

SUMMER MENU

For use between Memorial Day and Labor Day

STATIONARY HORS D'OEUVRES

Harvest Table

A presentation of Artisan Cheeses, Raw & Marinated Vegetables, Assorted Local Fruits, Our Chef's Seasonally Created Salads, Dips, Crackers, and Crisps. The Harvest Table stands ready as guests arrive and is replenished throughout cocktail hour.

PASSED HORS D'OEUVRES

Fresh, handcrafted presentations, hand passed by our friendly staff, and personally selected by our Chef to bring you the very best of the season.
{ Subject to availability and may change at the discretion of the chef }

Smoked Pork Belly BLT^{GF}

native tomato jam

Shredded Pork Taco^{GF}^{DF}

carnitas style, tomato and corn pico

Grilled Flatbread^V

local peach jam, pickled onion
whipped ricotta, mint, local honey drizzle

Mini Beef Wellington

puff pastry, mushroom ragout, port wine demi

Southern Hot Chicken

spiced remoulade, house pickles

Summer Bruschetta^V

native tomatoes, red onion, Parmesan
balsamic, fresh herbs

Cauliflower Bites^{GF}^V^{DF}

Memphis dry rub

Seared Sea Scallops^{GF}^{DF}

street corn purée, candied bacon jam

Grilled BBQ Shrimp Cocktail^{GF}

honey BBQ sauce

Cheeseburger Sliders

American cheese, red onion, ketchup

SEASONAL, SUSTAINABLE, LOCAL FLAVOR
{ We support local and regional farms }

^{GF} Gluten Free

^{DF} Dairy Free

^N Contains Nuts

^V Vegetarian

^{VG} Vegan

APPETIZER | FIRST COURSE

For guest counts above 175 adults, the appetizer course will be presented to your guests as a chef attended action station during cocktail hour to ensure the best guest experience and to maximize your dance time.

{ Please select one }

Penne Salsicca

hand pinched Italian sausage, roasted peppers
wilted spinach, Parmesan, EVOO

Native Corn Chowder ^{GF}

native corn, cured bacon, russet potatoes

Grilled Vegetable Ravioli ^V

garlic brown butter
fresh basil pesto, shaved Asiago

Lobster Ravioli ^(market price)

lemon butter, blistered tomatoes and spinach

SALAD | SECOND COURSE

{ Please select one }

Summer Salad ^{GF V N}

field greens, Lyman Orchards blueberries, sugared almonds
herbed goat cheese, radish, honey poppy vinaigrette

Burrata Caprese ^{(market price - only available in August) V}

roasted local heirlooms, fresh basil, EVOO
balsamic, garlic toast

House Salad ^{GF V}

field greens, cucumbers, red onions, carrots, tomatoes,
champagne vinaigrette, herbed croutons

ENTRÉE | THIRD COURSE

{ Please select four }

Penne a la Vodka ^V

slow simmer tomatoes
Parmesan cream reduction

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

grilled onions and peppers, goat cheese whipped potato
house steak sauce, carved to order

Braised Beef Short Rib ^{GF}

peaches, roasted potatoes, summer vegetables
poblano peach reduction

Maple BBQ Chicken Thighs ^{GF DF}

fried onion, kale, and potato hash
CT maple infused BBQ sauce

Chicken Jacqueline

capers, farro pilaf
lemon balm butter

Penne Salsicca

hand pinched Italian sausage, roasted peppers
wilted spinach, Parmesan, EVOO

Roasted Prime Rib ^{(market price) GF}

goat cheese whipped potato
fresh herb au jus, carved to order

Grilled Pork Loin ^{GF DF}

mesquite rub, fried potato and pancetta hash
thyme infused honey

Honey Dijon Grilled Chicken ^{GF DF}

quinoa and local vegetable succotash
Lyman berry balsamic reduction

Grilled Atlantic Salmon ^{DF}

corn, black bean, and swiss chard farro
smoked chili oil

Grilled Swordfish ^{DF}

summer squash and roasted tomatoes couscous
parsley salsa verde

{ The starch and vegetable components of our entrées may change based on availability. }

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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, 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 October 2018.