

WINTER MENU

For use between January 1st and March 1st

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 -

Roasted Asparagus Bisque (GF) (V)
fresh leeks, shallot crème fraîche

Mushroom and Herb Ravioli (V)
garlic thyme butter, shaved Parmesan

Tuscan Vegetable Soup (GF) (DF) (V) (VG)
long grain wild rice, spiced tomato broth

Cavetelli Bolognese
ricotta pasta dumplings, slow simmered tomatoes
sausage and beef ragu

SALAD | SECOND COURSE



- Please select one -

Winter Beet Salad (GF) (V) (N)
fresh greens, roasted beets, pickled onion, peppered goat cheese
toasted almonds, white balsamic vinaigrette

Lyman Orchards Apple Salad (GF) (V) (N)
field greens, Lyman orchards apples, salted pecans
dried cranberries, brie, Lyman Orchards cider vinaigrette

House Salad (DF) (V)
field greens, cucumbers, red onions, carrots, tomatoes
herbed croutons, champagne vinaigrette

ENTRÉE | THIRD COURSE



- Please select four -

Cavetelli Bolognese
ricotta pasta dumplings, slow simmered tomatoes
sausage and beef ragu

Penne a la Vodka (V)
slow simmered tomatoes
Parmesan cream reduction

Char Grilled Beef Tenderloin (market price) (GF)
rosemary rub, shallot bordelaise
carved to order

Roasted Prime Rib (market price) (GF) (DF)
fresh herb au jus
carved to order

Braised Beef Brisket (GF) (DF)
ancho chili and molasses reduction

Roasted Pork Loin (GF) (DF)
garlic and basil rub
honey balsamic drizzle

Chicken Ratatouille (GF) (DF)
herb roasted boneless chicken thighs
vegetable ratatouille, thyme jus lie

Chicken Saltimbocca (GF)
prosciutto, roasted peppers, fontina and sage
garlic madeira sauce

Chicken Jacqueline (GF) (DF)
arugula, red pepper, and caper salad
fresh lemon balm oil

Pan Seared Cod (GF) (DF)
roasted tomatoes, mushrooms, and wilted kale
parsley oil

Atlantic Salmon (GF)
blistered tomato and spinach
orange rosemary beurre blanc

Grilled Vegetable Lasagna (GF) (DF) (V) (VG)
brown rice pasta, fresh tomato and basil marinara

- Buffet served with Chef's Selection of Starch and Vegetable -

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Contains Nuts

Vegetarian

Vegan

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