

# 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>V</sup>

field greens, red onions, tri-color tomatoes, English  
cucumbers, carrots, shaved Pecorino, toast points,  
fresh herbed vinaigrette

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

butternut squash, toasted pine nuts  
honey apple vinaigrette

## ENTRÉE COURSE

{ Please select four }

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

slow simmered tomatoes, Parmesan cream reduction

### Rigatoni Bolognese

sausage and beef ragu, whipped ricotta

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

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

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

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

autumn 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

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