



Thank you for choosing Birches Bar & Grill. Birches' remarkably imagined cuisine features a variety of appetizers and entrées including cedar plank salmon, home-style meatloaf and signature macaroni and cheese dishes.

For our larger functions of 12 or more guests, we have a variety of limited menus to choose from in order to make your special gathering or meeting a memorable one. For groups of 30 up to 40 people, there is a private dining room available to entertain your guests, which is set against the backdrop of a New England sunset. All prices are independent of tax, gratuity (18%) and beverages.



For help booking your next dining experience, please contact:

Mark Mullane
Manager of Operations

Mmullane@mohegansun.com

Office: 1.860.862.7651

Food presented by:

Paul Zenga
Chef de Cuisine





~ Hours of Operation ~

Monday	10a-10p	Thursday	10a-10p
Tuesday	Closed	Friday	10a-2a
Wednesday	Closed	Saturday	10a-2a
	Sunday	10a-10p	



~ Private Dining Room ~

(For parties of 30 to 40 guests.)

PACKAGE #1

\$44 per person

~ FIRST COURSE ~

please select:

Shrimp Cocktail

spicy cocktail sauce, lemon wedge

Cream of Roasted Tomato Soup

Zenga Wings

buffalo style, served with celery, blue cheese dip

Birches House Salad

choice of Garden or classic Caesar Salad

~ SECOND COURSE ~

please select:

Plain Jane Mac n' Cheese

creamy cheese sauce, seasoned buttered panko crumbs,
and loads of cheese

Roasted Turkey Breast

sweet potato brûlée, seasonal vegetable,
apple, craisin, and butternut squash stuffing, turkey pan gravy

Seared New York Strip Steak *

caramelized shallot butter, seasonal vegetable, roasted fingerling potatoes

Cedar Plank Salmon

seasonal vegetable, adult tater tots, maple glaze

~ DESSERT COURSE ♦ ~

please select:

Death by Chocolate Mousse Cake

moist chocolate cake, rich chocolate mousse,
decadent chocolate ganache, semi-sweet chocolate stick

Classic Cheesecake

creamy cheesecake served with or without strawberry sauce

* These items can be cooked to order or may contain raw or undercooked ingredients.
Consuming raw or undercooked seafood, shellfish or eggs, may increase the risk of food borne illness.

♦All items may contain nut or peanut products.

PACKAGE #2

(Family-Style Appetizers)

\$52 per person

~ FIRST COURSE ~

please enjoy the following selection of appetizers:

Crispy Fried Calamari

Shrimp Cocktail

Cheese Fries

Zenga Wings

~ SECOND COURSE ~

please select:

Rotisserie Roasted Half-Chicken

seasonal vegetable, mashed potatoes, chicken pan gravy

Seared NY Strip Steak *

caramelized shallot butter, seasonal vegetable, and fingerling potatoes

Roasted Turkey Breast

sweet potato brûlée, seasonal vegetable,
apple, craisin, and butternut squash stuffing, turkey pan gravy

Cedar Plank Salmon

seasonal vegetable, adult tater tots, maple glaze

~ DESSERT COURSE ♦ ~

please select:

Death by Chocolate Mousse Cake

moist chocolate cake, rich chocolate mousse,
decadent chocolate ganache, semi-sweet chocolate stick

Classic Cheesecake

creamy cheesecake served with or without strawberry sauce

***Add the below salad option after the Appetizer First Course for
an additional \$5.00 per person:***

Birches House Salad

choice of Garden or classic Caesar Salad

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♦All items may contain nut or peanut products.