

SPRING BUFFET 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}

native tomato jam

Fried Artichoke Hearts^{GF}^V

sea salt, fresh lemon tzatziki

Tuna Tartare^{GF}

wasabi mousse, toasted sesame seeds

Shredded Pork Taco^{GF}^{DF}

carnitas style, shaved lettuce, chimichurri

Grilled Flatbread

BBQ chicken, goat cheese
red onion, 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

Cauliflower Popcorn^{GF}^V

fresh garlic, parmesan cheese

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

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 Primavera [Ⓟ]

spring vegetable ragout, fresh herbs, EVOO
whipped lemon ricotta

Spring Vegetable Soup [Ⓟ][Ⓛ][Ⓟ][Ⓥ][Ⓟ]

roasted garden vegetables, cannellini beans
amber vegetable broth

Mushroom and Herb Ravioli [Ⓟ]

garlic thyme butter, shaved Parmesan

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

House Salad [Ⓛ][Ⓟ]

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

Sugar Snap Pea Salad [Ⓟ][Ⓟ]

field greens, sugar snap peas, bell peppers
fennel, manchego cheese, lemon vinaigrette

Beet & Burrata ^(market price) [Ⓟ]

red and golden beets, shaved fennel, burrata
toasted panko crumbs, micro arugula, honey citrus vinaigrette

BUFFET ENTRÉE | THIRD COURSE

{ Please select four }

Penne Primavera [Ⓟ]

spring vegetable ragout, fresh herbs, EVOO
whipped lemon ricotta

Char Grilled Beef Tenderloin ^(market price) [Ⓟ]

rosemary rub, boursin whipped potato
grilled asparagus, shallot bordelaise, carved to order

Braised Short Rib [Ⓟ]

boursin whipped potato, grilled asparagus
ancho chili and molasses reduction

Herb Roasted Chicken Thighs [Ⓟ][Ⓛ]

roasted fennel and potatoes
garlic thyme jus lie

Chicken Jacqueline [Ⓛ]

capers, farro pilaf
fresh lemon balm oil

Penne a la Vodka [Ⓟ]

slow simmered tomatoes
Parmesan cream reduction

Roasted Prime Rib ^(market price) [Ⓟ]

boursin whipped potato, grilled asparagus
fresh herb au jus, carved to order

Roasted Pork Loin [Ⓟ][Ⓛ]

garlic and basil rub, new potato and vegetable hash
honey balsamic drizzle

Chicken Saltimbocca [Ⓟ]

prosciutto, roasted peppers, fontina and sage
new potato and vegetable hash, garlic madeira sauce

Atlantic Salmon [Ⓛ]

blistered tomato and spinach couscous
orange rosemary oil

Grilled Swordfish [Ⓛ]

roasted tomato, mushroom, and wilted kale couscous
parsley oil

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

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Contains Nuts



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Vegan

Call 860-347-7171

Email planning@ctweddinggroup.com

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