

# SUMMER MENU

For use between Memorial Day and Labor Day

## STATIONARY HORS D'OEUVRES

### Harvest Table

A presentation of Artisan Cheeses, Raw & Marinated Vegetables, Assorted Local Fruits, Our Chef's Seasonally Created Salads, Dips, Crackers, and Crisps. The Harvest Table stands ready as guests arrive and is replenished throughout cocktail hour.

## PASSED HORS D'OEUVRES

Fresh, handcrafted presentations, hand passed by our friendly staff, and personally selected by our Chef to bring you the very best of the season.  
{ Subject to availability and may change at the discretion of the chef }

### Smoked Pork Belly BLT<sup>GF</sup>

native tomato jam

### Summer Bruschetta<sup>V</sup>

ricotta, fresh peaches, pickled onion, local honey

### Shredded Pork Taco<sup>GF</sup><sup>DF</sup>

carnitas style, tomato and corn pico

### Cauliflower Popcorn<sup>GF</sup><sup>V</sup><sup>DF</sup>

Memphis dry rub

### Grilled Flatbread<sup>V</sup>

native tomatoes, onion, Pecorino  
balsamic, fresh herbs

### Seared Sea Scallops<sup>GF</sup><sup>DF</sup>

street corn purée, candied bacon jam

### Mini Beef Wellington

puff pastry, mushroom ragout, port wine demi

### Grilled BBQ Shrimp Cocktail<sup>GF</sup>

honey BBQ cream

### Southern Hot Chicken

spiced remoulade, house pickles

### Korean BBQ Duck Slider<sup>GF</sup>

steamed bun, radicchio and carrot slaw

SEASONAL, SUSTAINABLE, LOCAL FLAVOR  
{ We support local and regional farms }

<sup>GF</sup> Gluten Free

<sup>DF</sup> Dairy Free

<sup>N</sup> Contains Nuts

<sup>V</sup> Vegetarian

<sup>VG</sup> Vegan

## APPETIZER | FIRST COURSE

{ Please select one }

### Penne Salsicca

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

### Native Corn Chowder <sup>GF</sup>

native corn, cured bacon, russet potatoes

### Sun-Dried Tomato & Mascarpone Ravioli <sup>V</sup>

grilled summer vegetables, garlic brown butter  
fresh basil pesto

### Tuscan Vegetable Soup <sup>GF DF V VG</sup>

long grain wild rice, spiced tomato broth

## SALAD | SECOND COURSE

{ Please select one }

### Summer Salad <sup>GF V N</sup>

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

### Burrata Caprese (market price - only available in August) <sup>V</sup>

roasted local heirlooms, fresh basil, EVOO  
balsamic, garlic toast

### House Salad <sup>GF V</sup>

field greens, cucumbers, red onions, carrots, tomatoes,  
champagne vinaigrette, herbed croutons

## ENTRÉE | THIRD COURSE

{ Please select four }

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

slow simmer tomatoes  
Parmesan cream reduction

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

grilled onions and peppers, goat cheese whipped potato  
house steak sauce, carved to order

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

summer vegetables, goat cheese whipped potato  
poblano peach reduction

### Maple BBQ Chicken Thighs <sup>GF DF</sup>

fried onion, kale, and potato hash  
CT maple infused BBQ sauce

### Chicken Jacqueline <sup>DF</sup>

arugula, red pepper, and caper salad  
farro pilaf, fresh lemon balm oil

### Penne Salsicca

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

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

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

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

mesquite rub, fried potato and pancetta hash  
spiced bourbon reduction

### Honey Dijon Grilled Chicken <sup>GF DF</sup>

quinoa and local vegetable succotash  
Lyman berry balsamic reduction

### Grilled Atlantic Salmon <sup>DF</sup>

corn, black bean, and swiss chard farro  
smoked chili oil

### Grilled Swordfish <sup>DF</sup>

summer squash and roasted tomatoes couscous  
parsley salsa verde

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

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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, Lyman Orchards Golf Club, 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 2018.