

SIT DOWN MENU

SALAD COURSE

{ Please select one }

Spring Beet Salad ^{GF} ^V ^N

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

Beet & Burrata (market price) ^V

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

Sugar Snap Pea Salad ^{GF} ^V

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

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

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

ENTRÉE COURSE

{ Please select three }

Filet Mignon (market price) ^{GF}

rosemary rub, boursin whipped potato
grilled asparagus, shallot bordelaise

Braised Short Rib ^{GF}

boursin whipped potato, grilled asparagus
ancho chili and molasses reduction

Chicken Saltimbocca ^{GF}

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

Stonington Day Boat Scallops (market price)

bell pepper and spring pea couscous
meyer lemon butter

Atlantic Salmon ^{DF}

blistered tomato and spinach couscous
orange rosemary oil

The Prime (market price) ^{GF}

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

Grilled Pork Chop ^{GF} ^{DF}

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

Herb Roasted Chicken Breast ^{GF} ^{DF}

roasted fennel and potatoes
garlic thyme jus lie

Chicken Jacqueline

zucchini and caper salad
farro pilaf, lemon balm butter

Grilled Swordfish ^{DF}

roasted tomato, mushroom, and wilted kale couscous
parsley oil

PLANT BASED Option Included 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

^{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 }

Spring Beet Salad ^{GF}^V^N

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

Beet & Burrata ^(market price)^V

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

Sugar Snap Pea Salad ^{GF}^V

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

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

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

ENTRÉE COURSE

{ Please select three }

Penne Primavera ^V

spring vegetable ragout, fresh herbs, EVOO
whipped lemon ricotta

Penne a la Vodka ^V

slow simmered tomatoes
Parmesan cream reduction

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

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

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

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

Braised Short Rib ^{GF}

boursin whipped potato, grilled asparagus
ancho chili and molasses reduction

Roasted Pork Loin ^{GF}^{DF}

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

Herb Roasted Chicken Breast ^{GF}^{DF}

roasted fennel and potatoes
garlic thyme jus lie

Chicken Saltimbocca ^{GF}

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

Chicken Jacqueline

zucchini and caper salad, farro pilaf
lemon balm butter

Atlantic Salmon ^{DF}

blistered tomato and spinach couscous
orange rosemary oil

Grilled Swordfish ^{GF}

roasted tomato, mushroom, and wilted kale couscous
parsley 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

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

^{GF} Gluten Free

^{DF} Dairy Free

^N Contains Nuts

^V Vegetarian

^{VG} Vegan

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