

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

Sugar Snap Pea Salad ^{GF} ^V

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

Burrata Salad (market price)

pancetta crisp, dried figs, micro arugula, honey dijon vinaigrette, focaccia

Farmhouse Salad ^V

field greens, red onions, tomatoes, cucumbers, and carrots, shaved Pecorino, toast point, fresh herbed vinaigrette

ENTRÉE COURSE

{ Please select three }

Filet Mignon (market price) ^{GF}

rosemary rub, garlic and chive whipped potato grilled asparagus, shallot bordelaise

The Prime (market price) ^{GF}

grilled USDA Prime NY strip, Parmesan smashed potato roasted mushrooms and shallots

Braised Short Rib ^{GF}

garlic and chive whipped potato, grilled asparagus ancho chili and molasses reduction

Grilled Pork Chop ^{GF} ^{DF}

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

Pan Seared Chicken ^{DF} ^{GF}

spinach, artichokes, crisp prosciutto, wild rice pilaf lemon herb pan sauce

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

roasted fennel and potatoes garlic thyme jus lie

Chicken Jacqueline

Milanese style, traditional piccata sauce fresh greens salad, Pecorino and fresh lemon

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

Seared Twin Crab Cakes (market price) ^{GF}

roasted corn salad, lemon frisée crisp pancetta

Shrimp & Grits (market price) ^{DF}

chorizo cornbread stuffing, spiced grits roasted tomato saffron butter

PLANT BASED Option Included to Accommodate Guests with Special Dietary Needs and Preferences

Roasted Corn Polenta Bowl

asparagus, mushroom, and 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

Sugar Snap Pea Salad ^{GF} ^V

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

Burrata Salad (market price)

pancetta crisp, dried figs, micro arugula, honey dijon vinaigrette, focaccia

Farmhouse Salad ^V

field greens, red onions, tomatoes, cucumbers, and carrots, shaved Pecorino, toast point, fresh herbed vinaigrette

ENTRÉE COURSE

{ Please select four }

Penne a la Vodka ^V

slow simmered tomatoes
Parmesan cream reduction

Penne Primavera ^V

spring vegetable ragout, fresh herbs, EVOO
whipped lemon ricotta

Grilled Beef Tenderloin (market price) ^{GF}

rosemary rub, garlic and chive whipped potato
shallot bordelaise, carved to order

Roasted Prime Rib (market price) ^{GF}

garlic and chive whipped potato
fresh herb au jus, carved to order

Braised Short Rib ^{GF}

garlic and chive 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

Pan Seared Chicken ^{DF} ^{GF}

spinach, artichokes, crisp prosciutto, wild rice pilaf
lemon herb pan sauce

Chicken Jacqueline

Milanese style, traditional piccata sauce
fresh greens salad, Pecorino and fresh lemon

Atlantic Salmon ^{DF}

blistered tomato and spinach couscous
orange rosemary oil

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

Roasted Corn Polenta Bowl

asparagus, mushroom, and 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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