

SIT DOWN MENU

SALAD COURSE

{ Please select one }

Lyman Orchards Pear Salad ^{GF} ^V ^N

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

Lyman Orchards Apple Salad ^{GF} ^V ^N

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

Farmhouse Salad ^V

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

Autumn Burrata ^(market price) ^V

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

ENTRÉE COURSE

{ Please select three }

Filet Mignon ^(market price) ^{GF}

garlic rub, garlic and chive whipped potato
caramelized onions and brussel sprouts
port wine demi glacé

The Prime ^(market price) ^{GF}

grilled USDA Prime NY strip, Parmesan smashed potato
roasted mushroom and shallots

Braised Short Rib ^{GF}

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

Pan Seared Pork Chop ^{GF} ^{DF}

rosemary and sage rub
spaghetti squash, roasted apples

Herb Roasted Chicken Breast ^{GF} ^{DF}

roasted root vegetables and potatoes
garlic thyme jus

Lyman Orchards Chicken ^N

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

Pan Seared Scallops ^(market price)

panko crusted, cauliflower mash
roasted brussel sprouts and native corn
applewood smoked lardon

Chicken Jacqueline

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

Seared Atlantic Salmon ^{GF}

parsnip puree, roasted broccolini
maple grain mustard glaze

Grilled Swordfish ^{GF}

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

Shrimp & Grits ^(market price)

chorizo cornbread stuffing, spiced grits
roasted tomato saffron 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

^{DF} ^V ^{VG} ^{GF}

^{GF} Gluten Free

^{DF} Dairy Free

^N Contains Nuts

^V Vegetarian

^{VG} Vegan

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, 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 January 2022.

BUFFET MENU

SALAD COURSE

{ Please select one }

Lyman Orchards Pear Salad ^{GF} ^V ^N

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

Lyman Orchards Apple Salad ^{GF} ^V ^N

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

Farmhouse Salad ^V

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

Autumn Burrata ^(market price) ^V

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

ENTRÉE COURSE

{ Please select four }

Penne a la Vodka ^V

slow simmered tomatoes, Parmesan cream reduction

Rigatoni Bolognese

sausage and beef ragu, whipped ricotta

Grilled Beef Tenderloin ^(market price) ^{GF}

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

Roasted Prime Rib ^(market price) ^{GF}

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

Braised Short Rib ^{GF}

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

Roasted Pork Loin ^{GF} ^{DF}

rosemary and sage rub
spaghetti squash, roasted apples

Herb Roasted Chicken Breast ^{GF} ^{DF}

roasted root vegetables and potatoes
garlic thyme jus

Lyman Orchards Chicken ^N

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

Seared Atlantic Salmon ^{GF}

parsnip puree, roasted broccolini
maple grain mustard glaze

Chicken Jacqueline

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

Grilled Swordfish ^{GF}

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

^{DF} ^V ^{VG} ^{GF}

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