

Wedding & Banquet Venue

"Catering with Class for over 30 years"

Elegant Buffet Reception Menu Rose Cottage Ballroom

15 Grilley Road, Wolcott, Connecticut 06716 203-879-9363

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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

A Full 5 Hour Open Bar

Premium liquors, beers, California select bottle wines

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 are available for each table

(Floral Arrangements are not Included)

The International Cheese & Fresh Vegetable Display

Several varieties of cheese, pepperoni, fresh fruit, assorted crackers, cut fresh vegetables & dips

Champagne Toast

Asti spumante

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 laced with garlic and butter, rolled, breaded, sautéed and served with a Chicken Volute

Chicken Marsala

A chicken breast is dredged in flour, sautéed in butter and topped with a Marsala wine & mushroom sauce

Fish - Choose one (1)

Baked Scrod

Flaky 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 with a Citrus Beurre Blanc

Pork - Choose one (1)

Braised Pork Loin

Center cut pork loin, braised with chardonnay, in a traditional pork gravy

Classic Sausage and Peppers

Sweet rope 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

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 sweetened to perfection

Carving Station

One (1) choice included

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

Roasted Sirloin of Beef

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

Maple Glazed Ham

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

Roasted Turkey Breast

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

Dessert

Your Wedding Cake or CupCakes

(Served with Ice Cream add \$2.00)

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

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

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.