

AUTUMN MENU

For use between Labor Day and December 1

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, ketchup

Connecticut Grown Mushroom

local kale and asiago stuffing

Butternut Squash Crostini

ricotta, honey, candied pecans

Grilled Flatbread

brussels, goat cheese, bacon
balsamic honey drizzle

Shrimp Cocktail*

spicy cocktail sauce, fresh lemon

Sweet Sea Scallops*

applewood smoked bacon

BBQ Pulled Pork Tacos*

apple cider infused BBQ sauce
jicama and sweet potato slaw

Crispy Shrimp

spicy buffalo sauce
fresh celery, bleu cheese

Beef Tenderloin

garlic crostini, horseradish cream

Homestyle Chicken Pot Pie

traditional pot pie filling, fresh herbs

ADD A CULINARY EXPERIENCE!

Sweet & Savory Mashed Potato Bar:

Sweet potatoes and Yukon gold potatoes served with your choice of toppings such as: chives, shredded cheddar, broccoli, cured bacon, local maple syrup, candied nuts, and more!
- \$5.95 per guest -

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



Call 860-347-7171



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APPETIZER | FIRST COURSE



- Please select one -

Butternut Squash & Apple Soup*

spiced crème fraîche,
toasted pumpkin seeds

Native Corn Chowder

local sweet corn, cured bacon, russet potatoes

Cavatelli Bolognese

ricotta pasta dumplings, slow simmered tomatoes
sausage and beef ragu

Butternut Squash Ravioli

brown butter, spiced pumpkin purée sage

SALAD | SECOND COURSE



- Please select one -

House Salad*

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

Baby Kale Salad*

poached Lyman Orchards pears, candied walnuts, radish
Manchego cheese, pomegranate vinaigrette

Autumn Salad*

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

ENTRÉE | THIRD COURSE



- Please select four -

Cavatelli Bolognese

ricotta pasta dumplings, slow simmered tomatoes
sausage and beef ragu

Pan Roasted Chicken*

root vegetable hash
thyme garlic jus

Chicken Jacqueline*

capers, red peppers
wilted arugula, fresh lemon juice

Char Grilled Beef Tenderloin* - MP

Roquefort bleu cheese and candied pecan butter
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
Parmesan cream reduction

Lyman Orchards Chicken

Lyman's apple and aged cheddar stuffing
bourbon cider 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 Fillet of Sole

lump crab and scallop stuffing, wilted spinach
sherry lobster cream

Pan Seared Cod*

honey walnut glaze
brussels and native corn hash

Grilled Vegetable Lasagna*

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

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