

WINTER MENU

For use between January 1 and February 28

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 ^{GF}

native tomato jam

BBQ Pulled Pork Taco ^{GF} ^{DF}

apple cider infused BBQ sauce
pear and cabbage slaw

Grilled Flatbread

brussels, goat cheese, bacon
balsamic honey drizzle

Mini Beef Wellington

puff pastry, mushroom ragout, port wine demi

Homestyle Chicken Pot Pie

traditional pot pie filling, fresh herbs

Autumn Bruschetta ^V ^N

butternut squash, ricotta
honey, candied pecans

Cauliflower Popcorn ^{GF} ^V

Vermont cheddar cheese

Seared Sea Scallops ^{GF} ^{DF}

sweet potato purée
candied bacon jam

Grilled Shrimp Cocktail ^{GF}

honey buffalo sauce, peppercorn ranch

Cheeseburger Sliders

American cheese, red onion, ketchup

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

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 }

Native Corn Chowder ^{GF}

native corn, cured bacon
russet potatoes

Cavatelli Bolognese

sausage and beef ragu
whipped ricotta

Butternut Squash & Apple Soup ^{GF}^{VG}

toasted pumpkin seeds

Butternut Squash Ravioli ^V^N

roasted hazelnut butter, sage crème

SALAD | SECOND COURSE

{ Please select one }

Lyman Orchards Pear Salad ^{GF}^V^N

field greens, poached Lyman Orchards pears, candied walnuts
radish, Manchego cheese, fig balsamic vinaigrette

Lyman Orchards Apple Salad ^{GF}^V^N

field greens, Lyman Orchards apples, candied pecans
dried cranberries, goat cheese, Lyman Orchards cider vinaigrette

House Salad ^{DF}^V^{VG}

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

ENTRÉE | THIRD COURSE

{ Please select three }

Filet Mignon ^{GF} (market price)

garlic rub, boursin whipped potato, broccolini
port wine demi glaze

Braised Short Rib ^{GF}

boursin whipped potato, broccolini
sweet onion lager reduction

Grilled Pork Chop ^{GF}

rosemary and sage rub, boursin whipped potato
spaghetti squash, orange balsamic reduction

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

root vegetable and new potato hash
garlic thyme jus

Lyman Orchards Chicken

Lyman's apple and aged cheddar stuffing, roasted carrots
cranberry farro pilaf, bourbon cider glaze

Chicken Jacqueline ^{DF}

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

Pan Seared Cod ^{GF}^{DF}^N

brussels, native corn, and sweet potato hash
honey walnut glaze

Atlantic Salmon ^{GF}

sweet potato and swiss chard hash
pear brown butter

Grilled Swordfish ^N

butternut squash and kale farro
toasted almond butter

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

seasonal / white bean ragu

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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, 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.