8.50 each
- Martinis (5 oz.): $8.50 each

**PREMIUM BRANDS**
- Cocktails: $8 each
- Rocks: $9.50 each
- Martinis (5 oz.): $9.50 each

**OTHER SELECTIONS**
- Cordials: $8.50 each
- House Wine: $8 each
- Imported Beer: $7 each
- Domestic Beer: $6.50 each
- Soft Drinks: $4.50 each
- Bottled Spring Water: $3.50 each
- Bottled Fruit Juices: $6 each

---

All prices are subject to a 21% service charge and 6.35% tax. Menu release date February 1, 2013. Menu prices are subject to change. Guarantees are required by Noon with a minimum of three business days in advance of the function, and must be within 3% of room set.

Catering 860.862.8970 | mohegansun.com/meetings
A vast wine assortment is a key necessity to any special function. Whether it's a Merlot from California or a Pinot Grigio from Italy, you can count on our Sommelier-picked wine choices to help create an unforgettable addition to your memorable event.
**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 and cordials are registered trademarks.

**BARTENDERS**

A Bartender fee of $100 will apply for all bars under $500 per bar generated revenue.

**CASHIERS**

A cashier fee of $50 per bar will apply for all Cash Bars.

**WINE PAIRING**

With advance notice, our talented beverage personnel can provide paired wine to enhance your dining experience. Please consult your Event Services Manager for a quote.

---

<table>
<thead>
<tr>
<th>Wines</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CHARDONNAY</strong></td>
<td></td>
</tr>
</tbody>
</table>
| **SUNLIGHT CHARDONNAY, CALIFORNIA** | California  
Hints of Peach, Pineapple and Mango with a Smooth Finish |
| **WILLIAM HILL ESTATE WINERY CHARDONNAY** | Central Coast, California  
White Pear and Almond Scents with Mineral Flavors and a Soft Finish |
| **FREI BROTHERS CHARDONNAY** | Sonoma County, California  
Bright Aromas of Orange Zest and Citrus Fruit with Crisp Acidity |
| **SONOMA-CUTRER CHARDONNAY** | Russian River Ranches, California  
Classic Scents of Honey, Pear and Citrus Blossom with a Lingering Finish of Apple and Clove |
| **OTHER WHITES** | |
| **CAREFREE PINOT GRIGIO** | California  
Gold and Creamy Lemon Meringue with a Crisp Finish |
| **ECCO DOMANI COLLEZIONE PINOT GRIGIO** | Venezie, Italy  
Pleasant Floral and Tropical Fruit Aromas with Clean and Refreshing Flavor |
| **STARBOROUGH SAUVIGNON BLANC** | Marlborough, New Zealand  
Crisp Flavors of Citrus and Grapefruit with a Lingering Finish |
| **MARTÍN CÓDAX ALBARÍÑO** | Rias Baixas, Spain  
Elegant and Dry with Flavors of Pear, Passion Fruit and Pineapple |
| **FREI BROTHERS CHARDONNAY** | Sonoma County, California  
Hints of Peach, Pineapple and Mango with a Smooth Finish |
| **SANTA MARGHERITA PINOT GRIGIO** | Alto Adige, Italy  
Pale Yellow with Dry Notes of Golden Apple. Versatile Personality. |
| **CAYMUS CONUNDRUM** | California  
Focused Complex Layers of Peach and Apricot Nectars and a Complex and Elegant Blend of Flavors with Spicy Vanilla Notes |
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 and cordials are registered trademarks.

BARTENDERS
A Bartender fee of $100 will apply for all bars under $500 per bar generated revenue.

CASHIERS
A cashier fee of $50 per bar will apply for all Cash Bars.

WINE PAIRING
With advance notice, our talented beverage personnel can provide paired wine to enhance your dining experience. Please consult your Event Services Manager for a quote.

PINOT NOIR

MACMURRAY RANCH PINOT NOIR
Sonoma Coast, California
Rich Aromas of Raspberry and Currents, Layered with Subtle Herb and Earthy Notes

LA CREMA PINOT NOIR
Monterey County, California
Earthy Aromas with Flavors of Ripe Plum and Black Tea

CABERNET SAUVIGNON

SACHEM CABERNET SAUVIGNON
California
Violet Color with Essences of Mint and Tobacco

WILLIAM HILL ESTATE WINERY
CABERNET SAUVIGNON
Central Coast, California
Intense Flavors and Aromas of Cherry, Ripe Plum, and Blueberry Complemented by Vanilla and Brown Spice

KENWOOD CABERNET SAUVIGNON
Sonoma Coast, California
Medium Bodied with Notes of Cassis, Blueberry and Fig

LOUIS M. MARTINI FOUNDER’S SIGNATURE
CABERNET SAUVIGNON
Napa Valley, California
Woody Cedar and Tobacco Scents with Notes of Brown Spice and Vanilla; Elegant, Long Lasting Finish

OTHER REDS

SUMMER CLOUD MERLOT
California
Ruby Red with Black Cherry and Cinnamon Aromas
Toasted Caramel Flavor

DON MIGUEL GASCON MALBEC
Mendoza, Argentina
Full Bodied with Blackberry, Blueberry, Plum and Dark Cherry Flavors, Hint of Mocha

DA VINCI DOCG CHIANTI
Chianti, Italy
Medium Bodied with Flavors of Ripe Plum and Cherry with Lingering Pepper Finish

RANCHO ZABACO ZINFANDEL
Dry Creek Valley, California
Robust with Concentrated Flavors of Dark Cherry, Ripe Plum and Cassis
OTHER REDS (CONTINUED)

FREI BROTHERS MERLOT
Dry Creek Valley, California
Lush and Bold with Flavors of Red Berries and Oak with Soft Tannins

SPARKLING WINES

KORBEL EXTRA DRY CALIFORNIA CHAMPAGNE
Sonoma, California

LA MARCA PROSECCO
Veneto, Italy

MOËT & CHANDON NECTAR IMPERIAL
Epernay, France

PERRIER JOUËT BRUT
Champagne, France

VEUVE CLICQUOT YELLOW LABEL
Reims, France
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.

CATERING
No food or beverage of any kind will be permitted to be brought onto or removed from our premises.

All items ordered must serve the minimum guarantee number of guests.

Should we serve more guests than the number of meals/attendees guaranteed, then you will be billed for the actual number of guests served.

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.

As catering in the convention center is prepared specifically to order, we do not carry all menu items at all times. Therefore, while we will do our best to accommodate menus received on short notice, please note we can not guarantee all items would be available should the menu not be received in a timely manner.

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.

FUNCTION ROOMS
We reserve the right to change groups to a room more suitable for the attendance, with notification, if attendance drops or increases.

We do not assume or accept responsibility for damage to or loss of any merchandise or articles left in any meeting rooms or public areas.

SIGNAGE AND DÉCOR
All signs must be professionally lettered.

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 codes.

Items may not be attached to walls, windows or ceilings with tape, adhesive, nails or staples.

BANNER AND RIGGING SERVICES
Signage may be hung in the convention center through Presentation Services, our internal Audio Visual Company. Rates for banner hanging are as follows: $50 per banner if utilizing magnets on airwall or $100 per banner when utilizing a lift.

SHIPPING AND RECEIVING
To ensure proper arrival of shipped materials to the convention center, please advise your Event Service Manager who will be able to provide you with specific instructions. Following these instructions will ensure materials delivered for your event will make their way safely to the convention center.

SECURITY
Mohegan Sun will be the exclusive provider of security for all events on property. Your Event Service Manager can coordinate security and provide pricing.

SMOKING
The convention center is a non-smoking venue. Designated smoking areas are conveniently located nearby.

GENERAL POLICIES
Your Event Service Manager is able to supply a copy of the Convention Center Information, General Policies and Regulations. This will provide additional information regarding electrical engineering support, fire codes and load in/out details.