

AUTUMN LYMAN MENU

For use between Labor Day and December 31

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

Korean BBQ Duck Slider ^{GF}

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

For guest counts above 175 guests, 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.

Native Corn Chowder ^{GF}

native corn, cured bacon
russet potatoes

{ Please select one }

Cavatelli Bolognese

sausage and beef ragu
whipped ricotta

Butternut Squash & Apple Soup ^{GF}^{DF}^V^{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

Burrata Caprese ^V

(market price - only available in September)

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

Autumn Burrata (market price) ^{GF}^V^N

butternut squash, toasted pine nuts
honey apple vinaigrette

BUFFET ENTRÉE | THIRD COURSE

{ Please select four }

Cavatelli Bolognese

sausage and beef ragu
whipped ricotta

Penne a la Vodka ^V

slow simmered tomatoes
Parmesan cream reduction

Char Grilled Beef Tenderloin (market price) ^{GF}

garlic rub, boursin whipped potato, broccolini
port wine demi glace, carved to order

Roasted Prime Rib (market price) ^{GF}

boursin whipped potato, broccolini
fresh herb au jus, carved to order

Braised Beef Short Rib ^{GF}

boursin whipped potato, broccolini
sweet onion lager reduction

Roasted Pork Loin ^{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, apple dijon pan reduction

Chicken Jacqueline ^{DF}

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

Atlantic Salmon ^{GF}

sweet potato and swiss chard hash
pear brown butter

Grilled Swordfish ^{GF}^N

acorn squash and kale quinoa
toasted almond butter

{ 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 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 June 2018.