

Carving Station

Minimum 25 people

Includes Freshly Baked Rolls and One Hour Carver Charge (\$25 each additional hour)

Roast Turkey with Orange Cranberry Relish	\$5 per person
Roasted Sirloin with Herbed Horseradish Cream.....	\$6.00 per person
Honey Glazed Ham with Honey Mustard Mayonnaise.....	\$5.50 per person
Prime Rib with Creamed Horseradish with Red Wine Demi	\$8.00 per person

Entrée Selection

All entrées are accompanied with Fresh Garden, Fresh Baked Rolls, Chef's Choice of Seasonal Vegetables and Dessert. Coffee, Tea and Soft Drinks.

House Signature Chicken

Airline chicken breast stuffed with ham and Swiss cheese topped with Sherry wine sauce. Served with mashed potatoes \$29 per person

Grilled Salmon

8oz. of grilled salmon topped with dill cucumber relish served with rice pilaf \$33 per person

Petite Crusted Pork Mignonettes

Two petite pork mignonettes served with creamy risotto, finished with madeira sauce \$28 per person

Slow Roasted Prime Rib

12oz. perfectly seasoned Prime Rib served with Red Wine Demi and souffled potatoes..... \$33 per person

Delmonico

12oz. certified angus cut served with cracked pepper and dijon mustard demi glace, creamed horseradish and mashed potatoes \$33 per person

Surf & Turf

6oz. fillet mignon and two large pravns topped with red wine demi glace, served with mashed potatoes \$46 per person

Stuffed Prawns

Five prawns stuffed with crabmeat wrapped in bacon with Grand Marnier® sauce, served with rice pilaf \$33 per person

Pasta Primavera

With a variety of vegetables and alfredo cream sauce..... \$24 per person

Hot Plated Lunch

All Lunch Entrées Accompanied with Chef's Garden Salad, Fresh Seasonal Vegetable, Rolls, Coffee Service, Soft Drinks and Dessert

Brushetta Chicken

Breast of chicken topped with diced tomato, garlic, onion, and basil with balsamic dressing. Served with rice pilaf, and Chef's choice of vegetable\$16 per person

Grilled Salmon

6oz. grilled salmon topped with dill cucumber relish and served with rice pilaf\$17 per person

Maple Rosemary Roast Pork Loin

Slow roasted pork loin, served with a rosemary pan gravy and herbed roasted fingerling potatoes\$15 per person

Angus Top Sirloin Steak

8oz. sirloin steak with a red wine mushroom demi-glace and mashed potatoes.....\$18 per person

Ribeye Steak

8oz. grilled ribeye steak with onion straws and mashed potatoes..... \$21 per person

Lunch Buffet

All Lunch Entrées Accompanied with Coffee Service and Soft Drinks

Soup and Salad

Chef's soup of the day, tossed garden greens with toppings of tomatoes, mushrooms, green and red peppers, carrots, celery, broccoli, cauliflower, red onions, olives, sunflower seeds, croutons, garbanzo beans and assorted dressings, rolls with butter and sliced fresh fruit\$13 per person

Deli Deluxe

Homestyle potato salad, creamy cole slaw, variety of deli meats including: roast beef, ham and smoked turkey, sliced Swiss cheese, American cheese, sliced tomatoes, onions, lettuce and dill pickles, served with apple crumble\$15 per person
..... \$18.50 Add Soup

Mexican Style

Chips with fire roasted salsa, flour tortillas, house salad with jalapeño ranch, Jicama and carrot slaw, cheese enchiladas, beef and chicken fajitas, roasted peppers and onions, homemade refried beans, sour cream, Guacamole, Spanish rice and Mexican flan\$18 per person

Traditional Meal

Macaroni salad, sliced turkey with stuffing, cranberry sauce, smoked ham, creamy mashed potatoes, turkey gravy, baked beans, Chef's choice of vegetable, rolls and apple pie\$17 per person

BBQ Style

Creamy Coleslaw, mashed potatoes, BBQ pork spare ribs, citrus marinated chicken, baked beans, marinated roasted vegetables and pecan pie..... \$20 per person

North Country

Mixed greens with choice of dressing, creamy coleslaw, fried chicken, house meatloaf with gravy, creamy mashed potatoes, Chef's choice of vegetable and peach cobbler.....\$18 per person

Design Your Own Buffet

Choose two salads, two entrées, two sides and one dessert from any buffet..... \$20 per person

Hors D'oeuvres

Displays

Domestic & Imported Cheeses	\$3.50 per person
Vegetable Crudite	\$2.75 per person
Fresh Seasonal Fruit	\$4.00 per person
Antipasto	\$5.75 per person

Hot Displays

Hors d'oeuvres priced per 24 pieces

Savory Swedish Meatballs	\$20
Chicken Cordon Blue Bites	\$30
Asparagus in Phyllo with Cheese and Orange Marmalade Dipping Sauce	\$48
Blackened Chicken Strips with Lime Cilantro Dipping Sauce	\$28
Vegetable Spring Rolls with Sweet & Sour Dipping Sauce	\$48
Mini Crab Cakes with Lime Pepper Aioli	\$48
Assorted Petite Quiche	\$32
Bacon Wrapped Scallops	\$48

Cold Displays

Hors d'oeuvres priced per 24 pieces

Poached Prawns with Cocktail Sauce	\$55
Chicken Salad Canape	\$26
Cocktail Crab Claws	\$80
Shrimp Canape	\$32
Mediterranean Bruschetta	\$44

Buffet Breakfast

Executive Continental

Assorted juices, fresh sliced fruit, freshly baked assorted mini muffins, danish croissants, creamery butter, jellies and coffee service \$8.95 per person

Business Breakfast

Seasonal fresh fruit, French toast sticks with warm maple syrup, fluffy scrambled eggs, crisp bacon strips and sausage, Chef's seasoned breakfast potatoes, assorted mini muffins, danish, croissants and coffee service ..
.....\$11 per person

Add omelet station \$3.75 per person / per hour

Add carved honey glazed ham..... \$3.50 per person / per hour

Add-Ons

Fruit yogurt \$1.50 per person

Hot oatmeal with brown sugar, raisins and chopped nuts..... \$1.50 per person

Dinner Buffet

All Buffets Feature Served Salad, Freshly Baked Rolls, Appropriate Accompaniments, Desserts, Coffee Service and Soft Drinks.

Tour of Italy

Marinated grilled vegetables, Buffalo mozzarella and basil salad, classic chicken parmesan, beef lasagna, basil and thyme roasted vegetables, italian herb red potatoes, penne pasta with creamy pesto sauce \$29 per person

North Country Classic

Carved herbed sirloin, marinated vegetable salad, chicken marsala with mashed potatoes, tilapia with garlic herbed butter sauce with rice pilaf, and Chef's choice of vegetable \$33 per person

Black Tie

Carved roasted tenderloin, chicken cordon bleu served with mashed potatoes, seafood penne pasta, and chef's choice of vegetable \$35 per person

Banquet Refreshments

Regular and Decaffeinated Coffee/Hot Tea	\$21 per gallon
Assorted Soft Drinks (Diet & Regular) Bottled Water	\$2.75 per bottle
Energy Drinks	\$4 per can
Assorted Mini Breakfast Bakeries	\$14 per dozen
Mini Croissants with Butter and Preserves	\$14 per dozen
Assorted Cookies	\$13 per dozen
Assorted Whole Fruits	\$13 per dozen
Chocolate Fudge Brownies	\$18 per dozen
Assorted Granola Bars	\$18 per dozen
Fresh Tortilla Chips and Salsa	\$3.75 per person
Housemade Potato Chips with Onion Dip	\$3.75 per person

Akwesasne Mohawk Casino Resort

Banquet Room Rental Fees

One third of the room.....	\$200
Two thirds of the room	\$400
Entire Winter Ballroom	\$600

Bar Set-Ups

Each bar set-up is \$125 and we require one bar per 100 guests,
There is a 20% service fee added to all open bars and food.

Dance Floor Rental

Dance floor rental and installation fee	\$300
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Banquet Room Regulations

All functions must end by 11 p.m. at night.

Nothing is to be attached to the walls or ceiling. An approved insured decorator can decorate the ceiling upon approval of Banquet Manager.

There are to be no open flames in the banquet rooms and no confetti.

NYS Liquor laws apply to any area of the Akwesasne Mohawk Casino Resort.

There is to be no outside food brought into the Casino Banquet Rooms. (The only exception would be a cake or a candy bar.)

We ask that children leave the banquet room by 9 p.m.

There is a five hour time limit for all functions serving alcohol.

With our four meeting and conference rooms, the Akwesasne Mohawk Casino Resort is equipped to accommodate all of your meeting and conference needs. Our experienced and knowledgeable staff will help, with the best in food, beverage and service. Our Winter Ballroom accommodates up to 250 guests comfortably, and offers a high level of personal service. All details will be meticulously carried out. For a success and memorable event give us a call.

We also offer the following services:

Full food and beverage service available for refreshments, breakfast, lunch and dinner.

Access to a complete range of audio/visual equipment.

FREE high-speed Internet access in all function rooms.

MEETING ROOM RENTALS

Room rental without Food & Beverage\$250 per section

Room rental with Food & Beverage\$200 per section

A/V EQUIPMENT RENTAL

Flip Charts

Dry erase or metal easel \$15 each

Flip charts with 1 pen set \$15 each

Computer Data

LCD projector \$50 each

Desktop computer..... \$75 each

Portable speaker system \$30 each

Wireless mouse \$5 each

Sound Equipment

Lapel microphone \$20 each

Wireless microphone \$20 each

Presentation

Podium \$15 each

Podium with wireless microphone \$35 each

Telephone/Internet

Phone/fax/conference call with external line\$50

Additional

8 ft. table with skirting.....\$25 each table/per day

Electricity per vendor table.....\$20 each table/per day

Cake cutting fee..... \$2.50 per person

Corkage fee\$15 per 750ml bottle

Dance floor 15x24\$300

Stage (8x24)\$150

Power strips..... \$3 each

Extension cords (50 ft. or 25 ft.) \$2 each

Garbage cans..... \$2 each