

# BUFFET MENU

## SALAD COURSE

{ Please select one }

### Lyman Orchards Pear Salad <sup>GF</sup> <sup>V</sup> <sup>N</sup>

field greens, poached Lyman Orchards pears, candied walnuts  
radish, Tres Leches cheese, fig balsamic vinaigrette

### Lyman Orchards Apple Salad <sup>GF</sup> <sup>V</sup> <sup>N</sup>

field greens, Lyman Orchards apples, candied pecans  
dried cranberries, goat cheese, Lyman Orchards cider vinaigrette

### Farmhouse Salad <sup>V</sup>

field greens, red onions, tomatoes, cucumbers  
carrots, shaved Pecorino, toast point,  
fresh herbed vinaigrette

### Autumn Burrata <sup>(market price)</sup> <sup>V</sup>

roasted squash, frisée, toasted pepitas  
apple honey vinaigrette, grilled sourdough

## ENTRÉE COURSE

{ Please select four }

### Penne a la Vodka <sup>V</sup>

slow simmered tomatoes, Parmesan cream reduction

### Rigatoni Bolognese

sausage and beef ragu, whipped ricotta

### Grilled Beef Tenderloin <sup>(market price)</sup> <sup>GF</sup>

garlic rub, garlic and chive whipped potato  
port wine demi glacé, carved to order

### Roasted Prime Rib <sup>(market price)</sup> <sup>GF</sup>

garlic and chive whipped potato  
fresh herb au jus, carved to order

### Braised Short Rib <sup>GF</sup>

sweet potato mash, hot honey fried brussel sprouts  
Korean BBQ sauce

### Roasted Pork Loin <sup>GF</sup> <sup>DF</sup>

rosemary and sage rub  
spaghetti squash, roasted apples

### Herb Roasted Chicken Breast <sup>GF</sup> <sup>DF</sup>

roasted root vegetables and potatoes  
garlic thyme jus

### Lyman Orchards Chicken <sup>N</sup>

Lyman's apple and aged cheddar stuffing  
cranberry farro pilaf, apple dijon pan reduction

### Seared Atlantic Salmon <sup>GF</sup>

parsnip puree, roasted broccolini  
maple grain mustard glaze

### Chicken Jacqueline

Milanese style, traditional piccata sauce  
fresh greens salad, Pecorino and fresh lemon

### Grilled Swordfish <sup>GF</sup>

roasted acorn squash, kale, caramelized onions,  
black rice, toasted quinoa, whipped pumpkin butter

**PLANT BASED** Option Included to Accommodate  
Guests with Special Dietary Needs and Preferences

### Pumpkin Polenta Bowl

roasted butternut squash, kale and apples  
port wine and fig glaze

<sup>DF</sup> <sup>V</sup> <sup>VG</sup> <sup>GF</sup>

<sup>GF</sup> Gluten Free

<sup>DF</sup> Dairy Free

<sup>N</sup> Contains Nuts

<sup>V</sup> Vegetarian

<sup>VG</sup> Vegan

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