



2026 CATERING MENU

YOUR ENTERTAINMENT DESTINATION

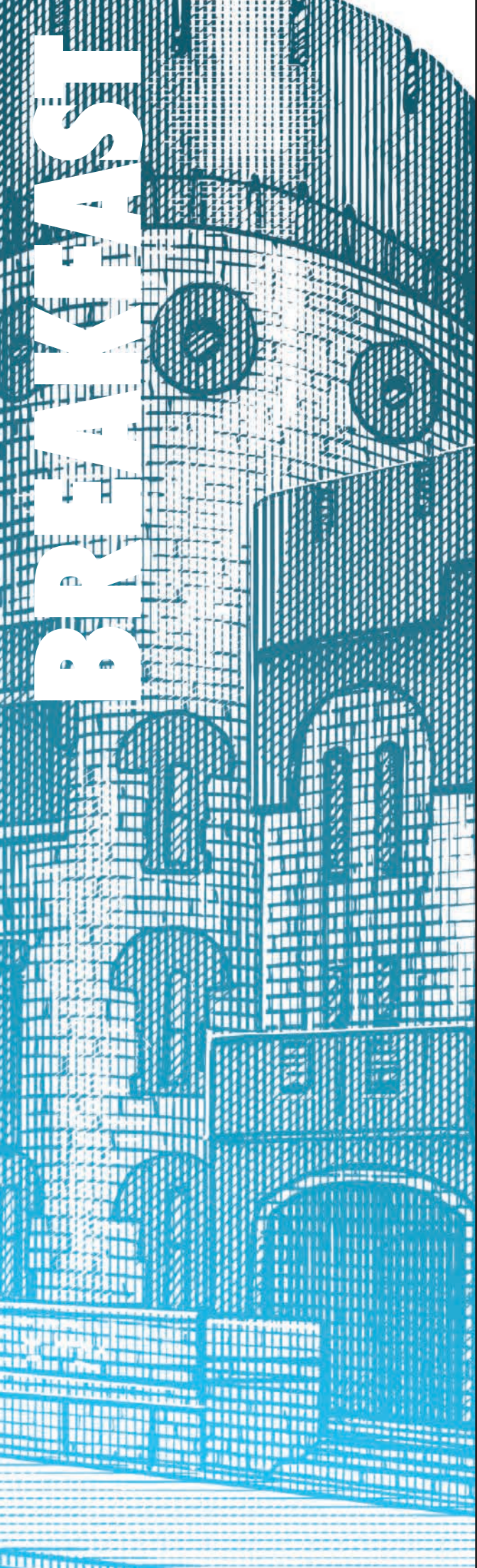




CULINARY EXCELLENCE BRINGS PEOPLE TOGETHER

Wow your guests with a dining experience that sends all their senses soaring. Our talented culinary team knows that every meal is an opportunity to impress, and we can work closely with you to customize menus that inspire in every way. Whatever the event or occasion, let us help you take it to the next level.





BREAKFAST

Designed for 1.5 hours of service | Prepared on the full guest guarantee.

CLASSIC CONTINENTAL

Choice of Chilled Orange & Cranberry Juices
Seasonally Inspired Sliced Fruits
Assorted Mini Muffins and Breakfast Pastries
Freshly Brewed Coffee, Decaffeinated Coffee, and Deluxe Teas
\$30 per person

AMERICAN DELUXE

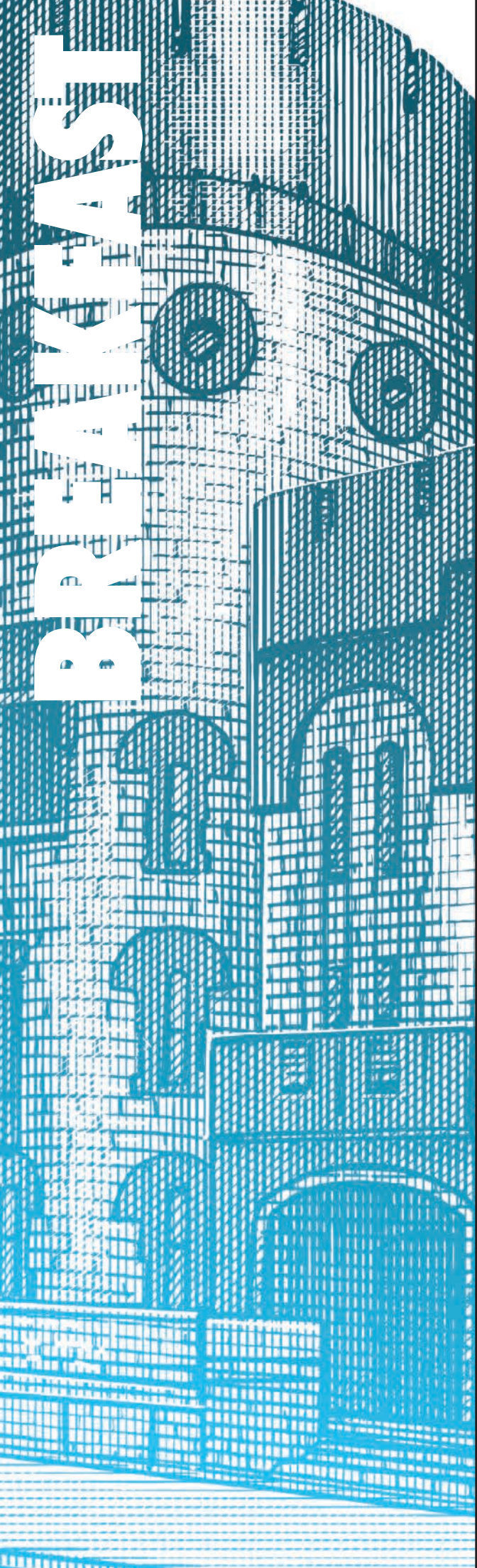
Choice of Chilled Orange & Cranberry Juices
Seasonally Inspired Sliced Fruits
Assorted Mini Muffins and Breakfast Pastries
Cage-Free Scrambled Eggs
Roasted Breakfast Potatoes

CHOOSE ONE:
Build Your Own Parfait Station OR Blueberry Pancakes, Butter, Warm Vermont Syrup

CHOOSE TWO:
Crispy Bacon, Pork Sausage, Grilled Ham Steaks, Turkey Sausage

Freshly Brewed Coffee, Decaffeinated Coffee, and Deluxe Teas
\$40 per person





BREAKFAST

Designed for 1.5 hours of service | Prepared on the full guest guarantee.

HEALTHY START

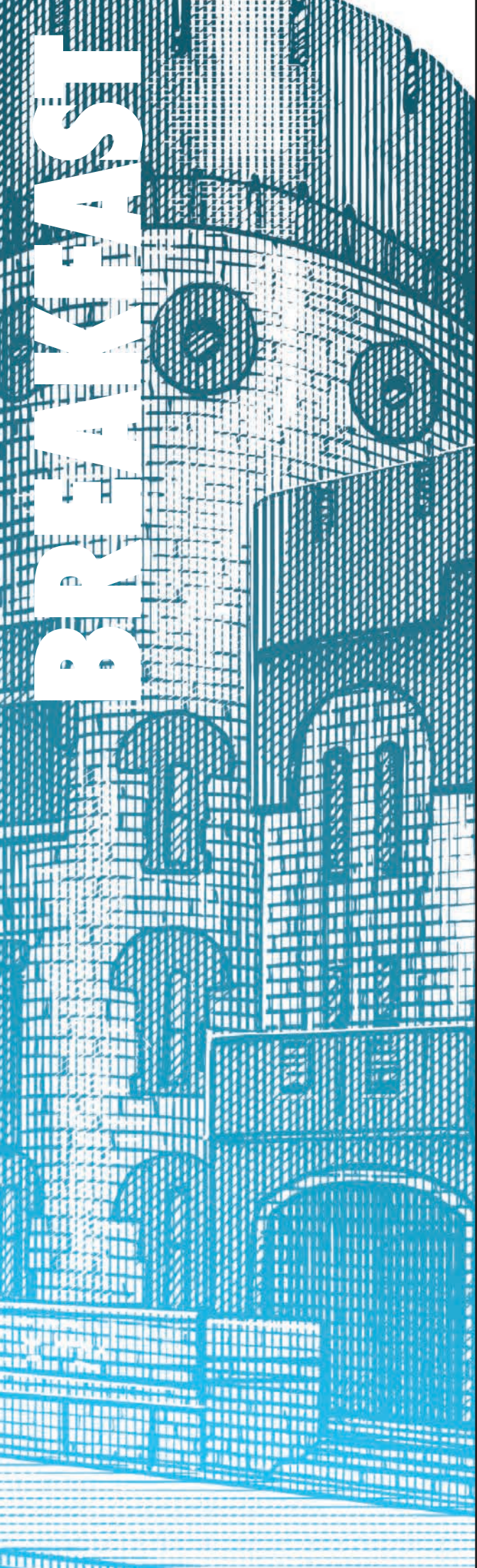
Selection of Chilled Fruit Juices
Seasonally Inspired Sliced Fruits
Individual Mixed Berry Parfaits
Steel Cut Oatmeal, Raisins, Toasted Almonds, & Brown Sugar
Egg White & Vegetable Frittata
Turkey Bacon & Sausage, Pork Sausage, Turkey Sausage
Roasted Breakfast Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee, and Deluxe Teas
\$40 per person

COASTAL RETREAT

Selection of Chilled Fruit Juices Seasonally Inspired Sliced Fruits
Smoked Salmon, Pickled Red Onions, Cage-Free Sliced Eggs, Sliced Tomatoes, Capers,
Whipped Cream Cheese, Assorted Bagels
Grilled Cajun Shrimp & Smoked Cheddar Grits
Roasted Breakfast Potatoes
Freshly Brewed Coffee, Decaffeinated Coffee, and Deluxe Teas
\$40 per person



YOUR ENTERTAINMENT DESTINATION



BREAKFAST ENHANCEMENTS

Designed for 1.5 hours of service | Prepared on the full guest guarantee.

BREAKFAST SANDWICHES

(SELECT ONE)

Scrambled Egg, Crispy Bacon, Sharp White Cheddar, Potato Roll
Egg White, Spinach, Mushroom, Swiss Cheese, Whole Wheat Bagel
Fried Egg, Sausage Patty, Provolone Cheese, English Muffin

\$10 per person

Add Gluten Free Bread \$2

Vegan Options Available upon Request

STEEL CUT OATMEAL

Irish Oats, Dried Fruits, Almonds, Brown Sugar

\$5 per person

BLUEBERRY PANCAKES

Whipped Butter and Warm Maple Syrup

\$10 per person

CUSTARD FRENCH TOAST

Seasonal Compote and Warm Maple Syrup

\$10 per person

SMOKED SALMON

Pickled Red Onions, Cage-Free Sliced Eggs, Sliced Tomatoes,
Capers, Whipped Cream Cheese, Assorted Bagels

\$20 per person

YOGURT PARFAIT

Seasonal Berries and House Granola Crust

\$10 per person

BELGIAN WAFFLES

Seasonal Compote, Warm Maple Syrup, Powdered Sugar

\$10 per person

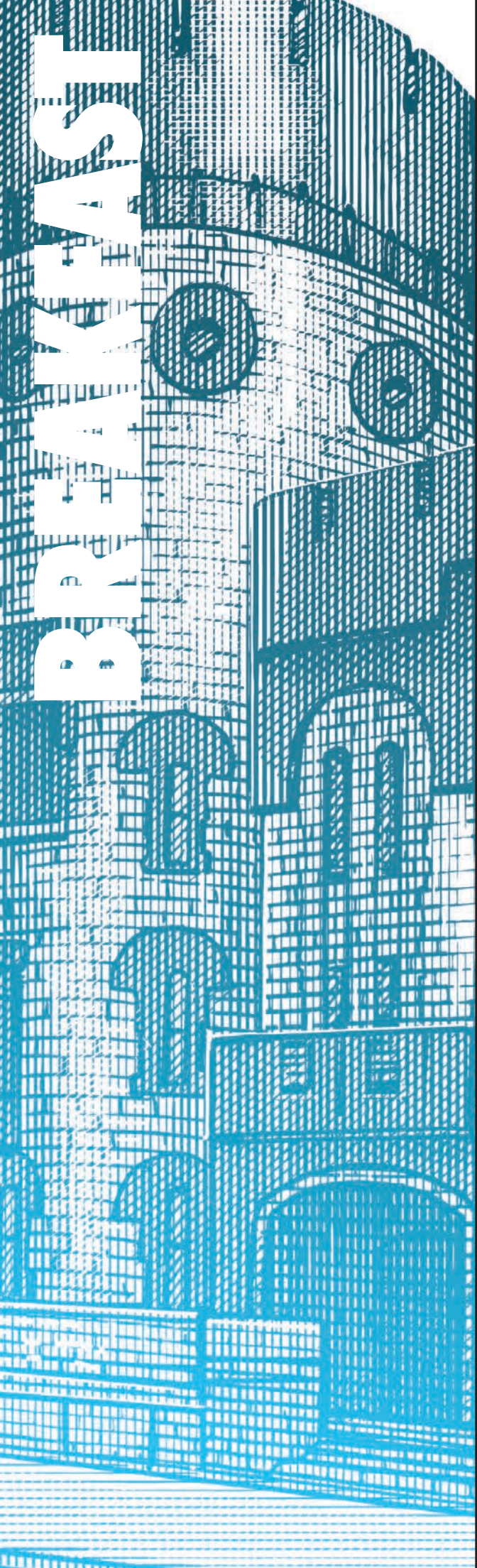
LET'S MAKE AN OMELET

Attendant needed | \$175 per attendant for 50 guests.

Cage-Free Eggs and Egg Whites; Ham, Bacon,
Sausage, Mushrooms, Onions, Tomatoes, Bell Peppers,
Spinach, Cheddar & Swiss

\$15 per person





BRUNCH BUFFET

Designed for 1.5 hours of service | Prepared on the full guest guarantee.

LET'S DO BRUNCH

- Assorted Mini Muffins and Breakfast Pastries
 - Seasonally Inspired Sliced Fruits
 - Cage-Free Scrambled Eggs
 - Crispy Bacon & Turkey Sausage
 - Custard French Toast, Berry Compote, Warm Vermont Maple Syrup
 - Roasted Breakfast Potatoes
 - Assorted Dinner Rolls with Whipped Butter & Jam
 - Mixed Green Salad, Tomato, Cucumber, Carrots, Ranch & Balsamic Dressing
 - Caprese Salad, Red Onion, Basil, Pesto Vinaigrette
 - Seared Atlantic Salmon, Garlic Spinach, Lemon Dill Sauce
 - Grilled Chicken, Grilled Squash, Roasted Red Pepper Coulis
 - Charred Broccolini, Lemon Zest, Sea Salt
 - Selection of Chilled Orange & Cranberry Juices
 - Freshly Brewed Coffee, Decaffeinated Coffee, and Deluxe Teas
- \$60 per person*

ENHANCEMENTS

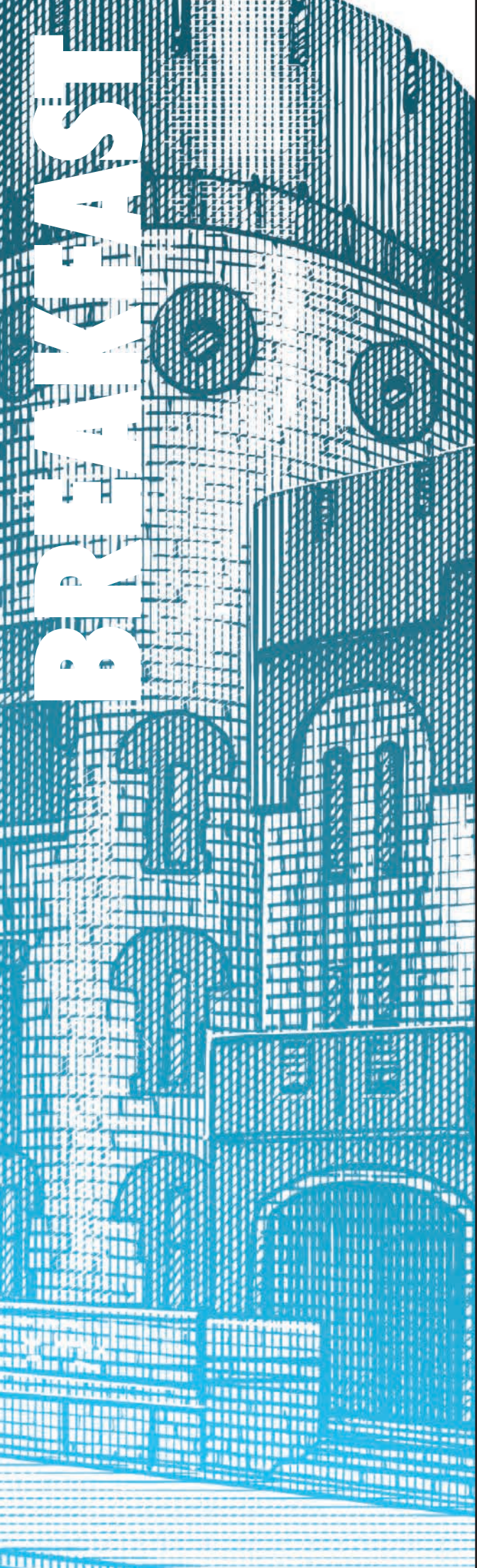
VEGAN BUFFET ENHANCEMENTS

- Quinoa Eggplant Meatballs
- \$10 per person*

- Ratatouille & Black Lentil Stew
- \$10 per person*

- Jackfruit & Egg Free Pasta Bolognese
- \$10 per person*





BRUNCH ENHANCEMENTS

Designed for 1.5 hours of service | Prepared on the full guest guarantee.
Attendant needed | \$175 per Attendant | 1 per 50 guests.

CARVED PRIME RIB OF BEEF

Yukon Gold Pomme Purée, Horseradish Cream, Beef Au Jus
\$45 per person

CARVED HONEY & GARLIC PORK TENDERLOIN

Mac & Cheese, Mustard Cream Sauce
\$35 per person

OVEN-ROASTED TURKEY BREAST

Sage, Sausage & Brioche Stuffing, Turkey Gravy, Cranberry Jam
\$30 per person

PASTA STATION – BUFFET OR ACTION STATION

Italian Sausage with Broccoli Rabe, Rigatoni, Pomodoro Sauce, Parmesan Reggiano
Orecchiette with Roasted Cherry Tomatoes, Spinach, Pesto Cream Sauce
Cheese Tortellini with Broccoli, Alfredo Sauce, Basil
Vegan Jackfruit and Egg Free Pasta Bolognese

\$25 per person | Selection of Two Options

\$30 per person | Selection of Three Options

Add Gluten Free Pasta – Not applicable for Tortellini.

\$2 per person

As Action Station, Attendant is needed.

\$175 per Attendant | 1 per 50 guests.

YOGURT PARFAIT

Seasonal Berries and House Granola Crust
\$10 per person

SUNRISE BEVERAGES

Classic Bloody Mary, Virgin Mary, Mimosas and Bellinis Served with Various Garnish
\$18 per drink Hosted on Consumption or Cash Bar
\$175 Bartender Fee | 1 per 75 guests.





BREAKS

Prepared on the full guest guarantee.
Platters, Boards & Bowls Designed for 30 minutes of service.

MEDITERRANEAN PLATTER

Eggplant Spread and Hummus served with Pita and Fresh Vegetables
30 people \$320 | 50 people \$530

GO NUTS

Roasted Smoked Almonds, Honey Cashews, Salted Peanuts,
9 Hole Snack Mix, and Chocolate-Covered Pretzels
30 people \$350 | 50 people \$550
Nut Free Snack Mix Available Upon Request

SIESTA

White Corn Tortilla Chips, Pico de Gallo, Guacamole, Cinnamon Churros with
Caramel or Chocolate Sauce
30 people \$430 | 50 people \$675

DOMESTIC CHEESE BOARD

Chef's Seasonal Selection, Candied Mixed Nuts, Seasonal Fruit, Artisanal Bread,
and Crackers
30 people \$430 | 50 people \$690

ITALIAN ANTIPASTO

Assorted Italian Cured Meats, Parmigiano-Reggiano, Asiago, and Mozzarella Cheeses,
Roasted Tomatoes, Marinated Artichokes, Marinated Mushrooms, and Olives Served
with Sliced Baguette
30 people \$515 | 50 people \$820

VEGETABLE CRUDITE

Baby Carrots, Celery, Broccoli, Tomatoes, and Cauliflower served with Spinach Yogurt Dip
and Buttermilk Ranch
30 people \$260 | 50 people \$400

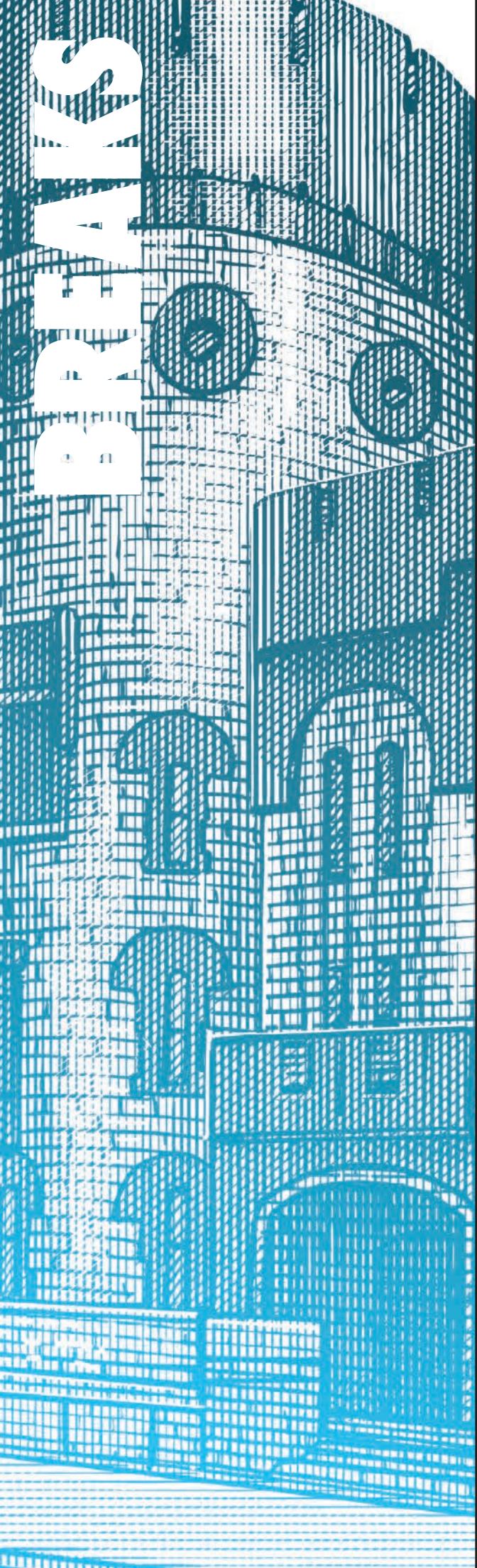
FLATBREAD BAR

CHOOSE ONE:
Paisano Flatbread
Italian Sausage, Caramelized Onion, Red Sauce, Chive Mustard Aioli
Tuscan Flatbread
Fig Jam, Gorgonzola, Thyme, Prosciutto, Balsamic Glaze
Vegetarian Options
Omit Sausage or Prosciutto
30 people \$370 | 50 people \$580

CHIPS & DIP

CHOOSE ONE TYPE OF CHIP:
House Made Potato Chips
House Made Tortilla Chips
Pita Chips
Carrot & Celery Sticks
CHOOSE ONE TYPE OF DIP:
Onion Dip (served cold)
Spinach Artichoke (served cold)
Hummus (served cold)
Buffalo Chicken (served hot)
ONE DIP SELECTION:
Thirty people \$310; Fifty people \$450
TWO DIP SELECTIONS:
Thirty people \$460; Fifty people \$700





BREAKS

BREAKS

SAVORY SNACKS

Individual Bags: Kettle Chips, Snyder's Pretzels, Popcorn and Cracker Jack Caramel Corn
\$6 per bag

House Made Potato Chips
Flavors: Ranch or Salt n Pepper
\$6 per person

Warm Pretzel Bites: Yellow and Dijon Mustard
\$15 per person

Fancy Mixed Nuts
\$25 per pound

Freshly Popped Popcorn
\$10 per person
Available pre-bagged or as popcorn machine action station
As an Action Station, Attendant is needed | \$175 per Attendant. For 50 Guests

SWEET SNACKS

Designed for 30 minutes of service
Selection of Whole Fresh Fruit in Season
\$2 per piece

Sliced Seasonal Fresh Fruit and Berries
\$15 per person

Fresh Seasonal Fruit Kabobs with Yogurt Dip
\$40 per dozen

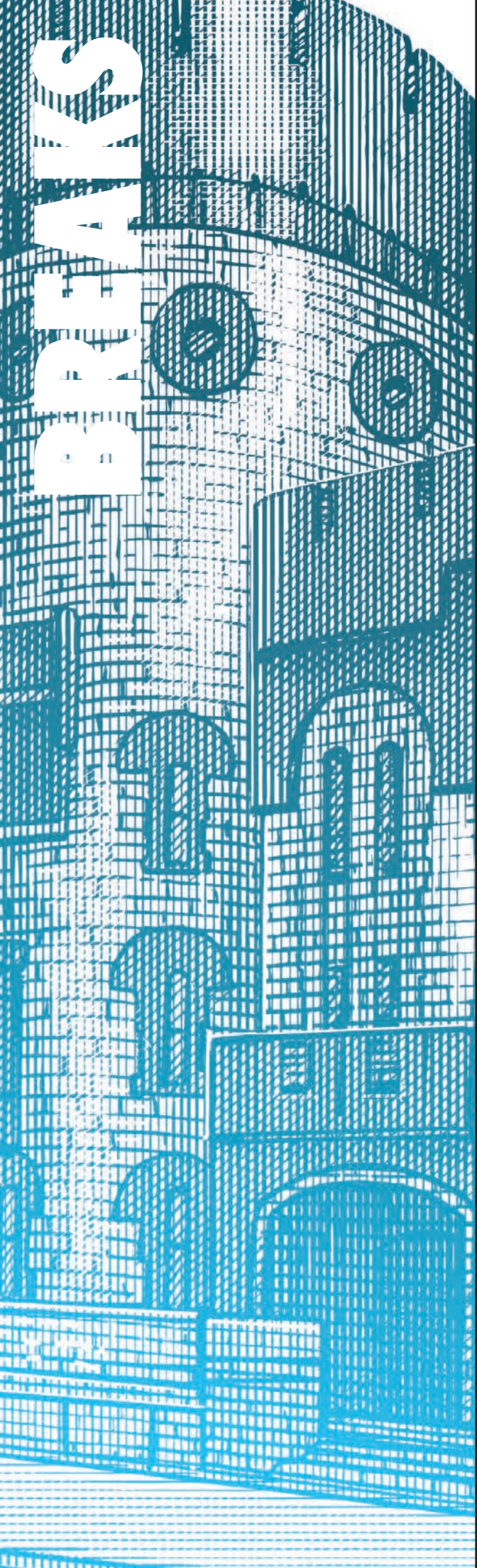
Assorted Candy Bars
\$35 per dozen

Assortment of Granola Bars
\$30 per dozen

Assortment of Gourmet Ice Cream Bars
\$40 per dozen

Sundae Funday
Vanilla, Chocolate, and Chefs Daily Ice Cream Flavor, Hot Fudge, Caramel, and Strawberry Sauce, Mini Waffle Cones, Whipped Cream, Nuts and Sprinkles
\$20 per person





BREAKS

FROM THE BAKERY

Designed for 30 minutes of service

Freshly Baked Assorted Seasonal Muffins

\$40 per dozen

Gluten Free Muffins

\$2 per person

Assorted Freshly Baked Danish and Pastries,
Croissants, Pain au Chocolate, Cinnamon Rolls

\$40 per dozen

COOKIES

Chocolate Chip, Peanut Butter, Oatmeal-Raisin, M&M

\$40 per dozen

Assorted Traditional Donuts

\$45 per Dozen

Chocolate Fudge Brownies

\$40 per dozen

Rice Crispy Treats

\$35 per dozen

Assorted Macaroons

\$40 per dozen

Assorted Miniature Desserts

\$40 per dozen

Some items available Sugar-Free, Vegan or Gluten-Free by request





BREAK REFRESHMENTS

COFFEE AND TEA

Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea, or Iced Tea
\$55 per gallon, (16) 8oz cups

ENHANCEMENTS:

Oat Milk or Almond Milk
\$7 per carton

DELUXE COFFEE CONDIMENTS

Chocolate Shavings, Whipped Cream, Cane Sugar Sticks, Vanilla, Hazelnut and Caramel Flavored Syrups
\$7 per person

HOT COCOA STATION

Caramel, Vanilla, Chocolate Hazelnut, Peppermint Toppings & Whipped Cream
\$45 per gallon, (16) 8oz cups

FRESH JUICES

Orange, Grapefruit, Cranberry, Apple, Tomato or Lemonade
\$55 per gallon, (16) 8oz cups

SMOOTHIE BREAK

CHOOSE ONE:

Strawberry-Banana
Cantaloupe-Mint
Very Berry-Quinoa
\$20 per person

WATER & SOFT DRINKS

Fiji Natural Artesian Water
\$7 per bottle

MGM REWARDS Water
\$5 per bottle

Sparkling Water
\$6 per bottle

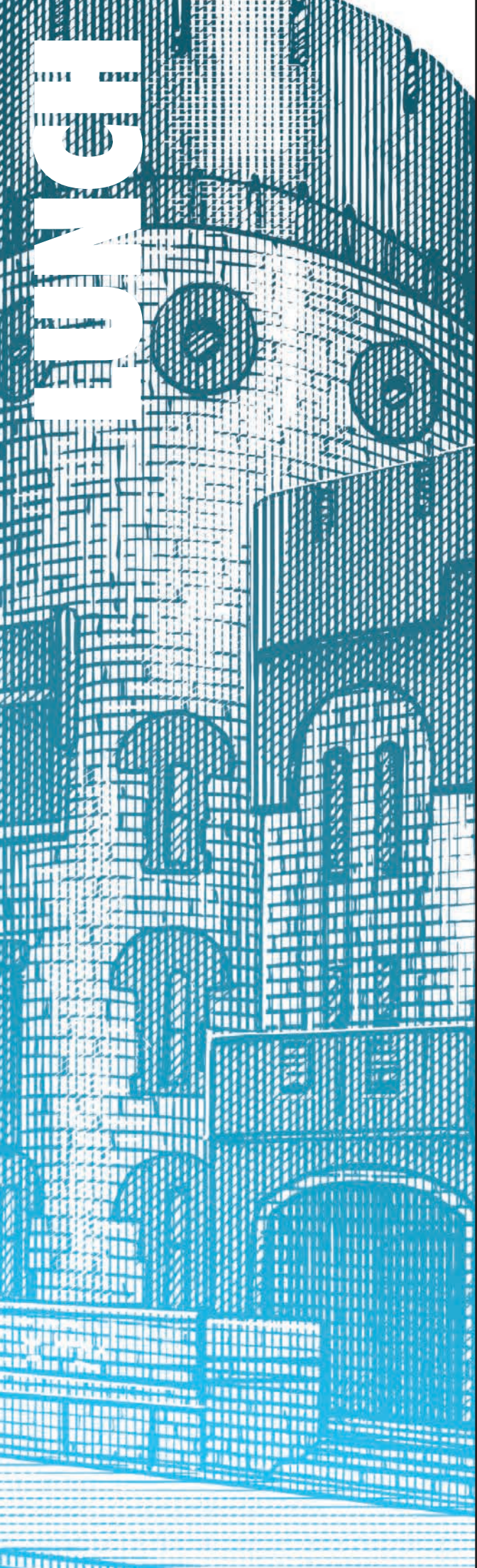
Zico Coconut Water
\$8 per bottle

Assorted Soft Drinks
\$6 per can

Snapple Diet and Regular
\$8 per bottle

RED BULL ENERGY DRINK
Regular and Sugar-Free
\$6 per can





LUNCH – BUFFET

Designed for 1.5 hours of service | Prepared on the full guest guarantee.

THE COMMONWEALTH

COLD TABLE

Caprese Salad

Grape Tomatoes, Ciliegine Mozzarella, Basil, Balsamic Reduction

Pasta Salad

Tomato, Cucumbers, Peppers, Parmesan Cheese, Red Wine Vinaigrette

SANDWICHES

Chicken Club

Grilled Chicken, Butter Lettuce, Tomato, Bacon, White Cheddar, Herb Aioli, Sourdough Bread

Warm Roast Beef

Swiss Cheese, Caramelized Onion, Arugula, Boursin Spread, Ciabatta

Grilled Vegetable Focaccia

Seasonally Grown Grilled Vegetables, Baby Arugula, Pesto

ON THE SIDE

House Made Potato Chips

DESSERT

Chef's Daily Selection of Seasonal Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, and Deluxe Hot Teas

\$45 per person

ENHANCEMENTS

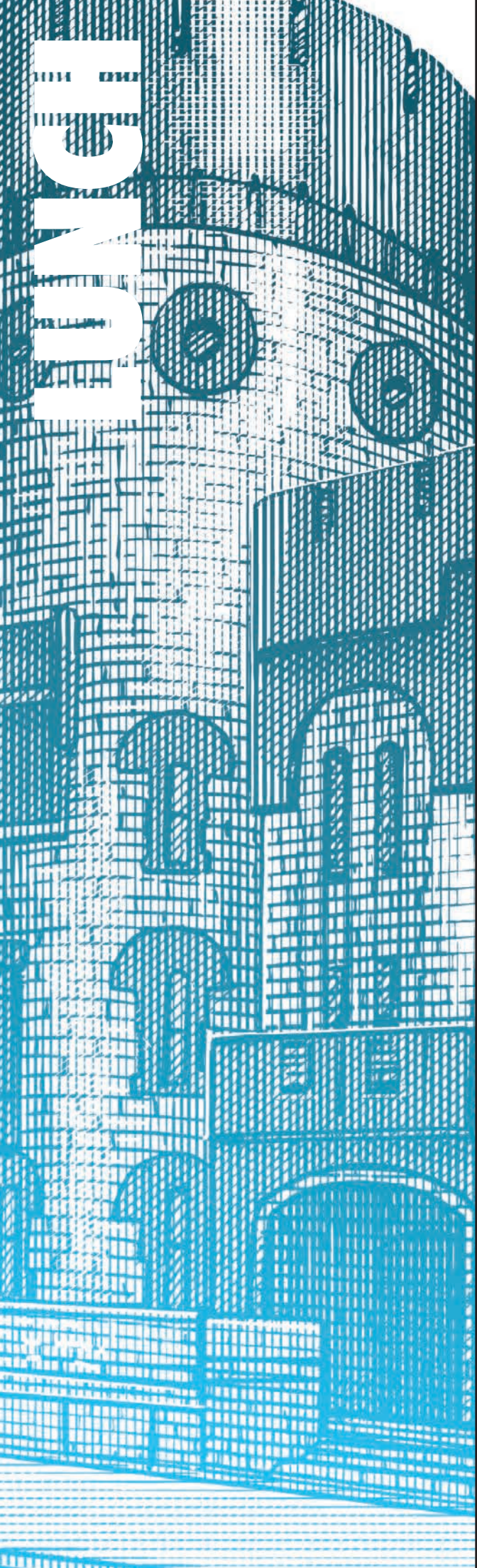
Chef's Seasonal Soup of the Day

Add \$5 per person.

Gluten Free Bread

\$2 per person





LUNCH – BUFFET

Designed for 1.5 hours of service | Prepared on the full guest guarantee.

SOUTH OF THE BORDER

COLD TABLE

Chips & Salsa

Southwest Cobb Salad

Shredded Cheddar, Black Beans, Corn, Tomatoes, Onions, Chili Ranch Dressing

Mexican Style Caesar

Cotija Cheese, Croutons, Chopped Romaine, Chipotle Caesar Dressing

HOT TABLE

Fajita & Taco Bar

Blackened Fish

Grilled Chicken with Peppers & Onions

Grilled Beef with Peppers & Onions

Sour Cream, Shredded Cheese, Salsa Roja

Corn & Flour Tortillas

Spanish Rice

Elote Style Cut Corn Casserole

Roasted Corn, cut off the cob, Seasoned with Chili, Mayonnaise, Lime, Cilantro, Finished with Cotija Cheese

DESSERT

Chocolate & Carmel Stuffed Churros

Freshly Brewed Coffee, Decaffeinated Coffee, and Deluxe Hot Teas

\$50 per person

ENHANCEMENT

Chef's Seasonal Soup of the Day

Add \$5 per person.



YOUR ENTERTAINMENT DESTINATION



LUNCH – BUFFET

Designed for 1.5 hours of service | Prepared on the full guest guarantee.

AMERICANA

COLD TABLE

Baby Mixed Greens

Tomato, Cucumber, Carrots, Ranch, or Balsamic Dressing

Cucumber Salad

Feta Cheese, Tomato, Red Onion, House Vinaigrette

Broccoli Slaw

Craisins, Carrots, Creamy Dressing

Baskets of Assorted Breads & Butter

HOT TABLE

Rosemary Lemon Chicken

Creamy Orzo & Spinach

Cottage Pie

Yukon Mashed potatoes, Crispy Onions

Brown Sugar & Bourbon Glazed Carrots

Roasted Brussel Sprouts

DESSERT

Chef's Daily Selection of Seasonal Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, and Deluxe Hot Teas

\$50 per person

ENHANCEMENT

Chef's Seasonal Soup of the Day

Add \$5 per person.

VEGAN ENHANCEMENTS

Ratatouille & Black Lentil Stew

\$10 per person

Jackfruit & Egg Free Pasta Bolognese

\$10 per person





MENU

LUNCH – BUFFET

Designed for 1.5 hours of service | Prepared on the full guest guarantee.

THE SOUTH END

COLD TABLE

Potato Salad

Caramelized Onion, Hard Boiled Eggs, Pancetta, Mayo, Celery

Chopped Italian Salad

Chopped Romaine, Tomatoes, Cucumbers, Pepperoncini, Garbanzo Beans, Lemon Vinaigrette

Baskets of Assorted Breads and Butter

HOT TABLE

Roasted Chicken

Garlic, Cannellini Beans, Herbs

Catch of The Day Fish

Broccolini, Capers, Lemon Oregano Sauce

Cavatappi Pasta Pomodoro

Spinach, Herbed Ricotta, Shredded Parmesan, Squash

Ratatouille

DESSERT

Chef's Daily Selection of Seasonal Desserts

Freshly Brewed Coffee, Decaffeinated Coffee, and Deluxe Hot Teas

\$50 per person

ENHANCEMENT

Chef's Seasonal Soup of the Day

\$5 per person

VEGAN ENHANCEMENTS

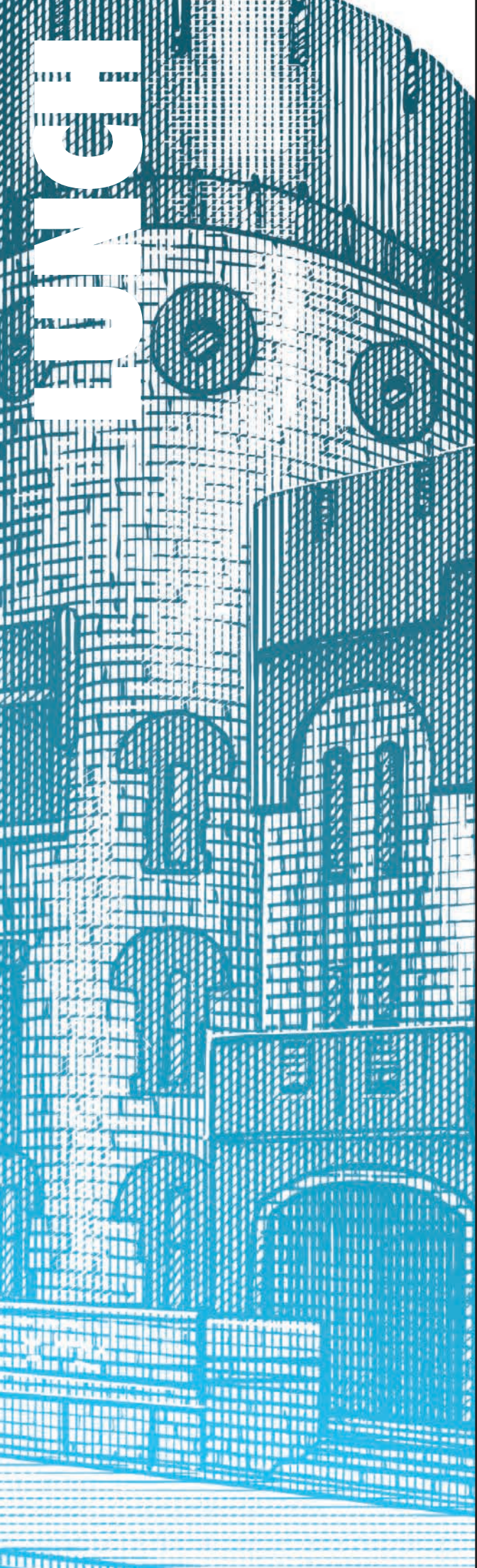
Ratatouille & Black Lentil Stew

\$10 per person

Jackfruit & Egg Free Pasta Bolognese

\$10 per person





LUNCH – PLATED

Three-Course Meal with Freshly Baked Breads and Butter | Freshly Brewed Coffee, Decaffeinated Coffee | Selection of Hot Teas | Chef Selection Seasonal Dessert

STARTERS

SELECT ONE

New England Clam Chowder

Atlantic Clams, Potatoes, Vegetables, Bacon Lardons

Italian Wedding Soup

Mini Meatballs, Spinach

Tomato Bisque

Shaved Parmesan, Pesto

Baby Gem Caesar Salad

Shaved Parmesan, Garlic Croutons, Lemony Caesar Dressing

Baby Iceberg Wedge Salad

Vine Ripened Tomato, Shaved Red Onions, Hardboiled Egg, Maytag Blue, Buttermilk Dressing

Caprese Salad

Heirloom Tomato, Prosciutto, Burrata, Micro Basil, EVOO, Balsamic Reduction

Wild Arugula Salad

Shaved Fennel, Orange Supremes, Goat Cheese, Toasted Pepitas, White Wine Vinaigrette

ENTRÉES

SELECT TWO

Meal priced at higher entrée

Herb-Crusted Petite Filet

Yukon Gold Mashed Potatoes, Caramelized Cipolini, Seasonal Vegetables, Red Wine Demi

\$75 per person

Lemon Herb Roast Chicken

Smashed Fingerling Potato, Spinach, Leeks, Pistou Sauce

\$55 per person

Herb Seared Salmon

Mushroom Risotto, Broccolini, Tomato Beurre Blanc

\$55 per person

Smothered Crispy Pork Cutlet

Sweet Potato Mash, Calabacitas, Pimentón Oil

\$55 per person

Pan-Seared Chicken

Airline Breast, Cheesy Polenta, Haricot Vert, Chicken Jus

\$55 per person

Short Rib

Mashed Yukon Gold, Seasonal Squash, Gremolata, Pan Reduction Sauce

\$55 per person

Plated Sandwich

Choice of Turkey, Capicola, or Tuna Salad. Served with House Made Chips & Pickle

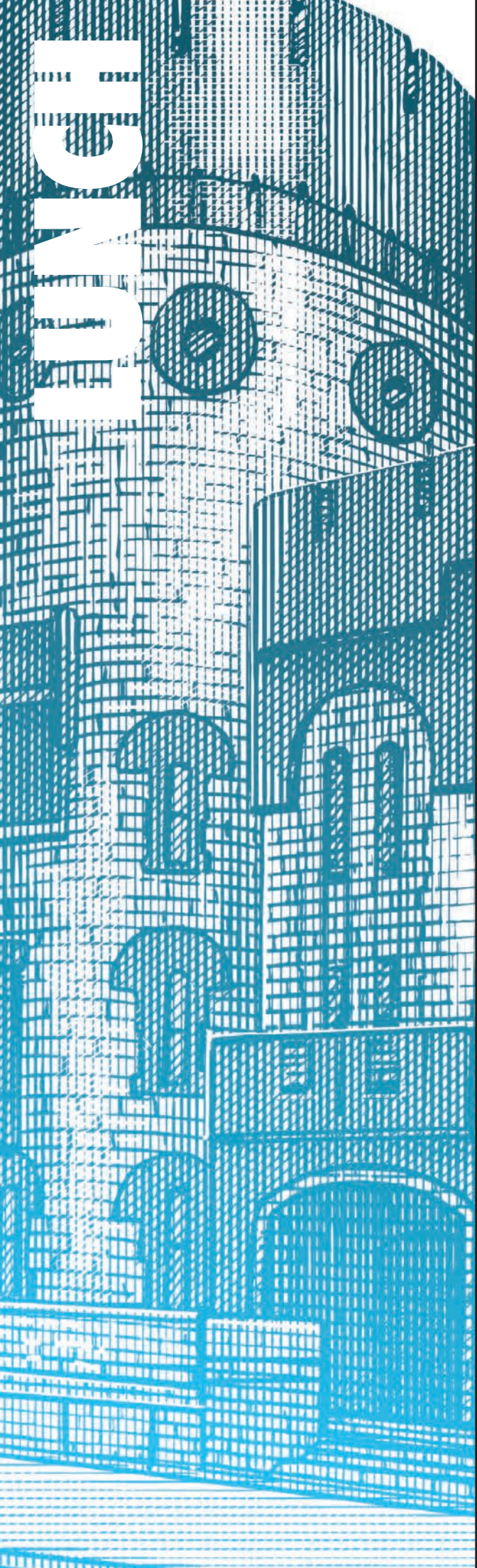
\$40 per person

Grilled Cauliflower Steak

Roasted Baby Carrots, Yukon Disks, Romesco Sauce

\$50 per person





LUNCH BOXES ON THE GO

SANDWICHES AND ENTRÉE SALADS

10 to 50 guests select two. 51+ guests select three.

Roast Beef & Cheddar

Lettuce, Tomato, White Cheddar Cheese, Ciabatta Roll

Honey Ham & Cheddar

Lettuce, Tomato, Cheddar Cheese, Hard Roll

Roasted Turkey Breast

Bacon, Lettuce, Tomato, Sourdough Bread

Chicken Caesar Wrap

Grilled Chicken, Parmesan Cheese, Caesar Dressing, White Tortilla

Fresh Veggies and Hummus Wrap

Squash, Eggplant, Cucumber, Roasted Bell Pepper, Hummus, Spinach Tortilla

Grilled Chicken Caesar Salad

Grilled Chicken, Shaved Parmesan, Croutons, Garlic Caesar Dressing

Harvest Salad

Baby Kale, Roasted Squash, Candied Pepitas, Cranberry Vinaigrette

Chickpea Garden Salad

Romaine, Radicchio, Carrots, Cucumbers, Red Onion, Grape Tomatoes, Garbanzo Beans, Balsamic Dressing

ACCOMPANIMENTS

Individual Bag Cape Cod Chips Seasonal Fruit

DESSERT

SELECT ONE

Granola Bar

Chocolate Brownie

Chocolate Chip Cookies

Assorted Candy Bars

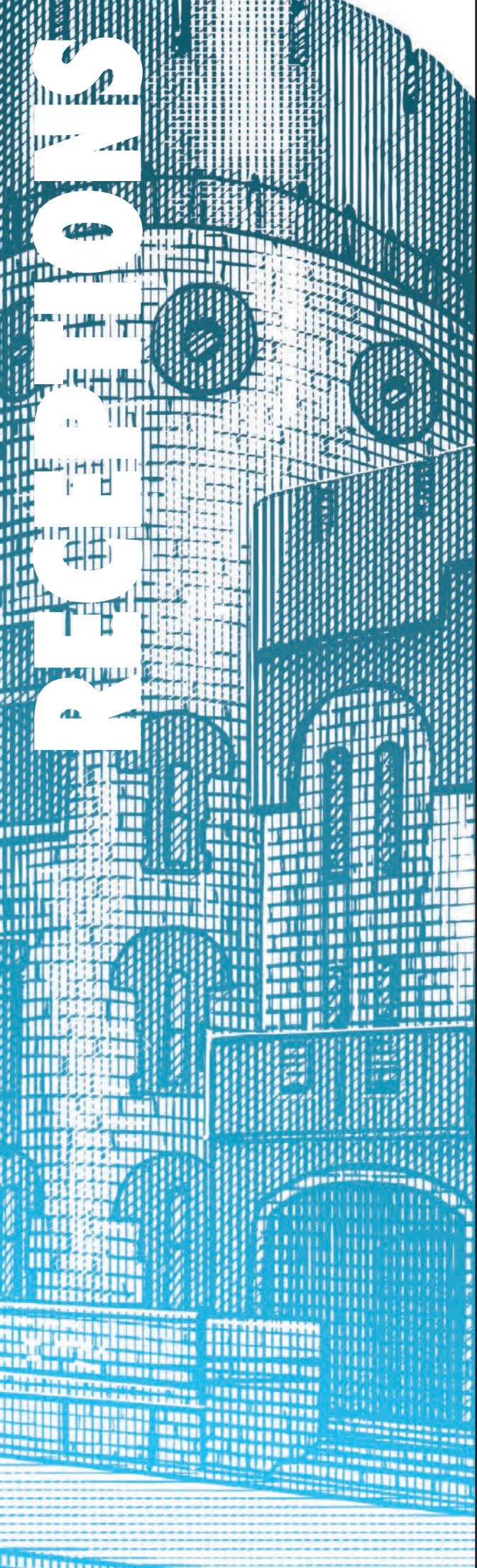
\$35 per person including Sandwich or Salad, Seasonal Fruit, Chips, Dessert

** BOXED LUNCH MENU DESIGNED SPECIFICALLY FOR LUNCH TO GO.

\$500 CLEANING FEE APPLIED FOR DINING IN SERVICE. **



YOUR ENTERTAINMENT DESTINATION



RECEPTIONS

Passed Hors D'oeuvres | 50-piece minimum per item.

PASSED COLD HORS D'OEUVRES

Caprese Skewer with Pesto
Smoked Salmon Canape, Dill Cream Cheese, Minced Cucumber
Prosciutto Wrapped Cantaloupe Pincho
Black Truffle Deviled Egg, Crispy Prosciutto
Spicy Tuna Tartar Avocado, Wasabi Aioli
\$8 per piece

Maine Lobster Roll, Mini Brioche
Poached Shrimp Cocktail, Horseradish, Cocktail Sauce
Antipasto Skewer
\$10 per piece

PASSED HOT HORS D'OEUVRES

Bacon Wrapped Beef Short Rib, BBQ Drizzle
Smoked Brisket Picadillo Empanada, Salsa Verde
Italian Sausage Stuffed Mushrooms
Asiago Arancini, Pesto
Crispy Pecan Chicken, Herb Aioli
\$8 per piece

Petite Beef En Croute
Szechuan Beef Satay, Scallions
Bacon Wrapped Scallop, Citrus Sauce
Crab Cakes, Old Bay Aioli
\$10 per piece

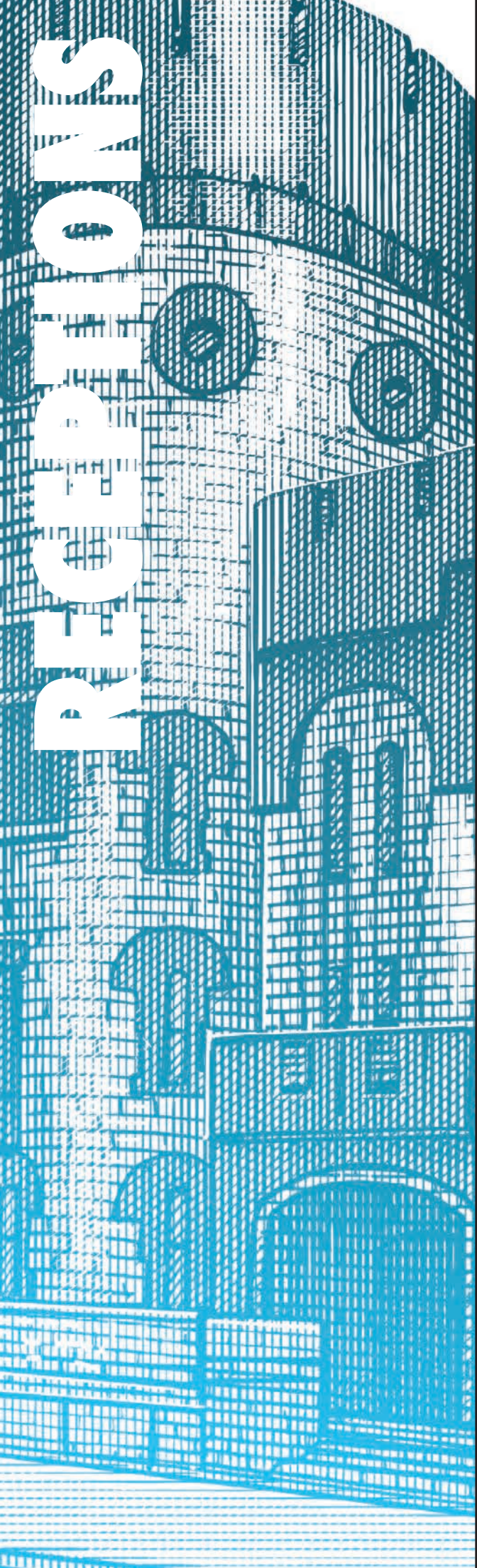
OPTIONAL PRICING

\$40 per person | One hour of any five items, one piece per person
Minimum 50 people | Additional items at per piece pricing

** VEGAN ITEMS AVAILABLE UPON REQUEST. **



YOUR ENTERTAINMENT DESTINATION



RECEPTION – STATIONS & DISPLAYS

POINT JUDITH RAW BAR

50-piece minimum per item

Available as a buffet or as an Action Station. Attendant needed.

\$175 per Attendant | One per 50 guests

Local Oyster on the Half Shell

Market Price | Per 50 pcs

Jumbo Gulf Shrimp

Market Price | Per 50 pcs

Little Neck Clams

Market Price | Per 50 pcs

ACCOMPANIMENTS

Cucumber Mignonette, Cocktail Sauce, Lemons, Tabasco

VEGETABLE CRUDITÉ

Baby Carrots, Celery, Broccoli, Tomatoes, Cauliflower, Ranch Dip, Spinach Yogurt Dip

Thirty people \$260, fifty people \$400.

ARTISAN CHEESE & CHARCUTERIE BOARD

Chef's Local Charcuterie and Seasonally Selected Cheese, Mixed Nuts, Dried Fruit, Artisan Bread, Assorted Crackers

Thirty people \$500, fifty people \$780.

FRESH GARDEN JARS

Caesar

Romaine Hearts, Brioche Croutons, Crispy Parmesan Dressing

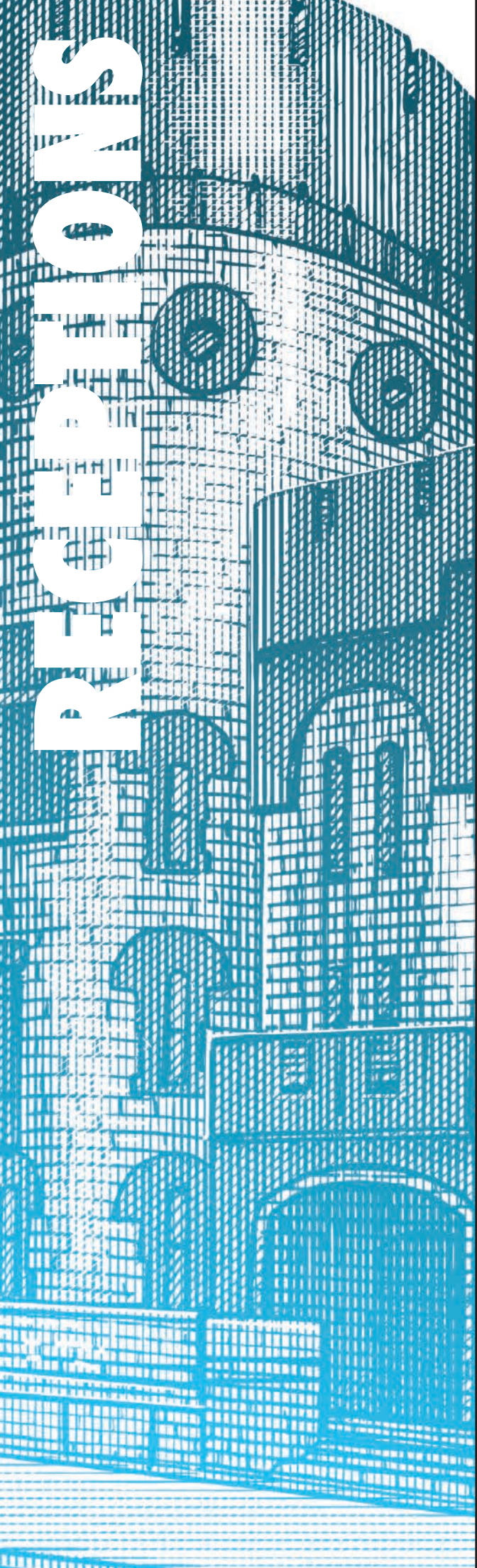
Greens

Shaved Carrots, Sliced Cucumber, Cherry Tomato, Lemon Vinaigrette

\$10 per person | One Selection

\$15 per person | Two Selections





RECEPTION – STATIONS & DISPLAYS

Prepared on the full guest guarantee

SLIDERS SERVED ON MINI BUNS

Hall of Fame Beef Classic

Bacon, Cheddar, Pickles, Special Sauce

Italian Meatball

Tomato Sauce, Fresh Mozzarella and Basil

Fried Chicken

Butter Lettuce, Herb Mayo, Pickle

Shaved Steak

Provolone Cheese, Caramelized Onion, Mayo

BBQ Jackfruit (Vegan)

Tangy BBQ, Crispy Onions, Pickle Chip

\$15 per person | One Selection, Two Sliders

\$20 per person | Two Selections, Three Sliders

TACOS

Crispy Cauliflower (Vegetarian, not Vegan)

Roasted Pulled Chicken

Beef Barbacoa (Shredded Beef)

Blackened Shrimp

Green Chili Roasted Corn (Vegan)

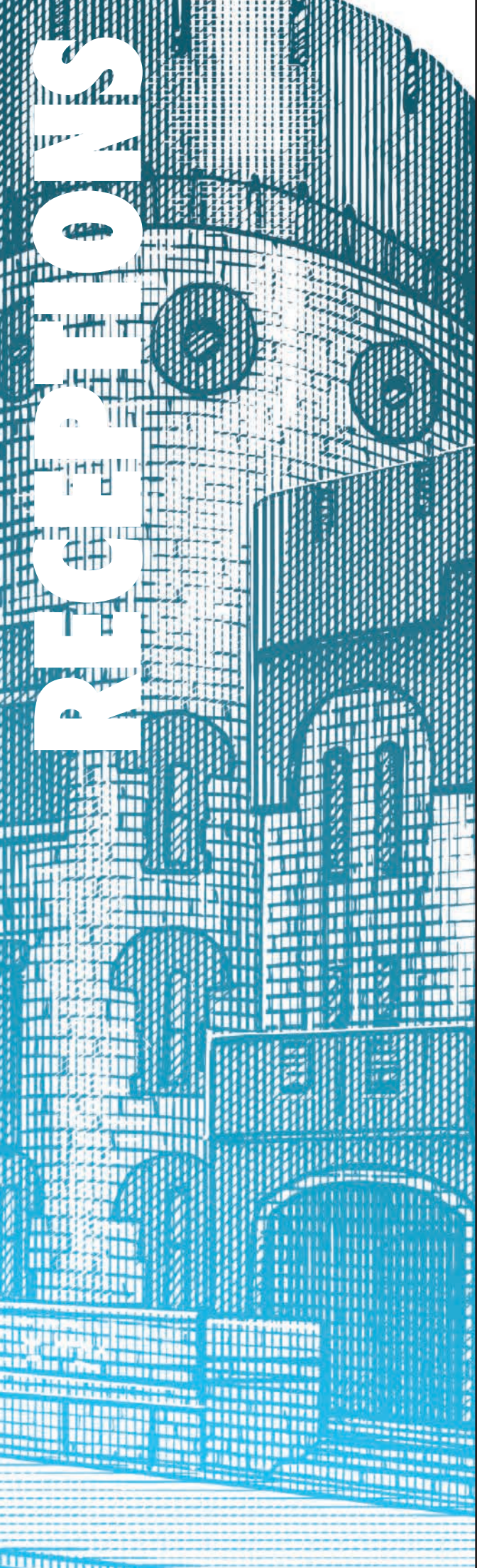
ACCOMPANIMENTS

*Guacamole, Pico de Gallo, Salsa Roja, Cilantro and Onions,
Cotija Cheese, Corn Tortilla, Flour Tortilla*

\$15 per person | One Selection, Two Tacos

\$21 per person | Two Selections, Three Tacos





RECEPTION – STATIONS & DISPLAYS

Prepared on the full guest guarantee

PASTA STATION

Italian Sausage, Broccoli Rabe, Rigatoni, Pomodoro Sauce, Parmesan Reggiano
Orecchiette, Roasted Cherry Tomatoes, Spinach, Pesto Cream Sauce
Cheese Tortellini, Broccoli, Alfredo Sauce, Basil
Vegan Jackfruit and Egg Free Pasta Bolognese

\$25 per person | Selection of Two

\$30 per person | Selection of Three

Add Gluten Free Pasta – Not applicable for Tortellini.

\$2 per person

Available as buffet or Action Station. Action Station requires Chef or Attendant

\$175 per Chef or Attendant | 1 per 50 guests

DIM SUM

Assorted Dim Sum:

Chicken Pot Stickers, Pork Wantons, Spring Rolls

Soy Sauce, Chinese Hot Mustard, Red Chili

\$25 per person | Three Pieces

CHICKEN WINGS

FLAVORS:

Classic Buffalo, BBQ, Lemon Pepper, Garlic Parmesan

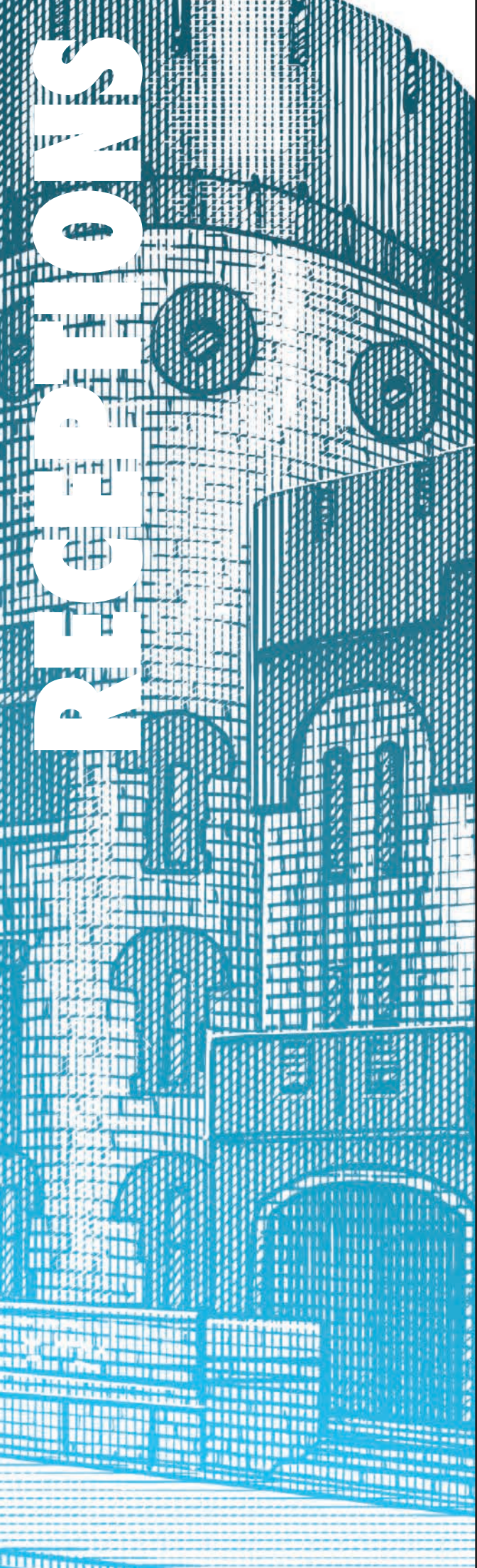
Buffalo Cauliflower Wings (Vegetarian)

CHOICE OF DRESSING:

Blue Cheese, Ranch, Garlic Aioli Served with Carrots and Celery.

\$162 Per Six Dozen | Minimum 6 dozen per Flavor





RECEPTION – DESSERTS

Gluten Free, Vegan Options Available

MINI DESSERT STATION

50-piece minimum per item

MINI ASSORTED CHEESECAKES

(Available with Crust & Crustless)

- Plain
- Raspberry
- Blueberry Swirl
- Chocolate
- Salted Caramel
- Oreo
- Mango Passion Fruit

MINI ASSORTED TARTS

- Smores
- Lemon Meringue
- Key Lime
- Pecan
- Pumpkin
- Fruit (Seasonal)
- Espresso
- Chocolate
- Oreo

MOUSSE FILLED CHOCOLATE CUPS

- Tiramisu
- Chocolate Mousse
- Salted Caramel Mousse
- Vanilla Mousse

ASSORTED MINI CANOLI

MINI CRÈME BRULE (UP TO 100 PCS)

\$8 Per Piece | Select 1 | 50-piece minimum per item.

\$22 Per Person | Select 3 | Minimum 50 People

ADDITIONAL SELECTIONS

ASSORTED COOKIES

\$40 per dozen

ASSORTED MINI MACAROONS

\$40 per dozen

ASSORTED PETIT FOURS – SEASONAL FLAVORS

\$45 per dozen

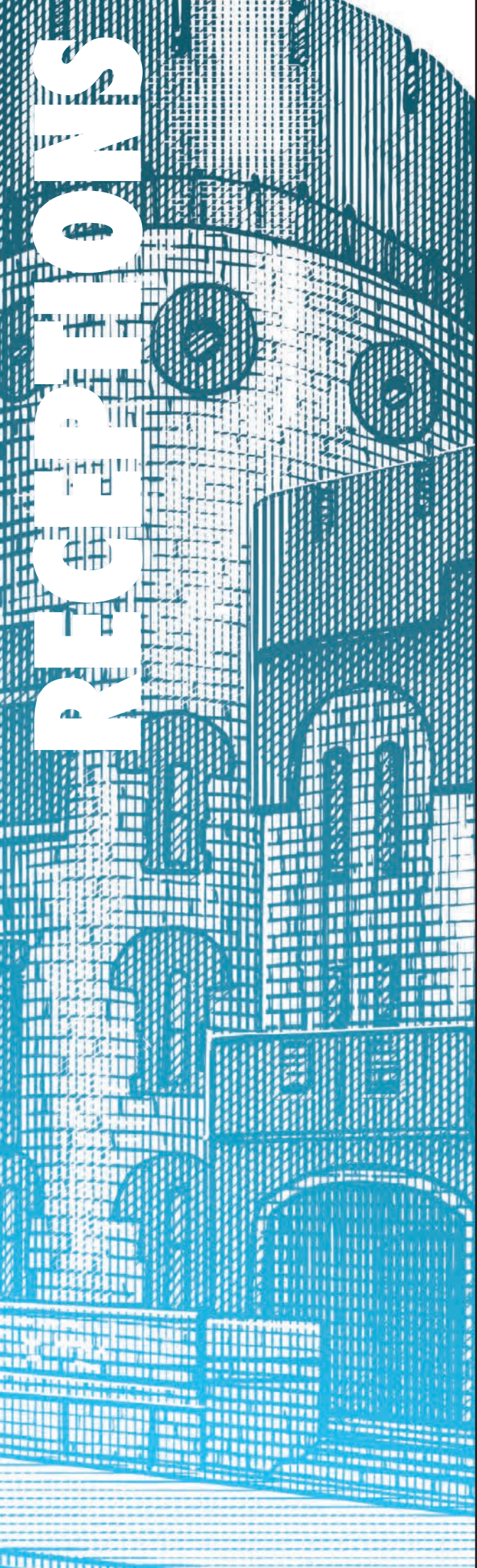
VERRINES

- Chocolate Raspberry (Gluten Free, Vegan)
 - Tropical (Vegan)
 - Raspberry Mascarpone
 - Tiramisu
- \$45 per dozen

CUSTOM CAKES ON REQUEST



YOUR ENTERTAINMENT DESTINATION



RECEPTIONS

RECEPTION – CARVING STATIONS

Prepared on the full guest guarantee | 25 person minimum per station.
Attendant needed for Carving Stations \$175 per Attendant | 1 per 50 guests

CARVED PRIME RIB OF BEEF

Yukon Gold Pomme Purée
Horseradish Cream, Beef Au Jus
Snowflake Dinner Rolls
\$45 per person

ROASTED BEEF TENDERLOIN

Rosemary and Garlic Roasted Fingerling Potatoes
Horseradish Cream, Red Wine Sauce
\$50 per person

MAPLE-GLAZED VIRGINIA HAM

Mac & Cheese with Herbs
Jezebel Sweet & Sour Pineapple Sauce
Honey Butter Cornbread
\$30 per person

OVEN-ROASTED TURKEY BREAST

Sage, Sausage & Brioche Stuffing
Turkey Gravy, Cranberry Jam
\$30 per person

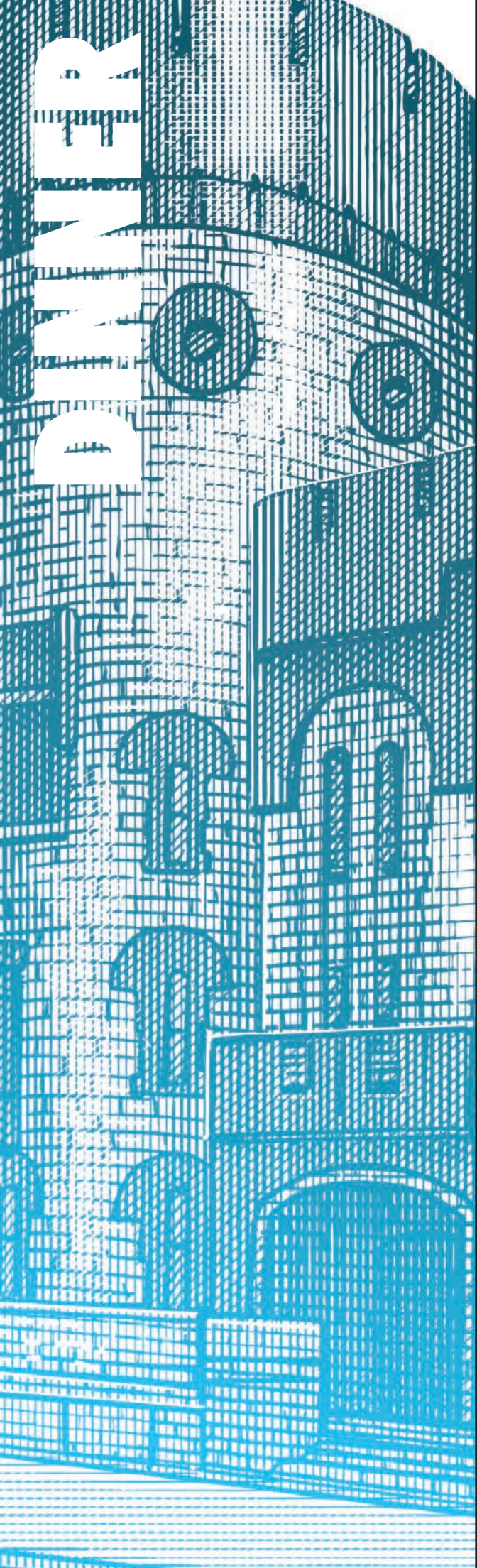
FENNEL RUBBED PORK LOIN

Rosemary and Garlic Roasted Fingerling Potatoes
Mint Chermoula
\$35 per person

ATLANTIC SALMON WITH DILL AND LEMON

Charred Asparagus
Creamy Polenta
Lemon and Caper Beurre Blanc
\$45 per person





DINNER BUFFET

Designed for 1.5 hours of service | Prepared on the full guest guarantee.

THE MULBERRY

COLD TABLE

Garden Salad

Mixed Greens, Shaved Red Onion, Heirloom Tomatoes, Cucumber, Butter Toasted Brioche Croutons, Aged Cheddar Cheese, Champagne Vinaigrette

Shrimp Pasta Salad

Cavatappi Pasta, Celery, Cucumber, Tomato, Creamy Dill Dressing

Arugula Salad

Arugula, Goat Cheese, Pepitas, Craisins, Grape Tomatoes, Lemon Vinaigrette

Baskets of Assorted Breads, and Butter

HOT TABLE

Tomato Bisque

Beer Braised Beef Short Ribs

Herb Roasted Chicken

Mushroom Gravy

Seasonal Vegetable Risotto

Green Bean Almondine

Garlic Mashed Potatoes

DESSERT

Chef's Daily Seasonal Dessert Selection

Freshly Brewed Coffee, Decaffeinated Coffee, and Deluxe Hot Teas

\$75 per person

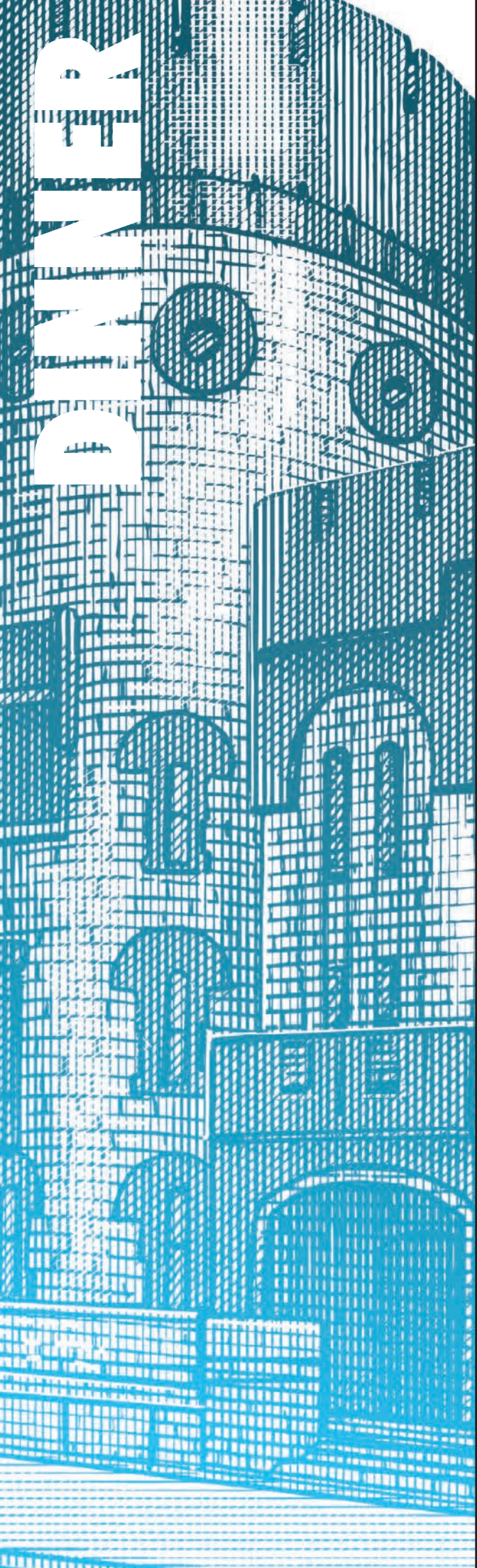
VEGAN ENHANCEMENTS

Ratatouille & Black Lentil Stew

\$10 per person



YOUR ENTERTAINMENT DESTINATION



DINNER BUFFET

Designed for 1.5 hours of service Prepared on the full guest guarantee.

THE ARMORY

COLD TABLE

Baby Gem Lettuce

Pancetta, Parmesan Cheese, Garlic Croutons, Caesar Dressing

Charred Asparagus

Lemon, Balsamic

Italian Chopped Salad

Salami, Provolone, Pepperoncini, Cherry Tomato, Cucumber, Red Onion, Capers, White Balsamic Dressing

Baskets of Assorted Breads, and Butter

HOT TABLE

Italian Wedding Soup

Flat Iron Steak Ala Fiorentina

Confit Garlic, Spinach, Blistered Cherry Tomatoes

Chicken Cacciatore

Tomato, Capers, Bell Pepper, Olives

Shrimp Rigatoni Ala Vodka

Spicy Vodka Sauce, Parmesan Cheese, Fried Parsley

Garlic and Rosemary Roasted Potatoes

Chef's Seasonal Vegetables

DESSERT

Chef's Daily Seasonal Dessert Selection

Freshly Brewed Coffee, Decaffeinated Coffee, and Deluxe Hot Teas

\$80 per person

VEGAN ENHANCEMENTS

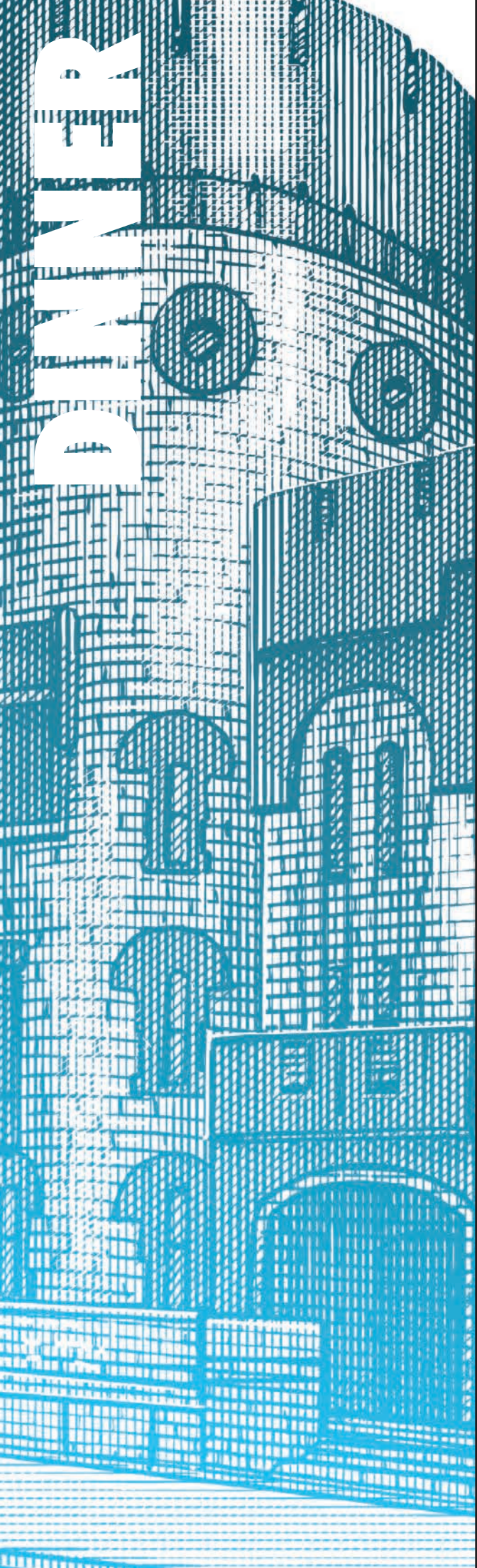
Ratatouille & Black Lentil Stew

\$10 per person

Jackfruit & Egg Free Pasta Bolognese

\$10 per person





DINNER BUFFET

Designed for 1.5 hours of service / Prepared on the full guest guarantee.

THE STEAKHOUSE BUFFET

COLD TABLE

Classic Caesar Salad

Parmesan Cheese, Garlic Croutons, Caesar Dressing

Broccoli Slaw

Craisins, Carrots, Bacon, Creamy Dressing

Shrimp Pasta Salad

Cavatappi Pasta, Celery, Cucumber, Tomato, Creamy Dill Dressing

Baskets of Assorted Breads and Butter

HOT TABLE

Minestrone Soup

Grilled Beef Tenderloin

Blistered Cherry Tomatoes, Demi-Glace, Crispy Onions

Rosemary Lemon Grilled Chicken

Sweet Potato Mash, Herb Marinade, Aus Jus

Buttered Corn on the Cobb

Lobster Mac & Cheese

Charred Garlic & Herb Green Beans

DESSERT

Chef's Daily Seasonal Dessert Selection

Freshly Brewed Coffee, Decaffeinated Coffee, and Deluxe Hot Teas

\$95 per person

OPTIONAL ENHANCEMENT

Seafood Tower - inquire for details.

Market Price

VEGAN ENHANCEMENTS

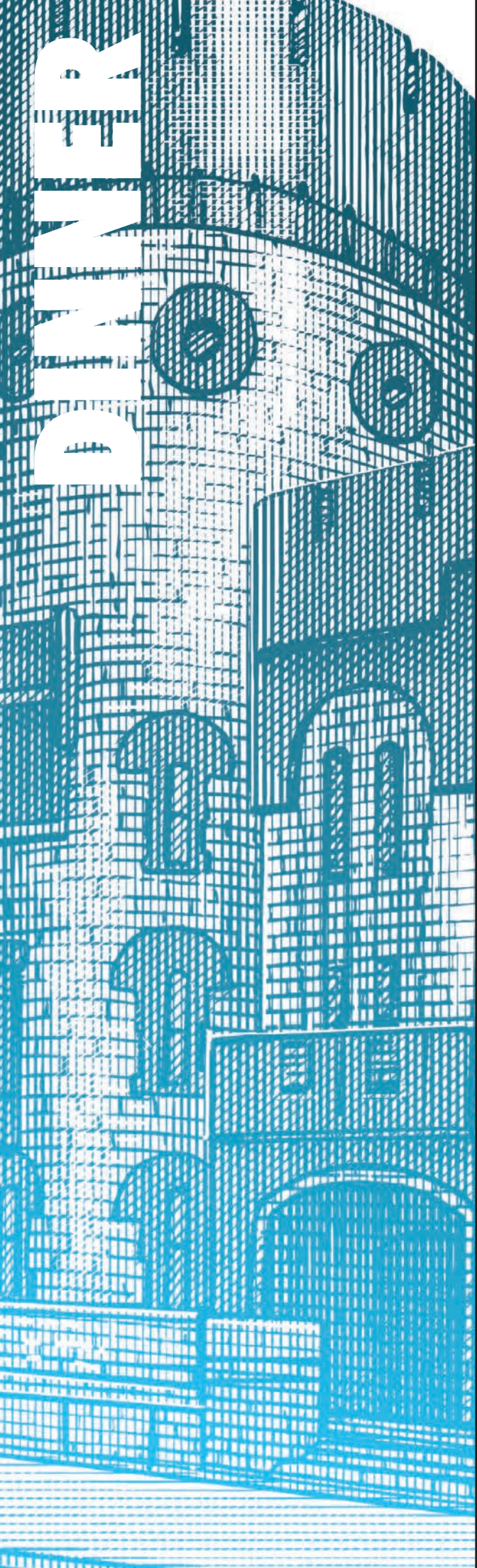
Ratatouille & Black Lentil Stew

\$10 per person

Jackfruit & Egg Free Pasta Bolognese

\$10 per person





DINNER

DINNER BUFFET

Designed for 1.5 hours of service | Prepared on the full guest guarantee.

NEW ENGLAND CLAMBAKE

COLD TABLE

Potato Salad

Egg, Celery, Scallion, Pickle, Yellow Country Style Mustard

Baby Iceberg Wedge

Bacon, Tomato, Blue Cheese, Red Onion, Chive, Buttermilk Ranch Dressing

Coleslaw

Shaved Carrot, Red and Green Cabbage, Herbed Mayo Dressing

Baskets of Assorted Breads, and Butter

HOT TABLE

New England Clam Chowder

Oyster Crackers

Steamers and Mussels

Drawn Butter and Broth

BBQ Grilled Chicken and Chorizo Sausage

Steamed Corn on the Cob and Red Skin Potatoes

DESSERT

Chef's Daily Seasonal Dessert Selection

Freshly Brewed Coffee, Decaffeinated Coffee, and Deluxe Hot Teas

\$110 per person

OPTIONAL ENHANCEMENTS

Seafood Tower – inquire for details

Market Price

Whole Maine Lobster

Market Price

VEGAN ENHANCEMENTS

Ratatouille & Black Lentil Stew

\$10 per person

Jackfruit & Egg Free Pasta Bolognese

\$10 per person



YOUR ENTERTAINMENT DESTINATION



BREAKFAST LUNCH DINNER

DINNER PLATED

Three-Course Meal including Freshly Baked Breads and Butter | Freshly Brewed Coffee
Decaffeinated Coffee | Selection of Hot Teas | Chef Selection Seasonal Dessert

STARTERS

SELECT ONE

- New England Clam Chowder**
Atlantic Clams, Potatoes, Vegetables, Bacon Lardons
- Tomato Basil Bisque**
Pesto, Parmesan Crostini
- Harvest Salad**
*Arugula, Roasted Beets, Butternut Squash,
Goat Cheese Crumbles, Pistachios,
Sherry Vinaigrette, Crispy Shallots*
- Caprese Salad**
*Heirloom Tomatoes, Fresh Mozzarella,
Basil Pesto, Balsamic Caviar, Basil Vinaigrette*
- Baby Romaine Salad**
*Pancetta Lardons, Shaved Parmesan,
Garlic Croutons, Caesar Dressing*
- Chop House**
*Baby Iceberg, Bacon Lardons, Crumbled Blue Cheese,
Cherry Tomato, Cucumber, Avocado Ranch Dressing*
- Seasonal Vegetable Risotto**
*Chef's Choice of Seasonal Vegetables, Arborio Rice,
Fines Herbes*

ENTRÉES

SELECT TWO - PLUS ONE VEGETARIAN
Meal priced at higher entree

- Braised Beef Short Rib**
*Mascarpone and Herb Polenta, Haricot Verts,
Roasted Baby Carrots, Natural Jus*
\$65 Per Person
- Ratatouille Stuffed Zucchini**
Beluga Lentils, Red Pepper Coulis
\$50 Per Person
- Grilled Cauliflower Steaks**
Quinoa Pilaf, Chimichurri Sauce
\$50 Per Person
- Filet Mignon**
*Truffled Potato Gratin, Roasted Onions,
Roasted Asparagus, Madeira Sauce*
\$90 Per Person
- Grilled Flat Iron Steak**
*Horseradish Mashed Potatoes, Braising Greens,
Chimichurri Sauce*
\$70 Per Person

- Free Range Chicken Breast**
*Rice Pilaf, Charred Broccoli, Blistered Tomatoes,
Sherry Cream Sauce*
\$55 Per Person
- Crispy Pork Cutlet**
*Sweet Potato Mash, Root Vegetable Medley,
Mushroom Gravy*
\$55 Per Person
- Atlantic Salmon**
*Beluga Lentils, Cauliflower Puree, Blistered Tomatoes,
Haricot Verts, Dijon Glaze*
\$60 Per Person
- Pan Seared Scallops**
*Farro Risotto, Roasted Asparagus,
Lemon Chive Beurre Blanc*
\$60 Per Person
- Petite Filet and Butter Poached Maine Lobster Tail**
*Truffled Mashed Potatoes, Grilled Asparagus,
Truffle Demi*
\$100 Per Person



YOUR ENTERTAINMENT DESTINATION

BAR BEVERAGES

\$175 per Bartender / One Bartender recommended per 75 guests.

HOSTED ON CONSUMPTION OR CASH BAR

SELECT BAR

LIQUOR

Mount Gay Rum, Cruzan Light, Jim Beam, Seagram's VO, Berkshire Mountain Gin, Patron Silver, Skyy Vodka, Johnnie Walker Red
 \$13 per single shot mixed drink

BEER & HARD SELTZER

Bud Light, Goose Island IPA, Blue Moon, Michelob ULTRA, White Claw Variety Flavors, Athletic Variety Non-Alcoholic Beer
 \$10 per beverage

CELLARMASTER WINES

Selected Red, White, Rose and Sparkling
 \$15 per glass (Cash Bar)
 \$40 per bottle (Hosted Bar)

SOFT DRINKS, SPARKLING OR STILLED BOTTLED WATER, SELECTION OF CHILLED FRUIT JUICES

\$6 per beverage

RED BULL, REGULAR AND SUGAR FREE

\$6 per can

ULTRA BAR

LIQUOR

Captain Morgan, Herradura Silver, Jack Daniel's, Crown Royal, Chivas Regal, Grey Goose, Bombay Sapphire, Bacardi Silver, Tito's, Don Julio Reposado
 \$16 per single shot mixed drink

BEER & HARD SELTZER

Samuel Adams, Corona Extra, Heineken, Stella Artois, White Claw Variety Flavors, Sun Cruiser Iced Tea
 \$12 per beverage

CELLARMASTER WINES

Selected Red, White, Rose and Sparkling
 \$15 per glass (Cash Bar)
 \$40 per bottle (Hosted Bar)

SOFT DRINKS, SPARKLING OR STILLED BOTTLED WATER, SELECTION OF CHILLED FRUIT JUICES

\$6 per beverage

RED BULL, REGULAR AND SUGAR FREE

\$6 per can

HOSTED BAR PACKAGES

Charged on the full guest guarantee

ONE HOUR

Select \$35 per person | Ultra \$40 per person.

TWO HOURS

Select \$50 per person | Ultra \$55 per person.

THREE HOURS

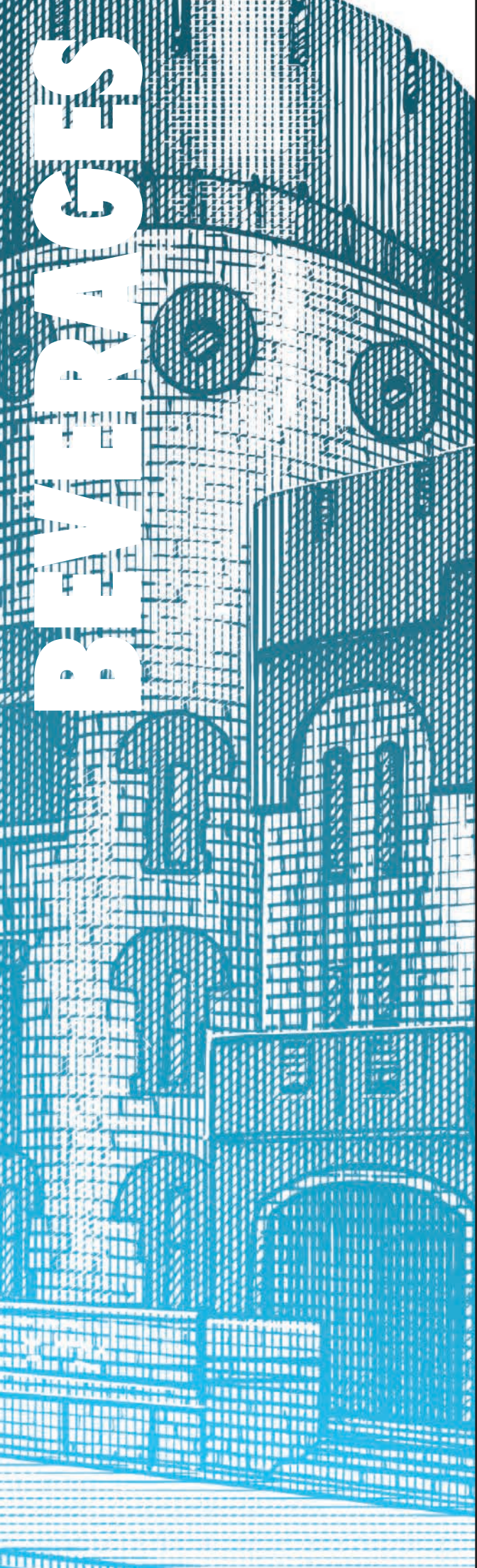
Select \$60 per person | Ultra \$65 per person.

FOUR HOURS

Select \$75 per person | Ultra \$80 per person.

Bar Packages include Spirits, Cellarmaster Wines, Beers, Juices, Soft Drinks and Water.





BAR BEVERAGES

\$175 per Bartender | One Bartender per 75 guests.

COCKTAILS

SUNRISE

Classic Bloody Mary, Virgin Mary, Mimosas and Bellinis Served with Various Garnish

\$18 per beverage

BEER BAR

Handcrafted Beers from local breweries or around the world
Create a Beer Choice from American Favorites, European Master
Brews, Seasonal Sensations and Regional Choices

\$11 per beverage

MGM MIXOLOGY

MGM mixologist will create a handcrafted custom cocktail for your event.

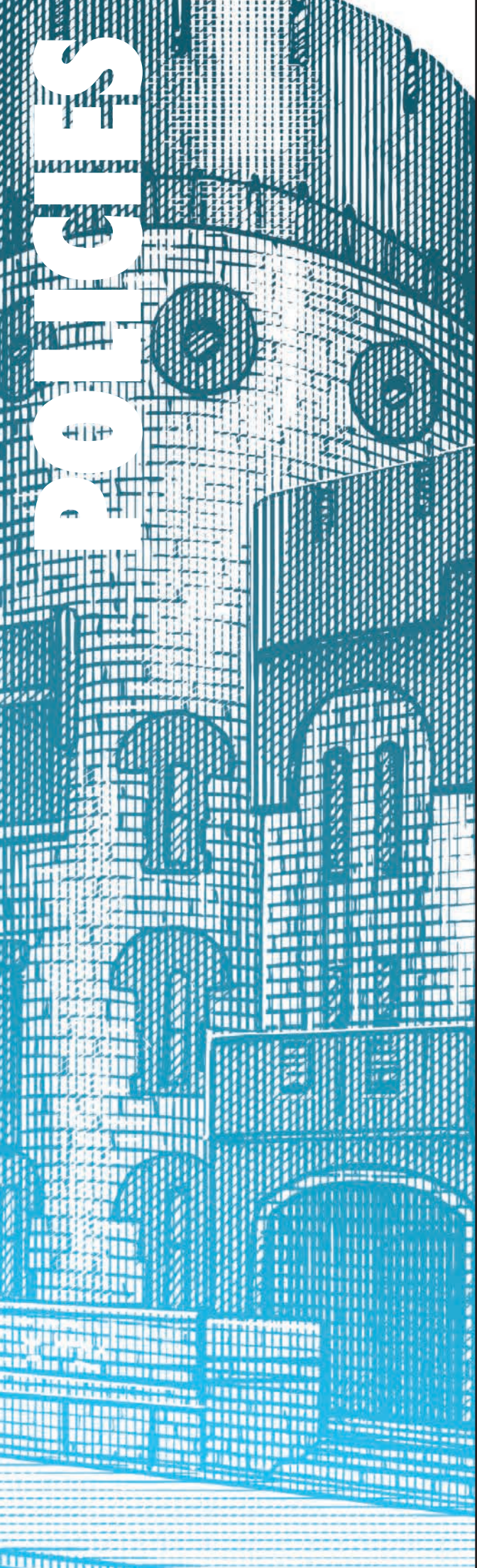
\$18 per beverage

CORDIALS, COGNAC, AND PORTS

A traditional choice to end the evening.

Pricing on request





CATERING POLICIES & FEES

All Meals are designed for 1.5 hours of service unless noted.

A non-taxable 17% GRATUITY applies to all food and beverages, which is a tip or gratuity that will be distributed to wait staff, bartenders, or other service employees who service your event. MGM Springfield may change Gratuity percentage without notice.

A taxable 7% ADMINISTRATIVE FEE applies to all food and beverages to cover operational costs. The administrative fee or any part thereof does not stand for a tip, gratuity, or service charge for wait staff, bartenders, or other service employees who service your event. MGM Springfield may change Administrative Fee percentage without notice.

State of MA 7% Sales Tax applies to all food and beverages. State of MA may change Sales Tax percentage without notice.

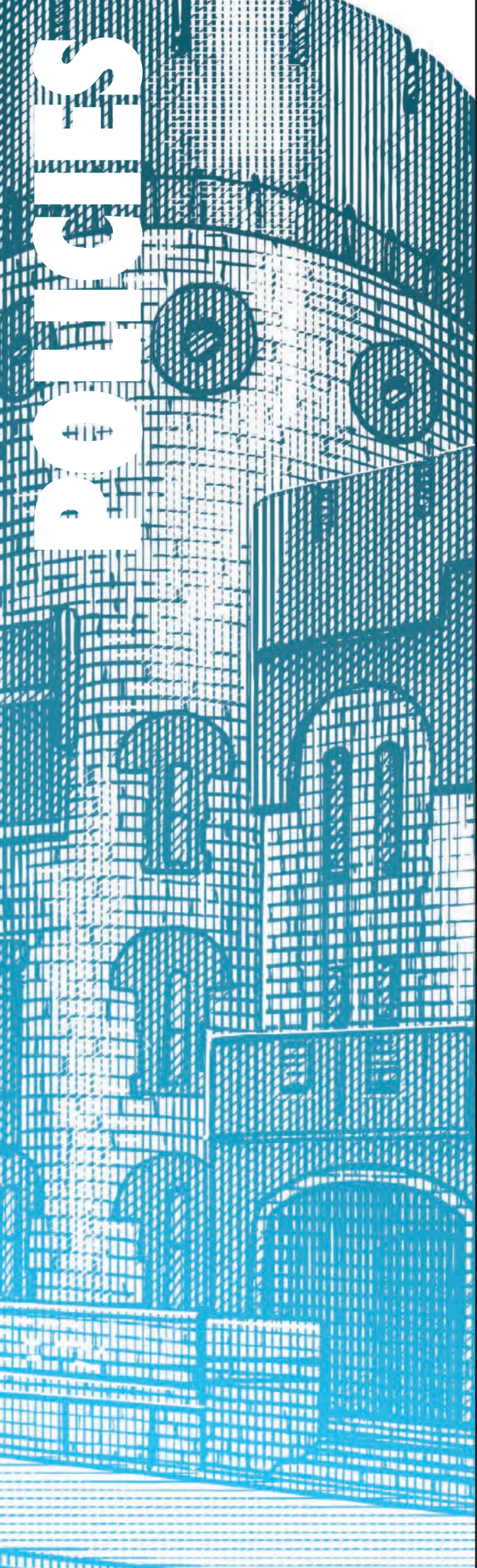
Food & Beverage minimums are estimated. Actual charges will be based on your menu selections.

MGM Springfield provides all food and beverages in our meeting and event spaces. No Outside Food & Beverage Permitted in Private Meeting and Event Spaces. Special cakes may be an exception; cake cutting fee applies.

Meeting Room Rental includes tables, chairs, house linens & centerpieces, wall power, Wi-Fi, attendant(s) and up to four easels. Boardrooms include use of wall monitor; MGM does not provide equipment or aid with connecting to the wall monitor.

For AV services we will contact you with an Encore representative. MGM Springfield does not provide AV equipment or aid nor plan for AV equipment or services.





MGM SPRINGFIELD SALES & CATERING

ONE MGM WAY

SPRINGFIELD, MA 01103

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SALES@MGMSPRINGFIELD.COM



YOUR ENTERTAINMENT DESTINATION