

the
Connecticut
Wedding Group

venues • catering • event planning

2012 COCKTAIL HOUR OFFERINGS

CRUDITÉ

Artisan and International Cheeses, Dry Cured Meats, Raw and Marinated Vegetables, Seasonal Fruits, Sauces and Spreads. Crackers, Crisps and Fresh Baked Crostini

HORS D'OEUVRES

*Your Guests will enjoy Our Chef's selection of up to ten
Hot and Cold Hors D'oeuvres hand passed by our staff*

VEGETARIAN

Spanakopita filled with Spinach and Feta Cheese
Vegetarian Spring Rolls with Sweet and Sour Sauce
Vegetarian Potsticker Dumplings
Crispy Fries with Wasabi Ketchup, served in Bamboo Cones
Sweet Potato Fries with Cinnamon Maple Drizzle, served in Bamboo Cones
Spicy Gazpacho Shooters (also available with Poached Shrimp)
Roasted Butternut Squash Soup Shooters
Native Roasted Corn Chowder Shooters

SHRIMP AND SEAFOOD

Garlic and Herb Sautéed Shrimp
Lemon Garlic Shrimp on Crispy Wonton
Orange Ginger Shrimp with Toasted Sesame Seeds
Ginger Poached Shrimp with Papaya Salsa
Cajun Sautéed Gulf Shrimp
Buffalo Shrimp with Gorgonzola Sauce and Fresh Celery
Shrimp Cocktail with Spicy Cocktail Sauce and Fresh Lemon
BBQ Shrimp with Cucumber Yogurt Sauce
Sweet Chili Shrimp with Peanut Sauce
Cajun Shrimp with Cool Ranch Dip on Tortilla
Tequila Lime Sautéed Shrimp with Cilantro
Shoreline Style Fried Shrimp with Tartar Sauce
Coconut Encrusted Shrimp with Spicy Plum Sauce
Maryland Style Baby Crab Cakes with Remoulade Sauce
Crispy Fried Calamari with Radicchio Aioli
Potato Latke with Smoked Salmon and Fresh Dill Cream
Sweet Sea Scallops wrapped in Bacon

*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.
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STUFFED MUSHROOMS

Boursin Cheese filled Mushroom Cap
Mushroom Caps filled with Sweet Italian Sausage and Fontina Cheese
Mushroom Caps filled with Spinach and Gruyere

BRUSCHETTA

Greek Bruschetta with Sautéed Spinach, Sun-dried Tomatoes,
Kalamata Olives and Feta Cheese
Classic Bruschetta with Tomatoes, Pesto and Mozzarella Cheese
White Bean and Rosemary Bruschetta
Shrimp and Black Bean Bruschetta

CHICKEN SATAY

Panko Encrusted Chicken with Fresh Basil Mayo
Curried Chicken with Cucumber Sour Cream
Pecan Chicken with Lime Yogurt
Grilled Chicken with Curried Peanut Sauce
Sesame Chicken served with a Sweet Chili Sauce
Pesto Chicken with Sundried Tomato Cream
Parmesan Chicken with Garlic Aioli or Marinara Sauce
Cajun Chicken with Guacamole Sour Cream
Chili Peanut Chicken with Scallion Oil
Cilantro Salsa Marinated Chicken with Sour Cream

BEEF AND PROSCIUTTO

Sliced Tenderloin of Beef on Garlic Crostini with Horseradish Cream
Beef Satay with Teriyaki Glaze
Asparagus wrapped in Prosciutto with Garlic and Herb Aioli
Honeydew and Cantaloupe Melon wrapped in Prosciutto
Cheeseburger Sliders with Assorted Condiments
(Caramelized Onions, Blue Cheese, Kosher Dill Pickle, Mustard, Ketchup, etc.)

QUESADILLA

Blackened Chicken Quesadilla served with a Salsa Sour Cream
Grilled Shrimp Quesadilla with a Guacamole Drizzle
Grilled Vegetable Quesadilla with Portobello Mushrooms, Vidalia Onions and Red Peppers
Smoked Chicken Quesadilla

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