

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[Ⓟ]

native tomatoes, aged balsamic
fresh herbs, Pecorino

Shredded Pork Taco[Ⓟ][Ⓝ]

carnitas style, tomato and corn pico

Crab Ceviche

crispy wonton, avocado mousse

Grilled Flatbread[Ⓟ]

ricotta, native tomatoes, onions, spinach
local honey drizzle

Sweet Sea Scallops[Ⓟ][Ⓝ]

applewood smoked bacon

Beef Tenderloin[Ⓝ]

pumpnickel toast, onion jam, watercress

Grilled BBQ Shrimp Cocktail[Ⓝ]

honey BBQ cream

Buffalo Chicken Salad

sriracha ranch, crumbled bleu cheese

Korean BBQ Duck Slider[Ⓝ]

steamed bun, radicchio and carrot slaw

[Ⓝ] Gluten Free

[Ⓝ] Dairy Free

[Ⓝ] Contains Nuts

[Ⓝ] Vegetarian

[Ⓝ] Vegan

Call 860-347-7171

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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 -

Filet Mignon (market price)

grilled onions and peppers
goat cheese whipped potato, house steak sauce

Grilled Pork Chop

mesquite rub, fried potato and pancetta hash
spiced bourbon reduction

Maple BBQ Chicken

boneless chicken thighs, caramelized onion and potato hash
CT maple infused BBQ sauce

Stonington Day Boat Scallops

chipotle dusted and seared
lemon scented couscous salad, agave oil

Grilled Atlantic Salmon

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

Braised Short Rib

grilled summer vegetables
goat cheese whipped potato, poblano peach BBQ sauce

Chicken Caprese

fresh basil, native tomatoes, melted Mozzarella
summer orzo, rosemary balsamic drizzle

Chicken Jacqueline

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

Pan Roasted Cod

summer squash and roasted tomato couscous
parsley salsa verde

Grilled Vegetable Lasagna

brown rice pasta, fresh tomato and basil marinara
fresh mixed greens

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