

# 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](mailto:planning@ctweddinggroup.com)



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## 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 three -

### 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 Filet Mignon\* - MP

thyme infused, Merlot-blackberry reduction  
served medium rare

### 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

### Chicken Jacqueline\*

capers, red peppers  
wilted arugula, fresh lemon juice

### Roasted Pork Loin\*

local honey glaze  
grilled Lyman Orchards peach relish

### Eight Hour Braised Short Rib\*

poblano peach BBQ sauce  
sweet potato purée

### Grilled Atlantic Salmon\*

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

### Grilled Vegetable Lasagna\*

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

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