

SIT DOWN MENU

SALAD COURSE

{ Please select one }

Spring Beet Salad ^{GF} ^V ^N

fresh greens, roasted beets, pickled onion, peppered goat cheese
toasted almonds, white balsamic vinaigrette

Beet & Burrata (market price) ^V

red and golden beets, shaved fennel
toasted panko crumbs, micro arugula, honey citrus vinaigrette

Sugar Snap Pea Salad ^{GF} ^V

field greens, sugar snap peas, bell peppers
fennel, manchego cheese, lemon vinaigrette

Farmhouse Salad ^{DF} ^V ^{VG}

field greens, red onions, tri-color tomatoes, english
cucumbers, carrots, house croutons
fresh herbed vinaigrette

ENTRÉE COURSE

{ Please select three }

Filet Mignon (market price) ^{GF}

rosemary rub, boursin whipped potato
grilled asparagus, shallot bordelaise

Braised Short Rib ^{GF}

boursin whipped potato, grilled asparagus
ancho chili and molasses reduction

Chicken Saltimbocca ^{GF}

prosciutto, roasted peppers, fontina and sage
new potato and vegetable hash, garlic madeira sauce

Stonington Day Boat Scallops (market price)

bell pepper and spring pea couscous
meyer lemon butter

Atlantic Salmon ^{DF}

blistered tomato and spinach couscous
orange rosemary oil

The Prime (market price) ^{GF}

grilled USDA Prime NY strip, Parmesan smashed potato
mushroom shallot demi glacé

Grilled Pork Chop ^{GF} ^{DF}

garlic and basil rub, new potato and vegetable hash
honey balsamic drizzle

Herb Roasted Chicken Breast ^{GF} ^{DF}

roasted fennel and potatoes
garlic thyme jus lie

Chicken Jacqueline

zucchini and caper salad
farro pilaf, lemon balm butter

Grilled Swordfish ^{DF}

roasted tomato, mushroom, and wilted kale couscous
parsley oil

PLANT BASED Option Included to Accommodate
Guests with Special Dietary Needs and Preferences

Spring Vegetable & Quinoa Stuffed Pepper

asparagus and shiitake mushrooms, plant based Beyond sausage
caramelized onion ragout, lemon dijon reduction

^{DF} ^V ^{VG} ^{GF}

^{GF} Gluten Free

^{DF} Dairy Free

^N Contains Nuts

^V Vegetarian

^{VG} Vegan

Call 860-347-7171

Email planning@ctweddinggroup.com

Visit www.ctweddinggroup.com

This menu may be used at The Pavilion on Crystal Lake, The Barns at Wesleyan Hills, The Lyman Orchards Golf Club, and The Wadsworth Mansion.

Prices are subject to Administrative Service Charge and Connecticut State Sales Tax. Enhancement prices are subject to change.

Enhancements are subject to availability. Connecticut Wedding Group is a division of Pavilion Catering, Inc. Revised December 2019.

BUFFET MENU

SALAD COURSE

{ Please select one }

Spring Beet Salad ^{GF}^V^N

fresh greens, roasted beets, pickled onion, peppered goat cheese
toasted almonds, white balsamic vinaigrette

Beet & Burrata ^(market price)^V

red and golden beets, shaved fennel
toasted panko crumbs, micro arugula, honey citrus vinaigrette

Sugar Snap Pea Salad ^{GF}^V

field greens, sugar snap peas, bell peppers
fennel, manchego cheese, lemon vinaigrette

Farmhouse Salad ^{DF}^V^{VG}

field greens, red onions, tri-color tomatoes, english
cucumbers, carrots, house croutons
fresh herbed vinaigrette

ENTRÉE COURSE

{ Please select three }

Penne Primavera ^V

spring vegetable ragout, fresh herbs, EVOO
whipped lemon ricotta

Penne a la Vodka ^V

slow simmered tomatoes
Parmesan cream reduction

Grilled Beef Tenderloin ^(market price)^{GF}

rosemary rub, boursin whipped potato
grilled asparagus, shallot bordelaise, carved to order

Roasted Prime Rib ^(market price)^{GF}

boursin whipped potato, grilled asparagus
fresh herb au jus, carved to order

Braised Short Rib ^{GF}

boursin whipped potato, grilled asparagus
ancho chili and molasses reduction

Roasted Pork Loin ^{GF}^{DF}

garlic and basil rub, new potato and vegetable hash
honey balsamic drizzle

Herb Roasted Chicken Breast ^{GF}^{DF}

roasted fennel and potatoes
garlic thyme jus lie

Chicken Saltimbocca ^{GF}

prosciutto, roasted peppers, fontina and sage
new potato and vegetable hash, garlic madeira sauce

Chicken Jacqueline

zucchini and caper salad, farro pilaf
lemon balm butter

Atlantic Salmon ^{DF}

blistered tomato and spinach couscous
orange rosemary oil

Grilled Swordfish ^{GF}

roasted tomato, mushroom, and wilted kale couscous
parsley oil

PLANT BASED Option Included On Your Buffet to
Accommodate Guests with Special Dietary Needs and Preferences

Spring Vegetable & Quinoa Stuffed Pepper

asparagus and shiitake mushrooms, plant based Beyond sausage
caramelized onion ragout, lemon dijon reduction

^{DF}^V^{VG}^{GF}

^{GF} Gluten Free

^{DF} Dairy Free

^N Contains Nuts

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