

# 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

**Shredded Pork Taco<sup>GF</sup><sup>DF</sup>**  
carnitas style, tomato and corn pico

**Grilled Flatbread<sup>V</sup>**  
local peach jam, pickled onion  
whipped ricotta, mint, local honey drizzle

**Mini Beef Wellington**  
puff pastry, mushroom ragout, port wine demi

**Southern Hot Chicken**  
spiced remoulade, house pickles

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

native tomatoes, red onion, Parmesan  
balsamic, fresh herbs

**Cauliflower Bites<sup>GF</sup><sup>V</sup><sup>DF</sup>**  
Memphis dry rub

**Seared Sea Scallops<sup>GF</sup><sup>DF</sup>**  
street corn purée, candied bacon jam

**Grilled BBQ Shrimp Cocktail<sup>GF</sup>**  
honey BBQ sauce

**Cheeseburger Sliders**  
American cheese, red onion, ketchup

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

For guest counts above 175 adults, the appetizer course will be presented to your guests as a chef attended action station during cocktail hour to ensure the best guest experience and to maximize your dance time.

{ 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

### Grilled Vegetable Ravioli<sup>V</sup>

garlic brown butter  
fresh basil pesto, shaved Asiago

### Lobster Ravioli<sup>(market price)</sup>

lemon butter, blistered tomatoes and spinach

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

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

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

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

## ENTRÉE | THIRD COURSE

{ Please select three }

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

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

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

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

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

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

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

fresh greens salad, capers  
farro pilaf, lemon balm butter

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

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

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

peaches, roasted potatoes, summer vegetables  
poblano peach reduction

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

mesquite rub, fried potato and pancetta hash  
thyme infused honey

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

quinoa and local vegetable succotash  
Lyman berry balsamic reduction

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

chipotle dusted and seared  
cauliflower purée, agave oil

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

summer squash and roasted tomato couscous  
parsley salsa verde

### Carrot & Tofu Ravioli<sup>DF V VG</sup>

seasonal / white bean ragu

{ 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, 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 2018.