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*McFaddensCatering.com
LakesideManor.com*



Lakeside Manor Wedding Package Sample Congratulations on Your Engagement!

*Enclosed please find a Sample Wedding Reception Packages and information.
We will custom design your menu to meet your menu and budget needs.*

The following Items are Included with our Wedding Packages:

- Champagne Toast*
- Custom designed Wedding Cake*
- Choose from 75 different colored Floor Length Table Linen and Napkins*
- Full China and Silver Service on Tables*
- Personal Maitre'D*
- Private Hospitality Room Available for Bridal Party*
- Elegant Candelabras for Head Table and votive candles for guest tables*
- Cold Hors d'oeuvres Display*
- Choice of Ten Butler Passed Hot Hors d'oeuvres*
- Your choice of Plated Meal ~or~ Buffet Menu*
- Bar Package Includes: Soft Drinks, Assorted Juices and Bartending Staff*

Packages starting at \$40.00 per person

Wedding Package Menu (Sample Only)

Cocktail Reception

Cold Hors d' Oeuvres Displays

(All Included)

International Cheese Display

*Assorted Domestic and International Cheese Selections
Garnished with Berries, Specialty Crackers and Sliced Breads*

Fresh Vegetable Crudités

*Carrots, Celery, Broccoli, Radish, Cauliflower, and Asparagus,
Red Peppers and Cherry Tomatoes, Served with a variety of Fresh Dips*

Homemade Bruschetta

Accompanied by toasted French Bread Rounds & Flat Breads

Fresh Cut Fruit Display

Fresh Mozzarella

In Fresh Basil & Olive Oil

Fire Roasted Red Peppers

In Garlic & Olive Oil

Hot Butler Passed Hors d' Oeuvres

(Select Ten Hors d' oeuvres)

Scallops Wrapped in Bacon

Miniature assorted Quiche

Mushroom Caps Stuffed with Crabmeat

Tortellini en Skewer with Pesto

Spanikopita

Sesame Chicken with Soy Dipping Sauce

Mini Beef Wellington

Cho Cho Oriental Beef
Salmon & Cream Cheese Roll-up
Chicken Satay with a Peanut Dipping Sauce
Beef "pigs in a blanket" Franks with Mustard Dipping Sauce
Shrimp Puffs
Mushrooms Caps stuffed with Andouille Sausage
Coquille St. Jacques (Scallops in White Sauce wrapped in Pastry Shell)
Freshly Made Crabettes with Cocktail dipping sauce
Seafood Kabob (Marinated Scallops and Shrimp)
Red Bliss Potatoes with Caviar and Sour Cream

Wedding Dinner Buffet (Sample Only)

Salads

(Select One Salad)

*Caesar Salad: Crisp romaine hearts, roasted garlic dressing, baguette croutons,
fresh parmesan cheese*

*Romaine Lettuce with Smoked Mozzarella Cheese and Pecans in a
Raspberry Vinaigrette Dressing*

*Mixed Greens with Mandarin Oranges & Toasted Almonds served
in a Mandarin Dressing*

*Bibb Lettuce & Radicchio with Wild Mushrooms served in a
Herb Vinaigrette Dressing*

Radicchio, Romaine & red Leaf with Macadamia Nuts served in a Vinaigrette Dressing

Select One Pasta and Accompanying Sauce

Pasta: Tri-Colored Tortellini, Cavatelli, Raviollette, Penne or Rigatoni
Sauce: Creamy Alfredo, Basil Marinara, Champagne Cream, Tomato Cream, ala Vodka or Pink Blush

Entrée Selections

(Sample Entrees Only, Many More Choices Available)

(Select Three Entrees)

*Chicken Celestine with Fresh Mushrooms, diced Tomatoes, Shallots & Garlic
in a White Wine & Cognac Sauce*

Tilapia Almandine: Tilapia sautéed in a golden almond crust

Chicken Celestine: Fresh Mushrooms, diced Tomatoes, Shallots & Garlic in a White Wine & Cognac Sauce

Chicken Saltimbocca: layered with thinly sliced Prosciutto topped with Mozzarella Cheese in a Demi Glaze

Grilled London Broil with Shiitake Mushrooms

Paupiettes of Sole Stuffed with Herbs or Crabmeat served in a Lemon Dill Buerre Blanc

Mahi Mahi in a Spicy Tomato Sauce with Olives & Capers

Hand Carved Top Round of Beef

Roast Tenderloin of Pork

Salmon Provencal in a Light Lemon-Dill Butter Sauce

Baked Virginia Ham

Veal Scaloppini

Buffet Sides

(Sample Sides Only, Many More Choices Available)

(Select Two Sides)

Garlic Mashed Potatoes

Wasabi Mashed Potatoes

Potatoes au gratin

Roasted Red Bliss Potatoes Sprinkled with Garlic & Rosemary

Saffron Rice

Fresh Medley of Seasoned Sautéed Vegetables

Grilled Vegetables

Marinated Vegetable Salad

Grilled Asparagus

Yellow and Green Zucchini Sautéed and sprinkled with Parmesan Cheese

Green Beans Almondine

Broccoli Rabe with Cannellini beans sautéed with garlic and olive oil

Wedding Sit Down Dinner (Sample Only)

Appetizer

(Select One)

Fresh Sliced Fruit Plate with Seasonal Berries garnished with our signature fruit dip

*Tri-Colored Tortellini with Prosciutto and Sun Dried Tomatoes
tossed in a Champagne Cream Sauce*

-Freshly Sliced Cantaloupe and Honeydew Melon wrapped with finely sliced Prosciutto

Salad

(Select One)

*Romaine, Radicchio and Red Leaf Lettuces with Smoked Mozzarella Cheese and toasted pecans
in a fresh Raspberry Vinaigrette*

*Caesar Salad with Reggiano Parmesan Cheese and Focaccia Croutons
with house-made Caesar Dressing*

Entrée

(Sample Entrees Only, Many More Choices Available)

(Select Up to Two Entrées with Pre-Determined Counts)

New York Strip Steak Char-Grilled in a Red Wine Mushroom Sauce

*Chicken Celestine: Sautéed Chicken Breast with Fresh Mushrooms, diced Tomatoes, Shallots and Garlic mixed
in a White Wine and Cognac Sauce*

Paupiettes of Sole stuffed with Crabmeat

Dessert

Custom Designed Wedding Cake

Viennese Table: Assorted Selection of Cakes, Pies, Tortes & Italian and French Pastries

Or

Over 40 Different Types of Mini Pastries

Freshly Brewed Regular & Decaffeinated Coffee, and Assorted Teas

Miscellaneous Information:

Discount Offered for Friday, Sunday or Saturday afternoon affairs

-Children's Meals available at a discounted price

(Guests 10 & under)

-Menu Upgrades Available

-Vendor Meals Available

