

# 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<sup>GF</sup><sup>V</sup>

sea salt, fresh lemon tzatziki

### Shredded Beef Taco<sup>GF</sup><sup>DF</sup>

pickled cabbage, chimichurri

### Tuna Tartare

wonton cone, wasabi mousse

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

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

### Sweet Sea Scallops<sup>GF</sup><sup>DF</sup>

applewood smoked bacon

### Beef Tenderloin<sup>DF</sup>

pumpernickel toast, onion jam, watercress

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

lemon ginger marinade, cilantro cream

### Chipotle Maple Chicken Salad<sup>N</sup>

toasted pecans

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

steamed bun, radicchio and carrot slaw

SEASONAL, SUSTAINABLE, LOCAL FLAVOR

{ We support local and regional farms }

<sup>GF</sup> Gluten Free

<sup>DF</sup> Dairy Free

<sup>N</sup> Contains Nuts

<sup>V</sup> Vegetarian

<sup>VG</sup> Vegan

## APPETIZER | FIRST COURSE

{ Please select one }

### Penne Primavera <sup>Ⓟ</sup>

spring vegetable ragout, fresh herbs, EVOO  
lemon whipped ricotta

### Mushroom and Herb Ravioli <sup>Ⓟ</sup>

garlic thyme butter, shaved Parmesan

### Spring Vegetable Soup <sup>Ⓟ</sup><sup>Ⓛ</sup><sup>Ⓟ</sup><sup>Ⓥ</sup><sup>Ⓦ</sup>

roasted garden vegetables, cannellini beans  
amber vegetable broth

### Roasted Asparagus Bisque <sup>Ⓟ</sup><sup>Ⓟ</sup>

fresh leeks, shallot crème fraîche

## SALAD | SECOND COURSE

{ Please select one }

### Spring Beet Salad <sup>Ⓟ</sup><sup>Ⓟ</sup><sup>Ⓝ</sup>

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

### Sugar Snap Pea Salad <sup>Ⓟ</sup><sup>Ⓟ</sup>

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

### House Salad <sup>Ⓛ</sup><sup>Ⓟ</sup>

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

## ENTRÉE | THIRD COURSE

{ Please select three }

### Filet Mignon <sup>(market price)</sup> <sup>Ⓟ</sup>

rosemary rub, boursin whipped potato  
grilled asparagus, shallot bordelaise

### Braised Short Rib <sup>Ⓟ</sup>

boursin whipped potato, grilled asparagus  
ancho chili and molasses reduction

### Grilled Pork Chop <sup>Ⓟ</sup><sup>Ⓛ</sup>

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

### Chicken Ratatouille <sup>Ⓛ</sup>

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

### Chicken Saltimbocca <sup>Ⓟ</sup>

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

### Chicken Jacqueline <sup>Ⓛ</sup>

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

### Stonington Day Boat Scallops <sup>(market price)</sup>

bell pepper and spring pea couscous  
meyer lemon butter

### Pan Seared Cod <sup>Ⓛ</sup>

roasted tomato, mushroom, and wilted kale couscous  
parsley oil

### Atlantic Salmon

blistered tomato and spinach couscous  
orange rosemary beurre blanc

### Grilled Vegetable Lasagna <sup>Ⓟ</sup><sup>Ⓛ</sup><sup>Ⓟ</sup><sup>Ⓟ</sup><sup>Ⓟ</sup><sup>Ⓦ</sup>

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

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Call 860-347-7171

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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 June 2017.