

SUMMER 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, 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 Mushrooms

local squash, corn, and red pepper stuffing

Bruschetta

native tomatoes, aged balsamic
fresh herbs, Pecorino

Grilled Flatbread

ricotta, native tomatoes, onions
spinach, local honey drizzle

Shrimp Cocktail*

spicy cocktail sauce, fresh lemon

Sweet Sea Scallops*

applewood smoked bacon

Shredded Pork Taco*

carnitas style, tomato and corn pico

Maryland Baby Crab Cakes

creole remoulade sauce

Beef Tenderloin

garlic crostini, horseradish cream

Chicken Satay*

local honey, lime, and cilantro marinade, sriracha cream

ADD A CULINARY EXPERIENCE!

Oyster & Clam Raw Bar:

Blue Point oysters and Little Neck clams shucked fresh and served on ice with assorted hot sauces, fresh lemon, and our own spicy cocktail sauce! Add our Market Cart for \$225!
- \$9.95 per guest -

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



Call 860-347-7171



Email planning@ctweddinggroup.com



Visit www.ctweddinggroup.com

APPETIZER | FIRST COURSE



- Please select one -

Native Corn Chowder

native corn, cured bacon, russet potatoes

Sun-Dried Tomato & Mascarpone Ravioli

grilled summer vegetables, garlic brown butter
fresh basil pesto

Tuscan Vegetable Soup*

long grain wild rice, spiced tomato broth

Penne Salsicca

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

SALAD | SECOND COURSE



- Please select one -

House Salad*

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

July Salad*

Lyman Orchards raspberries, sugared almonds
herbed goat cheese, radish, honey poppy vinaigrette

June Salad*

Lyman Orchards strawberries, candied walnuts
Maytag bleu cheese, shaved fennel, white balsamic vinaigrette

August Salad*

Lyman Orchards peaches, candied pecans, feta
smoked Shiitake "bacon", sherry vinaigrette

Caprese Salad * - available in August -

native tomatoes, fresh mozzarella, fresh basil, EVOO, aged balsamic drizzle

ENTRÉE | THIRD COURSE



- Please select four -

Penne Salsicca

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

Chicken Caprese

fresh basil, native tomatoes, melted Mozzarella
rosemary balsamic drizzle

Maple BBQ Chicken*

CT maple infused BBQ sauce
caramelized onion and pancetta relish

Char Grilled Tenderloin* - MP

thyme infused, Merlot-blackberry reduction
carved to order

Eight Hour Braised Beef Brisket*

poblano peach BBQ sauce, sweet potato purée

Grilled Atlantic Salmon*

roasted native corn, sweet peppers, black beans
wilted swiss chard

Penne a la Vodka

slow simmered tomatoes, red pepper flakes
Parmesan cream reduction

Chicken Jacqueline*

capers, red peppers
wilted arugula, fresh lemon juice

Roasted Pork Loin*

local honey glaze
grilled Lyman Orchards peach relish

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 Roasted Cod*

summer squash and parsley salsa verde
honey infused EVOO

Grilled Vegetable Lasagna*

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

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



Call 860-347-7171



Email planning@ctweddinggroup.com



Visit www.ctweddinggroup.com