

# AUTUMN MENU

For use between Labor Day and December 31

## 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 <sup>GF</sup>

native tomato jam

### BBQ Pulled Pork Taco <sup>GF</sup> <sup>DF</sup>

apple cider infused BBQ sauce  
pear and cabbage slaw

### Grilled Flatbread

brussels, goat cheese, bacon  
balsamic honey drizzle

### Mini Beef Wellington

puff pastry, mushroom ragout, port wine demi

### Homestyle Chicken Pot Pie

traditional pot pie filling, fresh herbs

### Autumn Bruschetta <sup>V</sup> <sup>N</sup>

butternut squash, ricotta  
honey, candied pecans

### Cauliflower Popcorn <sup>GF</sup> <sup>V</sup>

Vermont cheddar cheese

### Seared Sea Scallops <sup>GF</sup> <sup>DF</sup>

sweet potato purée  
candied bacon jam

### Grilled Shrimp Cocktail <sup>GF</sup>

honey buffalo sauce, peppercorn ranch

### Cheeseburger Sliders

American cheese, red onion, ketchup

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

<sup>GF</sup> Gluten Free

<sup>DF</sup> Dairy Free

<sup>N</sup> Contains Nuts

<sup>V</sup> Vegetarian

<sup>VG</sup> 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.

### Native Corn Chowder <sup>GF</sup>

native corn, cured bacon  
russet potatoes

{ Please select one }

### Cavatelli Bolognese

sausage and beef ragu  
whipped ricotta

### Butternut Squash & Apple Soup <sup>GF</sup> <sup>DF</sup> <sup>V</sup> <sup>VG</sup>

toasted pumpkin seeds

### Pumpkin Ravioli <sup>V</sup> <sup>N</sup>

roasted hazelnut butter, sage crème

## SALAD | SECOND COURSE

{ Please select one }

### Lyman Orchards Pear Salad <sup>GF</sup> <sup>V</sup> <sup>N</sup>

field greens, poached Lyman Orchards pears, candied walnuts  
radish, Manchego cheese, fig balsamic vinaigrette

### Lyman Orchards Apple Salad <sup>GF</sup> <sup>V</sup> <sup>N</sup>

field greens, Lyman Orchards apples, candied pecans  
dried cranberries, goat cheese, Lyman Orchards cider vinaigrette

### Burrata Caprese <sup>V</sup>

(market price - only available in September)

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

### Autumn Burrata (market price) <sup>GF</sup> <sup>V</sup> <sup>N</sup>

butternut squash, toasted pine nuts  
honey apple vinaigrette

## ENTRÉE | THIRD COURSE

{ Please select four }

### Cavatelli Bolognese

sausage and beef ragu  
whipped ricotta

### Penne a la Vodka <sup>V</sup>

slow simmered tomatoes  
Parmesan cream reduction

### Char Grilled Beef Tenderloin (market price) <sup>GF</sup>

garlic rub, boursin whipped potato, broccolini  
port wine demi glace, carved to order

### Roasted Prime Rib (market price) <sup>GF</sup>

boursin whipped potato, broccolini  
fresh herb au jus, carved to order

### Braised Beef Short Rib <sup>GF</sup>

boursin whipped potato, broccolini  
sweet onion lager reduction

### Roasted Pork Loin <sup>GF</sup>

rosemary and sage rub, boursin whipped potato  
spaghetti squash, orange balsamic reduction

### Pan Roasted Chicken Thighs <sup>GF</sup> <sup>DF</sup>

root vegetable and new potato hash  
garlic thyme jus

### Lyman Orchards Chicken

Lyman's apple and aged cheddar stuffing  
cranberry farro pilaf, apple dijon pan reduction

### Chicken Jacqueline <sup>DF</sup>

capers, farro pilaf  
fresh lemon balm oil

### Atlantic Salmon <sup>GF</sup>

sweet potato and swiss chard hash  
pear brown butter

### Grilled Swordfish <sup>GF</sup> <sup>N</sup>

acorn squash and kale quinoa  
toasted almond butter

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

SEASONAL, SUSTAINABLE, LOCAL FLAVOR

{ We support local and regional farms }

<sup>GF</sup> Gluten Free

<sup>DF</sup> Dairy Free

<sup>N</sup> Contains Nuts

<sup>V</sup> Vegetarian

<sup>VG</sup> Vegan

Call 860-347-7171

Email [planning@ctweddinggroup.com](mailto:planning@ctweddinggroup.com)

Visit [www.ctweddinggroup.com](http://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.