

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

Farmhouse Salad ^{GF} ^V ^{VG}

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

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

butternut squash, toasted pine nuts
honey apple vinaigrette

ENTRÉE COURSE

{ Please select three }

Filet Mignon (market price) ^{GF}

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

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

autumn 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

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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

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

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

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

butternut squash, toasted pine nuts
honey apple 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

autumn 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

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