



Catering Menus





BREAKFAST



CONTINENTAL BREAKFAST

DELUXE CONTINENTAL \$15

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

EXECUTIVE CONTINENTAL \$18

Orange, Cranberry and Apple Juices
Sliced Fruit and Seasonal Berries
Assorted Lowfat Yogurt Cups
Freshly Baked Croissants and Muffins
Whipped Butter and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Teas

HEALTHY START \$19

Orange, Cranberry and Grapefruit Juices
Yogurt Bar with Vanilla Yogurt and Plain Greek Yogurt
Choice of Toppings to Include Honey, Diced Pineapple, Chopped
Nuts, Assorted Berries, Granola, Toasted Coconut, Dried Fruits
Sliced Fresh Fruit with Seasonal Berries
Hard Boiled Eggs
Irish Oats with Raisins and Brown Sugar
Assorted Kashi® Cereals
Almond Milk, 2% Milk and Skim Milk
Multi-Grain Croissants
Whipped Butter and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Teas

CUT THE CARBS \$21

Orange, Cranberry and Apple Juices
Fresh Fruit Salad
Greek Yogurt Parfaits with Berries and Granola
Low Carb Mini Fritattas to Include:
Ham, Egg and Cheese with Mornay Cream
Zucchini, Egg and Swiss Cheese
Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Teas

CONTINENTAL "EGG"STRAORDINAIRE \$22.50

Orange, Cranberry and Grapefruit Juices
Sliced Fresh Fruit with Seasonal Berries
Egg and Cheese on Toasted English Muffin
Rosemary Ham, Egg and Asiago Cheese on
Toasted Onion Bagel
Tater Tots Served with Ketchup
Freshly Brewed Coffee, Decaffeinated Coffee
and Assorted Teas



Pricing is per person and based on unlimited consumption for up to one hour.

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PLATED & BUFFET BREAKFAST

PLATED BREAKFAST

NEW ENGLAND \$20

Orange, Cranberry and Grapefruit Juices
Freshly Scrambled Eggs
Bacon and Sausage
Roasted Yukon Gold Breakfast Potatoes
Freshly Baked Danish, Croissants and Muffins
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

THE GRAND \$25

Orange, Cranberry and Grapefruit Juices
Egg and Cheese Omelet
Petite Filet Mignon
Roasted Yukon Gold Breakfast Potatoes
Freshly Baked Danish, Croissants and Muffins
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

FRENCH CONNECTION \$21

Orange, Cranberry and Grapefruit Juices
Challah French Toast Served with Candied Pecans, Warm Maple Syrup and Strawberry Compote
Sausage and Grilled Ham
Freshly Baked Danish, Croissants and Muffins
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

BUFFET BREAKFAST

BREAKFAST AT TIFFANY'S \$31

(20 person minimum)
Orange, Cranberry and Grapefruit Juices
Fresh Fruit Skewers with Pina Colada Dip
Yogurt Parfaits with Local Berries, Granola, Candied Walnuts and Local Honey
Farm Fresh Scrambled Eggs
Applewood Smoked Bacon
Chorizo with Brown Sugar and Caramelized Onions
Cheesy Breakfast Potato Casserole
Bananas Foster French Toast Casserole with Warm Maple Syrup
Assortment of Gourmet Breakfast Pastries
Toaster Station to Include Whole Wheat and White Breads
Whipped Butter and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

AMERICAN CLASSIC \$29

(20 person minimum)
Orange, Cranberry and Grapefruit Juices
Sliced Fresh Fruit and Mixed Berries
Assorted Breakfast Cereals
French Toast with Warm Maple Syrup
Fresh Scrambled Eggs
Crispy Bacon and Chicken Apple Sausage
Home Fries with Rosemary and Onions
Freshly Baked Danish, Croissants and Muffins
Toaster Station to Include Whole Wheat and White Breads
Bagels with Assorted Cream Cheeses
Whipped Butter and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

GOOD MORNING \$25

Orange, Cranberry and Grapefruit Juices
Fresh Scrambled Eggs
Crisp Bacon and Sausage
Roasted Yukon Gold Breakfast Potatoes
Toaster Station to Include Whole Wheat and White Breads
Whipped Butter and Preserves
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



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BREAKFAST ENHANCEMENT

THE FOLLOWING ENHANCEMENTS MUST BE ORDERED FOR THE ENTIRE GROUP AS A COMPLIMENT TO YOUR BREAKFAST MENU SELECTION

PER PERSON ENHANCEMENTS

Smoothie Station \$5 per person

Smoothies made with Choice of the Following Ingredients:
Almond Milk, Soy Milk, Pineapple Juice, Orange Juice, Grapefruit Juice, Apple Juice, Cranberry Juice, Honey, Vanilla Yogurt, Plain Greek Yogurt, Kale, Strawberries, Blackberries, Blueberries, Raspberries, Bananas, Pineapple, Kiwi, Mango and Avocado
(Server Attended)

"Skins and Eggs" \$5 per person

Potato Skins filled with Scrambled Eggs and Choice of Broccoli and Cheddar or Bacon, Sausage, Ham and Cheddar

Pancake and Sausage Breakfast Sticks \$3 per person

Premium Breakfast Sausage Coated with Fruit Pancake
Served with Warm Maple Syrup



Breakfast "Brulee" \$2 per person

Choose (1) of the following:
Juicy Pink Grapefruit Brulee
Coconut Infused Quinoa and Banana Brulee
Rosemary Infused Quinoa with Grilled Pineapple and Dried Cherry Brulee

Pancakes \$4 per person

Choose (1) of the following:
Almond Oatmeal, Honey Flax Seed, Chocolate Chip or Blueberry
Served with Butter and Warm Maple Syrup

Breakfast Sandwiches \$5 per person

Egg and Cheese with Choice of:
Bacon, Sausage or Ham
On your Choice of:
Whole Wheat English Muffin, Buttermilk Biscuit, Bagel, Croissant or Pretzel Roll

A LA CARTE ENHANCEMENTS

Gluten Free Southwestern Wrap

Scrambled Eggs, Pepper Jack Cheese, Black Beans and Salsa \$60 per Dozen

Gluten Free Danish \$48 per Dozen

Individual Assorted Breakfast Cereals \$2.50 each

Bagels with Assorted Cream Cheeses \$3 per person

Yogurt Parfaits with Berries and Granola \$3 per person

Assorted Dunkin Donuts \$2 per person

*Omelet Station \$9 per person

(20 person minimum)

Fresh Eggs, Egg Whites and Egg Substitute Prepared to Order with the following:
Ham, Sausage, Spinach, Sweet Bell Peppers, Mushrooms, Onions, Broccoli, Tomatoes, Crumbled Bacon, Cheddar Cheese

*Chef Attendant Required at \$100 per Attendant.

*Honey Baked Ham \$120

with Pineapple Rum Raisin Sauce

Serves (60) 2 oz. Servings

*Chef Attendant Required at \$100 per Attendant.

Espresso \$5 each

Cappuccino \$6 each

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FOXWOODS SIGNATURE BRUNCH

BRUNCH

FOXWOODS SIGNATURE BRUNCH \$40
(40 person minimum)

BREAKFAST

Orange, Cranberry and Grapefruit Juices
Sliced Fresh Fruit and Seasonal Berries
Assorted Breakfast Cereals
Yogurt Parfaits with Berries, Granola and
Toasted Coconut Dusting
Banana and Nutella® Crepe Cake
Smoked Salmon Bagel with Fried Capers,
Local Cream Cheese, Red Onion Marmalade and
Micro Dill
Toaster Station with White, Multi-Grain Wheat and
Cinnamon Raisin Breads, Selection of Bagels with
Assorted Cream Cheeses, Whipped Butter and
Preserves

Eggs Benedict with Poached Egg, Rosemary Ham,
Pommery Mustard Hollandaise and Fried Leeks on Toasted
English Muffin
Farm Fresh Scrambled Eggs with Roasted Tomato Garnish
Crisp Bacon and Sausage
Classic Home Fries with Cipollini Onions
Waffles with Strawberry Compote, Chocolate Ganache,
Whipped Cream and Warm Maple Syrup

*OMELET STATION

Fresh Eggs, Egg Whites or Egg Substitute Prepared to Order
Choices Include: Ham, Sausage, Spinach, Sweet Bell
Peppers, Mushrooms, Onions, Broccoli, Tomato, Crumbled
Bacon, Cheddar Cheese
*Chef Attendant Required at \$100 per Attendant.

*CARVING STATION

Maple Brown Sugar & Chipotle Rubbed Ham
Rosemary Honey Mustard
*Chef Attendant Required at \$100 per Attendant.

LUNCH

Seasonal Leaves with Asian Pears, Blue Cheese,
Dried Cranberries and Raspberry Vinaigrette
Balsamic Chicken with Sundried Tomato Polenta,
Tomato Jus, Roasted French Shallot and Edamame
Salad
Garlic Mashed Potato
Honey and Cilantro Glazed Baby Carrots with Lemon
Lime Crumb Topping

DESSERTS

Elaborate Display of Chef's Sweet Confections
Freshly Brewed Coffee, Decaffeinated Coffee and
Assorted Teas

ENHANCEMENTS

Pasta Station \$11 per person

Pasta Primavera

Cavatelli Pasta with Roasted Eggplant, Spinach,
Oven Dried Tomato, Shiitake Mushrooms and
Asparagus Tips, Light Pesto Broth

Rigatoni Bolognese

Rigatoni Pasta with House Made Italian Meat
Sauce, Ricotta, Local Cream

Penne alla Vodka

Penne Pasta with Rich & Creamy Vodka Sauce,
Parmesan Dusting

Raw Bar

Jumbo Shrimp Cocktail \$5 per piece
Point Judith Clams on the Half Shell \$3.75 per piece
Locally Harvested Oysters \$3.75 per piece
Served with Cocktail Sauce, Lemons, Tabasco,
Horseradish and House Mignonette

*Beverages

Mimosas \$7.50 each
Bloody Mary's \$7.50 each
* Attendant Required at \$100 per Attendant.



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REFRESHMENT BREAK

BEVERAGES \$10

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

MID-MORNING \$13

Granola Bars, Power Bars and Cereal Bars
Assorted Yogurt Cups
Fresh Whole Fruit to include Apples, Pears, Oranges and Bananas
Assorted Individual Chilled Juices
Bottled Spring Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

LITTLE BITES \$14.50

Fresh Tropical Fruit Salad
Assorted Fruit and Nut Trail Mix Packs
Sweet Cream Cheese Filled Pretzel Poppers
Assorted Individual Chilled Juices
Bottled Spring and Sparkling Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

GRAB A SNACK \$16

Individual Snack Bags of Terra® Chips, Popcorn, Sea Salt Pita Chips and Seasoned Beef Jerky
Assortment of Candy Bars
Assorted Sodas and Bottled Spring Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

GOOD ENERGY \$18.50

Design Your Own Trail Mix with Selection of Healthy Treats to Include: Mixed Nuts, Assorted Dried Fruits, Mini Pretzels, M&M's, Chex Mix, Granola and Mini Marshmallows
Mango Tango Smoothie Shooter
Savory Garden Smoothie Shooter
Hummus with Tomato Checca & Lavash Crisp
Assorted Sodas, Bottled Spring and Sparkling Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

FUN B4...4 \$18

Fresh Fruit Skewers with a Pina Colada Dip
Domestic Cheese Board with Assorted Crackers
Cheddar Cheese Filled Pretzel Poppers
Chocolate Peanut Butter Dessert Shooter
Caramel Apple Dessert Shooter
Assorted Sodas, Bottled Spring and Sparkling Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

KEEP IT COOL \$19.50

Ben & Jerry's® and Haagen Dazs® Premium Ice Cream Bars and Cups
Frozen Fruit Bars
Freshly Popped Buttery Popcorn
Assorted Sodas, Bottled Spring and Sparkling Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

"NACHO MAMA'S " NACHO BAR \$18.50

Savory:

Tri-Color Corn Tortillas, Fried Flour Tortillas, Traditional Seasoned Beef, Chicken Chili, Warm Cheese Dip, Chopped Tomato, Fresh Jalapeno, Black Olives, Pico de Gallo, Chive Sour Cream

Sweet:

Cinnamon & Sugar Tortillas, Chocolate Swirl Tortillas, Salted Caramel Cream, Spiced Pineapple & Mango Relish, Carmelized Banana Cream, Mixed Berry Salsa
Assorted Sodas, Bottled Spring and Sparkling Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

CRUNCHY GOODNESS \$19.50

House Made Potato Chips to Include:
Bacon & Cheddar, Sea Salt & Vinegar, BBQ Chipotle with Ranch Dip
House Made Infused Almonds to Include:
Rosemary & Asiago, Brown Sugar & Black Pepper
Fresh Vegetable Crudite with Traditional Hummus Topped with Olive Tapenade
Assorted Sodas, Bottled Spring and Sparkling Water
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

UPGRADE TO STARBUCK'S COFFEE ON ANY BREAK FOR AN ADDITIONAL \$1 PER PERSON

Pricing is per person and based on unlimited consumption for up to thirty minutes.

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ANYTIME A LA CARTE



Freshly Brewed Starbucks® Coffee	_____	\$62 per gallon
Choice of Veranda Blonde, Pike Place Medium		
Decaffeinated Pike Place Medium and Caffé Verona Dark		
Freshly Brewed Coffee	_____	\$49 per gallon
Freshly Brewed Decaffeinated Coffee	_____	\$49 per gallon
Selection of Assorted Teas	_____	\$49 per gallon
Assorted Dole Bottled Juices	_____	\$5 each
House Infused Water	_____	\$25 per gallon
Freshly Brewed Iced Tea	_____	\$49 per gallon
Lemonade	_____	\$49 per gallon
Assorted Pepsi Sodas	_____	\$3.50 each
Bottled Water	_____	\$3 each
Bottled Sparkling Water	_____	\$3.50 each
Rock Star Energy Drinks	_____	\$5 each
Assorted Danish	_____	\$34 per dozen
Assorted Muffins	_____	\$34 per dozen
Assorted Breakfast Bars	_____	\$3.75 each
Protein Energy Bars	_____	\$4.25 each
Granola Bars	_____	\$3.25 each
Low-Fat 6 oz. Yogurt Cups	_____	\$4 each
Low-Fat Greek Yogurt Cups	_____	\$4.50 each
Whole Fresh Fruit	_____	\$2.75 per piece
Sliced Seasonal Fruit	_____	\$7.00 per 4 oz. serving
Chocolate Covered Strawberries	_____	\$33 per dozen
Gluten Free Chocolate Fudge Cookies	_____	\$36 per dozen
Chips and Pretzels	_____	\$3.50 per bag
Greek Yogurt Bars	_____	\$3.75 each
King Size Candy Bars	_____	\$4.75 each
Assorted Cookies	_____	\$32 per dozen
Chocolate Fudge Brownies	_____	\$32 per dozen
Warm Soft Pretzels with		
Mustard and Cheese Sauce	_____	\$38 per dozen
Gourmet Jumbo Chocolate		
Covered Pretzels	_____	\$48 per dozen



LUNCH





SANDWICH SHOP \$31

SALADS

House Mixed Green Salad Served with Bleu Cheese, Buttermilk Ranch and French Dressings
Home-Style Cole Slaw
Red Bliss Potato Salad
Tortellini Pasta Salad

BUILD YOUR OWN SANDWICH

Sliced Turkey, Roast Beef and Honey Ham
Swiss, American and Cheddar Cheeses
Tuna Salad
Egg Salad
Lettuce, Tomato and Kosher Dill Pickles
Mustard, Mayonnaise, Horseradish Spread and Pesto Aioli
Kaiser Rolls, Whole Wheat and Seeded Rye Breads
Assorted Chips

DESSERTS

Assorted Cookies
Blueberry Crumb Bars
Fudge Brownies
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

THAT'S A WRAP \$32

SALADS

Crisp Romaine Salad with Croutons, Grated Cheese and Roasted Red Peppers Served with Creamy Parmesan, House Vinaigrette and French Dressings
Greek Orecchiette Pasta Salad
Grilled Beef and Bell Pepper Salad
Broccoli and Carrot Slaw with Citrus Dressing

WRAPS

Peppered Roast Beef and Smoked Gouda with Tomato, Arugula and Pesto Aioli
Oven Roasted Turkey Breast with Bacon, Lettuce, Tomato and Ranch Dressing
Buffalo Chicken Salad
Roasted Vegetable, Seasoned Quinoa and Boursin® Cheese (on Gluten Free Wrap)
Assorted Chips
Kosher Dill Pickles

DESSERTS

Bailey's® Irish Cream Brownies
Lemon Raspberry Bars
Black & White Rice Krispie® Treats
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

"SOUP-ER" SANDWICH \$32

SOUP

Creamy Tomato Cheddar

SALADS

Mixed Greens with Mandarin Orange, Heirloom Tomato Medley, Radish and Garlic Croutons Served with Citrus Vinaigrette and Peppercorn Ranch Dressings
Roasted Shallot Fingerling Potato Salad with a Whole Grain Mustard Vinaigrette

SANDWICHES

Italian Grinder with Lettuce, Tomato, Onion and Italian Herb Infused Oil
Curried Chicken Salad with Raisins, Celery and Almonds on Multi-Grain Roll
Marinated Eggplant, Grilled Zucchini, Yellow Squash and Tomato Basil Checca on Soft Ciabatta Bread Plank
Honey Ham, Sliced Cheddar, Lettuce and Crisp Apple with Caramelized Onion Chutney on Ciabatta Roll
Terra® Chips, Salt & Pepper Kettle® Chips
Kosher Dill Pickles

DESSERTS

Coconut Macaroons with Chocolate Drizzle
Salted Caramel Brownies
Cinnamon Apple Crumb Bars
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

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SOME LIKE IT HOT \$34

(20 person minimum)

SOUP

New England Clam Chowder

SALADS

Crisp Iceberg Lettuce with Pepperoncini Peppers, Garbanzo Beans, Chopped Tomatoes and Crumbled Feta Cheese Served with House Vinaigrette and Buttermilk Ranch Dressings

Sliced Grilled Chicken Breast Over a Zesty Corn and Black Bean Salsa

Grilled Vegetable and Chickpea Salad

MAKE YOUR OWN HOT SANDWICH

Philly Cheese Steaks with Shaved Ribeye of Beef, Melted Cheese, Grilled Mushrooms and Onions

Honey BBQ Pulled Pork

Fresh Hoagie Rolls

Baked Macaroni and Cheese

Sweet Potato Fries Served with Ketchup

DESSERTS

Cupcake Assortment:

Red Velvet

S'mores

Lemon Meringue

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



MAMA MIA \$34

(20 person minimum)

SALADS

Caesar Salad with House Made Croutons

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

Wild Mushroom, Roasted Pepper and White Bean Salad with Sicilian Lemon Dressing

PIZZAS

Meat Lovers

Margherita

Served with Grated Cheese and Crushed Red Pepper

ENTREES

Seared Chicken Breast with a Tomato Caper Relish

Spicy Italian Sausage, Peppers and Onions

Penne Primavera in a Light Pesto Sauce

Sautéed Broccolini with Olive Oil, Garlic and Crushed Red Pepper

Assorted Rolls and Butter

DESSERTS

Fresh Fruit Salad with Mint and Honey-Lime Drizzle

Chocolate Tiramisu Parfaits

Limoncello Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



GO GRAND \$38

(35 person minimum)

SALADS

Baby Spinach, Roasted Shiitake Mushrooms,

Goat Cheese, Heirloom Tomato Medley and

Candied Pecans with a Honey Vinaigrette

Quinoa Salad with Cranberry, Walnut and Grilled

Pineapple with a Sweet Rosemary Dressing

Asparagus, Artichoke Hearts, English Pea and

Edamame Salad with Oregano Vinaigrette

ENTREES

Togarashi Salmon with Saffron Risotto

and a Lemon Dill Beurre Blanc

Slow Roasted Free Range Chicken with Artichoke Basil Jus

Seared Beef Medallions with Roasted Mushrooms and Sweet Onion Demi

Sour Cream & Chive Mashed Potato

Oven Roasted Brussels Sprouts with Bacon Lardons and Balsamic Glaze

Assorted Rolls and Butter

DESSERTS

Milk Chocolate Peanut Butter Tart

Chocolate Chambord Cheesecake

Pina Colada Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



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STARTERS **SELECT ONE STARTER**

Vegetable Minestrone Soup

Caprese Salad

Vine-Ripened Beefsteak

Sunburst Salad

Crisp Romaine, Orange

Foxwoods House Salad

Mixed Greens with Tomatoes, Carrots, Cucumbers, Red Onions, Hearts of Palm, Radish

New England Clam Chowder

Tomato and Mozzarella, Fresh Basil, Aged Balsamic Vinegar, Extra Virgin Olive Oil

Supremes, Breakfast Radish, Heirloom Tomato Medley, Garlic Croutons, Citrus Vinaigrette

Choice of Two Dressings: Bleu Cheese, Roasted Shallot and Herb, Buttermilk Ranch, French or Balsamic Vinaigrette

Chicken and Wild Rice Soup

ENTRÉES **SELECT UP TO TWO ENTREES | Higher price entrée prevails**

Togarashi Seared Salmon \$29

Lemon Beurre Blanc
Saffron Risotto
Baby Bok Choy

BBQ Glazed Rotisserie Half Chicken \$29

Sharp Cheddar Mac & Cheese
Oven Roasted Brussels Sprouts, Crisp Bacon & Caramelized Onions

Chicken Breast & Shrimp \$32

Parmesan Crusted Chicken
Sautéed Shrimp
Lemon Caper Emulsion
Sour Cream & Chive Mashers
Broccolini with Roasted Garlic

Slow Roasted Free Range

Statler Breast of Chicken \$29

Wild Mushroom & Thyme Jus
Mediterranean Orzo
Broccoli with Roasted Red Pepper

Beef & Salmon \$36

Peppercorn Crusted Beef Tenderloin,
Balsamic Mushrooms
Seared Salmon, Red Onion Marmalade
Roasted Garlic Mashers
Asparagus Tips

Vegetarian Mushroom Risotto \$30

Mushroom Stroganoff
Lemon Scented Risotto
Sautéed Spinach & Tomato

Seared Pork Medallions \$28

Broken Garlic & Butterscotch
Sauce, Fried Plantains
Smashed Sweet Potatoes
Green Beans

Baked Haddock \$30

Rosemary & Cornbread Butter Crumb Topping
Black Pearl Rice Pilaf
Vegetable Mélange

Vegan "Filet" \$30

Kidney Bean Filet
Carrot & Ginger Puree
Sautéed Baby Vegetables

All Entrees Include Fresh Bakery Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

DESSERTS **SELECT ONE DESSERT**

New York Style Cheesecake with Berries
Lemon Chiffon Cake

Chocolate Raspberry Napoleon
Chocolate Layer Cake

Salted Caramel Tart



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DINNER

Cheese Board \$7.50

A Selection of Cubed Imported and Domestic Cheeses Served with Dried Fruits, House Made Jams, Assorted Crackers and Flat Bread
(Price based on 4 oz. Serving per Person)

***Global Specialty Cheese Station \$16**

Italy: Crucolo, Cremefacacia

France: Fol-Epi®, Itori

Spain: Cabrales, Manchego

England: Huntsman, Stilton with Blueberries

USA: Aged Vermont Cheddar, Maytag Blue

Served with Assorted Gourmet Dried Fruits, Nuts, House Made Jams, Seasoned Crostini and Crackers
(Price based on 4 oz. Serving per Person)

*Chef Attendant Recommended @ \$100 per Attendant

Vegetable Crudite \$7

Fresh Vegetables Served with Creamy Herb Dip
(Price based on 4 oz. Serving per Person)

***Charcuterie Board \$14**

Chef's Selection of Local Artisan Cured Meats to Include: Calabrese Salami, Hot and Sweet Westerly "Soupy" Barolo Salumi, Mortadella, Chicken Liver Pate, Stone Ground Mustard, Pickled Onions, Baby Gherkins, Caperberries and Grilled Baguettes
(Price based on 4 oz. Serving per Person)

*specific Items subject to change based on product availability

***Mediterranean Station \$11.75**

Grilled Mediterranean Vegetables, Pita Crisps with Hummus and Tabbouleh, Assortment of Olives, Falafel with Cucumber Herb Dipping Sauce, Stuffed Grape Leaves Served with Cucumber Mint Yogurt
*based on unlimited consumption for up to one hour

***Spanish Tapas Station \$13.75**

Warm Tapas

Caramelized Onion & Manchego Cheese Baked Flat Bread with Shaved Fennel and Truffle Oil
Chicken and Chorico Lollipops with Country Honey Mustard

Warm Grilled Shrimp Skewer with Olive Oil and Garlic

Cold Tapas

Roasted Wild Mushroom and Pine Nut Ragout
Basil Crusted Goat Cheese

Garden Tomato Relish with Capers, Red Onion and Oregano

Green Olive Tapenade

Toasted Crostini, Grilled Tuscan Loaf and Flat Breads

*based on unlimited consumption for up to one hour



Pricing is per person unless otherwise specified.

Build a Sushi Bar

Rolls

(All rolls are 6 pieces . 5 roll minimum)

California Roll \$13 per roll

Tuna Roll \$15 per roll

Spicy Tuna Roll \$15 per roll

Salmon Roll \$15 per roll

Vegetable Roll \$13 per roll

Rainbow Roll \$18 per roll

Spicy Crab Salad Roll \$16 per roll

Salmon Skin Roll \$15 per roll

Sashimi

(All Sashimi is 2 pieces per order)

Ahi Tuna Sashimi \$8 per order

Salmon Sashimi \$8 per order

Served with Pickled Ginger, Wasabi and Soy Sauce

Build a Seafood Bar

Shrimp Cocktail \$4.75 per piece

Local Clams on the Half Shell \$3.50 per piece

Local Oysters on the Half Shell \$3.50 per piece

Crab Legs - Market Price

Citron Oyster Shooters \$4.50 each

Scallop & Mussel Salad \$4.25 per Person

(based on 3 oz .portion)

Served with Lemon, Cocktail Sauce, Tabasco, Horseradish and House Mignonette

HOT AND COLD HORS D'OEUVRES



COLD HORS D'OEUVRES

Seasame Crusted Tuna Tataki with Yuzu Soy _____	\$4.50
Mixed Seafood Salad on Crispy Wonton _____	\$3.75
Lump Crab Salad & Caper Crostini _____	\$3.75
Shrimp Cocktail Martini with Meyer Lemon _____	\$5.00
BLT Bite on Crispy Lavash _____	\$3.50
Grilled Chicken, Salsa and Avocado Tostadas with Chipotle Drizzle _____	\$3.50
BBQ Chicken Crostini _____	\$3.50
Goat Cheese Bacon & Chocolate Lollipop _____	\$3.75
Antipasto Martini _____	\$4.50
White Bean and Tasso Ham Bruschetta _____	\$3.75
Manchego and Melon Wrapped in Prosciutto with Olive Mint Oil _____	\$3.50
Beef Carpaccio on Zesty Pesto Crostini with Shaved Parmesan Cheese _____	\$4.00
Tomato, Basil and Mozzarella Skewer with Balsamic Reduction _____	\$3.75
Crispy Pita Triangle with Roasted Pepper Hummus _____	\$3.50
Endive Spoon with Bleu Cheese, Candied Walnuts and Port Wine Grapes _____	\$3.75
Goat Cheese & Orange Supreme Crostini with Hot Pepper Jam _____	\$3.75
Feta, Kalamata Olive & Cucumber Skewer with Lemon Oregano Drizzle _____	\$3.50
Mini Brie & Candied Clementine Canapé with Truffled Honey _____	\$3.75

HOT HORS D'OEUVRES

Maryland Crab Cake with Caper Aioli _____	\$4.50
Scallop Wrapped in Peppered Bacon _____	\$4.25
Lobster Picatta Bite on Lemon Thyme Risotto Cake _____	\$5.00
Coconut Lobster Bite _____	\$5.00
Lobster Bisque Shooter with Tempura Lobster Garnish _____	\$4.75
Cajun Shrimp Spoon with Truffle Grits _____	\$4.50
Shrimp & Scallop Stuffed Mushroom _____	\$4.50
Shrimp & Corn Beignet with Creole Aioli _____	\$4.25
Buffalo Chicken Wing with Celery Sticks and Bleu Cheese Sauce _____	\$3.75
Buffalo Chicken Spring Roll with Bleu Cheese Sauce _____	\$4.00
Raspberry Habanero Grilled Shrimp Skewer _____	\$4.75
Chicken Saltimbocca Bite _____	\$3.75
Crispy Chicken Bite with Buttermilk Ranch Dipping Sauce _____	\$3.75
Chicken Satay with a Lemon Parmesan Crust _____	\$3.75
White Cheddar & Grilled Chicken Arancini with Apple Bacon Chutney _____	\$3.75
Duck & Ginger Lollipop with Orange Dijon Glaze _____	\$4.00
Pulled Pork on Crisp Chicharone with Red Onion Marmalade _____	\$3.75
Sesame Teriyaki Beef Skewer _____	\$4.50
Sausage and Goat Cheese Stuffed Mushroom _____	\$3.75
Nathan's Beef Hot Dog "Pig in a Blanket" with Spicy Mustard _____	\$3.25
Cheeseburger Egg Roll _____	\$3.75
Miniature Beef Wellington _____	\$4.25
Mini Beef Empanada with Roasted Corn Salsa _____	\$3.75
Moroccan Curried Lamb Skewer with Tzatziki Sauce _____	\$4.00
Lollipop Lamb Chop with Roasted Garlic Dijon _____	\$4.50
Spinach and Feta Beggar's Purse _____	\$3.75
Parmesan Crusted Artichoke Heart with Goat Cheese _____	\$3.75
Sundried Tomato & Shiitake Croquette, Hosisin Drizzle _____	\$3.75
Mini Brie, Raspberry and Walnuts Wrapped in Puff Pastry _____	\$3.75
Candied Walnut & Gorgonzola Stuffed Mushroom _____	\$3.75
Fennel & Asiago Stuffed Mushroom _____	\$3.75

Pricing is per piece. Minimum order of 50 pieces per selection.

All charges are subject to a 21% taxable service charge and 6.35% sales tax, Guarantees must be within 5% of room set.

ALL PLATED DINNERS INCLUDE:

ONE STARTER

ENTREE

ONE DESSERT

FRESH BAKERY ROLLS & BUTTER, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND ASSORTED TEAS



ENTRÉES

SELECT UP TO TWO ENTREES | *Higher price entrée prevails*

Breast of Chicken \$44

Seared Chicken Breast
Tarragon Mustard Cream
Basil & Goat Cheese Whipped Potato
Baby Carrots

Free Range Chicken \$44

Porcini Dusted Breast of Chicken
Shallot & Sherry Reduction
Roasted Red Bliss Potatoes
Corn & Pancetta Relish

Stuffed Chicken Breast \$45

Spinach & Fontina Stuffed Chicken Breast
Wrapped in Prosciutto
Marsala Glace
Roasted Garlic Mashed Potato
Green Beans

Mediterranean Sea Bass \$51

Seared Sea Bass
Tomato, Caper & Basil Tapenade
Saffron Risotto
Oven Roasted Asparagus

New England Haddock \$45

Baked Haddock Fillet
Butter Crumb Topping
Multi-Grain Rice Pilaf
Asparagus with Citrus Butter

Local Salmon \$49

Sautéed Salmon
Pommery Scallion Sauce
Warm Potato & Wilted Spinach Salad

Chicken & Salmon \$49

Pan Seared Chicken Breast
Oven Roasted Salmon
Citrus Herb Butter
Whole Grain Pilaf
Wilted Swiss Chard & Fresh Tomato

Sliced Beef Tenderloin \$55

Peppercorn Crusted Tenderloin of Beef
Red Onion Merlot Sauce
Sundried Tomato Risotto
Zucchini Planks with Garlic Glaze

Filet Mignon & Halibut \$54

Seared Filet Mignon, Pinot Noir Reduction
Oven Roasted Halibut, Lemon Crumb Topping,,
Butter Drizzle
Toasted Pine Nut & Wild Rice Blend
Haricot Verts & Garlic Roasted Tomato

Filet Mignon & Chicken Breast \$53

Seared Filet Mignon, Whole Grain Mustard Demi
Balsamic Glazed Chicken, Fig, Edamame & Roasted
Shallot Relish
Herbed Mashed Potatoes
Baby Vegetables



Pricing is per person.

All charges are subject to a 21% taxable service charge and 6.35% sales tax, Guarantees must be within 5% of room set.



ENTRÉES (CONTINUED)

SELECT UP TO TWO ENTREES | *Higher price entrée prevails*

Braised Short Ribs \$42

Savory Short Ribs Cooked in Red Wine
Country Horseradish Mashed Potatoes
French-Cut Green Beans

New York Strip \$53

Flame Grilled Strip Steak
Herbed Butter
Bacon & Cheddar Mashed Potato
Asparagus & Baby Carrots

Filet Mignon & Shrimp \$56

Grilled Filet Mignon
Shallot & Port Wine Demi
Roasted Garlic Shrimp Scampi
Smoked Gouda Mashed Potatoes
Oven Roasted Broccolini

Surf N' Turf - Market Price

Grilled Filet Mignon
Herb Butter
Seafood Stuffed Lobster Tail
Drawn Butter
Garden Vegetable Rice Pilaf
Oven Roasted Asparagus

Lamb Chop \$49

Pistachio Crusted Lamb Chop
Red Zinfandel Sauce
Roasted Grapes on the Vine
Root Vegetable Medley

Pork Tenderloin \$43

Pan Seared Pork
Broken Garlic & Butterscotch Demi
Sweet Potato Gratin
Green Beans

Vegetarian Purse \$40

Roasted Vegetables Wrapped in
Feuilles De Brick
Sweet Roasted Tomato Sauce
Fried Leek Threads

Mushroom Streudel \$40

Roasted Mushrooms in Flaky Phyllo
Herb Butter Crumb
Yellow Pepper Coulis
Roasted Baby Carrots

Vegan Tofu Stack \$40

Sesame Seared Tofu & Marinated Vegetables
Herbed Quinoa
Baby Bok Choy
Tomato Basil Drizzle

Pricing is per person.

All charges are subject to a 21% taxable service charge and 6.35% sales tax, Guarantees must be within 5% of room set.

STARTERS

PLEASE SELECT ONE STARTER

Beefsteak Tomato Salad

Marinated Beefsteak Tomatoes, Mesclun Greens, Crispy Potato Curls, Champagne Vinaigrette

Mediterranean Salad

Chopped Romaine Lettuce, Feta Cheese, Cucumbers, Peperoncini Peppers, Tomatoes, Kalamata Olives
Lemon Oregano Vinaigrette

Spinach Salad

Baby Spinach, Roasted Shiitake Mushrooms, Bleu Cheese Crumble, Heirloom Tomato Medley, Pancetta Honey Vinaigrette

Chopped Vegetable Salad

Roasted Seasonal Vegetables & Mache, Shaved Fontina Cheese, Lemon Caper Dressing

Iceberg Wedge

Iceberg Lettuce, Pancetta Crisp, Grape Tomatoes
Maytag Bleu Cheese Dressing, Herb Crostini

Garden Salad

Mixed Greens, Tomatoes, Carrots, Cucumbers, Red Onion, Shaved Fennel and Radish
Choice of 2 Dressings: Bleu Cheese, French, Roasted Shallot & Herb, Buttermilk Ranch, Thousand Island, or Balsamic Vinaigrette

Beet Carpaccio Salad **\$3 Additional**

Thinly Sliced Beets, Mache & Frisee Medley, Orange Supremes, Goat Cheese
Basil Oil & White Balsamic Drizzle



ADDITIONAL COURSES

Prosciutto Wrapped Shrimp **\$12 Additional**

Sweet Corn & Potato Mashers
Tasso Cream

Crab Timbale **\$10 Additional**

Lump Crab, Capers, Marinated Heirloom Tomatoes,
Saffron Aioli

Yukon Gold Potato Gnocchi **\$8 Additional**

Pancetta, Sun Dried Tomato, Basil, Pecorino Romano, Alfredo Sauce

Rigatoni Bolognese **\$8 Additional**

Herbed Ricotta Cheese

Seafood Martini **\$12 Additional**

Lobster Meat, Shrimp & Scallops
Citron Vodka Vinaigrette
Herb Micro Salad, Tempura Olive

DESSERTS

PLEASE SELECT ONE DESSERT

Classic Tiramisu

Vanilla Crème Brulee, Berry Garnish

Triple Chocolate Layer Cake

White Chocolate Chambord Cheesecake

Fresh Fruit Tart, Vanilla Anglaise

Chocolate Coconut Cake, St. Germain Macaron, Spiced Cherry Sauce **\$3 Additional**

White Chocolate Mousse & Mixed Berry Chocolate Bowl **\$3 Additional**

Chocolate Caramel Bombe, Pretzel Shortbread, Caramelized Bananas & Vanilla Cream **\$3 Additional**

Custom Logo Desserts Available **Starting at \$5**

Pricing is per person.

All charges are subject to a 21% taxable service charge and 6.35% sales tax, Guarantees must be within 5% of room set.



LITTLE ITALY \$62

SOUP

Pasta Fagioli

SALADS

Caesar Salad with Hearts of Romaine, Shaved Parmesan, Garlic Croutons and Caesar Dressing

Arugula Salad with Crumbled Goat Cheese, Beets and Citrus Segments, Tossed in a Light Vinaigrette

Antipasto Display

A Selection of Imported Sliced Meats, Cheeses, Marinated Olives, Eggplant Caponata, Marinated Artichokes and Peppers, Grilled Seasonal Vegetables with Extra Virgin Olive Oil

ENTREES

Veal Medallions with Mushroom Marsala Sauce

Stuffed Breast of Chicken with Spinach, Ricotta, Artichoke Hearts and Lemon Caper Sauce

Tuscan Cod with White Beans, Tomatoes, Capers, and Fresh Basil

Orecchiette Pasta with Broccoli Rabe, Oven Roasted Tomatoes and Asparagus Tips in a Light Tomato Broth

Cheese Tortellini with Marinara Sauce

House-Made Meatballs and Sausage in Pomodoro Sauce
Crushed Red Pepper, Grated Parmesan Cheese, Sliced Italian Bread and Whipped Butter

DESSERTS

Biscotti Cheesecake

Classic Tiramisu Cake

Chocolate Amaretto Cake

Blood Orange Panna Cotta Martini

Assorted Cannoli and Sfogliatelli

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

TASTE OF NEW ENGLAND \$61

SOUP

New England Clam Chowder served with Oyster Crackers

SALADS

Garden Salad

Mixed Greens, Tomatoes, Carrots, Cucumbers, Red Onions, Shaved Fennel and Radish with Bleu Cheese, French and Balsamic Vinaigrette Dressings

Broccoli & Red Onion Salad with Creamy Smoked

Bacon Dressing

Fingerling Potato Salad with Roasted Shallots and Whole Grain Mustard Vinaigrette

ENTREES

Baked Haddock with Rosemary & Buttery Cornbread Topping

Roasted Chicken with Tomato & Herb Pan Sauce

Jumbo Shrimp Scampi

Five Grain Rice Pilaf

Baby Carrots & Steamed Asparagus

CARVING STATION

Slow Roasted Prime Rib of Beef

Horseradish Sour Cream and Au Jus

Assorted Bakery Rolls and Whipped Butter

*Chef Attendant Required at \$100 per Attendant

DESSERTS

NY-Style Cheesecake with Berries

Chocolate Peanut Butter Overdose

Boston Cream Cake

Caramel Apple Crisp

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

Two-hour limit. 35-person minimum. For groups of 20-34 people, please add \$10 per person to the price.

All charges are subject to a 21% taxable service charge and 6.35% sales tax, Guarantees must be within 5% of room set.

SIMPLY GRAND \$64

SALADS

Mixed Baby Greens with Dried Cherries, Crumbled Goat Cheese and Candied Pecans with Champagne Vinaigrette

Lobster and Scallops Farfalle Pasta with a Citrus Chardonnay Vinaigrette

Grilled Jumbo Asparagus Salad with Artichokes, Roasted Red Peppers, and English Peas

ENTREES

Balsamic Glazed Chicken Breast with Roasted French Shallots, Edamame, Dried Figs and Sundried Tomatoes

Togarashi Seared Salmon with Beet Root Jam & Herbed Risotto

Penne Pasta with Shrimp, Vegetables and Arugula Pesto

Haricot Verts with Bacon, Roasted Garlic, Pearl Onions

Three Cheese Potato Casserole

*CARVING STATION

Roasted Tenderloin of Beef with Pinot Noir Sauce
Assorted Bakery Rolls with Whipped Butter

*DESSERTS

Bananas Foster Prepared to Order, Served Over Vanilla Bean Gelato

Tower of Assorted Mini Cupcakes

Chocolate Covered Strawberries

Assorted Truffle Lollipops

Parisian Macaroon Pyramid

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas

*Chef Attendant Required at \$100 per Attendant



SOUTHERN HOME COOKIN' \$50

STARTER

Texas Chili with Fixin's

SALADS

Cajun Shrimp & Black Bean Salad

Spinach Salad with Bacon Lardons, Roasted Mushrooms and Bleu Cheese Crumble with Warm Bacon and Honey Mustard Dressings

Broccoli, Carrot & Raisin Slaw with Citrus Vinaigrette

ENTREES

Slow-Roasted Baby Back Ribs with Maple BBQ Sauce

Pulled Pork with Honey BBQ Sauce

Grilled Chicken Breast with Spicy Creole Sauce

Braised Beef Short Ribs with Red Wine Demi

Corn on the Cob, 3-Ways

Herb Butter, Bacon & Chive, Maple Chipotle

Southern Style Baked Beans

Collard Greens with Smoked Ham

Smokehouse Cheddar Mac & Cheese

Corn Bread and Buttermilk Biscuits with Jalapeno Butter

DESSERTS

Apple Pie Cheesecake

Mississippi Mud Cake

Red Velvet Tart

Strawberry Shortcake Shooter

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



THE CHOP HOUSE \$65

SOUP

Loaded Baked Potato Soup

SALADS

Crisp Iceberg with Applewood Smoked Bacon, Teardrop Tomatoes and Chunky Maytag Bleu Cheese Dressing

Beefsteak Tomato, Red Onion & English Cucumber with Basil, Goat Cheese Crumbles and Aged Balsamic Vinegar

Vegetable Chopped Salad with Lemon Oregano Dressing

ENTREES

Butter Basted Sea Bass with Lemon Roasted Mushroom Couscous

Slow Roasted Chicken Breast with Mushroom & Thyme Glace

Colorado Lamp Chops with Rosemary Mustard Demi

Balsamic Roasted Brussels Sprouts

Oven Roasted Asparagus with Herb Roasted Tomato & Garlic Butter

Sweet Potato Gratin

*CARVING STATION

Salt Crusted New York Strip Steak with a Pommery Mustard & Vidalia Onion Gravy

Parker House Rolls with Whipped Butter

*Chef Attendant Required at \$100 per Attendant

DESSERTS

Death by Chocolate Cake

Gran Marnier Crème Brulee

Key Lime Meringue Tart

Chocolate Chipotle Smores Cake

Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



Two-hour limit. 35-person minimum. For groups of 20-34 people, please add \$10 per person to the price.

All charges are subject to a 21% taxable service charge and 6.35% sales tax, Guarantees must be within 5% of room set.

OPENING NIGHT RECEPTION \$62

Salad Bar

Select from an Assortment of Spinach, Arugula and Romaine Lettuces with Grape Tomatoes, Julienned Carrots, Sliced Cucumber, Sliced Mushrooms, Julienned Peppers, Dried Cranberries, Olives, Feta Cheese and House-Made Croutons with Creamy Ranch and House Vinaigrette Dressings

Cheese and Vegetable Display

Assorted Domestic and International Cheeses served with Sliced French Bread, Water Crackers and Lavash Vegetable Crudité with Creamy Herb Dip

*Cold Hors D'Oeuvres

Crispy Pita Chip with Roasted Red Pepper Hummus
Butler-Passed Shrimp Cocktail Martini

*Hot Hors D'Oeuvres

Sausage and Goat Cheese-Stuffed Mushrooms
Buffalo Chicken Spring Rolls with Celery and Bleu Cheese Sauce

*Based on (3) Pieces of Hors D'Oeuvres per Person.

*Macaroni & Cheese Martini Bar

Traditional Elbow Pasta with Telaggio Cheese Sauce Prepared to Order with Choice of the Following Add-Ins: Grilled Chicken, Wild Mushroom, Crab, Asparagus, Sun-Dried Tomatoes, Crumbled Bleu Cheese, and Maple Bacon

*Chef Attendant Required at \$100 per Attendant

*Carving Station

Bacon Wrapped Pork Loin with Apple Cornbread Stuffing
Oven-Roasted New York Strip Loin of Beef Served with Roasted Cipollini Onion & Mushroom Demi
Dinner Rolls and Whipped Butter

*Chef Attendant Required at \$100 per Attendant

Desserts

Chef's Special "Jumbo Mini" Desserts to Include:

Chocolate Chipotle Martini
Pina Colada Parfait
Caramel Crème Brulee
Exotic Fruit Cheesecake
Chocolate, Banana & Peanut Butter Martini
S'mores Macaron
Apple, Ginger & Bacon Pot de Crème
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Teas



Two-Hour limit. 50-person minimum.

All charges are subject to a 21% taxable service charge and 6.35% sales tax, Guarantees must be within 5% of room set.



CASINO ROYALE RECEPTION \$68

Salad Station

Grilled Marinated Seasonal Vegetable Platter
 Fresh Chopped Romaine Lettuce and Creamy Caesar Dressing with
 Croutons and Grated Parmesan Cheese
 Fresh Baby Greens with Julienned Vegetables, Candied Pecans, Apple
 Slices and Feta Cheese Served with Mustard Cider Vinaigrette

Sushi Bar

House-Made California and Vegetable Rolls
 Wasabi, Pickled Ginger and Soy Sauce
 Wakame Seaweed Salad with Chilled Lobster and Saki Vinaigrette

*Hot Hors D'oeuvres

Parmesan Crusted Artichoke Heart with Goat Cheese
 Raspberry & Habanero Glazed Chicken Satay
 *Based on (2) Pieces of Hors D'Oeuvres per Person

Al Dente Pasta

Roasted Chicken Farfalle with Broccoli and Sun-Dried Tomatoes
 Three Cheese Tortellini Alfredo
 Rigatoni Bolognese
 Grated Parmesan Cheese and Crushed Red Pepper
 Sliced Italian Bread with Whipped Garlic Butter

*Surf & Turf Station

Roasted Tenderloin of Beef
 Horseradish Cream and Pinot Noir Sauce
 Shrimp Scampi
 Sour Cream & Chive Mashers
 Garlic Roasted Asparagus
 *Chef Attendant Required at \$100 per Attendant.

Desserts

Chef's Special "Jumbo Mini" Desserts to Include:
 Pecan Pineapple Tart
 Mocha Latte Napoleon
 Sinful Chocolate Martini
 Hazelnut Panna Cotta
 Key Lime Coconut Shooter
 Raspberry Passion Fruit Tartlet
 Nutella Donut Martini with Bourbon Zabaglione
 Freshly Brewed Coffee, Decaffeinated Coffee
 and Assorted Teas

Two-hour limit. 50-person minimum.

All charges are subject to a 21% taxable service charge and 6.35% sales tax, Guarantees must be within 5% of room set.

“BUILD YOUR OWN” RECEPTION

SPECIALTY STATIONS

Price per Station is Based on a Minimum of (3) Stations. Single Station Pricing is Available Upon Request

Salad Shaker Station \$12

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

Cheese, Sliced Fresh Fruit & Vegetable Crudité \$16

Selection of Domestic and International Cheeses
Assorted Gourmet Crackers
Seasonal Sliced Fruits and Fresh Berries
Fresh Vegetables with Buttermilk Ranch Dip

Antipasto Station \$18

A Gourmet Selection of Prosciutto di Parma, Capicola, Rosemary Ham, Genoa Salami, & Local “Soupy”, Fresh Mozzarella, Aged Provolone
Garlic Roasted Red Peppers, Stuffed Cherry Peppers, Grilled Vegetables with Aged Balsamic Vinegar, Trio of Imported Olives, Pepperoncini and Assorted Sliced Breads

*Macaroni and Cheese Martini Bar \$18

Traditional Elbow Pasta with Taleggio Cheese Sauce Prepared to Order with Choice of the Following Add-Ins: Grilled Chicken, Wild Mushrooms, Crab, Asparagus, Sun-Dried Tomatoes, Spicy Italian Sausage, Crumbled Bleu Cheese and Maple Bacon

*Chef Attendant required at \$100 per Attendant

*Risotto Bar \$18

Italian Rice Prepared to Order with Choice of the Following Add-Ins: Grilled Chicken, Wild Mushrooms, Shrimp, Broccoli, Fresh Peas, Caramelized Onion, House Sausage, Roasted Tomatoes and Crumbled Roquefort Cheese

*Chef Attendant required at \$100 per Attendant

South of the Border \$21

Fresh Tortilla Chips, House Salsa, Sour Cream & House Guacamole
Spicy Beef Empanadas
Steamed Mussels & Clams in a Tequila Chili Broth
Pulled Chicken Enchiladas with Mole Sauce, Cilantro & Chopped Tomato
Rice & Beans

*Chef’s Tasting Plates \$24

Choice of 3 Proteins:

Pan Seared Salmon, Tequila Lime Sauce

Grilled Beef Filet Mignonettes, Sautéed Shiitake Mushroom & Cipollini Onions

Herb Seared Chicken, Tomato Pan Sauce

Pork Medallions, Apple Bacon Chutney

Rosemary & Whole Grain Mustard Crusted Lamb, Rosemary Demi

Shrimp & Scallop Scampi

Garden Vegetable Rice Pilaf

Sautéed Bok Choy

*Chef Attendant required at \$100 per Attendant

*Taste of Asia \$21

Sliced Sesame Crusted Tuna Over Pickled

Cucumber Salad

Crab & Avocado Sushi Rolls

Thai Chicken Satay with Peanut Sauce

Pan Fried Dumplings

Salt & Pepper Chicken Wings

Vietnamese Rice Noodle Salad

*Chef Attendant required at \$100 per Attendant



Pricing is per Person. Two-hour limit. 50-person minimum.

All charges are subject to a 21% taxable service charge and 6.35% sales tax, Guarantees must be within 5% of room set.

"BUILD YOUR OWN" RECEPTION

SPECIALTY STATIONS (CONTINUED)

Pasta Station \$19

Orecchiette Pasta with Italian Sausage, Grilled Chicken, Broccolini & Fire Roasted Red Peppers in a White Wine Herb Broth
Cheese Ravioli with Sundried Tomato, Asparagus Tips, Roasted Mushrooms and Spinach in a Tomato Basil Sauce
Penne Pasta Carbonara with Pancetta & Peas in a Lemon Alfredo Sauce
Grated Parmesan Cheese and Crushed Red Pepper
Bread Sticks and Whipped Garlic Butter

Paella Station \$23

Succulent Shrimp, Andouille Sausage, Narragansett Mussels, Point Judith Littleneck Clams, Lemon & Herb Marinated Chicken and English Peas Simmered with Saffron Rice
Served in Traditional Paella Pans



*CARVING STATIONS

*Requires Chef Attendant at \$100 per Attendant

Whole Roasted Turkey \$235

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

Oven-Roasted New York Strip Loin of Beef \$385

Pinot Noir Reduction, Pommery Mustard Demi
Serves (40) 4-oz Servings

Roasted Veal Loin \$325

Wild Mushroom & Shallot Sauce
Serves (30) 4-oz Servings

Smoked Bacon Wrapped Pork Loin \$250

Apple Brandy Glaze
Serves (30) 4-oz Servings

Slow-Roasted Prime Rib of Beef \$365

Au Jus , Horseradish
Serves (30) 4-oz Servings

Red Wine Marinated Rack of Colorado Lamb \$240

Garlic & Rosemary Jus, Mixed Berry Salsa
Serves (20) 2 oz. Servings

Five Day Marinated London Broil \$180

Tomato Caper Relish
Served (20) 2 oz. Servings

Oven-Roasted Tenderloin of Beef \$370

Classic Hunter Sauce
Horseradish Cream Sauce
Serves (15) 4 oz. Servings

ENHANCE YOUR CARVING STATION BY ADDING YOUR CHOICE OF (2) OF THE FOLLOWING SIDES @ \$7.50 PER PERSON:

Truffle & Asiago Roasted Fingerling Potato
Sour Cream & Chive Mashed Potato
Confetti Vegetable Couscous
Almond Orzo Pilaf
Mashed Sweet Potato
Roasted Brussels Sprouts with Bacon Lardons & Lemon Herb Crumb
Baby Carrots with Orange Zest Glaze
Steamed Broccolini with Rosemary Butter
Asparagus & Oven Roasted Tomato
Saffron Cauliflower

All Carving Stations Feature Freshly Baked Rolls and Whipped Butter



Two-hour limit. 50-person minimum.

“BUILD YOUR OWN” RECEPTION

DESSERT STATIONS

*Gelato Bar \$16.50

Please Select 5 of the Following House-Made Gelato Flavors: Vanilla, Chocolate, Hazelnut, Pistachio, Pina Colada, Caramel, Cherry, Coffee, Raspberry and Lemon Sorbet

*Attendant required at \$100 per Attendant

*Ice Cream Bar \$14

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

*Attendant required at \$100 per Attendant

Dessert Station \$13

Chef's Individual Portion-Sized Desserts to Include:

Raspberry Peanut Butter Tartlet
Sinful Chocolate Martini
Mixed Berry Tiramisu
Chocolate Coconut Mascarpone Cheesecake
Buttermilk Strawberry Panna Cotta with Espelette Compote

Mini Cupcake Bar \$14

Select (5) Flavors:

Cinnamon French Toast Cupcake with Maple Bacon Frosting
Lemon Rosemary Cupcake with Meringue Frosting and Lemon Crispies
Chocolate Cupcake with Coconut Frosting
Strawberry Shortcake Cupcake
Salted Caramel Cupcake
Key Lime Meringue Cupcake
Chocolate Peanut Butter Cupcake

*FLAMBEE STATIONS

Banana Foster \$16

Caramelized Bananas Served over Vanilla Ice Cream

Bourbon, Apples & Bacon \$16

Served over Vanilla Ice Cream

Deconstructed Pineapple Upside Down Cake \$16

Served with Vanilla Ice Cream and Spiced Rum Drizzle

*Chef Attendant Required @ \$100 per Attendant

ADD COFFEE TO ANY STATION FOR \$3 ADDITIONAL PER PERSON OR STARBUCKS COFFEE FOR \$4 ADDITIONAL PER PERSON

OUR CHEFS CAN CREATE CUSTOM DESIGNED ICE CARVINGS TO ENHANCE YOUR EVENT. PRICES START @ \$450.



Pricing is per Person. Two-hour limit. 50-person minimum.

All charges are subject to a 21% taxable service charge and 6.35% sales tax, Guarantees must be within 5% of room set .



PER-DRINK BASIS

	Host Bar	Cash Bar
Premium Brands	\$9.00	\$9.50
Executive Brands	\$7.50	\$8.00
Domestic Beer	\$5.50	\$6.00
Premium Beer	\$6.00	\$6.50
House Wine	\$7.00	\$7.50
Fruit Juices	\$2.50	\$2.50
Soft Drinks	\$2.50	\$2.50
Spring Water	\$3.00	\$3.00
Martinis	\$9.50	\$10.00
Selected Cordials	\$8.00	\$8.50

Premium Brand Liquor to Include: Grey Goose®, Grey Goose® Le Citron, Bombay Sapphire®, Patron® Silver, Johnny Walker® Black, Crown Royal®

Executive Brand Liquor to Include: Absolut®, Absolut® Citron, Absolut® Raspberry, Bacardi®, Dewars®, Jack Daniels®, Captain Morgan®, Bailey's®, Kahlua®, Beefeater®, Seagrams 7®, Sauza® Gold, Malibu® and Peachtree®

Domestic Beer to Include: Budweiser®, Bud Light®, Yuengling® Light and O'Doul's®

Premium Beer to Include: Corona®, Heineken®, Sam Adams® and Amstel® Lite

House Wine to Include: Chardonnay, Pinot Grigio, Cabernet Sauvignon and White Zinfandel

All Host Bar consumptions are based upon actual number of drinks or ounces served.

All liquor drinks are 1 ¼ ounces of liquor per drink.

OPEN BAR PACKAGE

Unlimited Consumption of All Beer, House Wine, Liquor and Soft Drinks Based on the Following Prices:

Executive Brands

First Hour	\$16.00
Second	\$10.00
Each Additional	\$7.00

Premium Brands

First Hour	\$20.00
Second	\$13.00
Each Additional	\$9.00

A \$100 bartender fee will be charged per bar for up to four (4) hours plus \$25 per hour for each additional hour.

Wine List Available upon request



TERMS & AGREEMENTS

FOOD AND BEVERAGE POLICIES

- All food and beverage must be provided by Foxwoods Resort and Casino. Due to liability and legal restrictions, no outside food or beverage may be brought into the hotel by customers, guests or exhibitors.
- The final arrangements for the event must be complete within three weeks of the function.
- All food and 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 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 entrees is available for groups of 200 people or less. A split option of three entrees is available for groups of 200 people or less for an additional \$5 per person. It is the responsibility of the group to provide tickets to your attendees in order to denote meal selections on split entrée meals.
- When two or more entrees are offered, the highest price will prevail. Exact guarantee number of each entrée is required by noon, 3 working days prior to the event.

FOOD AND BEVERAGE PRICING

- All food and beverage pricing will be guaranteed 3 months prior to the event

BARTENDER AND CHEF CHARGES

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

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, we will consider the expected number indicated on the original Banquet Event Order(s) to be the correct guaranteed number of guests.
- Guarantees must be within 5% of room set and can not 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.

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 to 34 guests .

TAX AND SERVICE CHARGES

- Food, Beverage and Service Charges are subject to 6.35% tax.
- A Service Charge of 21% will be added to all food and beverage items.

SHIPPING AND RECEIVING

- All shipping arrangements must be approved by the Catering/Convention Services Department. Please discuss any shipping and receiving requests with the Catering/Convention Service Manager.
- Any unauthorized shipments will be refused.

PAYMENT

- 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 our 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.