

SIT DOWN MENU

SALAD COURSE

{ Please select one }

Summer Salad ^{GF}^V^N

field greens, Lyman Orchards blueberries, sugared almonds
herbed goat cheese, radish, lemon poppy vinaigrette

Connecticut Caprese (market price) ^V

(only available in August & September)

burrata, roasted local heirloom tomatoes,
fresh basil, EVOO, balsamic, garlic toast

Farmhouse Salad ^V

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

Burrata Salad (market price)

hand carved prosciutto, dried figs, micro arugula,
honey dijon vinaigrette, crostini

ENTRÉE COURSE

{ Please select three }

Filet Mignon (market price) ^{GF}

sweet peppers and fried onions
goat cheese whipped potato, house steak sauce

Braised Short Rib ^{GF}

potato purée, summer vegetables
poblano peach BBQ sauce

Honey Roasted Rotisserie Chicken

cheddar cornbread cake, blistered French
green beans, spiced lemon honey

Chicken Jacqueline

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

Seared Atlantic Salmon ^{DF}

local corn, red peppers, long grain black rice
smoked chili oil

Seared Twin Crab Cakes (market price)

roasted corn salad, lemon frisée
crisp pancetta

The Prime (market price) ^{GF}

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

Grilled Pork Chop ^{GF}^{DF}

mesquite rub, fried potato and pancetta hash
thyme infused honey

Honey Dijon Chicken ^{GF}^{DF}

summer vegetable ratatouille
grilled eggplant, toasted quinoa

Stonington Day Boat Scallops (market price) ^{GF}

chipotle dusted and seared
summer vegetables, cauliflower mash, agave oil

Grilled Swordfish ^{DF}

roasted summer squash and roasted tomato
couscous, local tomato confit

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

Roasted Corn Polenta Bowl

eggplant and fig caponata, fried basil

^{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

Visit 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 October 2021.

BUFFET MENU

SALAD COURSE

{ Please select one }

Summer Salad ^{GF}^V^N

field greens, Lyman Orchards blueberries, sugared almonds
herbed goat cheese, radish, lemon poppy vinaigrette

Farmhouse Salad ^V

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

Connecticut Caprese (market price) ^V

(only available in August & September)

burrata, roasted local heirloom tomatoes,
fresh basil, EVOO, balsamic, garlic toast

Burrata Salad (market price)

hand carved prosciutto, dried figs, micro arugula,
honey dijon vinaigrette, crostini

ENTRÉE COURSE

{ Please select four }

Penne a la Vodka ^V

slow simmered tomatoes
Parmesan cream reduction

Penne Salsiccia

hand pinched Italian sausage, roasted peppers
wilted spinach, Parmesan, EVOO

Grilled Beef Tenderloin (market price) ^{GF}

goat cheese whipped potato
house steak sauce, carved to order

Roasted Prime Rib (market price) ^{GF}

goat cheese whipped potato
fresh herb au jus, carved to order

Braised Short Rib ^{GF}

potato purée, summer vegetables
poblano peach BBQ sauce

Grilled Pork Loin ^{GF}^{DF}

mesquite rub, fried potato and pancetta hash
thyme infused honey

Honey Roasted Rotisserie Chicken

cheddar cornbread cake, blistered French
green beans, spiced lemon honey

Honey Dijon Chicken ^{GF}^{DF}

summer vegetable ratatouille
grilled eggplant, toasted quinoa

Chicken Jacqueline

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

Seared Atlantic Salmon ^{DF}

local corn, red peppers, long grain black rice
smoked chili oil

Grilled Swordfish ^{DF}

roasted summer squash and roasted tomato
couscous, local tomato confit

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

Roasted Corn Polenta Bowl

eggplant and fig caponata, fried basil

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

^{GF} Gluten Free

^{DF} Dairy Free

^N Contains Nuts

^V Vegetarian

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