

# Connecticut Wedding Group

venues • catering • event planning

## Rehearsal Dinners at Lyman Orchards!

2013 Connecticut Chef of the Year, Stephen Lisitano,  
Along with Connecticut Wedding Group,  
Present Farm-to-Table Style Rehearsal Dinners at Lyman Orchards!



Create a fantastic destination wedding experience for your guests by treating them to a farm-to-table style rehearsal dinner situated on 1100 acres of classic New England Farmland at Lyman Orchards Golf Club!

**Location:** Patio Room @ Lyman Orchards Golf Club

**Time Frame:** 7:00 p.m. – 10:00 p.m.

**Minimum Guest Requirement:** 30 Guests

**Guest Maximum:** 60 Guests

**Room Rental Fee:** \$250

For more information, or to book your rehearsal dinner at Lyman Orchards with Connecticut Wedding Group, please contact Mary-Beth today!

**Mary-Beth McDowell**

**Director of Wedding Planning**

**Phone: 860-347-7171**

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# The Apple Harvest

## Cocktails & Hors D'oeuvres – 7:00 p.m.

### **Seasonal Harvest Table**

Crisp Crudités Vegetables with Imported and Domestic Cheese, Fresh Seasonal Fruits, Spicy Pepperoni, Assorted Crackers and Dips, Tortilla Chips & Fresh Black Bean Salsa

## Farm-to-Table Style Buffet Dinner – 7:45 p.m.

### **Choice of ONE Pasta:**

Penne Marinara with Local Basil & Aged Parmesan Cheese  
Pasta Primavera with Local Garden Vegetables, Fresh Herbs & EVOO  
Homestyle Vermont Cheddar Mac & Cheese

### **Choice of ONE Chicken:**

Boneless Chicken Breast with Lyman Orchards Apple Cider Glaze  
Boneless Chicken Florentine with Fresh Lemon & Herbs  
Boneless Chicken with Jack Daniels Local Honey BBQ Sauce  
Boneless Chicken Marsala with Connecticut Mushroom & Marsala Wine

### **Choice of ONE Meat:**

CWG's Famous St. Louis Style BBQ Ribs  
Local Honey Glazed Roast Pork Loin with Caramelized Onions & Lyman Orchards Apple Compote  
Herb Roasted Midwestern Beef Sirloin, Thinly Sliced with Local Mushroom Gravy  
Eight Hour Pot Roast with Aromatic Local Vegetables & Burgundy Jus  
Eight Hour Braised Beef Brisket with Jack Daniels Local Honey BBQ Sauce

### **Buffet Meal is served with:**

Local Greens Garden Salad with Aged Balsamic Vinaigrette  
Chef's Choice Potato and Fresh Local Vegetables  
Assorted Dinner Rolls with Butter

### **Dessert & Coffee Service**

Warm Lyman Orchards Seasonal Fruit Cobbler with Vanilla Bean Ice Cream  
Fresh Brewed Coffee, Decaf, Herbal and Regular Tea Station

**\$29.95 per guest**

### **Bar Options**

A Cash Bar is Available at No Extra Charge

Soft Drinks – Cash for Alcoholic Beverages  
**\$2.95 per guest**

Select Open Bar – Ten Draft Beers, House Wine & Soft Drinks  
**\$7.95 per guest**

Premium Open Bar – Mixed Drinks, Ten Draft Beers, House Wine & Soft Drinks  
**\$14.95 per guest**

*All pricing is subject to 20% Administrative Service Charge and CT State Sales Tax*