

DINNER SUGGESTIONS

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

All dinners include freshly baked artisan breads and butter, freshly brewed coffee, decaffeinated coffee and a premium assortment of fine quality teas.

Our Chefs will prepare the appropriate complement of fresh seasonal vegetables and side dish to enhance your meal.

Should you elect to select 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.



THE SOUPS OF MOHEGAN SUN

Creamy Chicken and Corn Chowder
Clear Clam Chowder
Home Style Chicken Noodle
Beef Barley
Cream of Tomato
Vegetarian Vegetable
Broccoli and Cheddar Cheese

New England Clam Chowder
2.00 additional per person

Lobster Bisque
3.00 additional per person

CHILLED APPETIZERS

FRESH MOZZARELLA AND OVEN ROASTED ROMA TOMATOES

With Fresh Basil, Extra Virgin Olive Oil, Balsamic Reduction,
Shaved Parmesan and Cracked Black Pepper

SLICED PROSCIUTTO AND MELON

Aged Parma Ham with Seasonal Melon and Lime

PORTABELLA NAPOLEON

Marinated and Grilled Portabella Mushroom, Eggplant,
Sweet Onion, Zucchini, Bell Pepper and Fresh Mozzarella
Drizzled with Balsamic Vinaigrette
4.00 additional per person

SHRIMP COCKTAIL

Four Jumbo Shrimp with Grilled Golden Pineapple on
Chiffonade Greens, Served with Spicy Cocktail Sauce
and Lemon
14.00 additional per person

HOT APPETIZERS

SPECIALTY PASTAS

Ask your catering professional for our seasonal selection.

ASIAN INSPIRED SATAY

Beef and Chicken over Wilted Greens

GRILLED PORTABELLA MUSHROOMS

Red Onion Marmalade and Pepperpress Salad
3.00 additional per person

MAINE CRAB CAKES

On a Bed of Wilted Greens with Key Lime Mayonnaise
10.00 additional per person

SALADS

WEEGUN SUNBURST

Seasonal Field Greens, Belgian Endive, Grape Tomatoes and Curly Carrot Angel Hair with Sweet Herb White Balsamic Vinaigrette

SPINACH SALAD

Fresh Tender Spinach, Crispy Maple Smoked Bacon, Chopped Egg, Sliced Mushrooms, Bermuda Onion and Pesto Vinaigrette

CAESAR SALAD

Hearts of Romaine, Traditional Caesar Dressing, Homemade Croutons and Parmesan Cheese

GREEK SALAD

Hearts of Romaine and Tender Spinach, Bermuda Onion, Feta Cheese, Calamata Olives, Stuffed Grape Leaf with Red Wine Vinaigrette

ICEBERG WEDGE SALAD

Crisp Iceberg Lettuce, Tomato, Bermuda Onion, Crispy Peppered Bacon, Cucumber, Crumbled Maytag Bleu Cheese with Bleu Cheese Dressing
3.00 additional per person

GRILLED PEAR

Field Greens with Grilled Pear, Gorgonzola Cheese, Candied Pecans with Champagne Vinaigrette
3.00 additional per person

CHILLED SHRIMP SALAD

Grilled Marinated Shrimp over Bibb Lettuce, Sliced Red Onion, Crumbled Maytag Bleu Cheese, Crisp Bacon, Oven Roasted Cherry Tomatoes with Buttermilk Ranch Dressing
10.00 additional per person

EAST MEETS WEST

Sushi and California Rolls with Pickled Ginger and Wasabi, Asian Inspired Field Greens with Ginger Dressing
6.00 additional per person

MOHEGAN CAESAR SALAD

Red and Green Baby Romaine Lettuce Wrapped with Prosciutto, Oven Roasted Roma Tomatoes, Parmesan Tuille with Creamy Caesar Dressing
6.50 additional per person

ENTRÉES

ROTISSERIE ROASTED STATLER BREAST OF CHICKEN

Herb Crusted, Natural Pan Jus
37.00

CHICKEN FORESTIER

Statler Breast of Chicken, Wild Mushroom Demi-Glace
38.00

CHICKEN VALDOSTANO

With Prosciutto and Fontina Cheese
39.00

CHICKEN CORDON BLEU

With Ham and Cheddar Cheese
39.00

CHICKEN VENETIAN

Artichokes, Spinach, Roasted Red Peppers, White Wine
39.00

CHICKEN WELLINGTON

Mushroom Duxelle, Puff Pastry, Green Peppercorn Demi-Glace
41.00

SONOMA DUCK BREAST

Sun Dried Cherries, Black Mission Figs, Pan Jus Lie
39.00

STEAK AU POIVRE

12-Ounce Strip Steak, Black Peppercorn, Brandy Cream Sauce
45.00

FILET MIGNON

10-Ounce, Bordelaise Sauce
48.00

TUSCAN SIRLOIN

10-Ounce, Barolo Wine Sauce
45.00

VEAL CHOP

12-Ounce, Wild Mushroom Demi-Glace
56.00

PORK PRIME RIB

Herb Crusted, Rosemary Jus Lie
37.00

LAMB T-BONES

Garlic, Rosemary, Fig Essence
42.00

SHRIMP SCAMPI

Crispy Garlic Shrimp, Paperdelle Pasta, Roasted
Tomato Basil Sauce
42.00

PESTO GRILLED SHRIMP

Penne Carbonara
42.00

LOBSTER MAC AND CHEESE

Aged White Creamy Cheddar Cheese Sauce
48.00

GRILLED SALMON

Ginger Beurre Blanc
37.00

SEA BASS

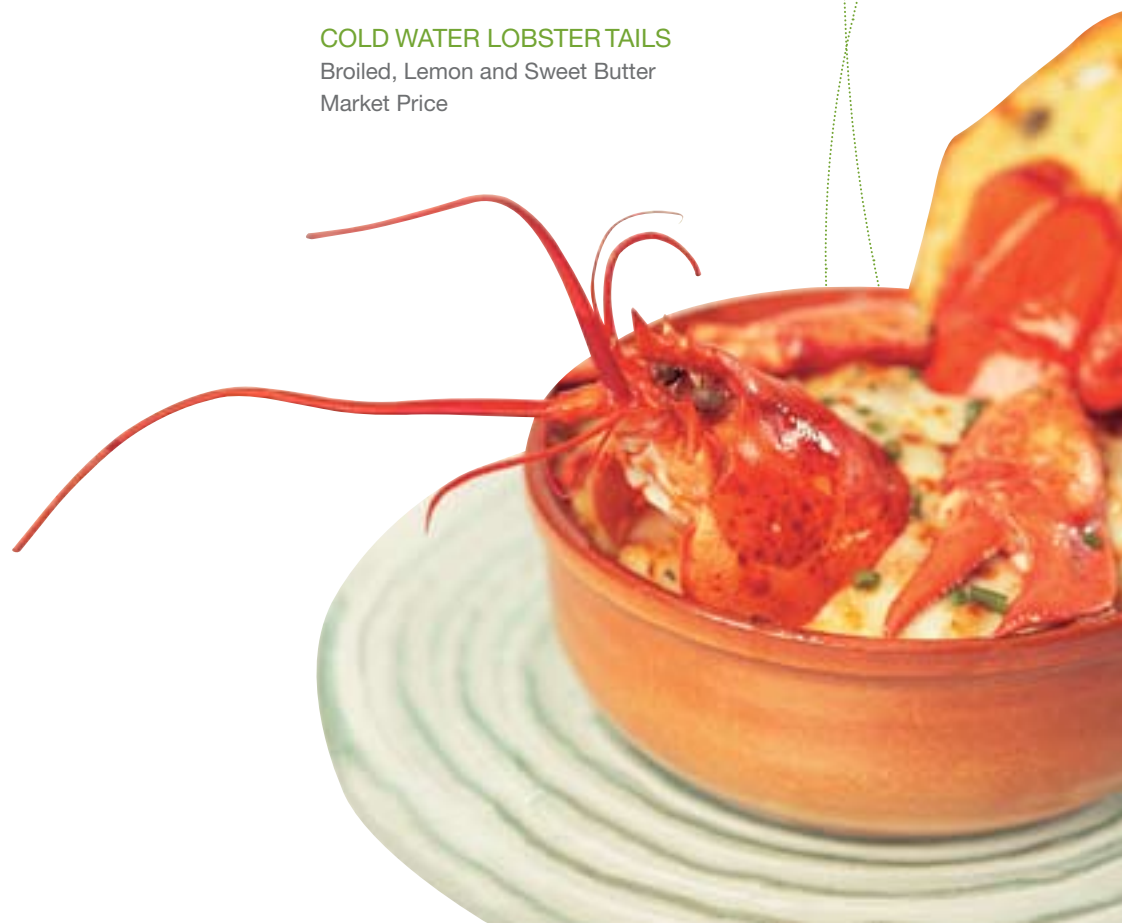
Artichoke Tapanade
38.00

STUFFED SHRIMP

New England Seafood Stuffing, Lemon Butter
46.00

COLD WATER LOBSTER TAILS

Broiled, Lemon and Sweet Butter
Market Price



COMBINATION ENTRÉES

FILET AND SEA BASS

Tawny Port Reduction, Roasted Tomato Basil Vinaigrette
48.00

FILET AND CRAB MEAT STUFFED SHRIMP

Tawny Port Reduction, Lemon Butter
50.00

FILET AND CHICKEN

Tawny Port Reduction, Roasted Garlic Cream Sauce
46.00

CHICKEN AND SALMON

Roasted Pepper Caponata, Herb Buerre Blanc
40.00

CHICKEN AND SHRIMP

Basil Cream Sauce, Tomato Concasse
42.00

FILET AND SCALLOPS

Barolo Demi-Glace, Herb Butter
48.00

SURF AND TURF

Filet Mignon, Bordelaise Sauce
Cold Water Lobster Tail, Lemon and Sweet Butter
65.00

NEW ENGLANDER

Half Steamed Lobster Tail, Two Steamed Shrimp, Scallops,
Mussels, Clams, Chorizo, Red Bliss Potato and Corn on the Cob
60.00

DINNER DESSERTS

Crème Brulee
Warm Bread Pudding with Caramel Sauce
Flourless Chocolate Cake
Warm Molten Chocolate Cake with Premium Vanilla Ice Cream
Classic Tiramisu
Seasonal Berry Tiramisu
Fresh Fruit Tart
Triple Chocolate Bombe
New York Cheesecake
Orange Chiffon in a Chocolate Cup with Fresh Berries
Strawberry Shortcake
Mocha Madness Mousse in a Chocolate Linen Cup
Sugar-Free Cheesecake with Fresh Fruit
Sugar-Free Chocolate Flourless Cake
Sugar-Free Panna Cotta

Custom logo chocolates are available, starting at 3.00 per person.
Specialty dessert presentations are available with a two week
advance notice at an additional cost.



FAMILY STYLE DINNER SUGGESTIONS

A sit-down dinner with buffet flair. Your menu selection is presented family style from platters on an oversized traditional Lazy Susan. This interactive dining experience is certain to be enjoyed by all.

(Minimum of 50 guests)

ITALIAN INSPIRED

FIRST COURSE

Caesar Salad, Grilled Vegetable Antipasto,
Black Olive Tapanade and Tomato Bruschetta

ENTRÉES

CHICKEN MILANESE

Breaded Chicken Breast, Lemon Caper Butter,
Penne Pasta and Wood Roasted Vegetables

OSSO BUCCO RAGOUT

Mushroom Parmesan Risotto

CRISPY GARLIC SHRIMP SCAMPI

Lemon Scented Broccolini

DESSERT

Biscotti and Italian Cookies, Tiramisu
Cannoli and Sfogliatelle

65.00

ROTISSERIE

FIRST COURSE

Iceberg BLT Salad, Birches Cobb Salad, Traditional Mohegan
Succotash, Served with Assorted Breads and Crackers

ENTRÉES

ROTISSERIE ROASTED CHICKEN

Truffle Pine Cone Potatoes

CEDAR ROASTED MAPLE GLAZED SALMON

Roasted Vegetables

HERB CRUSTED PORK LOIN

Grilled Sweet Potatoes

DESSERT

Crème Brulee, Death by Chocolate Cake and Raspberry Panna Cotta

65.00

ASIAN

APPETIZERS

Vegetable Spring Rolls, Pan Fried Dumplings with Dipping
Sauce, California Rolls with Wasabi, Ginger and Soy

ENTRÉES

GENERAL TSO CHICKEN

Broccoli

ORANGE BEEF

Steamed White Rice

SALT AND PEPPER SHRIMP

Vegetable Lo Mein

DESSERT

Tropical Fruit with Lychee and Loquats, Ginger Crème Brulee
and Lemon Tarts

65.00

DINNER BUFFET

FORT SHANTOK

(35 person minimum)

Mixed Field Greens with Garden Vegetables,
Three Homemade Dressings
Caesar Salad
Grilled Vegetable Salad with Balsamic Reduction
Tri-Color Rotini Pasta Salad with Fresh Basil

HOT SELECTIONS

Choose three entrees from the following:

Rotisserie Roasted Chicken, Fresh Herbs, Natural Pan Juices
Parmesan Crusted Chicken Breast with Wood Roasted Tomato Sauce
Grilled Chicken Breast with Seasonal Vegetable Compote
Breast of Chicken with Savory Stuffing and Roasted Corn Relish
Beef Tenderloin Medallions with Wild Mushroom Compote
Sliced Grilled Sirloin with Roasted Shallot and Mushroom Demi-Glace
Slow Roasted BBQ Beef Brisket with Firecracker Onions
Herb Crusted Roasted Pork Loin with Pommery-Mustard Demi-Glace
Halibut Fillet with Shiitake Mushroom, Calamata Olive Vinaigrette
Maple Glazed Salmon Fillet with Crisp Onions
Grilled Swordfish, Melted Leeks, Roasted Pepper Fondue

Our Chef will prepare a fresh seasonal vegetable and side dish to complement your selections.

PASTA

Choose one pasta selection from the following:

Orecchiette, Sweet Italian Sausage, Broccoli, Roasted Peppers
Garlic and Olive Oil
Penne, Seasonal Vegetables, Roasted Garlic Broth
Penne A La Vodka
Cheese Tortellini Alfredo, Green Peas

Artisan Dinner Rolls and Butter

DESSERTS

An Extravagant Display of Italian, French and Continental Pastries
Fruit Tarts, Cake, Tortes, Mousses, Chocolate Dip Confections,
Sugar-Free Desserts and Fresh Fruit Salad

55.00



MOHEGAN CLAM BAKE

(35 person minimum)

New England Clam Chowder with Oyster Crackers,
Garden Tossed Salad with Three Homemade Dressings,
Home Style Potato Salad, Creamy Cole Slaw,
Roasted Corn Salad, Pasta Salad

HOT SELECTIONS

Choose four entrées from the following:

Steamed Clams, Drawn Butter
Mussels Prepared Red or White over Pasta
Chatham Baked Cod, Ritz® Cracker Topping
Pan Seared Scallops, Garlic Butter, Rice Pilaf
Rhode Island Style Fried Calamari
Herb Crusted Oven Roasted Halibut
Honey Mustard Glazed Chicken
Sliced Sirloin of Beef, Grilled Mushrooms and Onions
BBQ Pork Ribs

Our Chef will prepare a fresh seasonal vegetable and
side dish to complement your selections.

Corn Bread, Cheddar Cheese Biscuits, Artisan Dinner
Rolls and Butter

Cranberry Apple Cobbler, New England Bread Pudding,
Boston Cream Pie, Fruit Pies, Strawberry Shortcake,
Fresh Fruit Salad and Sugar-Free Desserts

60.00

ENHANCEMENTS

U-Peel Shrimp with a Choice of Old Bay® or Lemon Pepper Seasoning
6.00 per person

Steamed Lobsters are Available at Market Price

BEST OF THE BEST BBQ

(35 person minimum)

Garden Tossed Salad, Three Homemade Dressings,
Home Style Potato Salad, Creamy Cole Slaw,
Roasted Vegetable Salad, Pasta Salad, Roasted
Corn Salad and Fresh Fruit Salad

HOT SELECTION

Choose four entrées from the following:

St. Louis Smoked Ribs
Carolina Pulled Pork, Mini Kaiser Rolls
Slow Roasted Texas Brisket, Firecracker Onions
Southwest Sliced Sirloin, Grilled Onions and Mushrooms
BBQ Chicken Breast
Sweet & Spicy Chicken Breasts, Grilled Vegetables
Smoked Cornish Hens, Orange Ancho Glaze
Tamari and Honey Seared Salmon

Fire Roasted Vegetable Medley
Grilled Sweet Potatoes, Maple Butter
Texas Style Baked Beans

Corn Bread, Cheddar Biscuits, Artisan Rolls and Butter

Grilled Fruit with Toasted Pound Cake, Vanilla Ice Cream,
Fruit Sorbets, Assorted Cakes, Pies and Sugar-Free Desserts

50.00

ASIAN BUFFET

(35 person minimum)

Choose one soup from the following:

Hot and Sour
Wonton
Egg Drop

Choose one dumpling, pan fried or steamed from the following:

Shrimp and Pork
Shrimp and Watercress
Steamed Vegetable

HOT SELECTIONS

Choose three entrées from the following:

General Tso Chicken
Kung Pao Chicken
Sweet and Sour Chicken
Orange Beef
Beef and Broccoli
Korean Short Ribs
Roast Pork with Vegetables
Pork with Ginger and Scallions
BBQ Pork Ribs
Salt and Pepper Shrimp
Shrimp in Lobster Sauce
Scallops in Black Bean Sauce
Peking Duck Lo Mein or Chow Fun
Shrimp Lo Mein or Chow Fun
Vegetable Lo Mein or Chow Fun

White rice and vegetable fried rice will accompany your entrées.

Mango Pudding, Almond Cookies and Orange Sunrise Cake

52.00

