



FOXWOODS®

CATERING MENUS

20

BREAKFAST
LUNCH & DINNER

26



Continental Breakfast



DELUXE CONTINENTAL • \$18

Orange, Cranberry and Apple Juices
Freshly Baked Danish, Muffins, Croissants
Whipped Butter, Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

EXECUTIVE CONTINENTAL • \$21

Orange, Cranberry and Apple Juices
Sliced Fresh Fruit, Seasonal Berries
Assorted Cold Cereals, Almond Milk, Whole Milk, Skim Milk
Freshly Baked Danish, Muffins, Sticky Buns, Whipped Butter, Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

HEALTHY START • \$22

Orange, Cranberry and Grapefruit Juices
Oatmeal & Yogurt Bar: Vanilla Yogurt, Strawberry & Plain Greek Yogurt. Toppings: Honey, Diced Pineapple, Whole Bananas, Mixed Nuts, Granola, Toasted Coconut, Assorted Dried Fruits, Raisins, Brown Sugar
Sliced Fresh Fruit, Seasonal Berries
Hard Boiled Eggs
Assorted Cold Cereals, Almond Milk, 2% Milk, Skim Milk
Toaster Station: White, Whole-Grain and Cinnamon Raisin Breads, Whipped Butter, Preserves, Peanut Butter
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

MASHANTUCKET MORNING • \$26

Orange, Cranberry and Apple Juices
Sliced Fresh Fruit, Seasonal Berries
Greek Yogurt Parfait: House-Made Granola, Local Honey
Assorted Cold Cereals, Almond Milk, Whole Milk, Skim Milk
Toaster Station: White, Whole-Grain and Cinnamon Raisin Breads, Whipped Butter, Preserves, Peanut Butter
Bacon, Egg & Cheese Croissant: Cheddar Cheese, Fresh Eggs, Toasted Croissant
Spinach & Feta Cheese Frittata
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas



Breakfast Buffets

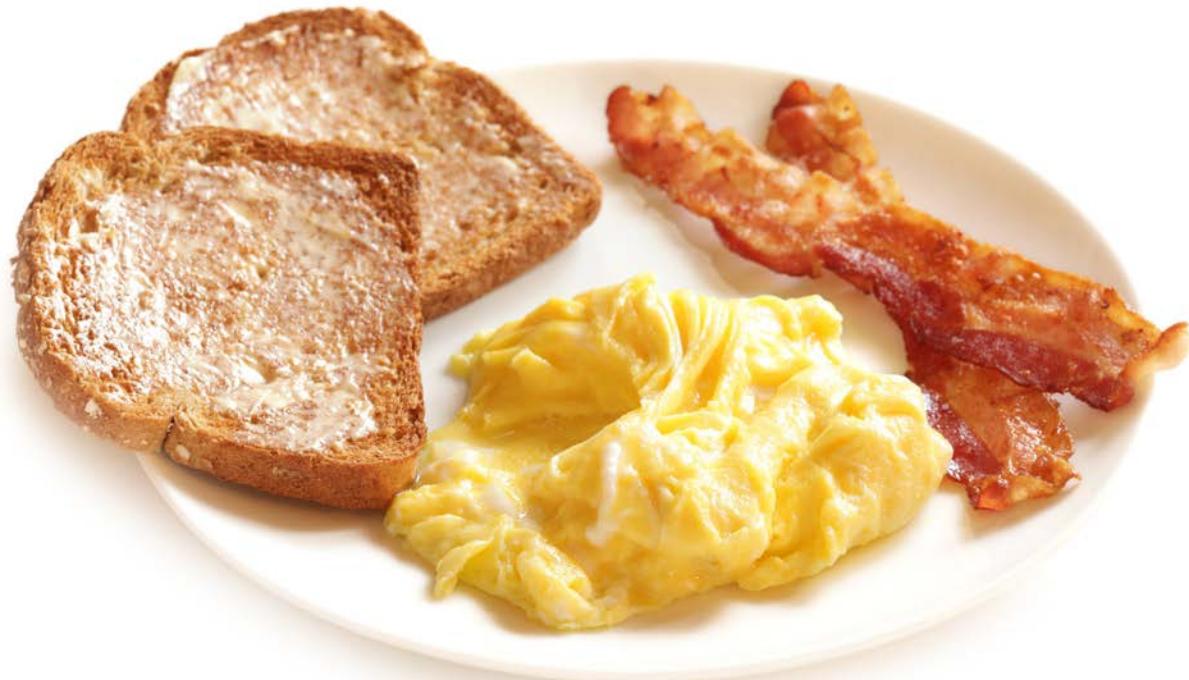


GOOD MORNING • \$29

Orange, Cranberry and Apple Juices
Fresh Scrambled Eggs
Crispy Bacon, Breakfast Sausage
Roasted Yukon Gold Breakfast Potatoes
Toaster Station: White, Whole-Grain, Cinnamon Raisin Breads, Whipped Butter, Preserves
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

AMERICAN CLASSIC • \$34

20 PERSON MINIMUM
Orange, Cranberry and Apple Juices
Sliced Fresh Fruit, Mixed Berries
Assorted Yogurt Cups
Assorted Breakfast Cereals, Almond Milk, 2% Milk, Skim Milk
Bananas Foster French Toast Casserole
Farm Fresh Scrambled Eggs
Crispy Bacon, Breakfast Sausage
Breakfast Potatoes: Roasted Tricolor Fingerling Potatoes, Rosemary, Onions
Freshly Baked Danish, Croissants, Muffins
Toaster Station: White, Whole-Grain and Cinnamon Raisin Breads, Selection of Bagels, Whipped Butter, Preserves, Peanut Butter, Assorted Cream Cheeses
Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas



Breakfast Enhancements

♦ ♦ ♦

YOGURT PARFAITS • \$64 / Dozen

3 Flavors: Banana Strawberry, Mixed Seasonal Berry & Lemon, Blueberry, House-Made Granola, Local Honey

BREAKFAST SANDWICHES • \$84 / Dozen

Applewood Smoked Bacon, Cheddar Cheese, Fresh Eggs, Toasted Croissant

Maple Sausage, American Cheese, Fresh Eggs, Butter, Toasted Everything Bagel

Rosemary Ham, Swiss Cheese, Fresh Eggs, Buttered Kaiser Roll

Heart-Healthy Wrap, Spinach Tortilla, Egg Whites, Baby Kale, Roasted Mushrooms

Open-Faced Waffle, Smoked Pork Loin, Maple Butter, Fresh Eggs, Tomato Jam

CARVED APRICOT-GLAZED COUNTRY HAM* • \$149 (serves 25)

Buttermilk Biscuits, Whipped Honey Butter

THE FOLLOWING MUST BE ORDERED FOR THE ENTIRE GROUP AS A COMPLEMENT TO YOUR BREAKFAST MENU

BAGELS & ASSORTED LOX STATION \$18 / Person

Assorted Bagels, Pastrami, Pastrami-Style Lox, Lemon Dill Lox, Black Pepper Lox, Crispy Lavash, Dill Cream Cheese, Chive Cream Cheese, Cucumber, Red Onion, Roma Tomato, Chopped Eggs, Capers, Gherkin Pickles

FRITTATA • \$8 Per Person

SELECT ONE

Vegetable Asiago, Sweet Corn, Peas, Carrots, Spinach, Zucchini, Caramelized Onion, Parmesan

Bacon, Broccoli, Cheddar

Sausage, Peppers, Provolone

SMOOTHIE STATION* • \$8 Per Person **SERVER ATTENDED**

Green Machine: Banana, Orange, Kale, Spinach

Berry Breakfast: Raspberries, Strawberries, Blueberries, Chia Seeds, Almond Milk, Honey, Lemon

Toasted Coconut Coffee: Coconut Milk, Coffee, Banana, Flax Seed, Vanilla, Honey

BREAKFAST BOWLS* • \$12 Per Person

Prepared with fresh eggs, egg whites or egg substitute

SELECT TWO

Terrific Tots: Tater Tots, Applewood Smoked Bacon, Country Sausage Gravy, Vermont Cheddar

Spinach & Quinoa: Artichoke Hearts, Shiitake Mushrooms, Crumbled Feta Cheese

Power Four Greens: Kale, Spinach, Arugula, Watercress, Fingerling Potatoes, Dried Cranberries, Almonds

South of the Border: Black Beans, Papas Fritas, Queso Fresco, Pico de Gallo, Guacamole, Crisp Tortilla Strips

BELGIAN WAFFLES* • \$9 Per Person **20 PERSON MINIMUM**

Waffles made to order with choice of: Strawberry Grand Marnier® Compote, Chocolate Ganache, Lemon Blueberry Compote, Caramelized Apple Bourbon Compote, Nutella®, Warm Maple Syrup, Whipped Butter

OMELET STATION* • \$11 Per Person **20 PERSON MINIMUM**

Fresh Eggs, Egg Whites and Egg Substitute made to order with choice of: Ham, Sausage, Crumbled Bacon, Spinach, Sweet Bell Peppers, Mushrooms, Onions, Broccoli, Tomatoes, Cheddar, Pepper Jack and Swiss Cheeses

*Chef Attendant required at \$100 / attendant.

All charges are subject to a 21% taxable service charge and 7.35% sales tax. Guarantees must be within 5% of room set.

Brunch



FOXWOODS SIGNATURE BRUNCH • \$51

40 PERSON MINIMUM

Orange, Cranberry and Apple Juices

Sliced Fresh Fruit, Seasonal Berries

Yogurt Parfaits: Banana Strawberry, Mixed Seasonal Berry and Lemon Blueberry, House-Made Granola, Local Honey

Warm Caramel Pecan Monkey Bread

Freshly Baked Danish, Croissants, Muffins

Toaster Station: White, Multi-Grain and Cinnamon Raisin Breads, Selection of Bagels, Assorted Cream Cheeses, Whipped Butter, Preserves, Peanut Butter

Eggs Benedict: Poached Egg, Rosemary Ham, Lemon-Chive Hollandaise, English Muffin

Farm-Fresh Scrambled Eggs, Roasted Tomato

Crisp Bacon, Breakfast Sausage

Home Fries, Cipollini Onions, Rosemary

Strawberry and Baby Greens Salad: Crumbled Feta Cheese, Candied Pecans, Balsamic Dijon Vinaigrette

Grilled Chicken Breast, Manchego & Sundried Tomato Polenta, Lemon Aioli

Orecchiette Pasta, Broccoli Rabe, Sausage, Fresh Tomato

OMELETS*

Fresh Eggs, Egg Whites or Egg Substitute made to order with choice of: Ham, Sausage, Spinach, Sweet Bell Peppers, Mushrooms, Onions, Broccoli, Tomato, Crumbled Bacon, Cheddar Cheese

CARVING STATION*

Country Ham, Apricot Glaze, Warm Maple Mustard Sauce, Buttermilk Biscuits, Whipped Butter

DESSERTS

Chocolate Cake, Carrot Cake, Cream Puffs, Gluten-Free Cookies, Chocolate Strawberries

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Tea



*Chef Attendant required at \$100 / attendant.

Pricing is per person for up to two hours of service. All charges are subject to a 21% taxable service charge and 7.35% sales tax. Guarantees must be within 5% of room set.

Refreshment Breaks



BEVERAGES • \$12

Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Teas, Bottled Spring Water

MORNING MUNCHIES • \$16

Granola Bars, Power Bars, Cereal Bars,
Assorted Yogurt Cups, Fresh Whole Fruit

Assorted Individual Chilled Juices,
Bottled Spring Water

Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Teas

GRAB A SNACK • \$18

Individual Snack Bags of Chips and Popcorn

Assortment of Candy Bars

Assorted Sodas, Bottled Spring Water

Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Teas

GOOD ENERGY ON-THE-GO • \$21

Assorted Fruit & Nut Trail Mix Packs,
Sabra® Pretzel & Hummus Cups

Assorted KIND® and Granola Bars, String Cheese

Assorted Individual Chilled Juices, Iced Coffee

Bottled Spring, Sparkling and Enhanced Waters

Freshly Brewed Coffee, Decaffeinated Coffee,
Assorted Teas

COFFEE HOUSE • \$21

Hot and Iced Coffee Station, Assorted Syrups

Mini Chocolate Glazed and Cinnamon-Sugar Donuts

Crumb Cake Bites

Lemon-Poppy Pound Cake

Gluten-Free Chocolate Fudge Cookies

Bottled Spring Water

KEEP IT COOL • \$22

Assorted Magnum® Bars, Ben & Jerry's® and Häagen Dazs®
Ice Cream Bars & Cups

Frozen Fruit Bars

Freshly Popped Buttery Popcorn

Assorted Sodas, Bottled Spring and Sparkling Waters

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

TAKE ME OUT TO THE BALLGAME • \$18

Pretzel Bites, Warm Cheese Sauce, Spicy Mustard

Pigs in a Blanket, Spicy Mustard

Mixed Nuts

Assorted Italian Ices

Assorted Sodas, Bottled Spring and Sparkling Waters

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

NACHO MAMMA'S NACHO BAR • \$22

Savory: Crisp Tortilla Chips, Spicy Chili, Cheese Fondue,
Black Olives, Jalapeños, Queso Fresco, Pico De Gallo,
Guacamole, Sour Cream, Scallions

Sweet: Cinnamon & Sugar Tortillas, Chocolate Swirl Tortillas,
Salted Caramel Sauce, Spiced Pineapple & Mango Relish,
Caramelized Banana Cream, Mixed Berry Salsa

Assorted Sodas, Bottled Spring and Sparkling Waters

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

FUN B4...4 • \$20

Fresh Fruit Skewers, Piña Colada Dip

Cheese Skewers: Cheddar, Monterey Jack, Smoked Gouda

Pretzel Poppers: Cheddar Cheese-Filled

Berry Trifle Tin

White Chocolate Grand Marnier® Mudslide Cake Tin

Lemon Blueberry Meringue Tin

Assorted Sodas, Bottled Spring and Sparkling Waters

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

Anytime À La Carte



BEVERAGES

Freshly Brewed Coffee • \$55 / Gallon
Freshly Brewed Decaffeinated Coffee • \$55 / Gallon
Selection of Assorted Teas • \$55 / Gallon
Assorted Bottled Juices • \$6 Each
Starbucks® Cold Brew Coffee • \$6.50 / Bottle
Freshly Brewed Iced Tea • \$53.50 / Gallon
Lemonade • \$53.50 / Gallon
Assorted Pepsi® Sodas • \$4 Each
Bottled Water • \$4 Each
Bottled Perrier® Sparkling Mineral Water • \$4.50 Each
Assorted Bubly® Sparkling Water • \$4.50 Each
Water Cooler (5 Gal) • \$30 / Jug
Rock Star® Energy Drinks • \$6 Each
Gatorade® • \$6.50 Each
IZZE® Sparkling Fruit Juice • \$6.50 Each

SNACKS

Assorted Breakfast Bars • \$5 Each
Protein Energy Bars • \$5 Each
Granola Bars • \$4 Each
KIND® Bars • \$5 Each
Trail Mix Packs • \$5 Each
Premium Ice Cream Bars • \$6 Each
Low-Fat Yogurt Cups • \$5 Each
Low-Fat Greek Yogurt Cups • \$5 Each
Whole Fresh Fruit • \$3.50 per Piece
Sliced Seasonal Fruit • \$8.25 / 4 oz. Serving
Chips & Pretzels • \$4.50 / Bag
Candy Bars • \$5 Each
Warm Soft Pretzels, Mustard, Cheese Sauce • \$42 / Dozen
Gourmet Jumbo Chocolate-Covered Pretzels • \$51 / Dozen

BAKERY

Assorted Danish • \$38 / Dozen
Assorted Muffins • \$38 / Dozen
Chocolate-Covered Strawberries • \$36 / Dozen
Gluten-Free Chocolate Walnut Fudge Cookies • \$39 / Dozen
Assorted Cookies • \$36 / Dozen
Chocolate Fudge Brownies • \$36 / Dozen
Dunkin' Donuts® Assortment • \$38 / Dozen
French Macarons • \$36 / Dozen
Assorted French Croissant-Style Donuts • \$38 / Dozen
Assorted Bagels with Cream Cheese • \$40 / Dozen



Lunch Buffets



SANDWICH SHOP • \$36

SALADS

House Mixed Green Salad: Buttermilk Ranch, French and Balsamic Dressings

Red Bliss Potato Salad

Tangy Collard & Cabbage Slaw

Quinoa, Grilled Pineapple, Baby Kale

BUILD-YOUR-OWN SANDWICH

Sliced Turkey, Roast Beef, Honey Ham, Tuna Salad

Swiss, American and Cheddar Cheeses

Lettuce, Sliced Tomato, Sliced Red Onion, Caramelized Red Onion

Kosher Dill Pickles, Assorted Pickled Vegetables, Pepperoncini, Cherry Peppers

Bacon Tomato Jam, Dijon and Whole-Grain Mustard, Mayonnaise, Horseradish Spread

Assorted Sandwich Rolls and Breads

Assorted Premium Chips

ADD IMPORTED MEATS • \$6

Prosciutto, Genoa Salami, Cappicola, Mortadella

DESSERTS

Assorted Cookies, Peanut Butter & Jelly Bars, Fudge Brownies

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

PIZZA PARTY • \$32 / Person

20 PERSON MINIMUM

SALADS

The Salad Bar: Arugula & Baby Field Greens, Red Onion, Grape Tomatoes, Shaved Fennel, Cucumber, Carrot, Radish, Dried Cranberries, Mandarin Orange, Feta Cheese, Shaved Parmesan, Candied Pecans, Balsamic Vinaigrette, Ranch and Italian Dressings

Tortellini Pasta Salad: Oven-Roasted Peppers, Red Onion, Herbs, Asiago

PIZZAS

Meat Lovers Pizza: Italian Sausage, Bacon, Pepperoni, Mozzarella

Margherita Pizza: Fresh Tomato, Mozzarella, Fresh Basil

Verdura Pizza: Oven-Roasted Vegetables, Grated Mozzarella Cheese, Crushed Red Pepper

DESSERTS

Amaretti Crisps, Biscotti, Mixed Berries, Zabaglione

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas



Lunch Buffets



PEQUOT BISTRO • \$38

20 PERSON MINIMUM

SALADS

SELECT THREE

Crisp Romaine Salad: Croutons, Grated Cheese, Tricolor Peppers, Creamy Parmesan, House Vinaigrette and French Dressings

Coleslaw: Cabbage, Carrots, Creamy Dressing

White Bean, Roasted Mushroom & Red Pepper Salad

Greek Pasta Salad: Tomatoes, Cucumber, Onion, Black Olives, Feta Cheese, Herb Vinaigrette

Green Bean & Red Onion Salad

SANDWICHES & WRAPS

SELECT FOUR

Roast Beef & Asiago Wrap: Roasted Tomato, Arugula, Black Pepper Aioli

Oven-Roasted Turkey Wrap: Lettuce, Tomato, Avocado Spread

Buffalo Chicken Salad Wrap: Grilled Chicken, Hot Sauce, Lettuce, Tomato, Celery, Carrot

Harissa Roasted Vegetable Wrap: Feta Cheese, Olive-Laced Hummus Spread

Curried Chicken Salad: Golden Raisins, Green Apple, Celery, Multi-Grain Roll

Honey Ham & Cheddar: Lettuce, Crisp Apple, Caramelized Onion Chutney, Ciabatta Roll

Italian Grinder: Smoked Ham, Capicola, Genoa Salami, Provolone Cheese, Shredded Lettuce, Tomato, Onion, Banana Peppers, Italian Herb-Infused Oil, Hoagie Roll

Rueben Wrap: Hot Sliced Corned Beef, Swiss Cheese, Sauerkraut, Thousand Island Dressing, Wheat Flour Tortilla

Porchetta Grilled Cheese: Roast Pork, Fontina Cheese, Habanero Peach Jam, Multi-Grain Bread

Build-Your-Own Philly Cheese Steak: Shaved Ribeye of Beef, Melted Cheese, Grilled Mushrooms & Onions, Hoagie Roll

Build-Your-Own Chicken Fajita: Pico De Gallo, Queso Fresco, Lime, Cilantro, Flour Tortilla

Assorted Premium Chips

Kosher Dill Pickles

DESSERTS

Coconut Macaroons, Chocolate Drizzle, Salted Caramel Brownies, Raspberry Linzer Bar

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

CHILLIN & GRILLIN • \$41

20 PERSON MINIMUM

SALADS

Watercress, Frisée Strawberry Salad: Toasted Almonds, Lemon Mint Vinaigrette

Roasted Shallot Fingerling Potato Salad: Whole-Grain Mustard Vinaigrette

Zesty Corn & Black Bean Salad: Lime, Scallion

Grilled Vegetable & Chickpea Salad

ENTRÉES

Grilled Citrus-Glazed Salmon

Honey BBQ Pulled Pork: Kaiser Rolls

Char-Grilled Herb Chicken Breast

Green Beans

Southern Baked Beans

Baked Macaroni & Cheese

Corn Bread: Whipped Honey Butter

DESSERTS

Chocolate Oreo® Cupcake, Snickerdoodle Cookie Sandwich, Blueberry Crisp Parfait

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas



Lunch Buffets



TRATTORIA • \$42

20 PERSON MINIMUM

SALADS

Caesar Salad: Romaine Lettuce, Caesar Dressing, House-Made Croutons

Arugula, Shaved Fennel Salad: Limoncello Vinaigrette, Pignoli Nuts

Chunky Mediterranean Salad: Cucumber, Grape Tomato, Kalamata Olive, Red Onion, Feta Cheese

Caprese Salad: Fresh Mozzarella, Grape Tomatoes, Basil, Balsamic Vinaigrette

ENTRÉES

Baked Cod: Tuscan White Bean & Arugula Salad

Fusilli Primavera: Sautéed Seasonal Garden Vegetables, Creamy Basil Pesto Sauce

Chicken Francese: Egg-Battered Chicken Breast, Lemon Butter Sauce, Spinach

Steak Pizzaiola: Mushrooms, Herbs, Sweet Peppers, Tomatoes

Sautéed Broccolini: Olive Oil, Garlic, Grated Cheese, Crushed Red Pepper

Assorted Rolls, Butter

DESSERTS

Italian Rum Parfait, Chocolate Cannoli, Zeppole, Sfogliatelle

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

ADD SOUP TO BUFFET • \$3.50 / Person

SELECT ONE

New England Clam Chowder, Creamy Tomato Cheddar, Split Pea, Kale & White Bean (Vegan), Cream of Broccoli, Chicken Noodle, Minestrone



Three-Course Plated Lunches



ENTRÉE

SELECT ONE

TERIYAKI CHICKEN BOWL • \$31

Vegetable Fried Rice, Asian Glazed Chicken Thighs, Baby Bok Choy, Sesame Seeds, Scallions

PAN-SEARED ATLANTIC SALMON • \$34

Garlic Sautéed Escarole, Lobster Butter

CHICKEN FRANCÉSE • \$31

Egg-Battered Chicken Breast, White Wine Lemon Butter, Sautéed Spinach, Tuscan Orzo Pilaf

BBQ-GLAZED ROTISSERIE HALF CHICKEN • \$32

Sharp Cheddar Macaroni & Cheese, Green Beans

FILET & SALMON • \$40

Pepper-Crusted Filet of Beef, Grilled Marinated Mushrooms, Sesame Almond-Crusted Salmon, Saffron Sauce, Grilled Asparagus, Roasted Tomato

BAKED HADDOCK • \$34

Herb Butter, Cornbread Butter Crumb Topping, Rice, Seasonal Vegetables

CHICKEN BREAST & SHRIMP • \$36

Parmesan-Crusted Chicken, Sautéed Shrimp, Lemon Caper Emulsion, Broccolini, Roasted Garlic

VEGETARIAN FOUR CHEESE RAVIOLI • \$30

Roasted Portobello Mushroom, Spinach, Pomodoro Sauce

STARTERS

SELECT ONE SOUP OR SALAD

SOUP

Minestrone Soup, New England Clam Chowder, Creamy Tomato Cheddar, Chicken Noodle Soup

SALAD

Foxwoods House Salad: Mixed Greens, Tomatoes, Carrots, Cucumbers, Red Onions, Radish. Choice of two dressings: Blue Cheese, Roasted Shallot, Buttermilk Ranch, French, Balsamic Vinaigrette

Caprese Salad: Vine-Ripened Beefsteak Tomato, Mozzarella, Fresh Basil, Aged Balsamic Vinegar, Extra Virgin Olive Oil

Power 4 Greens: Arugula, Baby Red Leaf Kale, Spinach, Watercress, Mandarin Orange, Red Onion, Radish, Crumbled Goat Cheese, Citrus Vinaigrette

Caesar Salad: Romaine Lettuce, Caesar Dressing, House-Made Croutons, Shaved Parmesan

DESSERTS

SELECT ONE

Coconut Cream Cake, Strawberry Sauce

White Chocolate Pistachio Napoleon, Cherry Sauce

Fudge Cake, Raspberry Sauce

Seasonal Fresh Fruit & Berries, Maple-Lime Drizzle

Strawberry Tart, Vanilla Cream Chantilly

Cheesecake, Assorted Berries



Two-Course Plated Lunches



ENTRÉE SALADS

SELECT ONE

LOBSTER COBB SALAD • \$32

Stonington Lobster, Romaine, Baby Kale, Avocado, Bacon, Tomatoes, Bleu Cheese, Raw Corn, Lemon-Herb Vinaigrette

STEAK SALAD • \$28

Romaine, Arugula, Carrot, Roasted Fingerling Potatoes, Pickled Red Onion, Tomatoes, Gorgonzola Cheese, Roasted Red Pepper, Grilled Asparagus

ROAST TURKEY & SPINACH SALAD • \$26

Oven-Roasted Turkey Breast, Baby Spinach, Red Onion, Dried Cranberries, Bacon, Candied Pecans, Mustard Vinaigrette

DESSERTS

SELECT ONE

Coconut Cream Cake, Strawberry Sauce

White Chocolate Pistachio Napoleon, Cherry Sauce

Fudge Cake, Raspberry Sauce

Seasonal Fresh Fruit & Berries, Maple-Lime Drizzle

Strawberry Tart, Vanilla Cream Chantilly

Cheesecake, Assorted Berries



Pre-Dinner Reception Stations



CHEESE BOARD • \$10

A Selection of Cubed Imported and Domestic Cheeses, Dried Fruits, House-Made Jams, Assorted Crackers, Flat Bread

BRUSCHETTA STATION • \$11

White Bean Hummus, Roasted Tomato & Basil Salad, Spinach Feta Spread, Roasted Sweet & Sour Peppers, Kalamata Olive Tapenade, Roasted Garlic, Toasted Pita, Grilled Crostini

HARVEST VEGETABLE CRUDITÉ • \$9

Fresh Vegetables, Creamy Herb Dip

SIGNATURE TAPAS GRILLED TUSCAN LOAF & FLAT BREAD • \$18 SELECT THREE WARM & THREE COLD

WARM TAPAS

Baked Flat Bread: Spanish Cheese, Caramelized Onion, Shaved Fennel, Truffle Oil

Chicken & Chorizo Skewer: Honey Dijon

Warm Grilled Shrimp Skewer: Olive Oil, Garlic

Lamb Skewers: Tomato

Ginger Chutney

Spicy Beef & Pork Meatballs: Picante

Patatas Bravas: Garlic Aioli

COLD TAPAS

Grilled Ahi Tuna: Olive Oil, Red Wine Vinegar, Capers, Peppers, Onion, Oregano

Grilled Eggplant: Sherry Tomato Vinaigrette

Roasted Marinated Wild Mushroom: Toasted Pine Nuts

Maple Chipotle Cashews, Roasted Sea Salt Marcona Almonds

Marinated Manchego Cheese: Olive Oil, Fresh Herbs, Crushed Red Pepper

Deviled Eggs: Bacon and Chive

Asparagus Salad, Crispy Serrano Ham: Spanish Olive Oil, Herbs

WARM DIPS & CHIPS • \$16

Buffalo Chicken Dip, Shrimp Scampi Dip, Spinach & Artichoke Dip, Pita Chips, Tortilla Chips

MARINATED GRILLED VEGETABLES • \$10

Fresh Grilled Vegetables, Olive Oil & Herbs

CHARCUTERIE BOARD • \$18 4 OZ SERVING / PERSON

Chef's Selection of Local Artisan Cured Meats including: Genoa Salami, Capicola, Rosemary Ham, Marinated Olives, Roasted Peppers, Stone-Ground Mustard, Pickled Onions, Baby Gherkins, Grilled Baguettes

Specific items subject to change based on product

GREEK MEZZE • \$15

Pita Crisps, Lavash, Sliced Cucumber, Grape Tomatoes, Carrot Sticks, Hummus, Tabouleh, Marinated Olives, Feta Cheese, Falafel, Stuffed Grape Leaves, Tzatziki Sauce

MAKI SUSHI DELUXE • \$425

INCLUDES 4 ROLLS OF EACH, 6 PIECES PER ROLL, PICKLED GINGER, WASABI, SOY SAUCE

California Roll, Tuna Roll, Spicy Tuna Roll, Salmon Roll, Cucumber Roll, Spicy Crab Salad Roll

BUILD A SEAFOOD BAR

LEMON, COCKTAIL SAUCE, TABASCO®, HORSERADISH

Shrimp Cocktail • \$5.50 / Piece

Local Clams on the Half Shell • \$4 / Piece

Local Oysters on the Half Shell • \$4.50 / Piece

Scallop Ceviche • \$5.50 / Person (3 oz. Portion)

Smoked Mussel Salad • \$5 / Person (3 oz. Portion)

Chilled Lobster Tail • Market Price

King Crab Legs • Market Price (3 oz. Portion)

Hot & Cold Hors d'Oeuvres



COLD

- Seafood Ceviche • \$5.50
- Sesame-Crusted Tuna Tataki, Yuzu Soy • \$5.50
- Lump Crab, Wonton Crisp, Chipotle, Cilantro, Lime • \$5
- Tuna Avocado Crostini • \$5
- Blackened Shrimp, Cucumber, Guacamole • \$5
- Smoked Salmon Mousse, Cucumber • \$5.50
- Prosciutto & Parmesan Crostini, Grain Mustard • \$5.50
- Shrimp Ceviche Tortilla • \$5.50
- Grilled Chicken, Tostada, Salsa, Avocado, Chipotle Drizzle • \$4.50
- BBQ Chicken Crostini • \$4.50
- Prosciutto-Wrapped Manchego & Melon, Olive Mint Oil • \$5
- Feta, Kalamata Olive & Cucumber Skewer, Lemon Oregano Drizzle • \$4.50
- Goat Cheese Crostini, Apricot, Pistachio • \$4
- French Brie, Candied Pear, Balsamic Reduction • \$4
- Tomato, Basil & Mozzarella Skewer, Balsamic Reduction • \$4.50
- Roasted Pepper Hummus, Crispy Pita Triangle • \$4.50
- Deviled Egg, Bacon, Jalapeño, Chive • \$3.50
- Grilled Squash Ribbons, Prosciutto, Mint Dressing • \$5
- Grilled Tomato Crostini • \$4

HOT

- Maryland Crab Cake, Caper Aioli • \$6
- Coconut Shrimp, Sweet Chili Sauce • \$5.50
- Bacon-Wrapped Scallop • \$5.50
- Buffalo Chicken Spring Roll, Blue Cheese Sauce • \$5
- Crispy Chicken Bite, Buttermilk Ranch Dipping Sauce • \$4.75
- Mediterranean Chicken Skewer, Lemon, Olive Oil, Mint • \$4.75
- White Cheddar & Chicken Arancini, Apple Bacon Chutney • \$4.75
- Sesame Teriyaki Beef Skewer • \$5.50
- Pigs in a Blanket, Spicy Mustard • \$4.50
- Cheeseburger Egg Roll • \$4.75
- Beef Wellington • \$5.50
- BBQ Bourbon Meatballs • \$4
- Beef Empanada, Roasted Corn Salsa • \$5.50
- Sausage & Goat Cheese-Stuffed Mushroom • \$5
- Lollipop Lamb Chop, Roasted Garlic Dijon • \$6
- Lamb Skewer, Tomato Ginger Chutney • \$5.50
- Parmesan-Crusted Artichoke Heart, Goat Cheese • \$5.50
- Fried Mac & Cheese, Tomato Bacon Jam • \$4.50
- Falafel Bites, Tzatziki • \$4.50



Plated Dinners



ENTRÉES

SELECT UP TO TWO

HIGHER PRICED ENTRÉE PREVAILS

MARINATED CHICKEN BREAST • \$46

Garlic, Lemon, Dijon, Rosemary, Mediterranean Orzo Pilaf, Baby Carrots, Green Beans

CHICKEN SALTIMBOCCA • \$48

Seared Breast of Chicken, Prosciutto, Sage, Mushroom Marsala Sauce, Roasted Garlic Mashed Potatoes, Asparagus Peperonata

SPINACH & ASIAGO-STUFFED CHICKEN BREAST • \$47

Saffron Yellow Pepper Sauce, Bulgur & Red Bean Pilaf, Asparagus

PAN-ROASTED SEA BASS • \$59

Mashed Sweet Potatoes, Garlic Sautéed Escarole, Sweet & Sour Lemon, Almond Brittle

NEW ENGLAND COD • \$47

Baked Atlantic Cod Fillet, Lemon-Herb Crumb Topping, Citrus Butter, Multi-Grain Rice Pilaf, Asparagus

PAN-ROASTED ATLANTIC SALMON • \$51

Dill Butter, Smashed Red Potato, Sautéed Spinach, Baby Kale, Roasted Tomato

PORCINI-CRUSTED VEAL PORTERHOUSE CHOP • \$61

Mushroom Ragu, Asparagus, Parmesan Mashed Potatoes

FILET MIGNON • \$60

Peppercorn-Crusted Tenderloin of Beef, Red Onion Gravy, Sundried Tomato Risotto, Roasted Zucchini

SHORT RIBS • \$51

Beer-Braised Boneless Beef Short Ribs, Tomato, Herbs, Yukon Gold Mashed Potatoes, French-Cut Green Beans

NEW YORK STRIP • \$55

Flame-Grilled Strip Steak, Mushroom Cognac Sauce, Bacon & Cheddar Mashed Potatoes, Asparagus, Baby Carrots

FILET MIGNON & HALIBUT • \$62

Seared Beef Tenderloin, Béarnaise Sauce, Oven-Roasted Halibut, Lemon Crumb Topping, Toasted Pine Nut & Wild Rice Blend, Haricots Verts, Garlic-Roasted Tomato

FILET MIGNON & SHRIMP • \$62

Grilled Beef Tenderloin, Black Garlic Bordelaise, (3) Shrimp Scampi, Smoked Gouda Mashed Potatoes, Broccolini

SURF N' TURF • \$67

Grilled Beef Tenderloin, Maine Lobster Tail, Drawn Butter, Garden Vegetable Rice Pilaf, Asparagus

GRILLED MARINATED BONE-IN PORK CHOP • \$47

Salsa Verde, Roasted Corn, Peppers, Onions, Zucchini

ⓧ WILD RICE PILAF & MUSHROOM-STUFFED RED PEPPER • \$42

Grilled Seasonal Vegetables, Red Pepper Coulis

ⓧ SESAME-SEARED TOFU, GRILLED VEGETABLES • \$42

Herbed Quinoa, Marinated Tomatoes

ⓧ BUTTERNUT SQUASH POLENTA • \$42

Three-Bean Ratatouille, Spinach & Kale Sauté, Drunken Cranberries



Plated Dinners



STARTERS

SELECT ONE

BEEFSTEAK TOMATO & FRESH MOZZARELLA SALAD

Beefsteak Tomatoes, Sliced Mozzarella, Pickled Red Onion, Mesclun Greens, Italian Vinaigrette

FARMER SALAD

Local Greens, Pickled Carrot & Onion, Garden Vegetables, House Crouton, Green Goddess Dressing

FRISEE & SPINACH SALAD

Green Apples, Dried Cranberries, Candied Walnuts, Sherry Vinaigrette

CAESAR SALAD

House-Made Croutons, Shaved Parmesan

ICEBERG WEDGE

Iceberg Lettuce, Pink Pepper Candied Bacon, Grape Tomatoes, Pickled Red Onion, Maytag Bleu Cheese Dressing

GARDEN SALAD

Mixed Greens, Tomatoes, Carrots, Cucumbers, Red Onion, Shaved Fennel, Radish, Choice of Dressings: Bleu Cheese, French, Roasted Shallot & Herb, Buttermilk Ranch or Balsamic Vinaigrette

TOMATO BISQUE

Cheese Croutons

LOBSTER BISQUE

Stonington Lobster



ENHANCE YOUR STARTER

BEET & LOCAL GOAT CHEESE • \$3.50

Mache, Pickled Lentils, Citrus Vinaigrette

ROASTED PORTOBELLO, PROVOLONE • \$3.50

Sweet Peppers, Aged Balsamic Vinegar

MARYLAND JUMBO LUMP CRAB CAKE • \$7.50

Cajun Remoulade

JUMBO SHRIMP COCKTAIL • \$8.50

Three Shrimp, Lemon, Horseradish, Cocktail Sauce

SPICE-ROASTED SEA SCALLOPS • \$6.50

Orange, Basil, Shaved Fennel

ARUGULA, ORANGE & POMEGRANATE SALAD • \$3.50

Limoncello Vinaigrette, Goat Cheese Crostini, Pomegranate Molasses

DESSERT

SELECT ONE

Caramel Turtle Cheesecake

Chocolate Financier Cake, Grand Marnier®, Strawberry Gelée

White Chocolate Berry Martini

Frangelico Tiramisu

Vanilla Crème Brûlée, Fresh Berry

Triple Chocolate Layer Cake

French Apple Tart, Cinnamon Anglaise

Marinated Berries

Gluten-Free Cheesecake

Gluten-Free Chocolate Mousse Cake

Black Forest Bombe (*Additional \$3.50*)

Chocolate Cream, Griottes, Cherries, Chantilly, Cherry Sauce

Oreo® Flower Pot (*Additional \$4.50*)

Soft Carmel, Vanilla Oreo® Cream, Chocolate Cake,

Oreo® Streusel, Edible Flowers

CUSTOM LOGO DESSERTS AVAILABLE STARTING AT \$5.50

Dinner Buffets



LITTLE ITALY • \$67

SOUP

Pasta Fagioli

SALADS

Caesar Salad: Hearts of Romaine, Shaved Parmesan, Garlic Croutons, Caesar Dressing

Tricolor Salad: Seasonal Greens, Roma Tomato, Olive, Red Onion, Cucumber, Crumbled Gorgonzola, Red Wine Vinaigrette

Farro & White Bean Salad: Lemon Herb Vinaigrette

Antipasto Display: A selection of Imported Sliced Meats & Cheeses, Marinated Olives, Eggplant Caponata, Marinated Artichokes Peppers, Grilled Seasonal Vegetables, Extra Virgin Olive Oil

ENTRÉES

Chicken Parmesan: Breaded Chicken, Marinara, Mozzarella

Bistecca Fiorentina: Beef Medallions, Slivered Garlic, Olive Oil, Herbs, Balsamic Glaze

Seafood Cioppino: Clams, Mussels, Shrimp, Scallops, Calamari, Fresh Tomato, White Wine, Herbs

Orecchiette Pasta: Broccoli Rabe, Italian Sausage, Light Tomato Sauce

Tuscan Roasted Potatoes: Olive Oil, Herbs, Parmesan

Zucchini, Artichoke Sauté: Sweet Roasted Peppers

Crusty Boule Bread: Garlic Butter

DESSERTS

Chocolate Amaretto Cake

Pistachio Panna Cotta Martini

Tiramisu

Limoncello Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

TASTE OF NEW ENGLAND • \$67

ADD STEAMED MAINE LOBSTER, LEMON, DRAWN BUTTER • \$MP

SOUP

New England Clam Chowder: Oyster Crackers

SALADS

Garden Salad: Mixed Greens, Tomatoes, Carrots, Cucumbers, Red Onions, Shaved Fennel, Radish, Bleu Cheese and Balsamic Vinaigrette Dressings

Broccoli, Red Onion Salad: Creamy Smoked Bacon Dressing

Asparagus, English Pea Salad: Lemon Herb Vinaigrette

ENTRÉES

Baked Haddock: Buttery Cornbread Topping

Grilled Rosemary Chicken: Chicken Breast, Grain Mustard, Dijon

East Coast Shrimp Boil: Shell-On Shrimp, Old Bay®, Lemon, Olive Oil

Hand-Carved Slow-Roasted Prime Rib of Beef*: Horseradish Sour Cream, Au Jus Cream, Au Jus

Boiled Red Potatoes: Butter, Sea Salt, Cracked Black Pepper

Roasted Baby Carrots & Parsnips

Succotash: Sweet Corn, Lima Beans, Red Pepper

Assorted Bakery Rolls, Whipped Butter

DESSERTS

NY Cheesecake, Fresh Berries

Boston Cream Cake

New England Strawberry Shortcake

Stony Joe Chocolate Cake

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas



*Chef Attendant required at \$100 / attendant.

Pricing is per person for up to two hours of service / 35 person minimum for groups of 20-34, add an additional \$10 per person.
All charges are subject to a 21% taxable service charge and 7.35% Sales tax. Guarantees must be within 5% of room set.

Dinner Buffets



SOUTHERN BBQ • \$57

SALADS

Cajun Shrimp & Black Bean Salad

Spinach & Frisee Salad: Bacon, Roasted Mushrooms, Bleu Cheese Crumble, Honey Mustard Dressings

Carolina Slaw: Cabbage & Collard Greens, Tangy Apple Vinegar Dressing

Potato & Egg Salad: Cider Vinegar, Sweet Pickle Relish, Paprika

ENTRÉES

Slow-Roasted BBQ Brisket: Maple BBQ Sauce

Kansas City

Bone-In BBQ Chicken

Spice-Rubbed Grilled Swordfish: Sesame, Orange BBQ Sauce

Corn on the Cob: Chili Lime Butter, Queso Fresco, Cilantro

Smokehouse Cheddar Mac & Cheese

Southern-Style Baked Beans: Smoked Bacon and Molasses

Collard Greens: Smoked Ham

Corn Bread: Whipped Honey Butter

DESSERTS

Lemon Meringue Pie, Fudge Cake, Peach Cobbler Shooters, Bourbon Pecan Chocolate Chip Tart

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

THE CARVERY • \$69

SALADS

The Salad Bar: Arugula, Romaine, Field Greens, Baby Spinach, Red Onion, Grape Tomatoes, Shaved Fennel, Cucumber, Carrot, Radish, Dried Cranberries, Mandarin Orange, Feta Cheese, Shaved Parmesan, Candied Pecans, Croutons, Balsamic Vinaigrette, Ranch, Italian and French Dressings

Seafood & Farfalle Pasta Salad: Limoncello Vinaigrette

Grilled Jumbo Asparagus Salad: Roasted Red Peppers

Three-Bean Salad: Chili-Lime Vinaigrette

ENTRÉES

Hand-Carved Roasted Tenderloin of Beef*: Choronzon Sauce

Cedar Plank Atlantic Salmon*: Lemon-Rosemary Dijon Crust

Sliced Roast Turkey Breast: Natural Gravy, Cranberry Chutney

Roasted Cauliflower, Broccoli: Garlic, Thyme

Glazed Baby Carrots: Rice Pilaf

Mashed Potatoes: Parsley, Olive Oil

Assorted Bakery Rolls, Whipped Butter

DESSERTS

Pear Almond Tart, Cherry Cheesecake, Ultimate Fudge Brownie with Reese's® Pieces and Marshmallows, Crème Brûlée Tin

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

CLASSIC CEDARS STEAKS & OYSTERS • \$69

ADD RAW BAR (3 PIECES PER PERSON) • \$17

HALF-SHELL OYSTERS, SHRIMP, LITTLENECK CLAMS, COCKTAIL SAUCE, LEMONS

SOUP

Lobster Bisque

SALADS

Tossed Wedge Salad: Applewood Smoked Bacon, Teardrop Tomatoes, Bleu Cheese Dressing

Beefsteak Tomato, Cucumber, Red Onion Salad: Aged Balsamic Vinegar

Watercress & Potato Salad: Lemon Pommery Mustard Vinaigrette

ENTRÉES

Hand-Carved Salt-Crusted New York Strip Steak*, Mushroom Cognac Cream

Baked Cod: Garlic Butter Sauce, Golden Herbed Breadcrumbs

Slow-Roasted Statler Chicken Breast: Rosemary, White Wine, Dijon Butter

Roasted Porchetta: Fennel, Garlic, Sweet Peppers, Cipollini Onion, Artichoke, Parsley

Roasted Brussels Sprouts: Balsamic Drizzle

Steamed Asparagus: Three Cheese Fondue

Loaded Mashed Potatoes: Chive, Bacon, Sour Cream, Cheddar

Parker House Rolls, Whipped Butter

DESSERT*

Warm Apple Crisp, Warm Toll House® Cookie Pie, Warm Chocolate Lava Cake, Vanilla & Chocolate Ice Cream, Whipped Cream, Hot Fudge, Warm Caramel Sauce

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

*Chef Attendant required at \$100 / attendant.

Pricing is per person for up to two hours of service / 35 person minimum for groups of 20-34, add an additional \$10 per person.
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Build-Your-Own Dinner Station Package



SALAD SHAKER STATION • \$16

SELECT THREE

Mediterranean: Romaine, Cucumber, Feta Cheese, Kalamata Olives, Grape Tomatoes, Shaved Red Onion, Oregano-Lemon Vinaigrette

Wild About Berries: Baby Spinach, Frisee, Strawberries, Blueberries, Raspberries, Candied Almonds, Shredded Carrot, Cider Vinaigrette

Southwestern: Mixed Greens, Grilled Chicken, Cumin-Scented Corn, Black Beans, Trio of Peppers, Tomato, Avocado Vinaigrette

Shrimp Cobb: Bacon, Avocado, Red Onion, Boiled Egg, Tomato, Dill Havarti Cheese, Cucumber, Romaine, Green Goddess Dressing

Tuna Niçoise: Seared Ahi, Haricots Verts, Fingerling Potatoes, Red Onion, Olives, Creamy Vinaigrette

Caprese: Heirloom Tomato, Fresh Mozzarella, Pickled Red Onion, Basil, Arugula, Radicchio, Balsamic Vinaigrette

CHEESE, SLICED FRESH FRUIT & VEGETABLE CRUDITÉ • \$19

Selection of Domestic & International Cheeses:
Assorted Gourmet Crackers

Seasonal Sliced Fruits, Fresh Berries

Fresh Vegetable Crudité: Buttermilk Ranch Dip

ANTIPASTO STATION • \$21

A gourmet selection of Prosciutto Di Parma, Capicola, Rosemary Ham, Genoa Salami, Fresh Mozzarella, Aged Provolone, Garlic-Roasted Red Peppers, Stuffed Cherry Peppers, Grilled Vegetables, Aged Balsamic Vinegar, Trio of Imported Olives, Pepperoncini, Assorted Sliced Breads

MACARONI & CHEESE BAR* • \$21

Traditional Elbow Pasta & Taleggio Cheese Sauce prepared to order with choice of Grilled Chicken, Shrimp, Asparagus, Sundried Tomatoes, Spicy Italian Sausage, Crumbled Blue Cheese, Mushrooms, Maple Bacon

RICE BOWLS STATION* • \$23

Teriyaki Chicken Rice Bowl: Sweet Soy-Glazed Chicken, Stir Fry Vegetables, Green Onions, Toasted Sesame Seeds, White Rice

Seared Salmon Rice Bowl: Mandarin Orange, Ginger-Glazed Salmon, Napa Cabbage, Radish, Edamame, Cilantro, Green Onions, White Rice

Thai Cashew & Coconut Curry Rice Bowl: Toasted Cashews, Red Cabbage, Carrots, Onions, Peppers, Potatoes, Cilantro, Lime, White Rice

CHEF'S TASTING PLATES* • \$29

SELECT THREE PROTEINS

Pan-Seared Salmon: Tequila Lime BBQ Sauce

Grilled Beef Filet Mignon: Sautéed Shiitake Mushroom & Cipollini Onions

Seared Chicken: Picatta Sauce

Marinated Pork Medallions: Mediterranean Salsa Verde

Spice-Rubbed Lamb Chops: Tomato Ginger Chutney

Shrimp & Scallop Scampi

Cous Cous: Toasted Almond

Broccolini: Roasted Garlic

PASTA STATION • \$23

Orecchiette Pasta: Italian Sausage & Broccoli Rabe, Light Tomato Sauce

Cheese Ravioli: Tomato Basil Sauce

Penne Pasta Carbonara: Pancetta, Peas, Black Pepper Alfredo Sauce, Grated Parmesan, Crushed Red Pepper

Brick Oven Boule Bread, Whipped Garlic Butter

NOODLE BAR* • \$24

Ramen Noodles & Tonkatsu Broth: Shrimp, Sliced Beef, Sliced Chicken, Straw Mushrooms, Julienne Carrots, Bean Sprouts, Sliced Red Onions, Yu Choy, Napa Cabbage, Baby Spinach, Snow Peas, Fresh Basil, Lime, Hoisin, Sambal Oelek, Soy Sauce, Togarashi

*Chef Attendant required at \$100 / attendant.

Pricing is per person and based on a minimum of (3) stations for up to two hours of service. Must be ordered for total number of people attending event. All charges are subject to a 21% taxable service charge and 7.35% Sales tax. Guarantees must be within 5% of room set.

Build-Your-Own Dinner Station Package

♦ ♦ ♦

TOSTADOS STATION* • \$23

SELECT TWO

Angry Pork: Sweet Braised Pork Belly, Dragon Slaw, Fresh Jalapeño, Gochujang Sauce, Crisp Corn Tortilla

Carne Asada: Shredded Beef, Pico De Gallo, Sliced Jalapeño, Lime, Crisp Corn Tortilla

Tequila Shrimp: Shredded Cabbage, Sliced Avocado, Zesty White Sauce, Cilantro, Crisp Corn Tortilla

Black Bean & Farro: Tangy Black Beans, Smoked Paprika, Cumin-Scented Farro, Red Cabbage, Salsa Verde, Crisp Corn Tortilla

Chicken Fajita: Peppers, Onions, Queso Fresco, Pico de Gallo, Cilantro, Lime, Crisp Corn Tortilla

Tofu Bahn Mi: Seared Tofu, Pickled Carrots, Daikon, Jalapeño, Cucumber, Cilantro, Crisp Corn Tortilla

SWEET & SAVORY WAFFLE STATION* • \$24

SELECT TWO

I Love Bacon: Bacon & Onion Waffle, Seared Pork Belly, Cheese Fondue, Arugula, Bacon Vinaigrette

Waffled Falafel: Garbanzo Bean Waffle, Fatoosh Salad, Tzatziki Drizzle

Red Eye Chicken: Southern Spice Blend Waffle, Crispy Chicken Tender, Red Eye Gravy, Red Cabbage Slaw

Philly: Black Pepper Waffle, Shaved Steak, Mushroom, Onion, Peppers, Cheddar Cheese Sauce, Crispy Onion

Peaches & Cream: Vanilla Waffle, Peaches, Whipped Cream, Cinnamon, Clove

Very Berry: Granola Waffle, Strawberries, Blueberries, Raspberries, Whipped Honey-Mint Yogurt

SWEET & SAVORY CRÊPE STATION* • \$26

SELECT TWO

Very Berry Crêpe: Strawberries, Blueberries, Raspberries, Custard Cream, Whipped Cream, Chocolate Pearls, Granola

Banana Nutella Crêpe: Rum-Infused Bananas, Nutella Spread, Toasted Hazelnuts

Thai Crunch Chicken Crêpe: Sliced Chicken Breast, Baby Spinach, Julienne Carrots, Red Onion, Crunchy Shallots, Peanut Sauce

BLT Crêpe: Smoked Pepper Bacon, Chopped Iceberg Lettuce, Grape Tomato, Avocado, Ranch Dressing

BBQ Short Rib Crêpe: Tender BBQ Short Ribs, Creamy Coleslaw, Crispy Fried Onions, Parsley

CARVING STATIONS

ALL CARVING STATIONS FEATURE FRESHLY BAKED ROLLS AND WHIPPED BUTTER

HAND-CARVED WHOLE ROASTED TURKEY* • \$270

Serves (30) 4 oz. Servings
Natural Gravy, Cranberry Chutney

HAND-CARVED OVEN-ROASTED NEW YORK STRIP LOIN* • \$410

Serves (40) 4 oz. Servings
Pommery Mustard Demi-Glace

HAND-CARVED ROASTED PORCHETTA* • \$270

Serves (30) 4 oz. Servings
Stone Fruit BBQ Glaze

HAND-CARVED SLOW-ROASTED PRIME RIB OF BEEF • \$390

Serves (30) 4 oz. Servings
Au Jus, Horseradish Sour Cream

HAND-CARVED BALSAMIC ROSEMARY-MARINATED LONDON BROIL* • \$192

Serves (20) 2 oz. Servings
Grape, Tomato & Caper Salad

HAND-CARVED OVEN-ROASTED TENDERLOIN OF BEEF* • \$395

Serves (15) 4 oz. Servings
Mushroom, Onion Demi-Glace



*Chef Attendant required at \$100 / attendant.

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Build-Your-Own Dinner Station Package

♦ ♦ ♦

ENHANCE YOUR CARVING STATION* • \$11

SELECT TWO

- Truffle & Asiago Roasted Fingerling Potatoes
- Sour Cream & Chive Mashed Potatoes
- Seasonal Vegetable Couscous
- Almond Orzo Pilaf
- Mashed Sweet Potatoes
- Roasted Brussels Sprouts: Bacon Lardons
- Baby Carrots: Orange Glaze
- Steamed Broccolini: Garlic Butter
- Asparagus: Oven-Roasted Tomato
- Roasted Cauliflower & Broccoli: Lemon Thyme

DESSERT STATIONS

ADD COFFEE TO ANY STATION • \$4 ADDITIONAL

ICE CREAM BAR* • \$17

Selection of Ben & Jerry's® Vanilla and Chocolate Ice Cream, Hot Fudge, Whipped Cream, Strawberries, Bananas, Pineapple, Maraschino Cherries, Walnuts, Toasted Coconut, Chocolate Chunks, Sprinkles, Reese's® Pieces and Oreo® Pieces

ADD ON BANANAS FOSTER* • \$11

Classic Presentation of Caramelized Bananas prepared by a Chef Attendant

DESSERT STATION • \$18

Chef's Individual Portion Sized Desserts:

- Chocolate Chambord Martini
- Chocolate Caramel Tart
- White Chocolate Berry Mousse Parfait
- Piña Colada Cheesecake
- Double Shot Kahlua® Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Tea

WHOOPIE PIE BAR • \$16

Chocolate Peanut Butter, Chocolate Mint, Traditional Chocolate, Vanilla Strawberry, Vanilla Coconut, Lemon Raspberry

DESIGN-YOUR-OWN DESSERT STATION • \$19

SELECT TWO

ADD COFFEE TO ANY STATION • \$4 ADDITIONAL

FONDUE

Warm Caramel Fondue and Chocolate Fondue with Brownie Bites, Oreos®, White Chocolate Macadamia Nut Cookie Bites, Pound Cake, Angel Food Cake, Strawberries, Pineapple

WARM COOKIES & MILK*

Toll House® Pie, Peanut Butter Explosion, Vanilla and Chocolate Ice Cream, Hot Fudge, Warm Caramel Sauce, Whipped Cream, Whole Milk, Almond Milk, Chocolate Milk and Strawberry Milk

CUPCAKES

Lemon Coconut Funfetti, Dark Chocolate Peppermint Patty, Strawberry Margarita, Chocolate Toffee Crunch



*Chef Attendant required at \$100 / attendant.

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Dinner Station Packages



OPENING NIGHT • \$69

SALAD BAR

Spinach, Arugula and Romaine Lettuces, Grape Tomatoes, Julienned Carrots, Sliced Cucumber, Sliced Mushrooms, Julienned Peppers, Dried Cranberries, Olives, Feta Cheese, House-Made Croutons, Creamy Ranch, House Vinaigrette Dressing

CHEESE & VEGETABLE DISPLAY

Assorted Domestic & International Cheeses, French Bread, Assorted Crackers, Lavash Vegetable Crudité, Creamy Herb Dip

MACARONI & CHEESE BAR*

Traditional Elbow Pasta & Taleggio Cheese Sauce prepared to order with choice of: Grilled Chicken, Shrimp, Asparagus, Sundried Tomatoes, Spicy Italian Sausage, Crumbled Blue Cheese, Mushrooms, Maple Bacon

CARVING STATION*

Hand-Carved Roasted Porchetta: Herb Fennel, Pepper, Natural Jus
Roasted NY Strip: Pommery Mustard Demi-Glace
Dinner Rolls, Whipped Butter

DESSERTS

Chef's Special "Mini" Desserts: White Russian Martini, Raspberry Crème Brûlée Spoon, Piña Colada Parfait, Milk Chocolate Pecan Yuzu Shooter, Chocolate Caramel Pot De Crème, Grand Marnier® Mascarpone Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas



CASINO ROYALE • \$74

SALADS

Grilled Vegetable Platter: Marinated Seasonal Fresh Vegetables
White Bean & Fig Salad: Prosciutto, Gorgonzola, Red Wine Vinaigrette
Caesar Salad: Romaine, Caesar Dressing, Croutons, Parmesan
Watermelon Tomato Salad: Port Wine, Feta Cheese, Basil
Deviled Egg Salad: Bacon, Chive

BRUSCHETTA STATION

Roasted Red Pepper Hummus, Roasted Tomato & Eggplant Salad, Spinach Artichoke Feta Spread, Roasted Sweet & Sour Peppers, Kalamata Olive Tapenade, Toasted Pita, Grilled Crostini

PASTA STATION

Roasted Chicken Cavatappi: Butternut Squash, Asparagus, Parmesan Truffle Broth
Three-Cheese Tortellini: Primavera, Roasted Garlic Cream
Rigatoni Bolognese: Beef, Pork & Veal Ragu
Sliced Italian Bread: Whipped Garlic Butter
Grated Parmesan Cheese, Crushed Red Pepper

SURF & TURF STATION

Hand-Carved Roasted Tenderloin of Beef*: Horseradish Cream, Pinot Noir Demi-Glace
Shrimp Scampi: Garlic, White Wine
Mashed Potatoes: Sour Cream, Chive
French Green Beans: Garlic, Sweet Peppers

DESSERTS

Chocolate Bailey's® Napoleon, Coconut Passion Fruit Martini, Mixed Berry Panna Cotta, Lemon Basil Meringue Shooter, Dulce De Leche Tart, Gianduja Cheesecake

Freshly Brewed Coffee, Decaffeinated Coffee, Assorted Teas

*Chef Attendant required at \$100 / attendant.

Pricing is per person for up to two hours of service / 50 person minimum. All charges are subject to a 21% taxable service charge and 7.35% Sales tax. Guarantees must be within 5% of room set.

Bar Packages



EXECUTIVE BRAND BARS

Absolut® Vodka, Bacardí® Rum, Captain Morgan® Spiced Rum, Malibu® Rum, Beefeater® Gin, Sauza® Blue Tequila, Dewar's®, Jim Beam®, Seagram's 7®

PREMIUM BRAND BARS

Cîroc® Vodka, Cîroc® Peach, Tito's® Vodka, Bacardí®, Captain Morgan®, Malibu®, Bombay Sapphire™ Gin, Patrón® Silver Tequila, Johnny Walker® Black, Seagram's 7®, Jack Daniels®, Jim Beam®

TOP SHELF BARS

Grey Goose®, Grey Goose® Cherry, Ketel One®, Bacardí®, Malibu®, Captain Morgan®, Patrón® Silver, Bombay Sapphire®, The Glenlivet® 12, Bulleit® Bourbon, Crown Royal™

DOMESTIC BEER

Budweiser®, Bud Light®, Coors Light®, O'Doul's®

PREMIUM & CRAFT BEER

Amstel Light®, Corona®, Heineken®, Samuel Adams® Seasonal IPA

HOUSE WINE

Chardonnay, Pinot Grigio, Cabernet Sauvignon, White Zinfandel

PRICED PER DRINK	HOST	CASH
Executive Brands	\$9	\$9.50
Exec Martini	\$10.50	\$11
Premium Brands	\$10	\$10.50
Premium Martini	\$11.50	\$12
Top Shelf Brands	\$11	\$11.50
Top Shelf Martini	\$12.50	\$13
House Wines	\$9	\$9.50
Domestic Beer	\$7	\$7.50
Premium & Craft Beer	\$8	\$8.50
Select Cordials	\$8.50	\$9
Soft Drinks & Fruit Juices	\$4.50	\$5
Bottled Water	\$4	\$4.50

All host bar consumptions are based on the actual number of drinks served.

Open Bar Packages



INCLUDES CONSUMPTION OF ALL BEER, HOUSE WINE, LIQUOR & SOFT DRINKS BASED ON THE FOLLOWING PER PERSON PRICES:

EXECUTIVE BRANDS

First Hour	\$18.50
Second Hour	\$10.50
Each Additional Hour	\$6.50

PREMIUM BRANDS

First Hour	\$23.50
Second Hour	\$13.50
Each Additional Hour	\$7.50

TOP SHELF BRANDS

First Hour	\$28.50
Second Hour	\$16.50
Each Additional Hour	\$8.50

DRINK TICKETS

Executive	\$8
Premium	\$8.25
Top Shelf	\$8.50



There is a \$100 bartender fee for each bartender, for up to (4) hours plus, \$25 per hour for each additional hour. All charges are subject to a 21% taxable service charge and 7.35% Sales tax. Guarantees must be within 5% of room set.

Policies & Fees



FOOD & BEVERAGE POLICIES

All food & beverage must be provided by Foxwoods Resort Casino.

Due to liability and legal restrictions, no outside food or beverage may be brought into the hotel by customers, guests or exhibitors.

All food & beverage pricing will be guaranteed (3) months prior to the event.

The final arrangements for events must be complete within (3) weeks of the function.

All food & beverage items are subject to change or substitution at any time.

Foxwoods Resort Casino requires that food be served at any function where alcoholic beverages are served.

Alcohol will be served only to persons (21) years of age or older.

The maximum amount of time for host or open bar is (5) hours.

SPLIT MENUS FOR PLATED DINNERS

A split option of two entrées is available for groups of 200 people or less. A split option of three entrées is available for groups of 200 people or less for an additional \$5 per person.

It is the responsibility of the group contact to provide tickets to attendees in order to denote meal selections on split entrée meals.

When two or more entrées are offered, the highest price will prevail.

Exact count of each entrée is required by noon, (3) working days prior to the event.

GUARANTEES

Exact number of guests in attendance for all banquet meal functions is required (3) working days prior to the date of the event. This number is not subject to reduction. If no guarantee is received, the expected number indicated on the original Banquet Event Order(s) will be considered the correct guaranteed number of guests.

Guarantees must be within 5% of room set and cannot exceed (50) additional seats.

If the number of guests in attendance exceeds your guarantee number, the group will be charged for the total number of guests served.

TAX AND SERVICE CHARGES

Food, beverage and service charges are subject to 7.35% tax.

A taxable service charge of 21% will be added to all food & beverage items.

CATERING FEES

All pricing is quoted per person unless otherwise indicated.

Pricing for Continental Breakfasts, Breakfast Buffets and Lunch Buffets is based on up to 1 hour of consumption.

Refreshment Break pricing is based on up to 30 minutes of consumption.

Dinner Buffets and Receptions are based on up to 2 hours of consumption.

Additional charges will be incurred for extending hours of service.

A \$10 per-person surcharge will be added for Dinner Buffets of 20-34 guests.

Based on the menu and bar selections, a \$100 chef fee and/or \$100 bartender fee will be applied to the function.

SHIPPING & RECEIVING

All shipping arrangements must be approved by the Catering/Convention Services Department.

Please discuss any shipping and receiving requests with your Catering/Convention Service Manager.

Any unauthorized shipments will be refused.

PAYMENT

80% of expected event total is due (10) days prior to the function.

Full payment is required 72 hours prior to the function.

A credit card authorization is required to guarantee final payment.

AUDIO-VISUAL EQUIPMENT SERVICES

PSAV is the in-house audio visual company, and they are at your service to assist you with your audio visual needs.

SIGNAGE

All signs, banners and displays must be professionally produced. Handwritten signage or banners are not permitted. Signage may not be taped, stapled, nailed or affixed in any other manner to the walls, doors or columns of the hotel.

Please consult with PSAV for all hanging of signage.

DAMAGES

Patrons are expected to assume full responsibility for any damages to the hotel property.

Any damages will be subject to repair charges.