

# SUMMER BUFFET 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 cream

### 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

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, fresh herbs

## SALAD | SECOND COURSE

{ Please select one }

### Summer Salad <sup>GF</sup><sup>V</sup><sup>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)</sup><sup>V</sup>

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

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

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

## BUFFET ENTRÉE | THIRD COURSE

{ Please select four }

### Penne a la Vodka <sup>V</sup>

slow simmered tomatoes  
Parmesan cream reduction

### Char Grilled Beef Tenderloin <sup>(market price)</sup><sup>GF</sup>

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

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

peaches, roasted potatoes, summer vegetables  
poblano peach reduction

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

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

### Chicken Jacqueline

capers, farro pilaf  
lemon balm butter

### Penne Salsicca

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

### Roasted Prime Rib <sup>(market price)</sup><sup>GF</sup>

goat cheese whipped potato  
fresh herb au jus, carved to order

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

mesquite rub, fried potato and pancetta hash  
thyme infused honey

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

quinoa and local vegetable succotash  
Lyman berry balsamic reduction

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

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

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

summer squash and roasted tomatoes couscous  
parsley salsa verde

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

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✉ Email [planning@ctweddinggroup.com](mailto:planning@ctweddinggroup.com)

🖥 Visit [www.ctweddinggroup.com](http://www.ctweddinggroup.com)

This menu may be used at Lyman Orchards Golf Club.

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.