

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 [Ⓥ] [Ⓝ]

ricotta, honey, candied pecans

BBQ Pulled Pork Taco [Ⓞ] [Ⓞ]

apple cider infused BBQ sauce
pickled pear and cabbage slaw

Crab Rangoon

crispy wonton, ricotta

Grilled Flatbread [Ⓥ] [Ⓝ]

brussels, goat cheese, salted pecans
balsamic honey drizzle

Sweet Sea Scallops [Ⓞ] [Ⓞ]

applewood smoked bacon

Beef Tenderloin [Ⓞ]

pumpernickel toast, onion jam, watercress

Grilled Shrimp Cocktail [Ⓞ]

honey buffalo sauce, peppercorn ranch

Homestyle Chicken Pot Pie

traditional pot pie filling, fresh herbs

Korean BBQ Duck Slider [Ⓞ]

steamed bun, radicchio and carrot slaw

SEASONAL, SUSTAINABLE, LOCAL FLAVOR

{ We support local and regional farms }

[Ⓞ] Gluten Free

[Ⓞ] Dairy Free

[Ⓝ] Contains Nuts

[Ⓥ] Vegetarian

[Ⓥ] Vegan

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 ^{GF}^V

spiced crème fraîche, toasted pumpkin seeds

Butternut Squash Ravioli ^V^N

roasted hazelnut butter, sage crème

SALAD | SECOND COURSE

{ Please select one }

Lyman Orchards Pear Salad ^{GF}^V^N

field greens, poached Lyman Orchards pears, candied walnuts
radish, Manchego cheese, fig 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^{VG}

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

ENTRÉE | THIRD COURSE

{ Please select three }

Filet Mignon ^{GF} (market price)

garlic rub, boursin whipped potato, broccolini
port wine demi glace

Braised Short Rib ^{GF}

boursin whipped potato, broccolini
sweet onion lager reduction

Grilled Pork Chop ^{GF}

rosemary and sage rub, boursin whipped potato
spaghetti squash, orange balsamic reduction

Pan Roasted Chicken Thighs ^{GF}^{DF}

root vegetable and new potato hash
garlic thyme jus

Lyman Orchards Chicken

Lyman's apple and aged cheddar stuffing, roasted carrots
cranberry farro pilaf, bourbon cider glaze

Chicken Jacqueline ^{DF}

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

Pan Seared Cod ^{GF}^{DF}^N

brussels, native corn, and sweet potato hash
honey walnut glaze

Atlantic Salmon ^{GF}

sweet potato and swiss chard hash
pear brown butter

Grilled Swordfish ^N

butternut squash and kale farro
toasted almond butter

Grilled Vegetable Lasagna ^{GF}^{DF}^V^{VG}

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

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^N Contains Nuts

^V Vegetarian

^{VG} Vegan

Call 860-347-7171

Email planning@ctweddinggroup.com

Visit 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.