

SPRING MENU

For use between March 1 and Memorial Day

STATIONARY HORS D'OEUVRES

Harvest Table

A presentation of Artisan Cheeses, Cured Meats, Raw & Marinated Vegetables, 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 ^{GF} ^{DF}
native tomato jam

Fried Artichoke Hearts ^{GF} ^V
sea salt, fresh lemon tzatziki

Shredded Beef Taco ^{GF} ^{DF}
shaved lettuce, chimichurri

Tuna Tartare ^{GF}
wasabi mousse, sesame seeds

Grilled Flatbread ^V ^N
goat cheese, red onion, kale
roasted pistachios, local honey drizzle

Seared Sea Scallops ^{GF} ^{DF}
spring pea purée, candied bacon jam

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

Grilled Shrimp Cocktail ^{GF}
lemon ginger marinade, cilantro cream

Orange Honey Chicken
rhubarb purée, puff pastry

Korean BBQ Duck Slider ^{DF}
steamed bun, radicchio and carrot slaw

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

^{GF} Gluten Free

^{DF} Dairy Free

^N Contains Nuts

^V Vegetarian

^{VG} Vegan

APPETIZER | FIRST COURSE

{ Please select one }

Penne Primavera [Ⓞ]
spring vegetable ragout, fresh herbs, EVOO
whipped lemon ricotta

Mushroom and Herb Ravioli [Ⓞ]
garlic thyme butter, shaved Parmesan

Spring Vegetable Soup ^{ⓄⓂⓋⓌⓖ}
roasted garden vegetables, cannellini beans
amber vegetable broth

Roasted Asparagus Bisque ^{ⓄⓋ}
fresh leeks, shallot crème fraîche

SALAD | SECOND COURSE

{ Please select one }

Spring Beet Salad ^{ⓄⓋⓃ}
fresh greens, roasted beets, pickled onion, peppered goat cheese
toasted almonds, white balsamic vinaigrette

Sugar Snap Pea Salad ^{ⓄⓋ}
field greens, sugar snap peas, bell peppers
fennel, manchego cheese, lemon vinaigrette

House Salad ^{ⓄⓋ}
field greens, cucumbers, red onions, carrots, tomatoes
herbed croutons, champagne vinaigrette

ENTRÉE | THIRD COURSE

{ Please select three }

Filet Mignon ^{(market price) Ⓞ}
rosemary rub, boursin whipped potato
grilled asparagus, shallot bordelaise

Braised Short Rib [Ⓞ]
boursin whipped potato, grilled asparagus
ancho chili and molasses reduction

Grilled Pork Chop ^{ⓄⓂ}
garlic and basil rub, new potato and vegetable hash
honey balsamic drizzle

Seared Ribeye Filet ^{(market price) Ⓞ}
honey goat cheese creamed spinach,
grilled onions and mushrooms, herbed compound butter

Chicken Saltimbocca [Ⓞ]
prosciutto, roasted peppers, fontina and sage
new potato and vegetable hash, garlic madeira sauce

Herb Roasted Chicken Thighs ^{ⓄⓂ}
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 [Ⓞ]
arugula, red pepper, and caper salad
farro pilaf, fresh lemon balm oil

Atlantic Salmon [Ⓞ]
blistered tomato and spinach couscous
orange rosemary oil

Grilled Swordfish [Ⓞ]
roasted tomato, mushroom, and wilted kale couscous
parsley oil

Grilled Vegetable Lasagna ^{ⓄⓂⓋⓌⓖ}
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

Email planning@ctweddinggroup.com

Visit 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.