

*the*  
**Connecticut**  
*Wedding Group*  
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## MENU SELECTIONS DESIGNED FOR SUMMER 2012

*For use between Memorial Day and Labor Day*

~ SIT DOWN STYLE SERVICE ~

### ***Appetizer, First Course***

*Please Select One*

- Penne a la Vodka
- Penne with Roasted Garlic and Fresh Basil Marinara Sauce
- Penne with Grilled Asparagus and Roasted Mushrooms
- Penne with Artichoke Hearts, Sun-dried Tomatoes and Alfredo
- Cheese Tortellini with Grilled Vegetable and Pesto
- Chilled Sweet Summer Melons and Berries
- New England Clam Chowder
- Tomato Gazpacho with Garden Vegetables and Citrus Zest
- 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 tree-ripened Peaches, Feta,  
Crispy Pancetta, Sherry Vinaigrette

#### **CAPRESE SALAD**

Locally grown Tomatoes, Fresh Mozzarella,  
and Basil drizzled with Balsamic Reduction

*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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## Summer Entrées

*Please Select Three, served Sit Down Style*

### BONELESS BREAST OF CHICKEN

Grilled Watermelon Salsa

### PAN SEARED ATLANTIC SALMON

Roasted Corn and Sweet Pepper Relish

### BREAST OF CHICKEN JACQUELINE

White Wine, Lemon, Capers and Fresh Herbs

### APRICOT GLAZED SALMON

Pineapple Mango Salsa

### SOUTH FARMS STUFFED BREAST OF CHICKEN

Traditional Herb Stuffing, Pan Gravy

### GRILLED JUMBO SHRIMP *(add \$3)*

Lyman Orchards tree-ripened Peach Chutney

### CHICKEN TUSCANY

Sweet Italian Sausage and Fontina Cheese  
Stuffing, Rosemary Cream Sauce

### GRILLED VEGETABLE STUFFED FILET OF SOLE

Lemon Butter Sauce

### CHICKEN SALTIMBOCCA

Prosciutto, Provolone Cheese and Fresh Sage

### FILET OF SOLE PAVILION

Scallop and Crab Meat Stuffing,  
Lobster Sauce

### TENDERLOIN OF BEEF *(add \$6)*

Wild Mushroom Demi Glace

### SHITAKE AND ASPARAGUS STUFFED FILET OF SOLE

Basil Oil

### ROASTED PRIME RIB OF BEEF *(add \$5)*

Fresh Herb Au Jus

### ATLANTIC HALIBUT *(Market Price)*

Citrus Arugula Salad

### SLICED TOP SIRLOIN OF BEEF

Roasted Garlic Pinot Noir Sauce

### CHILEAN SEA BASS *(Market Price)*

Miso Marinated with Black Beans

### BBQ BRAISED SHORT RIB *(add \$5)*

Served with Jalapeno Jack Cornbread

### GRILLED EGGPLANT ROLLATINI

Grilled Vegetable and Ricotta Filling

### ROASTED PORK LOIN

Roasted Corn Cilantro Salsa

### SESAME SEARED TOFU

Thai Noodle Salad, Pickled Ginger Vinaigrette

### DOUBLE CUT GRILLED PORK CHOP

Jack Daniels BBQ Sauce

### VEGAN RAVIOLI

Tofu and Carrot Filling,  
Eggplant Caponata

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