



Wedding & Banquet Venue

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

**Elegant 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

Four (4) 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 Menu

Group I

Included in the Stations 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 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.

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

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

Carving Station

All three (3) below are included

Slow Roasted Top Sirloin of Beef

Flavorful sirloin 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

Potato & Vegetable Station

Choose one (1) from each line below

Herb Roasted Red Potatoes

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

Garlic Mashed Potatoes

Creamy mashed potatoes garlic & fresh herbs

Glazed Carrots

Baby carrots simmered with brown sugar, butter and maple syrup

Haricots Verts Almondine

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

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.