

COCKTAIL HOUR EXPERIENCE

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 Bites ^{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

 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 January 2019.

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{ Select a culinary action station }

BBQ in a Jar

BBQ pulled pork served over cornbread in a mason jar with a variety of delicious toppings.

Smothered Mac & Cheese

Vermont cheddar mac & cheese loaded to your liking with a variety of delicious toppings.

Penne Primavera

spring vegetable ragout, fresh herbs, EVOO, whipped lemon ricotta

Roasted Asparagus Bisque

fresh leeks, shallot crème fraîche

{ Or upgrade your culinary action station }

Pacific Poke

With Asian and Hawaiian flavors and inspirations, poke bowls are full of fresh fish and colorful toppings: spiced marinated tuna, salmon, and teriyaki chicken topped with your favorite ingredients to create your own special bowl.

{ \$9.95 per guest }

{ Or \$5.95 per guest to upgrade }

Chinese Street Dim Sum

Steamed, pan fried, and deep fried dumplings provided for your guests during cocktail hour and served in traditional bamboo steamers: chicken & lemongrass dumplings, kale & vegetable dumplings, pork & kimchi dumplings

{ \$10.95 per guest }

{ Or \$6.95 per guest to upgrade }

New England Oyster & Shrimp Bar

The ultimate in cocktail hour experiences and one that will Wow! your guests. The New England Oyster & Shrimp Bar features locally sourced and seasonal oysters shucked to order by our culinary team and served with fresh lemon, mignonettes, and jumbo shrimp cocktail.

{ \$14.95 per guest }

Philly Cheesesteak Station

Thinly sliced beef, sautéed to order right in front of your guests, filled in warm pretzel rolls and loaded to your liking with toppings such as onions, peppers, mushrooms, cheese sauce, Provolone, bacon, jalapeños, Sriracha

{ \$10.95 per guest }


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