

WINTER MENU

For use between January 1 and February 28

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

sun-dried tomato aioli

Butternut Squash Crostini [Ⓥ] [Ⓝ]

ricotta, honey, candied pecans

BBQ Pulled Pork Taco [Ⓞ] [Ⓞ]

apple cider infused BBQ sauce
pickled pear and cabbage slaw

Crab Rangoon

crispy wonton, ricotta

Grilled Flatbread [Ⓥ] [Ⓝ]

brussels, goat cheese, salted pecans
balsamic honey drizzle

Sweet Sea Scallops [Ⓞ] [Ⓞ]

applewood smoked bacon

Mini Beef Wellington

puff pastry, mushroom ragout, port wine demi

Grilled Shrimp Cocktail [Ⓞ]

honey buffalo sauce, peppercorn ranch

Homestyle Chicken Pot Pie

traditional pot pie filling, fresh herbs

Cheeseburger Sliders

American cheese, red onion, ketchup

SEASONAL, SUSTAINABLE, LOCAL FLAVOR

{ We support local and regional farms }

[Ⓞ] Gluten Free

[Ⓞ] Dairy Free

[Ⓝ] Contains Nuts

[Ⓥ] Vegetarian

[Ⓥ] 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 }

Native Corn Chowder

native corn, cured bacon
russet potatoes

Butternut Squash & Apple Soup ^{GF} ^V

spiced crème fraîche, toasted pumpkin seeds

Cavatelli Bolognese

ricotta pasta dumplings, slow simmered tomatoes
sausage and beef ragu

Butternut Squash Ravioli ^V ^N

roasted hazelnut butter, sage crème

SALAD | SECOND 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, salted pecans
dried cranberries, brie, Lyman Orchards cider vinaigrette

House Salad ^{DF} ^V ^{VG}

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

ENTRÉE | THIRD COURSE

{ Please select four }

Cavatelli Bolognese

ricotta pasta dumplings, slow simmered tomatoes
sausage and beef ragu

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

garlic rub, port wine demi glace
carved to order

Braised Beef Brisket ^{GF} ^{DF}

sweet onion lager reduction

Pan Roasted Chicken Thighs ^{GF} ^{DF}

root vegetable hash
garlic thyme jus

Chicken Jacqueline ^{GF} ^{DF}

arugula, red pepper, and caper salad
fresh lemon balm oil

Atlantic Salmon ^{GF}

wilted swiss chard
pear brown butter

Penna a la Vodka ^V

slow simmered tomatoes
Parmesan cream reduction

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

fresh herb au jus
carved to order

Roasted Pork Loin ^{GF} ^{DF}

rosemary and sage rub, spaghetti squash
orange balsamic reduction

Lyman Orchards Chicken

Lyman's apple and aged cheddar stuffing
bourbon cider glaze

Pan Seared Cod ^{GF} ^{DF} ^N

brussels and native corn hash
honey walnut glaze

Grilled Vegetable Lasagna ^{GF} ^{DF} ^V ^{VG}

brown rice pasta
fresh tomato and basil marinara

{ Buffet served with Chef's Selection of Starch and Vegetable }

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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 June 2018.