



Wedding & Banquet Venue

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

**Elegant 6 Course Sit down Reception
Rose Cottage Ballroom**

15 Grilley Road,
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Your Elegant Reception

Our Wedding Package Includes

The Lakeview DJs

With our "In-the-Ceiling" Sound System & Live Video Monitors

A Full 5 Hour Open Bar

Premium liquors, draft beers, California select bottle wines and your "Signature" Frozen Drink

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

(Floral Arrangements are not Included)

Available for reach guest table

(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 Four (4) 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 famous 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 mustard, soy sauce and duck 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)

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

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.

First Course
The Appetizer
Choose One (1)

Fresh Fruit Medley

Includes strawberries, watermelon, honeydew, cantaloupe, pineapple, kiwi and assorted seasonal berries.

Cantaloupe Fans with Prosciutto di Parma - (add \$3.00 per person)

Garnished with a fresh lime twist and splashed with pure virgin olive oil over baby greens.

House-Made Soup

Your choice of Minestrone, Vegetable, Chicken Tortellini or Cold Strawberry soup.

Second Course

The Salad

Choose One (1)

All salads served with hot garlic bread

House Salad

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

Caesar Salad

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

Our Spinach Salad - (add \$2.50 per person)

Features a warm sweet & sour vinaigrette with strawberries, mandarin oranges & almonds.

Third Course

The Pasta

Our Famous Bolognese

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

Vegetarian Selections

House-made Ala Vodka or traditional Marinara.

Fourth Course

Intermezzo

Raspberry or Lemon Sherbet

A cooling sherbet to cleanse the palate before the entrée.

Fifth Course

Choose Any Four (4) Entrées (we recommend (1) beef, (1) chicken, (1) fish & (1) vegetarian)

Sliced Top Round of Beef -

Served with a wild mushroom merlot demi-glacé.

Stuffed Center Cut Pork Chop -

Sausage and bread stuffing, served with an apple and onion chutney.

Stuffed Pork Loin -

Tenderloin of pork stuffed with asparagus tips and roasted red peppers then roasted with Pinot Grigio.

Pork Osso Bucco -

Pork shank, seasoned and cooked slowly, savory and very tender.

Veal Française -

Tender veal medallions, dipped in egg, fried and served in a lemon, white wine & capers sauce.

Pistachio-Crusted Tilapia -

Fresh tilapia filet coated with our signature pistachio-cracker crumb stuffing and topped with a lemon beurre blanc.

Baked Stuffed Scrod -

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

Seafood Stuffed Sole -

Filet of sole stuffed with seafood stuffing and finished with a choice of newburg sauce or lemon beurre blanc.

Grilled Salmon -

Fresh Atlantic salmon grilled and served with a citric beurre blanc over wilted baby spinach.

Vegetable Stir Fry Oriental -

A medley of seasonal fresh vegetables, stir fried in a mandarin orange & ginger sauce, served over rice.

Eggplant Parmesan -

Layers of batter dipped eggplant alternated with mozzarella and parmesan cheeses, joined with our house made marinara sauce.

Prime Rib of Beef -

King cut prime rib rubbed with fresh herbs and served with au jus.

Grilled N.Y. Strip Steak -

Grilled center cut N.Y. Strip served with caramelized onions and mushrooms.

Grilled Filet Mignon -

Center cut filet mignon grilled and served with house-made béarnaise sauce.

Beef Wellington -

Center cut filet mignon encrusted in a puff pastry shell, served with a mushroom duxelles and topped with a merlot sauce.

Grilled Swordfish -

Fresh swordfish served over baby spinach, topped with a lemon beurre blanc.

Baked Stuffed Jumbo Shrimp -

Jumbo white shrimp joined with a special house stuffing, baked to perfection and served with drawn butter.

Shrimp Scampi Florentine -

Jumbo white shrimp sautéed with garlic, lemon, white wine and fresh herbs atop a bed of baby spinach.

Seafood Newburg -

Shrimp, scallops, crabmeat, scrod and fresh Maine lobster meat combined with a creamy newburg sauce and served with a rice pilaf.

Vegetable Lasagna -

Meatless traditional style with snow peas, red peppers, water chestnuts, broccoli, carrots and fresh herbs layered with lasagna noodles, marinara sauce and mozzarella, ricotta and parmesan cheeses.

Chicken Kiev -

Tender chicken breast stuffed with garlic and butter, rolled breaded, sautéed and served with a chicken volute.

Stuffed Chicken Breast -

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

Chicken Marsala -

Boneless chicken breast, sautéed with mushrooms in a rich marsala wine sauce.

Chicken Cordon Bleu -

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

Chicken Wellington -

Layered with spinach, roasted red pepper and provolone in golden brown puff pastry with a champagne sauce.

Mediterranean Style Chicken -

Grilled chicken breast, sautéed with a variety of olives and fresh tomatoes.

Chicken Caprese -

Sautéed chicken with fresh mozzarella, tomato and basil, drizzled with a balsamic glaze.

Cornish Game Hens -

Traditional bread stuffing, roasted and topped with a sauce made from the pan drippings.

For Children under 10 years of age -

Chicken Tenders

Breaded, fried and served with french fries and ketchup

3-Cheese Mac & Cheese

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

Please ask us about adding Shrimp or Lobster Tails to any of our entrees!

Sixth Course

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

All of the Dinners Include: Your Choice of Vegetables • Baked or Oven-Roasted Red Potatoes
Sliced Italian Bread & Warm Dinner Rolls
Fresh Brewed Coffee, Decaf Coffee & Tea (Station)
Colorful Coordinated Linen Napkins
Our Event Coordinator to Assist in Planning Your Special Day
Custom Color LED Accent Lighting

Available on Request

A fabulous Venetian table, Chocolate Fountain or pick from our Late Party Snack Menu

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 eggs, nuts, dairy, soy & wheat.