



## 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.

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

# 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.

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

# ANYTIME A LA CARTE



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



# 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.