# Mahan's Lakeview Fine Catering



"Catering with Class for over 30 years"

Classic Family Style Menu Rose Cottage Ballroom

15 Grilley Road, Wolcott, Connecticut 067 16 203-879-9363

www.mahanscatering.com

### Classic Family Style Menu A 4 Hour Event

### Rose Cottage Ballroom

### **Upon Arrival**

Our International Cheese & Cut Vegetable Display with Crackers, Pepperoni & Dips (add \$6.00 per person)

Selection of Hot and Cold Hors D'Oeuvres Available

### Salad

Choose (1)

### House Salad

Tossed traditional and baby greens topped with Mahan's famous House Italian dressing

#### Caesar Salad

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

### Pasta

Choose (1) (add \$3.00 per person)

### 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 ius

### Roast Pork Loin

Slender cuts of lean pork accompanied with freshly sauteed 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

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### 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,

### 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 and topped with a lemon buerre blanc

### Grilled Salmon

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

### Dessert

lce Cream Sundae (Cake or cupcakes available from our Baker at additional cost)

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
Our Event Coordinator to Assist in Planning Your Special Day

### per person Please add 20% Gratuity plus Sales

With advance notice our chefs will do their best to accommodate special nutritional, 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.

## <u>Beverage Options</u> Any Bar Requires \$100 per bartender

1 bartender for up to 100 guests 2 bartenders for 100-200 guests

Juice & Soda Only - \$6 per person
Wine, Beer, Soda & Juice - \$13.50 per person
Full Top-Shelf Open Bar - \$16.50 per person
Cash Bar - Bartender Fee Only, Drink Prices Available

Please add the meal cost, cost of your beverage package, 20% gratuity & 6.35% CT sales tax to arrive at your final price per person