

# SUMMER MENU

For use between Memorial Day and Labor 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

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

carnitas style, tomato and corn pico

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

ricotta, native tomatoes, onions, spinach  
local honey drizzle

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

pumpnickel toast, onion jam, watercress

### Buffalo Chicken Salad

sriracha ranch, crumbled bleu cheese

### Bruschetta <sup>V</sup>

native tomatoes, aged balsamic  
fresh herbs, Pecorino

### Crab Ceviche

crispy wonton, avocado mousse

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

applewood smoked bacon

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

honey BBQ cream

### 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 Salsicca

hand pinched Italian sausage, roasted peppers  
wilted spinach, Parmesan, EVOO

### Native Corn Chowder

native corn, cured bacon, russet potatoes

### Sun-Dried Tomato & Mascarpone Ravioli

grilled summer vegetables, garlic brown butter  
fresh basil pesto

### Tuscan Vegetable Soup

long grain wild rice, spiced tomato broth

## SALAD | SECOND COURSE

{ Please select one }

### June Salad

field greens, Lyman Orchards strawberries, candied walnuts  
Maytag bleu cheese, shaved fennel, white balsamic vinaigrette

### August Salad

field greens, Lyman Orchards peaches, native tomatoes  
red onion, fresh mozzarella, EVOO, balsamic drizzle

### July Salad

field greens, Lyman Orchards raspberries, sugared almonds  
herbed goat cheese, radish, honey poppy vinaigrette

### House Salad

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

## ENTRÉE | THIRD COURSE

{ Please select three }

### Filet Mignon (market price)

grilled onions and peppers  
goat cheese whipped potato, house steak sauce

### Grilled Pork Chop

mesquite rub, fried potato and pancetta hash  
spiced bourbon reduction

### Maple BBQ Chicken

boneless chicken thighs, caramelized onion and potato hash  
CT maple infused BBQ sauce

### Stonington Day Boat Scallops (market price)

chipotle dusted and seared  
lemon scented couscous salad, agave oil

### Grilled Atlantic Salmon

corn, black bean, and swiss chard farro  
smoked chili oil

### Braised Short Rib

grilled summer vegetables  
goat cheese whipped potato, poblano peach BBQ sauce

### Chicken Caprese

fresh basil, native tomatoes, melted Mozzarella  
summer orzo, rosemary balsamic drizzle

### Chicken Jacqueline

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

### Pan Roasted Cod

summer squash and roasted tomato couscous  
parsley salsa verde

### Grilled Vegetable Lasagna

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

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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 June 2017.