

# 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 DF</sup>

carnitas style, tomato and corn pico

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

Memphis dry rub

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

native tomatoes, onion, Pecorino  
balsamic, fresh herbs

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

street corn purée, candied bacon jam

### Beef Tenderloin

pumpnickel toast, onion jam, boursin

### 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 Salsiccia

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

### Native Corn Chowder

native corn, cured bacon, russet potatoes

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

grilled summer vegetables, garlic brown butter  
fresh basil pesto

### Tuscan Vegetable Soup<sup>ⓄⓅⓋⓅ</sup>

long grain wild rice, spiced tomato broth

## SALAD | SECOND COURSE

{ Please select one }

### Summer Salad<sup>ⓄⓋⓃ</sup>

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

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

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

### House Salad<sup>ⓄⓋ</sup>

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

## ENTRÉE | THIRD COURSE

{ Please select three }

### Filet Mignon (market price)<sup>Ⓞ</sup>

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

### Seared Ribeye Filet (market price)<sup>Ⓞ</sup>

honey goat cheese creamed spinach,  
grilled onions and mushrooms, herbed compound butter

### Maple BBQ Chicken Thighs<sup>ⓄⓄ</sup>

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

### Chicken Jacqueline<sup>Ⓞ</sup>

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

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

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

### Braised Short Rib<sup>Ⓞ</sup>

summer vegetables, goat cheese whipped potato  
poblano peach reduction

### Grilled Pork Chop<sup>ⓄⓄ</sup>

mesquite rub, fried potato and pancetta hash  
spiced bourbon reduction

### Honey Dijon Grilled Chicken<sup>ⓄⓄ</sup>

quinoa and local vegetable succotash  
Lyman berry balsamic reduction

### Stonington Day Boat Scallops (market price)<sup>ⓄⓄ</sup>

chipotle dusted and seared  
cauliflower purée, agave oil

### Grilled Swordfish<sup>Ⓞ</sup>

summer squash and roasted tomato couscous  
parsley salsa verde

### Grilled Vegetable Lasagna<sup>ⓄⓄⓋⓅ</sup>

brown rice pasta, fresh tomato and basil marinara, fresh mixed greens

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

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Call 860-347-7171

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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 November 2017.