

# BUFFET MENU

## SALAD COURSE

{ Please select one }

### Summer Salad <sup>Ⓥ</sup> <sup>Ⓝ</sup> <sup>Ⓞ</sup>

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

### Burrata Caprese (market price) <sup>Ⓥ</sup>

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

### Farmhouse Salad <sup>Ⓥ</sup> <sup>Ⓞ</sup> <sup>Ⓞ</sup>

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

### Beet & Burrata (market price) <sup>Ⓥ</sup>

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 <sup>Ⓥ</sup>

slow simmered tomatoes  
Parmesan cream reduction

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

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

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

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

### Braised Short Rib <sup>Ⓞ</sup> <sup>Ⓞ</sup>

whipped potatoes, summer vegetables and peaches  
poblano peach BBQ sauce

### Grilled Pork Loin <sup>Ⓞ</sup> <sup>Ⓞ</sup>

mesquite rub, fried potato and pancetta hash  
thyme infused honey

### Honey Roasted Rotisserie Chicken <sup>Ⓞ</sup> <sup>Ⓞ</sup>

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

### Honey Dijon Grilled Chicken <sup>Ⓞ</sup> <sup>Ⓞ</sup>

quinoa and local vegetable succotash  
Lyman berry balsamic reduction

### Chicken Jacqueline

zucchini and caper salad, farro pilaf  
lemon balm butter

### Grilled Atlantic Salmon <sup>Ⓞ</sup>

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

### Grilled Swordfish <sup>Ⓞ</sup>

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

<sup>Ⓞ</sup> <sup>Ⓥ</sup> <sup>Ⓥ</sup> <sup>Ⓞ</sup> <sup>Ⓞ</sup>

<sup>Ⓞ</sup> Gluten Free

<sup>Ⓞ</sup> Dairy Free

<sup>Ⓝ</sup> Contains Nuts

<sup>Ⓥ</sup> Vegetarian

<sup>Ⓥ</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 December 2019.