

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, manchego cheese, lemon vinaigrette

Beet & Burrata ^(market price) ^V

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

ENTRÉE COURSE

{ Please select three }

Filet Mignon ^(market price) ^{GF}

rosemary rub, boursin whipped potato
grilled asparagus, shallot bordelaise

The Prime ^(market price) ^{GF}

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

Braised Short Rib ^{GF}

boursin 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

Chicken Saltimbocca ^{GF}

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

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

roasted fennel and potatoes
garlic thyme jus lie

Stonington Day Boat Scallops ^(market price)

bell pepper and spring pea couscous
meyer lemon butter

Chicken Jacqueline

fresh greens salad, capers
farro pilaf, lemon balm butter

Atlantic Salmon ^{DF}

blistered tomato and spinach couscous
orange rosemary oil

Grilled Swordfish ^{DF}

roasted tomato, mushroom, and wilted kale couscous
parsley oil

Carrot & Tofu Ravioli ^{DF} ^V ^{VG}

roasted asparagus, mushroom, and white bean ragu

{ The starch and vegetable components of our entrées may change based on availability. }

SEASONAL, SUSTAINABLE, LOCAL FLAVOR

{ We support local and regional farms }

^{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 January 2019.

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, manchego cheese, lemon vinaigrette

Beet & Burrata (market price)^V

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

ENTRÉE COURSE

{ Please select four }

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 Thighs ^{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

capers, farro pilaf
lemon balm butter

Atlantic Salmon^{DF}

blistered tomato and spinach couscous
orange rosemary oil

Grilled Swordfish^{DF}

roasted tomato, mushroom, and wilted kale couscous
parsley oil

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SEASONAL, SUSTAINABLE, LOCAL FLAVOR

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