



Wedding & Banquet Venue

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

**Elegant Ultimate Stations Reception  
Menu  
Skyline Ballroom**

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# Your Elegant Stations 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 bakeries many styles and flavors, from traditional to contemporary

## **Our Beautiful 28" High Lead Crystal Flower Stands are Available**

(Floral Arrangements are not Included)

For each guest table

## **Six (6) Hot Hors d'oeuvres**

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 Fountain**

Pink champagne punch flows from a silver, four foot tall fountain upon arrival

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

# Hors d'oeuvres

All six (6) are included

## **Calamari (chafing dish)**

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

## **Chilled Shrimp (butler style)**

Extra large shrimp served with zesty cocktail sauce

## **Scallops Wrapped in Bacon - (butler style)**

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

## **Tenderloin Crostini (butler style)**

Topped with a horseradish cream sauce

## **Breaded Ravioli (chafing dish)**

Cheese filled ravioli, breaded and deep fried, served with marinara sauce

## **Sausage Stuffed Mushrooms (butler style)**

Fresh mushroom caps filled with our bread stuffing & sweet Italian sausage

# Your Stations Items

## Pasta Station

Choose two (2) items

### **Penne Bolognese**

Features pork and ground beef with fresh herbs and tomatoes over penne

### **Penne Marinara**

Penne tossed with Mahan's traditional Marinara

### **Tortellini Alfredo**

Tortellini in a parmesan cream with fresh herbs

### **Farfalle Portobello**

Bow-tie pasta, tossed with a sauté of portobello mushrooms, onions, roasted red peppers, fresh herbs and balsamic vinegar

### **Penne Ala Vodka**

Al dente penne in a marinara cream with fresh herbs and a splash of vodka

### **Olive Oil with Garlic and White Wine**

Bow-tie pasta tossed with olive oil, garlic and white wine

# Salad Station

All three (3) below are included

## Antipasto

Consists of seasonal greens, Italian meats, cheeses, marinated mushrooms, roasted red peppers, black olives, pepperoncini, marinated eggplant & thin red onions

## 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

## Mozzarella Salad

Fresh mozzarella tossed with plum tomatoes, extra virgin olive oil & fresh basil

Hot Garlic Bread and Chilled Plates complete this station

# Entree Station

Choose one (1) from each line below

## Grilled Atlantic Salmon

Atlantic Salmon is grilled and served with a Citrus Beurre-Blanc

## Chanken Chardonnay

Sautéed breast of chicken smothered with sautéed mushrooms then deglazed with chardonnay wine and fresh herbs

## Vegetable Lasagna

Classic lasagna with the meat! Vegetables include broccoli, peppers, snow peas, water chestnuts, carrots, celery & fresh herbs

## Herb-Roasted Red Potatoes

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

## Glazed Carrots

Baby carrots simmered with brown sugar, butter and maple syrup

## Pistachio-Crusted Tilapia

Light white fish with gold brown pistachio and cracker crumb topping

## Mediterranean Chicken

Chicken breast sautéed with Kalamata olives and fresh tomatoes

## Eggplant Parmesan

Layers of batter dipped eggplant with mozzarella & parmesan cheeses with our house made marinara sauce

## Garlic-Mashed Potatoes

Creamy mash potatoes with garlic & fresh herbs

## Haricots Verts Almondine

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

# Carving Station

*All three (3) below are included*

## **Roasted Tenderloin of Beef**

Tender filet mignon is marinated & roasted to perfection, served with a mushroom-merlot demi glaze and a creamy horseradish sauce

## **Maple-Glazed Ham**

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

## **Roasted Statler Turkey Breast**

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

# Bread Station

Sliced Italian Bread & Dinner Rolls

# Dessert

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

All of the Dinners Include:  
Fresh Brewed Coffee & Tea Station  
Fabric Napkins in the Color of Your Choice  
Our Banquet Coordinator to Assist in Planning Your Special Day

## **Available on Request**

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

**Please add 20% Gratuity & CT 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.*