

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

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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

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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

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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

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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

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## 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

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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

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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](#)