

— 2023 - 2024 —

CATERING MENU



RESORTS
Casino · Hotel
A MOHEGAN PROPERTY

ONE OF A KIND.

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RESORTS
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BREAKFAST OPTIONS

All Breakfasts include: Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas

THE CONTINENTAL

Chilled Breakfast Juices

Sliced Seasonal Fruit Display

Sliced Bagels, Danish & Muffins

Whipped Butter, Cream Cheese & Preserves

\$23.00 per Person

SPA CONTINENTAL

Chilled Breakfast Juices

Whole Seasonal Fruit

Greek Yogurt Parfaits
Granola, Berries, Dried Fruit,
& Chocolate Chips

Hard Boiled Eggs

Avocado Toast
\$28.00 per Person

DELUXE CONTINENTAL

Chilled Breakfast Juices

Sliced Seasonal Fruit
Baskets of Whole Fruit

Greek Yogurt Bar
Granola, Seasonal Berries, Dried Fruit
& Chocolate Chips

Sliced Bagels, Danish & Muffins
Whipped Butter, Cream Cheese & Preserves
\$28.00 per Person

BREAKFAST SANDWICHES

Chilled Breakfast Juices

Sliced Seasonal Fruit

Egg and Cheese on English Muffin

Egg, Bacon, & Cheddar
on English Muffin

Egg White, Turkey Sausage
& Cheese on Bagel
\$28.00 per Person

BREAKFAST OPTIONS

All Breakfasts include: Freshly Brewed Regular & Decaffeinated Coffee & Assorted Hot Teas

THE CLASSIC OCEAN PLATED BREAKFAST

Chilled Breakfast Juices

Sliced Seasonal Fruits

French Omelette or
Seasonal Fruit Stuffed Pancake

Applewood Smoked Bacon
or Country Sausage

Home Fried Potatoes
\$30.00 per Person

RENDEZVOUS BREAKFAST BUFFET

Chilled Breakfast Juices

Sliced Seasonal Fruits
Baskets of Whole Bananas

Sliced Bagels, Breakfast Pastries
Whipped Butter, Cream Cheese & Preserves

Greek Yogurt Bar
Granola, Seasonal Berries,
Dried Fruit & Chocolate Chips

Farm Fresh Scrambled Eggs

Cinnamon Swirl French Toast
OR Buttermilk Pancakes
Warm Maple Syrup

Applewood Smoked Bacon
Country Sausage
Skillet Potatoes
\$42.00 per Person

UPGRADES & MORE

PARFAIT BAR

Granola, Greek Yogurt
Seasonal Berries,
Chocolate Chips & Dried Fruit
\$8.50 per Person

OATMEAL BAR

Steel Cut Oatmeal
Seasonal Berries, Dried Fruit,
Brown Sugar, Cinnamon, Honey,
Chocolate Chips, Bananas & Milk
\$8.50 per Person

CHEF MADE BREAKFAST SANDWICHES

Egg and Cheese on English Muffin,
Egg, Bacon and Cheddar
on English Muffin,
Egg White, Turkey Sausage
& Cheese Bagel
\$12.50 per Person

CHEF ATTENDED STATIONS

WAFFLE STATION

Home-Made Waffles
Warm Maple Syrup
Whipped Cream, Powdered Sugar,
Seasonal Berries, Fruit Compote
& Chocolate Drizzle
\$12.50 per Person

OMELETTE STATION

Farm Fresh Eggs,
Egg Whites & Egg Beaters,
Mushrooms, Onions, Peppers,
Tomatoes, Spinach,
Shredded Cheddar & Diced Ham
\$13.50 per Person

A Chef Attendant Fee of \$200 per Chef, will apply for all Action stations.

NEED A BREAK?

BREAKS SERVED FOR 30 MINUTES*

All Day Coffee Service (8 Hours): Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas : \$30.00 per person
All Day Break Package (8 Hours): All Day Coffee Service, Select 2 Breaks from Below: \$60.00 per Person

POWER BREAK

Whole Fruit, Assorted Granola Bars,
& Trail Mix

Greek Yogurt Bar
Dried Fruit, Granola, Berries

Coconut Water
\$24.00 per Person

MILK & COOKIES

Otis Spunkmeyer Cookies
(Oatmeal Raisin, Peanut Butter, Chocolate Chip)

Oreos, Brownies & Blondies

Milk Bar
Plain, Chocolate & Strawberry
\$19.00 per Person

BARISTA BREAK

Freshly Brewed Coffee
Iced Coffee & Herbal Tea

Hazelnut, Vanilla & Seasonal Flavored Creams

Scones, Biscotti, Sliced Banana Bread
& Coffee Crumb Cake

Whipped Cream, Chocolate Shavings,
Sugar Sticks, Honey, Lemon
\$25.00 per Person

MOVIE TIME

Popcorn, Warm Soft Pretzels,
Nachos & Cheese, & Cinema Candies

Soft & Diet Drinks
\$22.00 per Person

SPA BREAK

Fruit Kabobs & Greek Yogurt Sauce
Hummus & Grilled Pita, Garden Crudité

Dried Fruits & Nuts

Infused Waters
Seasonal
\$21.00 per Person

THE BOARDWALK

Caramel Corn, Salt Water Taffy,
Cotton Candy, Water Ice,
Ice Cream Treats, Funnel Cake

Soft & Diet Drinks
\$22.00 per Person

CUSTOMIZED BREAK

BREAKS LIMITED TO 30 MINUTES*

Orange Juice: \$22.50 per Liter*

Grapefruit Juice: \$22.50 per Liter*

Cranberry Juice: \$22.50 per Liter*

Apple Juice: \$22.50 per Liter*

Tomato Juice (Tabasco & Lemon Wedges):
\$27.50 per Liter*

*Serves appx 5 glasses

Freshly Brewed Coffee: \$65.00 per Gallon

Decaffeinated Coffee: \$65.00 per Gallon

Herbal Teas: \$65.00 per Gallon

*Serves appx 20 cups

Coca Cola Soft & Diet Drinks: \$3.50 Each

Bottled Fiji Water: \$5.00 Each

Chilled Snapple: \$5.00 Each

Iced Tea: \$50.00 per Gallon (Serves 20)

Lemonade: \$50.00 per Gallon (Serves 20)

Seasonal Whole Fruit & Bananas: \$3.00 Each

Sliced Melon & Berries (Serves 25): \$250.00 Each

PC Yogurts: \$48.00 per Dozen

Granola Bars: \$54.00 per Dozen

KIND Bars (gf): \$66.00 per Dozen

House Baked Cookies: \$39.00 per Dozen

Brownies & Blondies: \$39.00 per Dozen

Cupcakes: \$54.00 per Dozen

Biscotti, Cannoli, Macaroons: \$54.00 per Dozen

Soft Pretzels: \$30.00 per Dozen

Jack & Jill Ice Cream Treats: \$54.00 per Dozen

Water Ice: \$42.00 per Dozen

Individual Candy Bars: \$39.00 per Dozen

Cracker Jacks: \$39.00 per Dozen

Trail Mix: \$54.00 per Dozen

Smart Food Popcorn: \$42.00 per Dozen

Sliced Bagels (CC, Butter & Jelly): \$54.00 per Dozen

Donut Shop: \$54.00 per Dozen

Freshly Baked Muffins: \$45.00 per Dozen

Cinnamon Buns: \$54.00 per Dozen

Banana Bread & Coffee Cake: \$18.00 per Loaf

LUNCH BUFFETS

All Luncheon Buffets include: Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

EXECUTIVE LUNCH

Soup of the Day

Tossed Garden Salad
Chef's Dressings & Vinaigrettes

Hand Grated Cole Slaw
Home Style Potato Salad

SANDWICH BOARD

Gourmet Wraps,
Club Sandwiches & Hoagies
Pickles, Hot Cherry Peppers,
Mayonnaise, & Mustard
House Made Kettle Chips

Pasta del Giorno
Grated Cheese & Red Pepper Flake
Rustic Garlic Bread

Just Baked Cookies & Brownies
Sliced Seasonal Fruit
\$39.00 per Person

CLASSIC DELI LUNCH

Tossed Garden Salad
Chef's Dressings & Vinaigrettes

Hand Grated Cole Slaw

Home Style Potato Salad

SANDWICH BOARD

Gourmet Wraps,
Club Sandwiches & Hoagies
Pickles, Hot Cherry Peppers,
Mayonnaise, & Mustard
House Made Kettle Chips

Just Baked Cookies & Brownies
\$33.00 per Person

LUNCH BUFFETS

All Luncheon Buffets include: Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

THE PHILLY SPECIAL

Tossed Garden Salad
Chef's Dressings & Vinaigrettes

Italian Hoagies

Philadelphia Cheesesteak
Philadelphia Chicken Cheesesteak
Fried Mushrooms & Onions

Roast Pork, Broccoli Rabe & Provolone

Sidewinder French Fries
Cheese Sauce, Old Bay Shaker

Italian Market Fruits

Cheese Cake
Hershey's Chocolate Drizzle

Black & White Cookies
\$45.00 per Person

SOUTHERN INDULGENCE

Tossed Garden Salad
Chef's Dressings & Vinaigrettes

Carolina Slaw
Potato Salad

Southern Fried Chicken

BBQ Beef Brisket & Crispy Onion

Creamy Mac N Cheese

Seasonal Vegetables

Fruit Salad

Corn Muffins

Seasonal Cobbler
Vanilla Sauce
\$49.00 per Person

LUNCH BUFFETS

All Luncheon Buffets include: Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

TAQUERIA

Three Bean Salad

Chipotle Caesar Salad

Tres Tacos

Marinated Grilled Chicken

Flank Steak

Market Fish

Flour Tortillas

Salsa Verde, Pico de Gallo, Guacamole,
Queso Fresco, Shredded Jack Cheese,
Cholula Hot Sauce, Lime Segments

Chimichurri Rice

Mexican Fruit Salad

Caramel Flan

Golden Pineapple Upside Down Cake

\$49.00 per Person

A LITTLE ITALY

Traditional Caesar Salad,
Semolina Croutons

Tomato, Buffalo Mozzarella
& Basil Salad
Aged Balsamic

Oven Roasted Chicken Osso Buco

Nona's Meatball Parmesan
Mezze Rigatoni Marinara
Grated Cheese, Red Pepper Flake

Broccoli Rabe,
Sauteed Garlic & EVOO

Rustic Garlic Bread

Sliced Fruit

Tiramisu, Biscotti & Cannolis

\$49.00 per Person

LUNCH BUFFETS

All Luncheon Buffets include: Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

THE POWER LUNCH

Vegetarian Minestrone Soup

Bulgur Salad

Fresh Garden Vegetables

Rice Vinegar Honey Dressing

Spinach Salad

Fresh Sliced Mushroom

and Diced Fresh Apples

Honey Sherry Vinaigrette Dressing

Pan Seared Salmon

with Marinated Arugula

Green Goddess Dressing

Pesto Strozzapretti Pasta with Roasted
Tomatoes, Black Olives, & Mushrooms

Roasted Brussel Sprouts with Romesco
Cauliflower, Golden Raisins,
& Toasted Peanuts

Sliced Seasonal Fruits

Homemade Oatmeal Raisin Cookies

\$49.00 per Person

LUNCH BUFFETS

All Luncheon Buffets include: Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

SOUP OR SALAD

Basket of Hearth Baked Rolls & Butter

(Select 3 Options)

Soup Du Jour

Traditional Caesar Tossed Garden Salad The Cobb
Ancient Grain Homestyle Pasta Marinated Vegetables Antipasto Salad

ENTREES

(Select 3 Options)

Paired with Seasonal Vegetables ~ Chef's Potato

SANDWICH BOARD

Gourmet Wraps,
Club Sandwiches & Hoagies
Potato Chips

PHILADELPHIA CHEESE STEAK

Sidewinder Fries
Jalapeno Cheese Sauce

Marinated Prime Sirloin
Chimichurri Sauce

Citrus Glazed Salmon

Market Fish

Southern Fried Chicken

Grilled Chicken
Wilted Spinach & Tomato
Concasse

Classic Chicken Francaise

Wok Chow Stir Fry

Mezze Rigatoni Marinara

Pasta Primavera
Roasted Garlic, Seasonal Vegetables,
EVOO

DESSERTS

Sliced Seasonal Fruit
Seasonal Desserts Display

\$53.00 per Person

PLATED LUNCH

All Plated Luncheons include Rolls & Butter, Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea and Iced Tea

SALAD

(Select One)

CLASSIC CAESAR SALAD

Crisp Romaine Leaves
Shaved Parmesan Cheese & Croutons
Traditional Dressing

GARDEN SALAD

Mixed Field Greens
Cherry Tomatoes, Cucumbers & Radish
Honey Sherry Vinaigrette

SPINACH SALAD

Baby Spinach
Red Onion, Crumbled Bacon,
Egg Wedge, & Grape Tomatoes
Dijon Vinaigrette

GREEK SALAD

Mixed Greens
Red Onion, Grape Tomato, Cucumber,
Kalamata Olives & Feta Cheese
Green Goddess Dressing

ENTREES

(Select One)

Brick Chicken
Baby Carrots, Creamy Grits
Herb Lemon Jus
\$39.00 per Person

Pan Roasted Chicken
Haricot Verts, Fingerling
Potatoes, Chicken Jus
\$39.00 per Person

Honey Glazed
Atlantic Salmon
Wilted Spinach & Tomato
Concasse, Herb Couscous
\$42.00 per Person

Roasted Nordic Cod
Snap Pea Salad, Bacon Vinaigrette
Parmesan Crusted
Fingerling Potatoes
\$39.00 per Person

Braised Short Ribs
Mirepoix Demi
Creamy Grits
\$45.00 per Person

Petit Filet Mignon
Seasonal Vegetable
Potato Puree
\$49.00 per Person

DESSERTS

(Select One)

NY Style Cheese Cake Triple Chocolate Mousse Carrot Cake
Family Style Cookies & Minis (2 Plates per Table) Key Lime Pie

LUNCH ON THE GO

Lunch will be delivered to the Meeting Room, Conveniently Packed "To Go"

BROWN BAGGER

Resorts Bottled Water or Soft Drink

Choice of (2) Chef Made Sandwiches

**Italian Sub on Atlantic City Bread*

**Oven Roasted Turkey Breast on Atlantic City Bread*

**Vegetarian Wrap*

Bag of Chips

Sweet Snack

SOMETHING LIGHT

Resorts Bottled Water or Soft Drink

Choice of (2) Freshly Made Salads

(Dressing Pack):

**Grilled Chicken Caesar Salad*

**Traditional Greek Salad*

**Ancient Grain Salad*

Gourmet Crackers

Seasonal Fruit

BENTO BOX

Resorts Bottled Water or Soft Drink

Asian Rice Noodle Salad

Teriyaki Steak Dim Sum

California Roll

Pickled Seasonal Vegetables

Almond Cookies

Fortune Cookie

SOUTHERN PICNIC

Resorts Bottled Water or Soft Drink

Southern Style Fried Chicken (2 Pieces)

Country Cole Slaw

Seasonal Fruit

All lunches \$27.00 per person

*In the event of in-room consumption, a cleaning fee of \$10.00
per person will be added to the menu price*

RECEPTION STATIONS

Receptions served for 2 Hours

Antipasto & Charcuterie Station

Cured Italian Meats and Cheeses,
Cipollini Onions, Roasted Peppers, Marinated
Olives, Artichoke Hearts, Mushrooms,
Tomatoes, Buffalo Mozzarella & Artisan Bread

\$22.00 per Person

Imported & Domestic Cheese Board

Fig Jam, Stoneground Mustard,
Artisan Breads & Crackers

\$15.00 per Person

Chef Attended Pasta Station

~ Select Two Pastas ~

Penne Pasta, Mezzi Rigatoni,
Cheese Filled Tortellini,
Cavatappi & Strozzapreti

~Pair with the Sauce~

Basil Scented San

Marzano Roasted Tomato,
Bolognese, Vodka Cream, Garlic Pesto,
Parmesan & Sage Cream,
Roasted Garlic Primavera & EVOO

Parmesan Bread Sticks

Grated Cheese & Red Pepper Flakes

\$23.00 per Person

Seafood Display

Jumbo Shrimp, Crab Claws,
Lobster Medallions
Cape May Salt Oysters & Top Neck Clams
Cocktail Sauce,
Stone Ground Mustard Sauce,
Tabasco & Mignonette

\$52.00 per Person

Hong Kong Night Market

Pad Thai

General Tso's Chicken

Beef Chow Fun

XO Fried Rice

\$29.00 per Person

Mukashi Sushi

Hand Rolled

Mukashi Sushi & Sashimi

Wasabi, Soy Sauce,

Ponzu and Pickled Ginger

\$25.00 per Person

Rolls & Dumplings

Vietnamese Summer Rolls

Shrimp Rolls & Egg Rolls

Pan Fried & Steamed

Dumplings, Dim Sum & Shumai

\$25.00 per Person

A Chef Attendant Fee of \$200.00 per Chef, will apply for all Tended Action Stations.

RECEPTION STATIONS

Receptions served for 2 Hours

GASTRO PUB*

Drunken Melon Pops
European Charcuterie & Cheese
Bavarian Pretzels, Guinness Stout Cheese Sauce
Danish Dog "Bar"
Bourbon Glazed Wings
Coal Roasted Flat Bread Pizza
\$26.00 per Person
**Ask about our Craft Beer Pairings
(Priced on Consumption)*

CARVING STATION

(Served with Mini Rolls & Traditional Sides)

Oven Roasted Turkey Breast: **\$24.00 per Person**
Potato Puree, Homestyle Stuffing

Whole Smoked Ham: **\$24.00 per Person**
Candied Carrots

BBQ Beef Brisket: **\$29.00 per Person**
Cole Slaw, Yucca Fries

Prime Tenderloin of Beef: **\$39.00 per Person**
Sea Salt Crusted Fingerlings, French Beans

Herb Crusted Rack of Lamb: **\$45.00 per Person**
Seasonal Risotto

TASTE OF RESORTS

CAPRICCIO

Mini Panzanella Salad
Focaccia Croutons, Tomato,
Mozzarella, Onion
Olive Oil & Balsamic
Meatballs with Whipped Ricotta & Basil

BREADSTICKS

Cheesesteak Dumplings
Sriracha, Horseradish Aioli
Traditional Sliders
Mustard, Ketchup, Pickle & American Cheese

EASTWIND

General Tso's Chicken
White Rice
Vegetable Spring Rolls
\$45.00 per Person

A Chef Attendant Fee of \$200.00 per Chef, will apply for all Tended Action Stations.

RECEPTION STATIONS

Receptions served for 2 Hours

SOUTHERN MAC & CHEESE BAR

Shredded Cheddar Cheese, Chive, Crumbled Bacon,
Steamed Broccoli,
Sweet Peas, Stewed Tomato,
Bayou Shrimp & Frizzled Onion

\$20.00 per Person

GELATO BAR

Vanilla, Chocolate, & Seasonal Berry
Myriad of Toppings

\$19.00 per Person

COFFEE & DESSERTS

Brewed & Decaffeinated Coffee, Herbal Teas
Flavored Creams, Sweeteners, Honey & Lemon

Sliced Seasonal Fruits
Resorts Wall of Donuts

Biscotti, Cannoli, Macaroons, Flavored Creams, Fancy Petit
Fours, Cake Pops & Cup Cakes

\$30.00 per Person

A Chef Attendant Fee of \$200.00 per Chef, will apply for all Tended Action Stations.

RECEPTION ITEMS

PLATTERS

Small Serves 25 Large Serves 75

ANTIPASTO

Salumi, Imported & Domestic Cheese, Cipollini Onions, Roasted Peppers,
Marinated Olives, Artichoke Hearts,
Mushrooms, Tomatoes, Buffalo Mozzarella, & Artisan Bread

Small \$400.00 Each

Large \$575.00 Each

Imported & Domestic Cheese Board

Fig Jam, Stoneground Mustard,
Artisan Breads & Crackers

Small \$275.00 Each

Large \$550.00 Each

Seasonal Fruit

Sliced Seasonal Fruit
& Wild Berries, Yogurt

Small \$250.00 Each

Large \$500.00 Each

Marinated Grilled Vegetables

Asparagus, Onion, Mushroom,
Red Pepper, Zucchini & Squash
Hummus & Baba Ganoush, Grilled Pita

Small \$225.00 Each

Large \$550.00 Each

Garden Crudite

Mélange of Garden Vegetables,
Herb Dip

Small \$200.00 Each

Large \$400.00 Each

Custom Ice Carvings Available \$400.00 per Block

RECEPTION ITEMS

CHILLED BITES

(Minimum 50 Pieces)

Drunken Melon Pops
Goat Cheese Stuffed Medjool Date
Curried Hummus Chip
Mozzarella & Tomato Bruschetta
Goat Cheese and Olive Tapenade
\$325 per 100

California Roll Lollipop
Burrata, Melon & Balsamic Pearls
Jicama Wrapped Guacamole, Cilantro
Smoked Salmon, Chive, Caviar Cone
Prosciutto Wrapped Melon Lollipop
\$375 per 100

Mini Tuna Tartare Tacos, Lime Crema
Tuna Tartare Savory Cone
Crème Fraiche, Bagel Chip, Smoked Salmon,
Curried Vegan Samosa, Chipotle Aioli
\$375 per 100

Seared NY Strip,
Caramelized Onion Crostini
\$425 per 100

Chilled Oyster, Watermelon Granita
\$500 per 100

HOT BITES

(Minimum 50 Pieces)

Mini Pork Arepas, Cilantro Crema
Pan Fried Vegetable Dumpling, Chili Soy
Wild Mushroom Goat Cheese Tarts
Goat Cheese Arancini, Spicy Marinara
Mini 3 Cheese Grilled Cheese, Spicy Marinara
\$325 per 100

Mini Beef, BBQ Chicken or Pulled Pork Slider
\$375 per 100

Cherry Stone Clams Casino
Sweet Corn Tamale Cake
\$400 per 100

Coconut Shrimp, Mango Chutney
Philly Cheese Steak Spring Roll, Spicy Ketchup
\$425 per 100

Bacon Wrapped Sea Scallops
Oysters Rockefeller
Bacon Wrapped Pork Belly Skewer
Pancetta Wrapped Shrimp, Fig Marmalade
\$450 per 100

Herb Crusted Lamb Lollipops *\$600 per 100*
Mini Sweet Lobster Roll *\$700 per 100*

Custom Ice Carvings Available \$400.00 per Block

RECEPTION ITEMS

CARVING STATIONS

Mini Rolls & Accoutrements

Glazed Atlantic Salmon
(Serves 20) \$350 Each

Herb Roasted Turkey Breast
(Serves 30) \$350.00 Each

Country Ham
(Serves 35) \$300.00 Each

Fresh Pork Loin
(Serves 20) \$300.00 Each

Whole Roasted Pig
(Serves 50) \$800.00 Each

Herb Crusted Rack of Lamb
\$400.00 per Double Rack

Beef Tenderloin
(Serves 25) \$525.00 Each

Prime Rib, Au Jus
(Serves 35) \$600.00 Each

Steamship Round of Beef
(Serves 100) \$850.00 Each

RAW BAR

Jumbo Shrimp \$425 per 100
Jonas Crab Claws \$525 per 100
East Coast Oysters \$350 per 100
Top Neck Clams \$300 per 100
Lobster Medallions \$650 per 100
Alaskan King Crab Claws MP
Lobster Tails MP

COFFEE

Freshly Brewed Coffee: \$65.00 per Gallon
Decaffeinated Coffee: \$65.00 per Gallon
Herbal Teas: \$65.00 per Gallon

DESSERT

House Baked Cookies: \$39.00 per Dozen
Brownies & Blondies: \$39.00 per Dozen
Cupcakes: \$54.00 per Dozen
Biscotti, Cannoli, Macaroons: \$54.00 per Dozen
Whole Cakes (14 Slices) \$77.00 Each
Cheese Cakes (14 Slices) \$91.00 Each
Warm Fruit Cobbler with Ice Cream
\$125.00 Each

A Chef Attendant Fee of \$200.00 per Chef, will apply for all Tended Action Stations.

PLATED DINNER

Includes Freshly Brewed Coffee & Herbal Tea, Freshly Baked Rolls & Butter

SALADS

(Select One)

THE CAESAR

Crisp Romaine Leaves,
Shaved Parmesan Cheese
and Croutons
Traditional Dressing

VERDE SALAD

Romaine, Arugula
Asparagus, Green Bean,
Avocado
Sherry Vinaigrette

RED & GOLDEN BEET SALAD

Baby Kale, Citrus,
Goat Cheese Dumplings,
Marcona Almonds
Champagne Vinaigrette

STEAKHOUSE WEDGE

Iceberg Lettuce, Crumbled Bacon,
Grape Tomatoes &
Cucumber Confetti, *Bleu Cheese*

ANTIPASTO ENSALADA

Cured Meats & Cheeses
Baby Greens
Italian Herb Vinaigrette

ENTREES

Paired with Seasonal Accompaniments (Select One)

Brick Chicken

Potato Puree, Chicken Demi,
Broccolini
\$59.00 per Person

8oz Grilled Filet Mignon

Potato Puree,
Seasonal Vegetable
\$75.00 per Person

Lump Crab Cakes

Old Bay Yukons
Garlic & Spinach
\$MP

Rack of Lamb

Mediterranean Couscous
Seasonal Vegetable
\$75.00 per Person

Chilean Sea Bass

Chermoula, Miso Glazed or Broiled
\$69.00 per Person

Atlantic Salmon

Fennel Salad
\$59.00 per Person

French Breast of Chicken

Roasted & Paired with
Mushroom Risotto
\$59.00 per Person

Land & Sea Duet

Petit Filet Mignon or Lamb Chop
Select Crab Cake,
Sea Bass, Shrimp or Sea Scallop
\$85.00 per Person

DESSERTS

(Select One)

Flourless Chocolate Cake
Espresso Anglaise, Raspberry Coulis

Tiramisu

Brandy Soaked Vanilla Layers,
Mascarpone Custard, Espresso Bean

Black & White Mousse Cake,
Chantilly Cream, Chocolate Straw

Seasonal Delight

Flavors of the Season in their Sweetest Form

SPECIAL TOUCHES

APPETIZERS

- Jumbo Shrimp Cocktail *\$15.00 per Person*
- Our "Award Winning" Seafood Chowder *\$11.00 per Person*
- Oysters Rockefeller *\$15.00 per Person*
- Clams Casino *\$12.00 per Person*
- Pan Seared Scallop, Potato Leek Broth *\$15.00 per Person*

INTERMEZZO

- Seasonal Granita
\$6.00 per Person

PASTA COURSE

- Strozzapreti Bolognese *\$10.00 per Person*
- Mezzi Rigatoni Marinara *\$8.00 per Person*
- Cavatappi Sage Parmesan *\$8.00 per Person*

- Chocolate Garnish with Logo: *\$4.50 per Person*
(Minimum 200 people at noted price)

- Family Style Petit Fours & Fancy Cookies:
\$8.00 per Person

CHEESE PLATE

- Brillat Savarin, Gorgonzola,
Aged Gouda & Fenacho
Fig Jam, Honey Comb, Seasonal Berries
\$15.00 per Person

Pair with our Dessert Wines

Ask about lighting, entertainment, décor packages, specialty linens and centerpieces.

Custom Ice Carvings Available \$400.00 per Block

SPECIAL TOUCHES

CHAMPAGNE

Butler Passed upon arrival or poured for a toast,
speak to your catering manager about our Bubbles Menu

\$10.00 per Person for House Selection

Additional Options, Based upon per Bottle Selection

DINNER WINE SERVICE

Always an "Impression Maker".

Resorts boasts a full library of exceptional wines available for
our team to offer your guests while enjoying their dinner.

\$15.00 per person for House Varietals

Additional Options, Based upon per Bottle Selection

BOURBON BAR

Maker's Mark, Bulleit, Basil Hayden,
Woodford Reserve, Knob Creek

\$25.00 per Person

INTERNATIONAL COFFEE & CORDIAL BAR

Jameson Whiskey, Kahlua, Frangelica, Amaretto,
Bailey's Irish Cream, Maker's Mark Bourbon, Brandy

Brewed Coffee

\$15.00 per Person

Ask about lighting, entertainment, décor packages, specialty linens and centerpieces.

Custom Ice Carvings Available \$400.00 per Block

BUFFET DINNER

Includes Freshly Brewed Regular and Decaffeinated Coffee, Assorted Hot Tea
Hearth Baked Rolls & Butter
Minimum of 50 Guests

SOUP & SALAD

(Select 1 Soup & 2 Salads or 3 Salads)

Soup du Jour Award Winning Seafood Chowder Rustic Minestrone Vegetarian Mushroom Soup

ANCIENT GRAIN & TUSCAN KALE

Tri-color Quinoa, Tuscan Kale,
Chopped Tomatoes, Black Beans & Red Onion
Tomato Vinaigrette

GARDEN SALAD

Tossed Garden Salad
Chef's Dressings & Vinaigrettes

CAESAR SALAD

Chopped Romaine with Shaved Parmesan Cheese,
Focaccia Croutons, Caesar Dressing, Anchovy

ROASTED BEET SALAD

Red & Golden Beets, Baby Kale,
Marcona Almonds & Goat Cheese Brûlée

ENTREES

Paired with Chef's Sides
(Select 3)

Herb Marinated Chicken
Thyme Jus

Roasted Chicken Marsala
Spinach

Grilled Stuffed Pork Chop
Apple Chutney

Potato Crusted Salmon

Frutti di Mare
Mussels, Clams, Market Fish
Roasted Cod, Sauce Americaine

Cheese Tortelloni

Vegan Wok Chow Stir Fry

Wild Mushroom Ravioli

CARVING STATION

A Chef Attendant Fee of \$200.00 per Chef, will apply

Slow Roasted Prime Rib of Beef, Au Jus

DESSERTS

Pastry Chef's Selections of Seasonal Desserts, Fancy Petit Fours and Flavored Creams
\$79.00 per Person

BAR SELECTIONS

Premium Brands:

Vodka: New Amsterdam
Rum: Rico Bay White Rum
& Captain Morgan's Spiced Rum
Tequila: Jose Cuervo
Gin: New Amsterdam
Scotch: Dewar's
Whiskey: Seagrams 7
Bourbon: Heaven's Hill
Cognac: Courvoisier
Cordials: Razzmatazz, Triple Sec, Hazelnut,
Brady's Irish Cream, Peach Schnapps, Amaretto Disaronno,
Southern Comfort, Kahlua, Sour Apple Pucker,
Blackberry Brandy, Melon Liqueur, Blue Curacao

Platinum Brands:

Vodka: Tito's & Grey Goose
Rum: Bacardi Silver & Captain Morgan's
Tequila: Patron Silver
Gin: Bombay Sapphire Gin
Scotch: Johnny Walker Black
Whiskey: Crown Royal
Bourbon: Maker's Mark
Cognac: Hennessy
Cordials: Chambord, Triple Sec,
Frangelica, Bailey's Irish Cream, Peach Schnapps,
Amaretto Disaronno, Southern Comfort, Kahlua,
Sour Apple Pucker, Blackberry Brandy,
Melon Liqueur, Blue Curacao, Grand Marnier

House Wine & Sparkling (Select 1 White & 1 Red):

Whites : Chardonnay, Sauvignon Blanc, Pinot Grigio
Canyon Road California Varietals

Rose: White Zinfandel, Canyon Road California Varietals

Reds: Cabernet Sauvignon, Pinot Noir
Canyon Road California Varietals
Bubbles: Wycliff Brut

Beer:

Domestic: Budweiser, Coors Light, Miller Lite
Imported: Corona, Heineken
N.A.: O'Doul's

CocaCola Soft & Diet Drinks

Premium Brand Package

One Hour: \$24.00 per person
Two Hour: \$36.00 per person
Three Hour: \$42.00 per person
Four Hour: \$48.00 per person

Platinum Brand Package

One Hour: \$30.00 per person
Two Hour: \$45.00 per person
Three Hour: \$53.00 per person
Four Hour: \$60.00 per person

Host Sponsored Consumption Bar Pricing

Premium Cocktails & Cordials: \$12.00 Each
Platinum Cocktails & Cordials: \$15.00 Each
House Wine \$10.00 Each
Imported Beer \$7.00 Each
Domestic Beer \$6.00 Each
Soft Drinks \$3.50 Each

Cash Bar Pricing*

Platinum Cocktails \$16.00 Each
House Wine \$11.00 Each
Imported Beer \$8.00 Each
Domestic Beer \$7.00 Each
Soft Drinks \$3.50 Each

*Pricing Reflects Applicable Taxes

\$250.00 Beverage Labor Fee will Apply Per Bar

RESORTS CASINO HOTEL CATERING POLICIES

Please take a moment to review the following guidelines.

Conference Materials

All arrangements for shipping and receiving of your conference materials must be confirmed and approved by the Catering Manager two (2) weeks prior to arrival. Materials must be clearly marked with the group name.

Signs

All signs must be professionally lettered. Signs and banners may not be placed in public areas of the Casino without permission of the Hotel. Please contact your Catering Manager for assistance.

Fire Code

Per the Atlantic City Fire Department guidelines, a Fire Safety Permit will be required for events when utilizing specialized décor, vehicle placement, hanging banners, a stage/riser is present, and/or dance floor, etc. The current fee is \$350.00 per permit. Final approval is subject to the on-site inspection of the ACFD. Any fines levied for reasons to include, but not limited to failure to provide a permit or to make changes as directed by ACFD per on-site inspection are the responsibility of the client. The cost of the permit is subject to change without notice.

Liability

Resorts Casino Hotel shall not be responsible for any loss, damage or injury that may occur to the client, the client's guests or attendees of the functions or to their property, from any cause whatsoever prior to, during or following your actual function times. Resorts Casino Hotel shall not be responsible for any unattended items left in the functions rooms.

Food & Beverage Policy

It is the Hotel policy that outside food and beverage will not be permitted to be brought into the Hotel. Resorts Casino Hotel, as a Casino Licensee, is responsible for the administration of sales and service of alcoholic beverages in accordance with the Casino Hotel Alcoholic Beverage Regulations.

RESORTS CASINO HOTEL CATERING POLICIES

Please take a moment to review the following guidelines.

Menu Selections and Prices

Menu selections and beverage requirements are required 4 weeks prior to the date of your function. Menu prices are guaranteed 6 months prior to the event.

Tax and Gratuity

All Food and Beverage Sales are subject 6.625% New Jersey State Sales Tax and 21% Gratuity. Alcoholic Beverage Sales are subject to an additional 3% Atlantic City Luxury Tax. Taxes and Gratuities are subject to change without notice.

Guaranteed Attendance

The exact number of attendees for your function must be received by the Catering Department by 10 AM, 7 business days in advance of your function. This number will be considered a minimum guarantee and is not subject to reduction. If the guarantee is not given to our Catering Department 7 business days in advance, we will consider the last estimated number as the guarantee for the function. You will be billed for the guaranteed number of guests or the actual attendance, whichever is higher.

Method of Payment

Unless otherwise approved, customers are required to submit a deposit of 10% of the estimated revenue upon confirmation. A payment plan may be arranged with the Catering Office, but the final estimated balance is due ten (10) days prior to the function. Any charges incurred on site must be satisfied immediately. Direct Billing is subject to approval.

Payment may be made by credit card or certified check.

A 3.5 % Service Charge will apply for all Credit Card Payments.

Labor Charges (Based on 4.0 hour function)

Service Charge: \$95.00 will apply for all functions with less than 30 guests.

Chef Attendant Fee: \$200.00 per attendant will apply for each action station.

Beverage Labor Fee: \$ 250.00 fee will apply, per bar.

Overtime fees shall apply for any event (excluding meetings that extends beyond 5 hours).

AUDIO/VISUAL EQUIPMENT SERVICES

PROJECTOR EQUIPMENT

<input type="checkbox"/> Standard LCD Projector	\$300	<input type="checkbox"/> Laptop Computer Dell	\$250
<input type="checkbox"/> 5.5 K LCD Projector	\$400	<input type="checkbox"/> Apple Mac Book Pro	\$400
<input type="checkbox"/> 6K Laser Projector	\$650	<input type="checkbox"/> Apple Ipad / Pro	\$275
<input type="checkbox"/> Chrome TV Display Stand	\$50	<input type="checkbox"/> 25' HDMI Cable	\$25
<input type="checkbox"/> Projector Cart	\$20	<input type="checkbox"/> 50' HDMI Cable	\$40
<input type="checkbox"/> 42" WS Video Monitor w/ Cart	\$200	<input type="checkbox"/> 100' HDMI Cable	\$75
<input type="checkbox"/> 50" WS Video Monitor w/ Cart	\$300	<input type="checkbox"/> HDMI Splitter	\$75
<input type="checkbox"/> Wireless Presentation clicker	\$50	<input type="checkbox"/> 4 Input HDMI Switcher (active)	\$250
<input type="checkbox"/> (PRO) Wireless Presentation	\$75	<input type="checkbox"/> Input HDMI Switcher (passive)	\$100
<input type="checkbox"/> DVD Player	\$75	<input type="checkbox"/> Conference Phone	\$100

PROJECTION SCREENS

<input type="checkbox"/> 6' HD Tripod	\$30
<input type="checkbox"/> 8' HD Tripod	\$75
<input type="checkbox"/> 7' x 12' HD Fastfold – (front or rear)	\$100
<input type="checkbox"/> 9' x 12' SD Fastfold - (front or rear)	\$125
<input type="checkbox"/> 9' x 16' HD Fastfold – (front or rear)	\$350

ATLANTIC CONFERENCE CENTER

<input type="checkbox"/> 90" Flat Wall Display Package (inc HDMI encoder)	\$300
<input type="checkbox"/> 6k & 8k DLP Projector Package (inc. Screen and HDMI encoder)	\$400
<input type="checkbox"/> Barco Wireless Click Share	\$125
<input type="checkbox"/> LED Track Lighting	CALL

AUDIO

<input type="checkbox"/> Podium Microphone	\$35	<input type="checkbox"/> Small PA	\$150
<input type="checkbox"/> Table Microphone	\$35	<input type="checkbox"/> Small PA with Monitors & Subs	\$325
<input type="checkbox"/> Floor Microphone	\$35	<input type="checkbox"/> Medium PA with Subs	\$550
<input type="checkbox"/> Wireless Lavalier Microphone	\$150	<input type="checkbox"/> Medium PA with Monitors with Subs	\$650
<input type="checkbox"/> Wireless Handheld Microphone	\$150	<input type="checkbox"/> Large PA with Monitors & Subs	\$1,500
<input type="checkbox"/> Powered Speaker	\$125	<input type="checkbox"/> Concert PA System	CALL
<input type="checkbox"/> 4 channel Mixer	\$100	<input type="checkbox"/> Dual CD DJ System with Mixer	\$250
<input type="checkbox"/> 16 Channel Mixer	\$125	<input type="checkbox"/> Compact Disc Player	\$50
<input type="checkbox"/> 32 Channel Mixer	\$250	<input type="checkbox"/> Stereo with CD & Cassette	\$100
<input type="checkbox"/> Direct Insert Box (DI)	\$50	<input type="checkbox"/> iPod/MP3 Interface	\$50

Note: ALL PRICING IS PER DAY AND IS SUBJECT TO 6.625% NJ STATE SALES TAX.
For More Information and additional services visit [Resorts Audio Visual Services](#)



SERVICES

<input type="checkbox"/> Video Recording (+ \$ 65 hr.)	CALL	<input type="checkbox"/> Full Staging	CALL
<input type="checkbox"/> Banner Hang *Per Banner	\$75	<input type="checkbox"/> Load In/Out Self contained DJs	\$250
<input type="checkbox"/> Audience Theater Banner Hang	\$150	<input type="checkbox"/> Load In/Out Self contained Bands	\$500
<input type="checkbox"/> Pipe & Drape (per foot)	CALL	<input type="checkbox"/> Tech Assist Client's A/V	\$65 / Hr.
<input type="checkbox"/> Patch into House Sound System	\$250	<input type="checkbox"/> Loading In/out Large A/V Setup	\$500
<input type="checkbox"/> Full Camera/Video Production	CALL	<input type="checkbox"/> Loading In/out Small A/V Setup	\$500
<input type="checkbox"/> Utility Techs/ Camera Op./ 4 Min.	\$65 / Hr.	<input type="checkbox"/> Load In/Out Video Production	CALL
<input type="checkbox"/> Grand Piano *Dining Level Only	\$250	<input type="checkbox"/> P&D w Decorative Swag	CALL

POWER & LIGHTING

<input type="checkbox"/> 6' Six Outlet Power Strip	\$25	<input type="checkbox"/> Ballroom Exhibit Lighting	\$500
<input type="checkbox"/> D-Kit Video Lighting Package	\$150	<input type="checkbox"/> Horizon Room Lighting	\$250
<input type="checkbox"/> Follow Spot (+ \$65 Hr./ 4 Hr.Min.)	\$150	<input type="checkbox"/> Starlight Room Lighting	\$250
<input type="checkbox"/> Ballroom Banquet Lighting	CALL	<input type="checkbox"/> Green Room Lighting	\$100
<input type="checkbox"/> Screening Room Lighting	CALL	<input type="checkbox"/> Ballroom Party/Event Lighting	CALL

MISCELLANEOUS

<input type="checkbox"/> Streaming Services	CALL
<input type="checkbox"/> HD Recording	CALL
<input type="checkbox"/> Mult Box for Press Conference	\$150
<input type="checkbox"/> Laser Pointer	\$75

A/V will be set an hour prior to meeting/event space unless otherwise arranged in advance.

Per the ACFD, A Fire Safety Permit is required whenever a stage is erected, banner is hung or decorative drape is added to a room. The current rate is \$350.00 per permit. Resorts will submit all necessary paperwork on your behalf.

Note: ALL AUDIO-VISUAL PRICING IS SUBJECT PER DAY AND SUBJECT TO 6.625% NEW JERSEY STATE SALES TAX.

For More Information and additional services visit [Resorts Audio Visual Services](#)