

the
Connecticut
Wedding Group
venues • catering • event planning

MENU SELECTIONS DESIGNED FOR FALL 2012

For use between Labor Day and Thanksgiving

~ BUFFET STYLE SERVICE ~

Appetizer, First Course

Please Select One

Roasted Butternut Squash Ravioli, Artichoke Hearts and Sage Butter

Roasted Butternut Squash Soup

Roasted Native Corn Chowder

Penne a la Vodka

Penne with Artichoke Hearts, Sun-dried Tomatoes and Alfredo

Penne with Roasted Garlic and Fresh Basil Marinara Sauce

Penne with Sweet Peppers and Portobello Cream

Lobster Ravioli with Saffron Cream (*add \$8*)

Jumbo Shrimp Cocktail (*add \$8*)

4 pieces, 13-15 size, Spicy Cocktail Sauce and Fresh Lemon

Salad, Second Course

Please Select One

HOUSE SALAD

Baby Field Greens and Leaf Lettuces, Sliced Cucumbers, Tomatoes,

Red Onions and Carrots, Champagne Vinaigrette

CAESAR SALAD

Shaved Pecorino Romano

ARUGULA SALAD

Lyman Orchards Apples, Gorgonzola, Crispy Pancetta,

Apple Cider Vinaigrette

Menu may be used at The Pavilion on Crystal Lake, The Barns at Wesleyan Hills, The Lyman Orchards Golf Club, and The Wadsworth Mansion.

Prices are subject to 18% Administrative Service Charge and Connecticut Sales Tax.

The Connecticut Wedding Group is a division of Pavilion Catering.

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Fall Entrées

*Please Select Four, served Buffet Style
(Our Chef suggests 1 Pasta, 1 Poultry, 1 Seafood, and 1 Beef)*

STUFFED BREAST OF CHICKEN

Lyman Orchards Apples, Cider Reduction

BREAST OF CHICKEN JACQUELINE

White Wine, Lemon, Capers and Fresh Herbs

SOUTH FARMS STUFFED BREAST OF CHICKEN

Traditional Herb Stuffing, Pan Gravy

CHICKEN TUSCANY

Sweet Italian Sausage and Fontina Cheese
Stuffing, Rosemary Cream Sauce

CHICKEN SALTIMBOCCA

Prosciutto, Provolone Cheese
and Fresh Sage, Asiago Cream

TENDERLOIN OF BEEF *(add \$6)*

Wild Mushroom Demi Glace

ROASTED PRIME RIB OF BEEF

(add \$5 plus Attendant fee)

Fresh Herb Au Jus, Carved to Order on the Buffet

SLICED TOP SIRLOIN OF BEEF

Roasted Garlic Pinot Noir Sauce

GUINNESS BRAISED SHORT RIB *(add \$5)*

Sweet Onion Sauce

ROASTED PORK LOIN

Candied Walnuts, Acorn Squash Puree

CLASSIC PENNE MARINARA

Roasted Garlic and Fresh Basil

VEGETARIAN PENNE ALFREDO

Artichoke Hearts and Sun-dried Tomatoes

PENNE A LA VODKA

Grey Goose Vodka Sauce

PAN SEARED ATLANTIC SALMON

Maple Syrup Glaze

PAN SEARED ATLANTIC SALMON

Four Onion Confit

GRILLED JUMBO SHRIMP *(add \$3)*

Lemon Basil Aioli

GRILLED VEGETABLE STUFFED FILET OF SOLE

Lemon Butter Sauce

FILET OF SOLE PAVILION

Scallop and Crab Meat Stuffing, Lobster Sauce

ATLANTIC HALIBUT *(Market Price)*

Orange Marinade, Fried Spinach

CHILEAN SEA BASS *(Market Price)*

Roasted Wild Mushrooms

GRILLED EGGPLANT ROLLATINI

Grilled Vegetable and Ricotta Filling

TWIN RISOTTO CAKES

Butternut Squash, Wild Mushrooms,
Shaved Pecorino Romano

VEGAN RAVIOLI

Filled with Tofu and Carrott,
Eggplant Caponata

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