

SPRING MENU

For use between March 1 and Memorial Day

STATIONARY HORS D'OEUVRES

Harvest Table

A presentation of Artisan Cheeses, Cured Meats, Raw & Marinated Vegetables, 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}

shaved lettuce, chimichurri

Tuna Tartare^{GF}

wasabi mousse, sesame seeds

Grilled Flatbread^V^N

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

Sweet Sea Scallops^{GF}^{DF}

spring pea purée, candied bacon

Beef Tenderloin

pumpnickel toast, onion jam, boursin

Grilled Shrimp Cocktail^{GF}

lemon ginger marinade, cilantro cream

Orange Honey Chicken^{DF}

rhubarb purée, puff pastry

Korean BBQ Duck Slider^{DF}

steamed bun, radicchio and carrot slaw

SEASONAL, SUSTAINABLE, LOCAL FLAVOR

{ We support local and regional farms }

^{GF} Gluten Free

^{DF} Dairy Free


^N Contains Nuts

^V Vegetarian


^{VG} Vegan

APPETIZER | FIRST COURSE

{ Please select one }

Penne Primavera 
spring vegetable ragout, fresh herbs, EVOO
whipped lemon ricotta

Spring Vegetable Soup    
roasted garden vegetables, cannellini beans
amber vegetable broth



Mushroom and Herb Ravioli 
garlic thyme butter, shaved Parmesan

Roasted Asparagus Bisque  
fresh leeks, shallot crème fraîche

SALAD | SECOND COURSE

{ Please select one }


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


Sugar Snap Pea Salad  
field greens, sugar snap peas, bell peppers
fennel, manchego cheese, lemon vinaigrette

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

ENTRÉE | THIRD COURSE

{ Please select four }



Penne Primavera 
spring vegetable ragout, fresh herbs, EVOO
whipped lemon ricotta



Penne a la Vodka 
slow simmered tomatoes
Parmesan cream reduction



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

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


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



Pan Seared Cod  
roasted tomatoes, mushrooms, and wilted kale
parsley oil

Braised Short Rib  
ancho chili and molasses reduction

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

Herb Roasted Chicken Thighs  
roasted vegetables, thyme jus lie

Atlantic Salmon  
blistered tomato and spinach
orange rosemary oil

Roasted Pork Loin  
garlic and basil rub, honey balsamic drizzle

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

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 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 August 2017.