

# BUFFET MENU

## SALAD COURSE

{ Please select one }

### Lyman Orchards Pear Salad <sup>GF</sup> <sup>V</sup> <sup>N</sup>

field greens, poached Lyman Orchards pears, candied walnuts  
radish, Manchego cheese, fig balsamic vinaigrette

### Lyman Orchards Apple Salad <sup>GF</sup> <sup>V</sup> <sup>N</sup>

field greens, Lyman Orchards apples, candied pecans  
dried cranberries, goat cheese, Lyman Orchards cider vinaigrette

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

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

### Autumn Burrata (market price) <sup>GF</sup> <sup>V</sup> <sup>N</sup>

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 <sup>V</sup>

slow simmered tomatoes  
Parmesan cream reduction

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

garlic rub, boursin whipped potato, broccolini  
port wine demi glacé, carved to order

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

boursin whipped potato, broccolini  
fresh herb au jus, carved to order

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

boursin whipped potato, broccolini  
basil infused madeira demi

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

rosemary and sage rub, spaghetti squash  
roasted apples, spiced wine reduction

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

root vegetable and new potato hash  
garlic thyme jus

### Lyman Orchards Chicken <sup>DF</sup>

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 <sup>GF</sup>

sweet potato and swiss chard hash  
maple grain mustard glaze

### Grilled Swordfish <sup>GF</sup> <sup>N</sup>

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

butternut squash and plant based Beyond sausage, parsnip puree  
port wine and fig glaze

<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, 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.