

# 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, 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

sun-dried tomato aioli

### Bruschetta<sup>Ⓟ</sup>

native tomatoes, aged balsamic  
fresh herbs, Pecorino

### Shredded Pork Taco<sup>Ⓟ</sup><sup>Ⓛ</sup>

carnitas style, tomato and corn pico

### Crab Ceviche

crispy wonton, avocado mousse

### Grilled Flatbread<sup>Ⓟ</sup>

ricotta, native tomatoes, onions, spinach  
local honey drizzle

### Sweet Sea Scallops<sup>Ⓟ</sup><sup>Ⓛ</sup>

applewood smoked bacon

### Beef Tenderloin<sup>Ⓛ</sup>

pumpnickel toast, onion jam, watercress

### Grilled BBQ Shrimp Cocktail<sup>Ⓟ</sup>

honey BBQ cream

### Buffalo Chicken Salad

sriracha ranch, crumbled bleu cheese

### Korean BBQ Duck Slider<sup>Ⓟ</sup>

steamed bun, radicchio and carrot slaw

<sup>Ⓟ</sup> Gluten Free

<sup>Ⓛ</sup> Dairy Free

<sup>Ⓝ</sup> Contains Nuts

<sup>Ⓟ</sup> Vegetarian

<sup>Ⓟ</sup> Vegan

Call 860-347-7171

Email [planning@ctweddinggroup.com](mailto:planning@ctweddinggroup.com)

Visit [www.ctweddinggroup.com](http://www.ctweddinggroup.com)

## APPETIZER | FIRST COURSE



- Please select one -

### Penne Salsicca

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

### 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

## SALAD | SECOND COURSE



- Please select one -

### June Salad

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

### August Salad

field greens, Lyman Orchards peaches, native tomatoes  
red onion, fresh mozzarella, EVOO, balsamic drizzle

### July Salad

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

### House Salad

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

## ENTRÉE | THIRD COURSE



- Please select three -

### Penne a la Vodka

slow simmer tomatoes  
Parmesan cream reduction

### Char Grilled Beef Tenderloin (market price)

grilled onions and peppers  
house steak sauce, carved to order

### Braised Beef Brisket

poblano peach BBQ sauce

### Chicken Caprese

fresh basil, native tomatoes, melted Mozzarella  
rosemary balsamic drizzle

### Chicken Jacqueline

arugula, red pepper, and caper salad  
fresh lemon balm oil

### Pan Roasted Cod

summer squash and roasted tomatoes  
parsley salsa verde

### Penne Salsicca

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

### Roasted Prime Rib of Beef (market price)

fresh herb au jus  
carved to order

### Grilled Pork Loin

mesquite rub  
spiced bourbon reduction

### Maple BBQ Chicken

boneless chicken thighs, caramelized onion  
CT maple infused BBQ sauce

### Grilled Atlantic Salmon

native corn, black beans, and swiss chard  
smoked chili oil

### Grilled Vegetable Lasagna

brown rice pasta  
fresh tomato and basil marinara

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