

BREAKFAST BUFFET ENHANCEMENTS

THE CARVING BOARD

100.00 per Chef

CARVED BAKED COUNTRY HAM

(Serves 20)

Herb Mayonnaise, Honey Mustard, Orange Marmalade,
Mini Buns and Cheddar Biscuits

175.00

CARVED HERB-CRUSTED BONELESS PRIME RIB OF BEEF

(Serves 25)

Creamy Horseradish, Herb Mayonnaise, Country Mustard,
Au Jus and Mini Buns

325.00

BREAKFAST TO BRUNCH ENHANCEMENTS

Choose one or more of the following enhancements to create your personalized brunch:

Chicken Forestier – Breast of Chicken with a Mushroom Brown Sauce

5.00 additional per person

Soy and Honey Glazed Grilled Salmon

5.00 additional per person

The above served with Fresh Seasonal Vegetables and Wild Rice Pilaf

Cheese Tortellini with Pancetta, Peas and Cracked Black Pepper

in Alfredo Sauce

3.00 additional per person

COLD LUNCHEON ENTRÉES

Includes soup, rolls and butter, freshly brewed coffee, decaffeinated coffee, fine quality teas and your choice of dessert. Iced tea is available upon request.

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

CAESAR SALAD

Prepared the Traditional Way with Grilled Jumbo Shrimp

24.00

Marinated Grilled Boneless Chicken

22.00

Grilled Salmon

23.00

MARINATED GRILLED CHICKEN WITH ANTIPASTO SALAD

Boneless Chicken Breast, Marinated Grilled Vegetables and

Provolone Cheese on a Bed of Greens

22.00

NEW ENGLAND LOBSTER SALAD

Served over Field Greens with Roasted Corn and Lima Beans,

Sliced Tomato and Onion Flat Bread

28.00

MOHEGAN GRILLED COBB SALAD

Mixed Greens, Tomato, Cucumber, Red Onion, Roasted Corn,

Swiss Cheese, Smoked Ham, Grilled Chicken, Bleu Cheese

and Hard Boiled Egg

24.00

Guarantee must be within 3% of room set.

Prices are exclusive of 20% service charge and 6% tax.

HOT LUNCHEON ENTRÉES

Plated lunches include your choice of soup or salad (choose one), fresh seasonal vegetable, appropriate side dish, rolls, butter, freshly brewed coffee, decaffeinated coffee, fine quality teas and your choice of dessert. Iced tea is available upon request.

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

SALAD

Garden Tossed Salad or Caesar Salad



LUNCHEON ENTRÉES

ROTISSERIE ROASTED CHICKEN

Semi Boneless Breast of Chicken, Grilled Shiitake
Mushroom Vinaigrette
24.00

CHICKEN SCAMPI

Boneless Breast of Chicken, Garlic, White Wine and Herbs,
Broccolini, Bows and Quill Pasta, Roasted Roma Tomato,
Fresh Basil
25.00

CHICKEN PASQUALE

Grilled Chicken Breast, Lemon White Wine Sauce, Asparagus
Tips, Artichokes, Roasted Red Peppers, Sliced Black Olives,
Penne Pasta
24.00

HEART SMART

Grilled Boneless Breast of Chicken, Whole Wheat Pasta,
Fresh Vegetables, Roasted Tomato Vinaigrette
24.00

TURKEY TENDERLOIN

Sautéed Spinach, Garlic Mashed Potatoes
23.00

VEGETARIAN BAKE

Japanese Eggplant Stuffed with Tofu and Quinoa, Zucchini
Stuffed with Mushroom Duxelle, Red Pepper Coulis
24.00

ROAST PORK PRIME RIB

Rosemary Roasted Fingerling Potatoes, Fresh Seasonal Vegetables
25.00

NEWYORK STRIP

Onion-Mushroom Compote, Brioche Pudding
27.00

FILET MIGNON

Bordelaise Sauce
29.00

SALMON FILLET

Citrus Beurre Blanc
24.00

SEA BASS

Pan Roasted, Calamata Olive Vinaigrette
26.00

COMBINATION LUNCHEON ENTRÉES

FILET AND CHICKEN

Tawny Port Wine Reduction, Roasted Garlic Cream Sauce
33.00

FILET AND SALMON

Cabernet Reduction, Herb Beurre Blanc
34.00

CHICKEN AND SEA BASS

Roasted Tomato Vinaigrette, Cilantro Pesto
30.00

LUNCHEON DESSERT SELECTION

Warm Apple or Cherry Strudel with Vanilla Sauce
Warm Seven Layer Bar with Vanilla Ice Cream
Fresh Berries with Sabayon
Sugar-Free Panna Cotta
Chocolate Mousse Cake
Carrot Cake with Cream Cheese Frosting
Cheesecake with Seasonal Berries
Lemon Tart with Raspberry Coulis
Seasonal Fruit Tart
Brownie Parfait

COLD LUNCHEON BUFFETS

Cold buffets include freshly brewed coffee, decaffeinated coffee
and fine quality teas. Iced tea is available upon request.

IT'S A WRAP

(15 person minimum)
Tossed Garden Salad with Assorted Dressings
Home Style Potato Salad, Creamy Coleslaw and Pasta Salad
Individual Bags of Gourmet Chips
Roast Beef Wraps
Chicken Caesar Wraps
Cobb Salad Wraps
Tuna Salad Wraps
Balsamic Grilled Vegetable Wraps

Individual Fruit Pies, Cakes and Fresh Fruit Salad

26.00

MEDITERRANEAN

(15 person minimum)
Mediterranean Green Salad with Red Wine Vinaigrette
Couscous Salad
Hummus
Tabouli
Baba Ghanoush
Calamata Olives
Served with Flat Breads and Pita Chips

Chicken, Feta Cheese and Spinach Wrap
Gyro Wrap - Lamb, Tomato, Greens with Tzatziki Sauce
Tuna with Basil Aioli Wraps
Muffalata Wrap - Grilled Eggplant, Mozzarella Cheese,
Black Olive Tapanade and Fresh Greens

Individual Fruit Pies, Cakes and Fresh Fruit Salad

26.00

GRINDERS, SUBS AND HOAGIES

(15 person minimum)
All Grinders are Seasoned and Served with Lettuce,
Tomato and Onion
Tossed Garden Salad with Assorted Dressings
Home Style Potato Salad, Creamy Coleslaw and Pasta Salad
Individual Bags of Gourmet Chips
Italian Hoagies; Roast Beef Subs; Tuna Grinders;
Ham and Cheese Grinders
Sliced Hot Peppers, Olives, Mustard, Mayonnaise, Horseradish
Mayonnaise, Oil and Vinegar, Marinated Vegetables and Pickle Spears

Individual Fruit Pies, Cakes and Fresh Fruit Salad

26.00

FAMILY STYLE LUNCHEON

(50 person minimum)
Presented family style from platters on an oversized traditional
Lazy Susan. This is an interactive dining experience certain to
be enjoyed by all.

Nicoise Salad
Iceberg Lettuce, Fingerling Potatoes, Black Olives, Red Onion,
French Green Beans, Hard Boiled Egg and Sweet Tomatoes

Caesar Salad
Crisp Romaine Lettuce, Marinated Artichokes, Oven Roasted
Tomato, Black Olives, Grilled Asparagus and Shaved Parmesan

Sliced Grilled Sirloin Strips
Marinated Chicken Strips
Lemon-Pepper Shrimp

Presented with Three Home Made Dressings

Rolls and Butter

Assorted Biscotti, Cookies, Cannoli and Chocolate Dipped Fruit

40.00

SOUP & SALAD BAR

(30 person minimum)

Choose two from the following 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

Bowls of Spinach Leaves, Romaine Lettuce
 Hearts and Mixed Field Greens

Chilled Grilled Chicken Breast
 Chunk White Tuna
 Baby Shrimp
 Julienne Ham, Turkey and Roast Beef
 Swiss and American Cheese
 Bacon Bits
 Chopped Egg
 Sliced Black Olives
 Tomatoes, Sliced Cucumbers, Sliced Red Onion,
 Croutons, Grated Cheese
 Roasted Red Peppers and Artichoke Hearts
 Dressings to Include: Caesar, Bleu Cheese, Fat-Free Raspberry
 Vinaigrette, Balsamic Vinegar and Extra Virgin Olive Oil

Rolls and Butter

Individual Fruit Pies, Cakes and Fresh Fruit Salad

29.00

SOUP & SANDWICH

(25 person minimum)

Choose one from the following 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

Garden Tossed Salad with Assorted Dressings, Home Style
 Potato Salad, Creamy Coleslaw, Pasta Salad, Tuna Salad and
 Chicken Salad

Premium Sliced Roast Beef, Roast Turkey, Deli Ham, Genoa Salami,
 Swiss Cheese, Provolone and Cheddar Cheese

Sliced Tomatoes, Lettuce and Pickles, Mustard, Mayonnaise,
 Russian Dressing and Horseradish Sauce

Baskets of Assorted Breads, Rolls and Gourmet Chips

Individual Fruit Pies, Cakes and Fresh Fruit Salad

25.00

HOT LUNCHEON BUFFETS

Hot lunch buffets include freshly brewed coffee, decaffeinated
 coffee, fine quality teas. Iced tea is available upon request.

DELI – NY STYLE

(15 person minimum)

Garden Tossed Salad with Assorted Dressings, Home Style
 Potato Salad, Creamy Coleslaw, Pasta Salad and Marinated
 Grilled Vegetables

Warm Sliced Corned Beef and Pastrami, Sauerkraut,
 Sweet and Sour Brisket and Italian Pulled Pork
 Crusty Rolls, Sliced Rye and Pumpernickel Bread
 Wedge Cut Fries
 Sliced Swiss, American and Muenster Cheese
 Russian Dressing, Deli Mustard and Mayonnaise
 Deli Pickles

Rice Pudding, Tapioca Pudding, Carrot Cake, NY Style Cheesecake
 and Fresh Fruit Salad

28.00

COMFORT FOODS

(25 person minimum)

Garden Tossed Salad with Assorted Dressings,
 Home Style Potato Salad, Creamy Coleslaw, Pasta Salad
 and Marinated Grilled Vegetables

Choose Three Entrées from the Following:

Crispy Fried Chicken; Chicken Parmesan; Eggplant Parmesan;
 Batter Dipped Cod; Baked Cod with Seasoned Cracker Crumb
 Topping; Rotisserie Roasted Chicken; Pot Roast with Garden
 Vegetables; Slow Roasted BBQ Beef Brisket with Firecracker
 Onions; Sliced Pork with Melted Cabbage; Oven Roasted
 White and Dark Meat Turkey with Traditional Cornbread
 Stuffing; Baked Ziti with Basil Ricotta

Accompanied with Fresh Seasonal Vegetables and Chef's
 Selection of Potato or Rice, Cheddar Cheese Biscuits and Cornbread

Individual Fruit Pies, Cakes and Fresh Fruit Salad

30.00



MOHEGAN LUNCHEON BUFFET

(25 person minimum)

Medley of Field Greens with Garden Vegetables and Three Dressings, Chilled Pasta Salad, Marinated Vegetable Salad and Fresh Fruit Salad

HOT SELECTION

Choose two entrées from the following:

Grilled Block Island Swordfish with Sun Dried Tomatoes, Roasted Fennel and Capers
 Oven Roasted Fillet of Salmon with Ginger Butter
 Herb Crusted Breast of Chicken with Field Mushroom Compote
 Chicken Breast with Eggplant and Sausage Caponata
 Sliced Sirloin with Barolo Wine Sauce
 Beef Medallions with Roasted Tomato and Wild Mushroom Demi-Glace

Chef's Seasonal Vegetarian Entrée or Vegetarian Pasta
 (Included with Buffet)

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

Individual Fruit Pies, Cakes and Fresh Fruit Salad

33.00

Select an Additional Entrée for 4.00 per person

ASIAN LUNCH BUFFET

(25 person minimum)

Asian Noodle Salad, Cucumber and Hot Pepper Salad, Edamame Salad
 Assorted California Rolls with Ginger, Soy and Wasabi
 Wonton Soup

HOT SELECTION

Choose three entrées from the following:

General Tso Chicken
 Sweet and Sour Chicken
 Beef and Broccoli
 Beef Chow Fun
 Salt and Pepper Shrimp with Vegetables
 Shrimp and Vegetables in Black Bean Sauce
 Vegetable Fried Rice
 Vegetable Lo Mein

Our Chef will prepare white rice to accompany your selections.

Assorted Asian Tarts, Almond Cookies and Sweet Sesame Buns

34.00

**MEXICAN FIESTA**

(25 person minimum)

Grilled Corn and Jalapeño Salad
 Garden Greens with Lemon-Lime Vinaigrette
 Pico De Gallo
 Biscuits and Jalapeño Corn Bread
 Baskets of Fresh Corn Tortillas

FAJITAS

Grilled Marinated Skirt Steak
 Grilled Marinated Chicken
 Slow Roasted Pork
 Sautéed Peppers and Onions

Salsa, Guacamole, Sour Cream, Jack Cheese, Jalapeño Peppers,
 Black Olives, Tomatoes and Shredded Lettuce,
 Refried Beans with Cheese
 Flour Tortillas
 Fiesta Rice

Margarita Lime Tarts
 Caramel Flan
 Chipotle Chocolate Flourless Cake
 Tres Leche Cake
 Fresh Fruit Salad

35.00

Choose an additional entrée listed below for 4.00 per person

Sliced Sirloin Churrasco, Opal Basil Chimichurri with
 Grilled Orange-Chipotle Sweet Potato Planks

Mole and Honey Glazed Chicken Breast with Rice and Pigeon Peas

Grilled Salmon, Ancho-Peppers, Avocado Aioli and Roasted Asparagus

Paella - Chicken, Clams, Shrimp, Sausage, Mussels and Saffron Rice



Guarantee must be within 3% of room set.
 Prices are exclusive of 20% service charge and 6% tax.