

SIT DOWN MENU

SALAD COURSE

{ Please select one }

Summer Salad ^{GF} ^V ^N

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

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

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

Burrata Caprese (market price) ^V

(only available in August)
roasted local heirlooms, fresh basil
EVOO, balsamic, garlic toast

Beet & Burrata (market price) ^V

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

ENTRÉE COURSE

{ Please select three }

Filet Mignon (market price) ^{GF}

sweet peppers and fried onions
goat cheese whipped potato, house steak sauce

The Prime (market price) ^{GF}

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

Braised Short Rib ^{GF}

whipped potatoes, summer vegetables and peaches
poblano peach BBQ sauce

Grilled Pork Chop ^{GF} ^{DF}

mesquite rub, fried potato and pancetta hash
thyme infused honey

Honey Roasted Rotisserie Chicken ^{GF} ^{DF}

cheddar cornbread cake, blistered French
green beans, spiced lemon honey

Honey Dijon Grilled Chicken ^{GF} ^{DF}

quinoa and local vegetable succotash
Lyman berry balsamic reduction

Stonington Day Boat Scallops (market price) ^{GF}

chipotle dusted and seared
cauliflower purée, agave oil

Chicken Jacqueline

zucchini and caper salad
farro pilaf, lemon balm butter

Grilled Atlantic Salmon ^{DF}

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

Grilled Swordfish ^{DF}

summer squash and roasted tomato couscous
parsley salsa verde

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

Summer Vegetable & Quinoa Stuffed Pepper

summer squash and carrots, plant based Beyond sausage
arrabbiata sauce, vegan mozzarella cheese

^{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

BUFFET MENU

SALAD COURSE

{ Please select one }

Summer Salad ^{GF} ^V ^N

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

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

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

Burrata Caprese (market price) ^V

(only available in August)
roasted local heirlooms, fresh basil,
EVOO, balsamic, garlic toast

Beet & Burrata (market price) ^V

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

ENTRÉE COURSE

{ Please select three }

Penne Salsiccia

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

Penne a la Vodka ^V

slow simmered tomatoes
Parmesan cream reduction

Grilled Beef Tenderloin (market price) ^{GF}

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

Roasted Prime Rib (market price) ^{GF}

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

Braised Short Rib ^{GF}

whipped potatoes, summer vegetables and peaches
poblano peach BBQ Sauce

Grilled Pork Loin ^{GF} ^{DF}

mesquite rub, fried potato and pancetta hash
thyme infused honey

Honey Roasted Rotisserie Chicken ^{GF} ^{DF}

cheddar cornbread cake, blistered French
green beans, spiced lemon honey

Honey Dijon Grilled Chicken ^{GF} ^{DF}

quinoa and local vegetable succotash
Lyman berry balsamic reduction

Chicken Jacqueline

zucchini and caper salad, farro pilaf
lemon balm butter

Grilled Atlantic Salmon ^{DF}

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

Grilled Swordfish ^{DF}

summer squash and roasted tomato couscous
parsley salsa verde

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

Summer Vegetable & Quinoa Stuffed Pepper

summer squash and carrots, plant based Beyond sausage
arrabbiata sauce, vegan mozzarella cheese

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

^{GF} Gluten Free

^{DF} Dairy Free

^N Contains Nuts

^V Vegetarian

^{VG} Vegan

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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.