WINTER MENU

For use between December 1st and March 1st

STATIONARY HORS D'OEUVRES



Harvest Table

A presentation of Artisan Cheeses, Raw & Marinated Vegetables, Assorted Local Fruits, Our Chef's Seasonally Created Salads, Hot & Cold Spreads, Dips, Crackers, and Crisps stands ready as guests arrive and 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 -

Cheeseburger Sliders

American cheese, dill pickle, chopped onion

Sweet Potato Pie Tart*

vanilla whipped cream, candied pecans

Shrimp Cocktail*

spicy cocktail sauce, fresh lemon

BBQ Pulled Pork Tacos*

apple cider infused BBQ sauce jicama and sweet potato slaw

Beef Tenderloin

garlic crostini, horseradish cream

Connecticut Grown Mushrooms

sweet Italian sausage stuffing

Grilled Flatbread

spiced apple compote, caramelized onions cranberries, melted brie

Sweet Sea Scallops*

applewood smoked bacon

Crispy Shrimp

spicy buffalo sauce, fresh celery, bleu cheese

Chicken Satay

honey pecan crusted, maple yogurt sauce

ADD A CULINARY EXPERIENCE!

Smothered Mac & Cheese Bar:

Vermont cheddar mac & cheese loaded to your liking with toppings such as BBQ pulled pork, apple smoked bacon, caramelized onions, Gorgonzola, fried onion straws, and more!

- \$4.95 per guest -

*Indicates Gluten-Free Selections | MP indicates Market Price per guest

Call 860-347-7171

Email planning@ctweddinggroup.com

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APPETIZER | FIRST COURSE



- Please select one-

Garden Vegetable Soup*

roasted garden vegetables, cannellini beans amber vegetable broth

Cavatelli Bolognese

ricotta pasta dumplings, slow simmered tomatoes sausage and beef ragu

hickory smoked bacon Butternut Squash Ravioli

Loaded Baked Potato Chowder*

Vermont chipotle cheddar, fresh leeks

sage infused brown butter, spiced pumpkin purée

SALAD | SECOND COURSE



- Please select one -

House Salad*

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

Late Harvest Salad*

Lyman Orchards apples, Gorgonzola, candied pecans dried cranberries, smoked Shiitake "bacon" Lyman Orchards cider vinaigrette

Winter Salad*

roasted beets, pickled onion, peppered goat cheese, toasted almonds, white balsamic vinaigrette

ENTRÉE | THIRD COURSE



- Please select four -

Cavatelli Bolognese

ricotta pasta dumplings, slow simmered tomatoes sausage and beef ragu

Chicken Jacqueline*

lemon and scallion marinade, piccata style caper and herb beurre blanc

Chicken Saltimbocca

fresh sage, Italian prosciutto, aged Provolone crushed tomatoes

Char Grilled Beef Tenderloin* - MP

Rocquefort bleu cheese and candied pecan butter served medium rare, carved to order

Eight Hour Braised Beef Brisket*

sweet onion lager reduction parsnip purée

Atlantic Salmon*

CT maple glaze, candied pecans stewed rainbow chard

Penna a la Vodka

slow simmered tomatoes, red pepper flakes
Parmesan cream reduction

Lyman Orchards Chicken

Lyman Orchards apple dressing cinnamon infused orange-cranberry glaze

Roasted Pork Loin*

candied walnut crust, spaghetti squash CT honey pan jus

Roasted Prime Rib of Beef* - MP

fresh herb au jus, carved to order

Wild Alaskan Filet of Sole

lump crab and scallop stuffing, wilted spinach sherry lobster cream

Pan Seared Mahi Mahi*

ginger apricot glaze, stewed baby bok choy

Grilled Vegetable Lasagna*

brown rice pasta, fresh tomato and basil marinara - vegetarian, vegan, gluten-free -

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