

# BUFFET MENU

## SALAD COURSE

{ Please select one }

### Spring Beet Salad <sup>GF</sup><sup>V</sup><sup>N</sup>

fresh greens, roasted beets, pickled onion, peppered goat cheese  
toasted almonds, white balsamic vinaigrette

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

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

### Sugar Snap Pea Salad <sup>GF</sup><sup>V</sup>

field greens, sugar snap peas, bell peppers  
fennel, manchego cheese, lemon vinaigrette

### Farmhouse Salad <sup>DF</sup><sup>V</sup><sup>VG</sup>

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

## ENTRÉE COURSE

{ Please select three }

### Penne Primavera <sup>V</sup>

spring vegetable ragout, fresh herbs, EVOO  
whipped lemon ricotta

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

rosemary rub, boursin whipped potato  
grilled asparagus, shallot bordelaise, carved to order

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

boursin whipped potato, grilled asparagus  
ancho chili and molasses reduction

### Herb Roasted Chicken Breast <sup>GF</sup><sup>DF</sup>

roasted fennel and potatoes  
garlic thyme jus lie

### Chicken Jacqueline

zucchini and caper salad, farro pilaf  
lemon balm butter

### Grilled Swordfish <sup>DF</sup>

roasted tomato, mushroom, and wilted kale couscous  
parsley oil

### Penne a la Vodka <sup>V</sup>

slow simmered tomatoes  
Parmesan cream reduction

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

boursin whipped potato, grilled asparagus  
fresh herb au jus, carved to order

### Roasted Pork Loin <sup>GF</sup><sup>DF</sup>

garlic and basil rub, new potato and vegetable hash  
honey balsamic drizzle

### Chicken Saltimbocca <sup>GF</sup>

prosciutto, roasted peppers, fontina and sage  
new potato and vegetable hash, garlic madeira sauce

### Atlantic Salmon <sup>DF</sup>

blistered tomato and spinach couscous  
orange rosemary oil

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

### Spring Vegetable & Quinoa Stuffed Pepper

asparagus and shiitake mushrooms, plant based Beyond sausage  
caramelized onion ragout, lemon dijon reduction

<sup>DF</sup><sup>V</sup><sup>VG</sup><sup>GF</sup>

<sup>GF</sup> Gluten Free

<sup>DF</sup> Dairy Free

<sup>N</sup> Contains Nuts

<sup>V</sup> Vegetarian

<sup>VG</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, The Lyman Orchards Golf Club, 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.