

# Mahan's Lakeview

## Fine Catering



**“Catering with Class  
for over 30 years”**

**Elegant Family Style Menu  
Rose Cottage Ballroom**

15 Grilley Road,  
Wolcott, Connecticut 06716  
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[www.mahanscatering.com](http://www.mahanscatering.com)

# Your Elegant Family Style Reception

## Our Wedding Package Includes All of the Following:

### **The Lakeview DJs**

With our "In-The-Ceiling" Sound System

### **A Full 5 Hour Open Bar**

Premium liquors, beers, California select bottle wines

### **Custom Designed Wedding Cake or Gourmet Cupcakes**

Chosen by you from our bakeries many styles and flavors, from traditional to contemporary

### **Beautiful 28" High Lead Crystal Flower Stands are available for each guest table**

(Floral Arrangements are not Included)

### **Four (4) Hot Hors d'oeuvres (Group 1)**

Served in elegant chafing dishes or passed butler-style

### **The International Cheese & Fresh Vegetable Display**

Several varieties of cheese, pepperoni, fresh fruit, assorted crackers, cut fresh vegetables & dips

### **Champagne Toast**

Asti Spumante champagne

*We Can Customize Our Package to Suit Your Needs!*

# Hors d'oeuvres Menu

## Group I

Included in Wedding Package -- Choose Any Six (6) from Group I

### Bruschetta - (butler style)

Toasted & topped with ripe diced tomatoes, onion, fresh herbs and mozzarella.

### Mozzarella en Carrozza - (chafing dish)

Golden brown mozzarella served with our marinara sauce.

### Swedish Meatballs - (chafing dish)

Tender meatballs served in a creamy sherry brown sauce.

### Egg Rolls - (butler style)

Deep fried vegetable egg rolls served with an accompanying sauce.

### Jalapeno Poppers - (butler style)

Lightly deep fried Jalapeño peppers stuffed with cheddar cheese.

### Spanakopita - (butler style)

Baked spinach and feta cheese wrapped in a flaky phyllo pastry.

### Calamari - (chafing dish)

Flour dusted, quick fried tender calamari served with a zesty marinara sauce.

### California Vegetable Spring Rolls - (butler style)

A medley of shredded vegetables wrapped in a traditional spring roll.

### Crab Rangoon - (butler style)

Delectable mixture of crab and cream cheese, deep fried to perfection.

### Stuffed Mushrooms - (butler style)

Fresh mushrooms stuffed with onions, fresh herbs and our traditional bread stuffing.

### Pierogies - (chafing dish)

Light golden brown pockets full of a flavorful potato and cheddar cheese mixture. Served with a buttery onion sauce and sour cream.

### Sesame Chicken Tenders - (butler style)

Tender chicken breasts marinated, quick fried and served with an orange-ginger dipping sauce.

### Dim Sum Pot Stickers - (butler style)

Choose pork, shrimp or vegetables in a wonton wrapper served with orange-ginger sauce.

### Thai Samosas - (butler style)

Deep-fried pastry filled with vegetables and a mild curry sauce, accompanied by a cucumber raita.

### Breaded Ravioli - (chafing dish)

Cheese filled ravioli, breaded and deep fried. Served with your choice of sauce, ala vodka, Alfredo or marinara.

### Three Olive Tapenade - (butler style)

Kalamata, California and Spanish olive, combined with capers, herbs and roasted red pepper served with cream cheese on toast points.

## Group II

Specialty Hors D'oeuvres  
Not Included in Wedding Package

### Veal Meatballs - (butler style - \$2.50 per person)

Skewered and served au jus.

### Antipasto Skewers - (butler style - \$2.50 per person)

Variety of Italian specialties skewered, marinated and served cold.

### Chilled Shrimp - (butler style - \$4.50 per person)

Extra large shrimp served with zesty cocktail sauce.

### Fancy Stuffed Mushrooms - (butler style - \$1.50 per person)

Baby portobello mushrooms filled with our traditional bread stuffing with sweet Italian sausage.

### Peppered Smoked Salmon - (station - \$4.50 per person)

Sliced thin, served with garlic & herb cheese spread.

### Tenderloin Crostini - (butler style - \$2.50 per person)

Topped with a horseradish cream sauce.

### Scallops Wrapped in Bacon - (butler style - \$2.50 per person)

Fresh tender sea scallops wrapped in lean bacon, then baked to a golden brown.

### Maryland Crab Cakes - (butler style - \$2.50 per person)

Fresh lump Maryland crab cakes fried to a golden brown.

### Prosciutto & Melon Brochettes - (butler style - \$2.50 per person)

Cubes of cantaloupe, wrapped in thin-sliced Prosciutto di Parma.

### Assorted Mini Quiches - (butler style - \$2.50 per person)

Assorted petite quiches: garden vegetable, three cheese, broccoli and Lorraine.

### Antipasto Station - (station - \$3.50 per person)

A selection of traditional antipasto items.

### Escargot - (chafing dish - \$2.50 per person)

Baby snails sautéed in a rich garlic, onion & butter sauce.

# Family Style Menu

## Salad

Choose (1)

All salads served with hot garlic bread

### House Salad

Tossed baby greens, leaf and romaine lettuce topped with tomatoes, cucumbers, olives, shredded carrots and Mahan's famous House Italian dressing

### Caesar Salad

Romaine lettuce with a traditional Caesar dressing and garnished with parmesan cheese

## Pasta

Choose (1)

### Our Famous Bolognese

A Mahan's specialty featuring sweet Italian sausage, ground beef and fresh herbs

### Vegetarian Selection

House-made Ala vodka or traditional Marinara

## Entrees

Choose (3)

## Beef & Pork

### Sliced Top Round of Beef

Served with a wild mushroom merlot demi-glace

### London Broil

Thin slices of marinated beef topped with a savory au jus

### Sliced Prime Rib

Choice prime rib rubbed with fresh herbs and served au jus

### Roast Pork Loin

Slender cut or lean pork accompanied with freshly sautéed apples

### Pork & Peppers

Sweet and hot vinegar peppers flavorful hearty chunks of tender pork

### Classic Sausage & Peppers

Sweet rope sausage is joined with red and green bell peppers, fresh garlic and herbs in a red sauce

**Vegetarian Options Available**

# Chicken

## Chicken Franchise

Lightly coated chicken sautéed in butter and paired with a flavorful lemony white wine sauce

## Chicken Florentine

Delicately browned chicken served over braised fresh spinach and finished with a creamy white wine reduction

## Chicken Marsala

Dredged in flour, sautéed in butter and served with mushrooms in a rich marsala wine sauce

## Stuffed Chicken Breast

Stuffed with bread, apples, vegetables, spices and topped with a chicken gravy

## Chicken Cordon Bleu

Ham and Swiss cheese encased in a moist chicken breast, breaded sautéed and topped with a sauce supreme

# Fish

## Baked Scrod

Flaky scrod topped with fresh herbs house stuffing and served with white wine, lemon and butter

## Pistachio Crusted Tilapia

Fresh tilapia filet coated with our signature pistachio cracker stuffing

## Grilled Salmon

Fresh Atlantic salmon grilled and served with a citric beurre blanc over a bed of baby spinach

**For Children under 10 years of age - \$37.50**

## Chicken Tenders

Breaded fried and served with french fries and ketchup

## 3-Cheese Mac & Cheese

American, mozzarella & provolone cheese joined with penne pasta and baked to golden brown

## Dessert

Your Wedding Cake or Cupcakes  
(Served with Ice Cream add \$2.00 per. person)

Served Family Style Your Choice of Vegetable • Baked or Oven-Roasted Red Potatoes  
Sliced Italian Bread & Warm Dinner Rolls  
Fresh Brewed Coffee, Decaf Coffee & Tea (Station)  
Colorful Coordinated Linen Napkins

## Available on Request

Our fabulous Venetian Table, Chocolate Fountain or pick from our Late Party Snack Menu

per person

**Please add 20% Gratuity plus Sales Tax**

With advance notice our chefs will do their best to accommodate special nutritional requirements, however we cannot guarantee that we can meet all requests. Although our staff can indicate what can be eaten based on a specific allergy or intolerance, there is always the potential for cross-contact. All food is made in a kitchen with egg, nuts, dairy, soy, & wheat.