

SIT DOWN MENU

SALAD COURSE

{ Please select one }

Lyman Orchards Pear Salad ^{GF} ^V ^N

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

Lyman Orchards Apple Salad ^{GF} ^V ^N

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

Burrata Caprese (market price) ^V

(only available in September)

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

Autumn Burrata (market price) ^{GF} ^V ^N

butternut squash, toasted pine nuts
honey apple vinaigrette

Farmhouse Salad ^{GF} ^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}

garlic rub, boursin whipped potato, broccolini
port wine demi glaze

The Prime (market price) ^{GF}

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

Braised Short Rib ^{GF}

boursin whipped potato, broccolini
basil infused madeira demi

Pan Seared Pork Chop ^{GF} ^{DF}

rosemary and sage rub, spaghetti squash
roasted apples, spiced wine reduction

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

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

Pan Seared Scallops (market price) ^{GF} ^N

cauliflower purée, roasted brussels and native corn
honey walnut glaze

Chicken Jacqueline

zucchini and caper salad
farro pilaf, lemon balm butter

Pan Seared Atlantic Salmon ^{GF}

sweet potato and swiss chard hash
maple grain mustard glaze

Grilled Swordfish ^{GF} ^N

acorn squash and kale quinoa
toasted almond butter

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

Autumn Vegetable & Quinoa Stuffed Pepper

butternut squash and plant based Beyond sausage, parsnip puree
port wine and fig glaze

^{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, 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 }

Lyman Orchards Pear Salad ^{GF} ^V ^N

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

Lyman Orchards Apple Salad ^{GF} ^V ^N

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

Burrata Caprese (market price) ^V (only available in September)

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

Autumn Burrata (market price) ^{GF} ^V ^N

butternut squash, toasted pine nuts
honey apple 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 }

Rigatoni Bolognese

sausage and beef ragu
whipped ricotta

Penne a la Vodka ^V

slow simmered tomatoes
Parmesan cream reduction

Grilled Beef Tenderloin (market price) ^{GF}

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

Roasted Prime Rib (market price) ^{GF}

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

Braised Short Rib ^{GF}

boursin whipped potato, broccolini
basil infused madeira demi

Roasted Pork Loin ^{GF} ^{DF}

rosemary and sage rub, spaghetti squash
roasted apples, spiced wine reduction

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

root vegetable and new potato hash
garlic thyme jus

Lyman Orchards Chicken ^{DF}

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

Chicken Jacqueline

zucchini and caper salad
farro pilaf, lemon balm butter

Pan Seared Atlantic Salmon ^{GF}

sweet potato and swiss chard hash
maple grain mustard glaze

Grilled Swordfish ^{GF} ^N

acorn squash and kale quinoa
toasted almond butter

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

Autumn Vegetable & Quinoa Stuffed Pepper

butternut squash and plant based Beyond sausage, parsnip puree
port wine and fig glaze

^{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