

# THREE DISTINCTIVE RESTAURANTS

ONE MEMORABLE EVENT

---



---

PRIVATE DINING AND EVENTS  
AT THE MICHAEL JORDAN RESTAURANTS AT MOHEGAN SUN



**MICHAEL JORDAN'S**  
STEAK HOUSE

## CELEBRATE **LIKE MIKE**

---

This modern American steak house shares its philosophy of excellence with Michael Jordan himself. From a warm, inviting, contemporary setting to USDA Prime steaks, chops, our signature raw bar and a Wine Spectator-recognized wine list, Michael Jordan's Steak House delivers a truly memorable experience. Our event planner will work with you to customize a menu to suit your group's needs. Michael Jordan's Steak House is the perfect place for business gatherings, luncheons, sit-down dinners, cocktail receptions and celebrating special moments with friends and family.



**TO BOOK YOUR NEXT EVENT, CONTACT JESS MACIVER**  
EVENTS@MJRESTAURANTS.COM | 860.862.9614



MICHAEL JORDAN'S  
STEAK HOUSE

# SILVER PACKAGE

**\$75 PER PERSON**

## FIRST COURSE

Served family style

### GARLIC BREAD

bleu cheese fondue

### CAESAR SALAD

creamy dressing

## SECOND COURSE

Served family style

### ROASTED CHICKEN

pickled garlic jus

### PRIME SIRLOIN STEAK

roasted tomato butter

### FAROE ISLAND SALMON

grilled asparagus, lemon parsley oil

## ENTRÉE UPGRADES

The following can be offered to the guest at an additional charge if selected.

10oz FILET MIGNON (+\$15)

16oz PRIME NY STRIP (+\$15)

## SIDES

Host's choice of two served family style

### YUKON GOLD MASHED POTATOES

### CREAMED SPINACH

parmesan crust

### GRILLED CORN OFF THE COB

chipotle lime butter, queso fresco

### GREENS SALAD

roasted tomato, pickled shallots, radish

## DESSERT

Host's choice of one served family style

### MINI CHEESECAKE BITES

### MINI BROWNIE BITES

Subject to 7.35% state tax and 20% service

TO BOOK YOUR NEXT EVENT, CONTACT JESS MACIVER  
EVENTS@MJRESTAURANTS.COM | 860.862.9614

# GOLD PACKAGE

**\$99 PER PERSON**



MICHAEL JORDAN'S  
STEAK HOUSE

## FIRST COURSE

Served family style

### GARLIC BREAD

bleu cheese fondue

### CAESAR SALAD

creamy dressing

### SHISHITO PEPPERS

pickled aioli

## SECOND COURSE

Served family style

### NUESKE'S DOUBLE SMOKED BACON

maple black pepper glaze

### WAGYU MEATBALLS

pecorino cheese

### TUNA TARTAR

ponzu sauce, scallions, taro chips

## ENTRÉE COURSE

Guest's choice of one of the following

### ROASTED CHICKEN

marinara, pecorino

### 10oz FILET MIGNON

roasted tomato butter

### CATCH OF THE DAY

arugula, lemon parsley oil

### 16oz PRIME NY STRIP

pickled garlic

## ENTRÉE UPGRADES

The following can be offered to the guest at an additional charge if selected.

12oz AUSTRALIAN WAGYU STRIP (+\$20)

16oz 45 DAY DRY AGED DELMONICO (+\$20)

## SIDES

Host's choice of two served family style

### CREAMED SPINACH

parmesan crust

### YUKON GOLD MASHED POTATOES

### ROASTED MUSHROOMS

RI mushrooms, chimichurri

### ROASTED ASPARAGUS

lemon parsley oil

## DESSERT

Host's choice of one served family style

### MINI CHEESECAKE BITES

### MINI BROWNIE BITES

Subject to 7.35% state tax and 20% service

TO BOOK YOUR NEXT EVENT, CONTACT JESS MACIVER  
EVENTS@MJRESTAURANTS.COM | 860.862.9614



MICHAEL JORDAN'S  
STEAK HOUSE

# PLATINUM PACKAGE

\$125 PER PERSON

## FIRST COURSE

Served family style

### GARLIC BREAD

bleu cheese fondue

### CHOPPED SALAD

egg, bacon, bleu cheese, avocado

### BURRATA SALAD

broken burrata, basil, heirloom tomatoes

## SECOND COURSE

Served family style

### NUESKE'S DOUBLE SMOKED BACON

maple black pepper glaze

### TUNA TARTARE

ponzu sauce, scallions, taro chips

### WAGYU MEATBALLS

pecorino cheese

### OCTOPUS PLANCHA

tomato jam

## ENTRÉE COURSE

Guest's choice of one of the following

### ROASTED CHICKEN

marinara, pecorino

### FAROE SALMON

arugula, lemon parsley oil

### SEARED SCALLOPS

taro cake, Corn Pepper Sauce

### 20oz PRIME RIBEYE STEAK

creole pickled onions

### 10oz FILET MIGNON

roasted tomato butter

### 12oz AUSTRALIAN WAGYU

shishito au poivre

## ENTRÉE ADD ON

6oz TIGER SHRIMP (+\$15)

HOT HALF MAINE LOBSTER MP

GRILLED ITALIAN SAUSAGE (+\$10)

Subject to 7.35% state tax and 20% service

TO BOOK YOUR NEXT EVENT, CONTACT JESS MACIVER  
EVENTS@MJRESTAURANTS.COM | 860.862.9614



MICHAEL JORDAN'S  
STEAK HOUSE

# PLATINUM PACKAGE CONT.

---

## ENTRÉE UPGRADES

16oz 45 DAY DRY AGED DELMONICO (+\$20)

## SIDES

Guest's choice of 2 sides

CREAMED SPINACH

parmesan crust

YUKON GOLD MASHED POTATOES

ROASTED ASPARAGUS

lemon parsley oil

ROASTED MUSHROOMS

RI mushrooms, chimichurri

MACARONI & CHEESE

three cheese fondue, parmesan crust

LOADED MASHED POTATOES

Nueske's bacon, aged gouda

## DESSERT

INDIVIDUALLY PLATED DESSERT TRIO

Subject to 7.35% state tax and 20% service

TO BOOK YOUR NEXT EVENT, CONTACT JESS MACIVER  
EVENTS@MJRESTAURANTS.COM | 860.862.9614



- The menu features prime steaks, chops and raw bar
- Sommelier curated wine list
- Customized menu that suits your party's needs
- Accommodates up to 300 seated or 500 reception style
- Great for business gatherings, luncheons, sit-down dinners, cocktail receptions and celebrating special moments



- At MJ23 Sports Bar and Grill our parties are in the center of the action with 360° of sports viewing.
- Perfect setting for a spirited and energetic celebration
- Elevated American classics
- Accommodates 130 seated or 350 reception style
- Great for bachelor parties, birthday celebrations, graduations, fantasy draft and game day celebrations



- Menu features our fresh take on Mexican favorites with bold flavors a beautiful presentation
- Hand-crafted margaritas
- Largest selection of tequila under "The Sun"
- Accommodates up to 200 and 440 reception style
- Great for bachelorette / bachelor parties, birthday celebrations, graduations and rehearsal dinners

TO BOOK YOUR NEXT EVENT, CONTACT JESS MACIVER  
EVENTS@MJRESTAURANTS.COM | 860.862.9614