

the
Connecticut
Wedding Group
venues • catering • event planning

MENU SELECTIONS DESIGNED FOR SPRING 2012

For use between April 1st and Memorial Day weekend

~ BUFFET STYLE SERVICE ~

Appetizer, First Course

Please Select One

Penne a la Vodka

Penne with Roasted Garlic and Fresh Basil Marinara Sauce

Penne with Artichoke Hearts, Sun-dried Tomatoes and Alfredo Cream

Penne with Wild Mushrooms and Roasted Tomato Cream

Penne with Broccoli Rabe and Sweet Italian Sausage

Cheese Tortellini with Fresh Basil Cream

Italian Wedding Soup

Baked Potato Soup with Chipotle Cheddar Cheese

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

CLASSIC CAESAR SALAD

Shaved Pecorino Romano

ARUGULA SALAD

Shaved Fennel, Sliced Strawberries, Raspberry 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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Spring Entrées

Please Select Four, served Buffet Style

(Our Chef suggests 1 Pasta, 1 Poultry, 1 Seafood, and 1 Beef)

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

DOUBLE CUT GRILLED PORK CHOP

Melted Tomato and Leeks

HONEY GLAZED ROASTED PORK LOIN

Caramelized Onions

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

SWEET CHILI BRAISED SHORT RIB *(add \$5)*

Baby Bok Choy

HONEY BALSAMIC SALMON

Crispy Leeks and Fennel

APRICOT GLAZED SALMON

Pineapple Mango Salsa

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

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

SHITAKE AND ASPARAGUS STUFFED FILET OF SOLE

Basil Oil

ATLANTIC HALIBUT *(Market Price)*

Citrus Arugula Salad

CHILEAN SEA BASS *(Market Price)*

Porcini Dusted, Sweet Pea Sauce

GRILLED EGGPLANT ROLLATINI

Filled with Grilled Vegetables
and Ricotta

PAN SEARED POLENTA

Wild Mushroom Ragout, Shaved
Parmesan Cheese

VEGAN RAVIOLI

Filled with Tofu and Carrot,
Eggplant Caponata

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