

SPRING MENU

For use between March 1 and Memorial 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

Fried Artichoke Hearts^{GF}^V

sea salt, fresh lemon tzatziki

Shredded Beef Taco^{GF}^{DF}

pickled cabbage, chimichurri

Tuna Tartare

wonton cone, wasabi mousse

Grilled Flatbread^V^N

goat cheese, red onion, kale
roasted pistachios, local honey drizzle

Sweet Sea Scallops^{GF}^{DF}

applewood smoked bacon

Beef Tenderloin^{DF}

pumpnickel toast, onion jam, watercress

Grilled Shrimp Cocktail^{GF}

lemon ginger marinade, cilantro cream

Chipotle Maple Chicken Salad^N

toasted pecans

Korean BBQ Duck Slider^{DF}

steamed bun, radicchio and carrot slaw

^{GF} Gluten Free

^{DF} Dairy Free

^N Contains Nuts

^V Vegetarian

^{VG} Vegan

Call 860-347-7171

Email planning@ctweddinggroup.com

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APPETIZER | FIRST COURSE



- Please select one -

Penne Primavera [Ⓟ]

spring vegetable ragout, fresh herbs, EVOO
lemon whipped ricotta

Mushroom and Herb Ravioli [Ⓟ]

garlic thyme butter, shaved Parmesan

Spring Vegetable Soup [Ⓟ][Ⓛ][Ⓟ][Ⓟ]

roasted garden vegetables, cannellini beans
amber vegetable broth

Roasted Asparagus Bisque [Ⓟ][Ⓟ]

fresh leeks, shallot crème fraîche

SALAD | SECOND COURSE



- Please select one -

Spring Beet Salad [Ⓟ][Ⓟ][Ⓝ]

fresh greens, roasted beets, pickled onion, peppered goat cheese
toasted almonds, white balsamic vinaigrette

Sugar Snap Pea Salad [Ⓟ][Ⓟ]

field greens, sugar snap peas, bell peppers
fennel, manchego cheese, lemon vinaigrette

House Salad [Ⓛ][Ⓟ]

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

ENTRÉE | THIRD COURSE



- Please select three -

Filet Mignon ^(market price)[Ⓟ]

rosemary rub, boursin whipped potato
grilled asparagus, shallot bordelaise

Braised Short Rib [Ⓟ]

boursin whipped potato, grilled asparagus
ancho chili and molasses reduction

Grilled Pork Chop [Ⓟ][Ⓛ]

garlic and basil rub, new potato and vegetable hash
honey balsamic drizzle

Chicken Ratatouille [Ⓛ]

herb roasted boneless chicken thighs
farro vegetable ratatouille, thyme jus lie

Chicken Saltimbocca [Ⓟ]

prosciutto, roasted peppers, fontina and sage
new potato and vegetable hash, garlic madeira sauce

Chicken Jacqueline [Ⓟ]

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

Stonington Day Boat Scallops

bell pepper and spring pea couscous
meyer lemon butter

Pan Seared Cod [Ⓛ]

roasted tomato, mushroom, and wilted kale couscous
parsley oil

Atlantic Salmon

blistered tomato and spinach couscous
orange rosemary beurre blanc

Grilled Vegetable Lasagna [Ⓟ][Ⓛ][Ⓟ][Ⓟ]

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

[Ⓟ] Gluten Free

[Ⓛ] Dairy Free

[Ⓝ] Contains Nuts

[Ⓟ] Vegetarian

[Ⓟ] Vegan

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