



Wedding & Banquet Venue

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

**Elegant Buffet Reception Menu
Skyline Ballroom**

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Your Elegant Buffet Reception

Our Wedding Package Includes All of the Following:

The Lakeview DJs

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

A Full 5 Hour Open Bar

Premium liquors, beers, California select bottle wines & your "Signature" frozen drink

Custom Designed Wedding Cake or Gourmet Cupcakes

Chosen by you from our bakery's many styles and flavors, from traditional to contemporary

Beautiful 28" High Lead Crystal Flower Stands are Available

(Floral Arrangements are not Included)

For each Table

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 !

HOT & COLD HORS D'OEUVRES AVAILABLE FOR ADDITIONAL COST

Salad

Choose one (1)

House Salad

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

Caesar Salad

Features our house made Caesar dressing with pasteurized eggs, croutons & a blend of romaine and parmesan cheeses, served with garlic bread

Create Your Buffet Menu

Poultry - Choose one (1)

Chicken Cordon Bleu

Ham & Cheese are encased in a chicken breast, breaded, sautéed and served with a sauce Supreme

Chicken Kiev

A chicken breast is stuffed with garlic and butter, rolled, breaded, sautéed and served with a Chicken Volute

Chicken Marsala

Boneless chicken breast is sautéed with mushrooms in a rich Marsala wine sauce

Fish - Choose one (1)

Baked Scrod

Delicate scrod is topped with our herb stuffing, baked and served with a White Wine, Lemon & Butter sauce

Seafood Stuffed Sole

Filets of sole with seafood stuffing, topped with a Newburg sauce

Grilled Salmon

Atlantic salmon is grilled and served over wilted baby spinach with Citrus Beurre-Blanc

Pork - Choose one (1)

Roasted Pork Loin

Center cut pork loin, roasted to perfection with a traditional Pork gravy,

Classic Sausage and Peppers

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

Accompaniments - Choose one (1) potato and (1) vegetable

Herb-Roasted Red Potatoes

Classic red bliss potatoes are seasoned with tarragon and roasted to perfection

Garlic-Mashed Potatoes

Creamy mashed potatoes with garlic & fresh herbs

Green Beans Almondine

Tender green beans, sautéed with seasonings & topped with toasted almonds

Glazed Baby Carrots

Baby carrots simmered with brown sugar and maple syrup

Carving Station

One (1) choice included

Choose two (2), add \$5 per person; Choose all three (3), add \$8 per person

Slow Roasted Top Sirloin

Flavorful sirloin is marinated & roasted to perfection,
served with a mushroom-merlot demi glaze and a creamy horseradish sauce

Maple Glazed Ham

Maple-glazed baked Ham,
served with a pineapple glaze and a honey mustard

Roasted Turkey Breast

Turkey breast, lightly seasoned and roasted,
served with a traditional turkey gravy and a cranberry orange sauce

Dessert

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

Available on Request

Cool Ambrosia, Fruity Jello & a Seasonal Fruit Platter
Our fabulous Venetian Table, Chocolate Fountain or pick from our Late party Snack Menu

ALL BUFFETS INCLUDE:

Sliced Italian Bread & Warm Dinner Rolls
Fresh-Brewed Coffee & Tea Station
Fabric Napkins in the Color of Your Choice
Our Banquet Coordinator to Assist You in Planning Your Special Day

PER PERSON

Please add 20% Gratuity & Sales Tax

Buffet Reception not available Saturday Evenings during peak season

Honeymoon package not available with Buffet Reception

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.