

# AUTUMN MENU

For use between Labor Day and December 31

## 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

### Butternut Squash Crostini <sup>Ⓥ</sup> <sup>Ⓝ</sup>

ricotta, honey, candied pecans

### BBQ Pulled Pork Taco <sup>Ⓦ</sup> <sup>Ⓝ</sup>

apple cider infused BBQ sauce  
pickled pear and cabbage slaw

### Crab Rangoon

crispy wonton, ricotta

### Grilled Flatbread <sup>Ⓥ</sup> <sup>Ⓝ</sup>

brussels, goat cheese, salted pecans  
balsamic honey drizzle

### Sweet Sea Scallops <sup>Ⓦ</sup> <sup>Ⓝ</sup>

applewood smoked bacon

### Beef Tenderloin <sup>Ⓦ</sup>

pumpnickel toast, onion jam, watercress

### Grilled Shrimp Cocktail <sup>Ⓦ</sup>

honey buffalo sauce, peppercorn ranch

### Homestyle Chicken Pot Pie

traditional pot pie filling, fresh herbs

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

steamed bun, radicchio and carrot slaw

SEASONAL, SUSTAINABLE, LOCAL FLAVOR  
{ We support local and regional farms }

<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)

This menu may be used at The Pavilion on Crystal Lake, The Barns at Wesleyan Hills, Lyman Orchards Golf Club, and The Wadsworth Mansion.  
Prices are subject to Administrative Service Charge and Connecticut State Sales Tax. Enhancement prices are subject to change.  
Enhancements are subject to availability. Connecticut Wedding Group is a division of Pavilion Catering, Inc. Revised March 2017.

## APPETIZER | FIRST COURSE

{ Please select one }

### Native Corn Chowder

native corn, cured bacon  
russet potatoes

### Cavatelli Bolognese

ricotta pasta dumplings, slow simmered tomatoes  
sausage and beef ragu

### Butternut Squash & Apple Soup <sup>GF</sup> <sup>V</sup> <sup>N</sup>

spiced crème fraîche, toasted pumpkin seeds

### Butternut Squash Ravioli <sup>V</sup> <sup>N</sup>

roasted hazelnut butter, sage crème

## SALAD | SECOND COURSE

{ Please select one }

### Lyman Orchards Pear Salad <sup>GF</sup> <sup>V</sup> <sup>N</sup>

field greens, poached Lyman Orchards pears, candied walnuts  
radish, Manchego cheese, fig balsamic vinaigrette

### Lyman Orchards Apple Salad <sup>GF</sup> <sup>V</sup> <sup>N</sup>

field greens, Lyman Orchards apples, salted pecans  
dried cranberries, brie, Lyman Orchards cider vinaigrette

### House Salad <sup>DF</sup> <sup>V</sup> <sup>VG</sup>

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

## ENTRÉE | THIRD COURSE

{ Please select four }

### Cavatelli Bolognese

ricotta pasta dumplings, slow simmered tomatoes  
sausage and beef ragu

### Penna a la Vodka <sup>V</sup>

slow simmered tomatoes  
Parmesan cream reduction

### Char Grilled Beef Tenderloin (market price) <sup>GF</sup> <sup>DF</sup>

garlic rub, port wine demi glace  
carved to order

### Roasted Prime Rib (market price) <sup>GF</sup> <sup>DF</sup>

fresh herb au jus  
carved to order

### Braised Beef Brisket <sup>GF</sup> <sup>DF</sup>

sweet onion lager reduction

### Roasted Pork Loin <sup>GF</sup> <sup>DF</sup>

rosemary and sage rub, spaghetti squash  
orange balsamic reduction

### Pan Roasted Chicken Thighs <sup>GF</sup> <sup>DF</sup>

root vegetable hash  
garlic thyme jus

### Lyman Orchards Chicken

Lyman's apple and aged cheddar stuffing  
bourbon cider glaze

### Chicken Jacqueline <sup>GF</sup> <sup>DF</sup>

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

### Pan Seared Cod <sup>GF</sup> <sup>DF</sup> <sup>N</sup>

brussels and native corn hash  
honey walnut glaze

### Atlantic Salmon <sup>GF</sup>

wilted swiss chard  
pear brown butter

### Grilled Vegetable Lasagna <sup>GF</sup> <sup>DF</sup> <sup>V</sup> <sup>VG</sup>

brown rice pasta  
fresh tomato and basil marinara

{ Buffet served with Chef's Selection of Starch and Vegetable }

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