

2024 CATERING MENU



RESORTS
Casino • Hotel
A MOHEGAN PROPERTY

ONE OF A KIND.

Table of Contents

Breakfast / Options	2 - 4
Breaks	5 - 6
Lunch	7 - 13
Reception	14 - 19
Dinner	20 - 23
Bar	24
Catering Policies	25 - 26
Audio Visual Equipment & Services	27 -28

RESORTS
Casino · Hotel
A MOHEGAN PROPERTY

ONE OF A KIND.

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

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

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

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 to 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 Crudit 

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)

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

Paired with Seasonal Vegetables ~ Chef's Potato

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 Luncheon Buffets include: 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

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

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

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

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

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

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 per chef, will apply to all 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
Potato Puree & Homestyle Stuffing

\$25 Per Person

Whole Smoked Ham with Candied Carrots
\$25 Per Person

BBQ Brisket,
Cole Slaw, & Sweet Potato Fries

\$29 Per Person

Prime Tenderloin of Beef
Sea Salt Crusted Fingerlings, & French Beans
\$39 Per Person

Herb Crusted Rack of Lamb
Seasonal Risotto

\$45 Per Person

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 per chef, will apply to all 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 per chef, will apply to all 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

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

California Roll Lollipop
Burrata, Melon & Balsamic Pearls
Jicama Wrapped Guacamole, Cilantro
Smoked Salmon, Chive, Caviar Cone
Prosciutto Wrapped Melon Lollipop

\$375 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
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
Goat Cheese Arancini, Spicy Marinara
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 per chef, will apply to all 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	<i>\$15.00 per Person</i>
Our "Award Winning" Seafood Chowder	<i>\$11.00 per Person</i>
Oysters Rockefeller	<i>\$15.00 per Person</i>
Clams Casino	<i>\$12.00 per Person</i>
Pan Seared Scallop, Potato Leek Broth	<i>\$15.00 per Person</i>

INTERMEZZO

Seasonal Granita
\$6.00 per Person

PASTA COURSE

Strozzapreti Bolognese	<i>\$10.00 per Person</i>
Mezzi Rigatoni Marinara	<i>\$8.00 per Person</i>
Cavatappi Sage Parmesan	<i>\$8.00 per Person</i>

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 per chef, will apply to all action stations.

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,
 Ameretto 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.: Heineken Zero
 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

HORIZON BALLROOM

7.5' x 11.5' HD Screen & Projector Package (includes HDMI encoder)	\$500
---	-------

ATLANTIC CONFERENCE CENTER

90" Flat Wall Display Package	\$300
16' x 9' Screen & 6K/ 8K DLP Projector Package	\$800
Barco Wireless Click Share	\$125
LED Track Lighting	CALL

STARLIGHT BALLROOM

7.5' x 11.5' HD Screen & Projector Package (includes HDMI encoder)	\$500
---	-------

TOWER CONFERENCE LEVEL

7.5' x 11.5' HD Screen & Projector Package (includes HDMI encoder)	\$500
---	-------

OCEAN BALLROOM

7.5' x 11.5' Dual HD Screen & Projector Package (includes Podium Microphone, Stage Wash, & (1) Audio Visual Tech for 8 hours)	\$1500
Full Stage Lighting Package	\$1250

PROJECTION SCREENS

6' HD Tripod	\$ 30
8' HD Tripod	\$ 75
7.5' x 11.5' HD Fastfold (front or rear)	\$100
9' x 12' SD Fastfold (front or rear)	\$125
9' x 16' HD Fastfold (front or rear)	\$350

PROJECTOR & VIDEO EQUIPMENT

Standard LCD & Projector	\$300	Dell Laptop Computer	\$250
5.5K LCD Projector	\$400	Apple MacBook Pro	\$400
6K Laser Projector	\$650	Apple iPad/ Pro	\$275
Chrome TV Display Stand	\$ 50	25" HDMI Cable	\$ 25
Projector Cart	\$ 20	50" HDMI Cable	\$ 40
42" WS Video Monitor with Cart	\$200	100" HDMI Cable	\$ 75
50" WS Video Monitor with Cart	\$300	HDMI Splitter	\$ 75
Wireless Presentation Clicker	\$ 50	4 Input HDMI Switcher (active)	\$250
(PRO) Wireless Presentation	\$ 75	4 Input HDMI Switcher (passive)	\$100
DVD Player	\$ 75	Conference Phone	\$100



AUDIO / VISUAL EQUIPMENT & SERVICES

AUDIO

Podium Microphone	\$ 50	Whirlwind PCDI Direct Box	\$ 50
Table Microphone	\$ 50	(Interface for Audio Devices)	
Floor Microphone	\$ 50	Small PA	\$ 150
Wired Lavalier Microphone	\$ 50	Small PA with Monitors & Subs	\$ 325
Wireless Lavalier Microphone	\$150	Medium PA with Subs	\$ 550
Wireless Handheld Microphone	\$150	Medium PA with Monitors & Subs	\$ 650
Powered Speaker	\$125	Large PA with Monitor & Subs	\$1,500
4 Channer Mixer	\$100	Concert PA System	CALL
16 Channer Mixer	\$125		
32 Channer Mixer	\$250		

SERVICES

Video Recording (+ \$65 per hour)	CALL	Full Staging	CALL
Banner Hanging (per banner)	\$ 75	Load In/ Out (Self Contained DJs)	\$250
Audience Theatre Banning Hang	\$150	Load In/ Out (Self Contained Band)	\$500
Pipe & Drape (per foot)	CALL	Dedicated Tech Client A/V (4 hr. min)	\$ 70 ^{Per Hour}
Patch into House Sound System	\$ 50	Loading In/ Out Large Audio Visual Setup	\$250
Full Camera/ Video Production	CALL	Loading In/ Out Small Audio Visual Setup	\$250
Utlity Techs/ Camera Op (4 hr. min)	\$ 70 ^{Per Hour}	Load In/ Out Video Production	CALL
Grand Piano (dining level only)	\$250	Pipe & Drape with Decorative Swag	CALL

POWER & LIGHTING

6' Six Outlet Power Strip	\$ 25
D-Kit Video Lighting Package	\$150
Follow Spot (+ \$70 per hr/ 4hr min)	\$150
Ballroom Banquet Lighting	CALL
Screening Room Lighting	CALL
Ballroom Exhibit Lighting	\$500
Horizon Room Lighting	\$250
Starlight Room Lighting	\$250
Green Room Lighting	\$100
Ballroom Party/ Event Lighting	CALL

MISCELLANEOUS

Streaming Services	CALL
HD Recording	CALL
Multi Box for Press Conference	\$150
Laser Pointer	\$ 75
Flipchart & Markers	\$ 35
Quad Box	\$ 50
Re Key (per key)	\$ 50
Lost Keys or Damaged Locks	\$250
Fire Safety Permit:	\$350

Per Atlantic City Fire Department, a Fire Safety Permit is required for events utilizing specialized décor, vehicle placement, hanging banners, stage/riser &/ or dance floor. The cost of the permit is subject to change without notice.

CALL: Speak with your Convention Service Manager