

Pavilion CATERING

2009 Sit Down Style Dinner Service

Select one Appetizer

Fresh Fruit Cocktail • Penne Pasta a la Vodka • Rigatoni Bolognese
Penne Pasta with Roasted Garlic and Fresh Basil Marinara Sauce
Fusilli Pasta with Artichoke Hearts, Sun-dried Tomatoes and Alfredo Cream Sauce
Roasted Butternut Squash Soup • New England Clam Chowder • Roasted Corn Chowder
Vegetarian Minestrone Soup • Homestyle Chicken Noodle Soup • Italian Wedding Soup

Chicken & Veal

Breast of Chicken Jacqueline

Boneless breast of chicken delicately sautéed
with white wine, lemon and fresh herbs

South Farms Stuffed Breast of Chicken

Boneless breast of chicken stuffed with traditional herb dressing,
topped with a pan gravy

Chicken Tuscany

Boneless breast of chicken filled with sweet Italian sausage and Fontina cheese,
finished with rosemary cream sauce

Breast of Chicken Marsala

Boneless breast of chicken sautéed with Marsala mushroom sauce

Chicken Saltimbocca

Boneless breast of chicken with Prosciutto, Provolone Cheese and fresh sage

Center Cut Veal Chop (add \$5)

A tender center cut veal chop pan seared and
finished with rosemary cream sauce and fresh herbs

Vegetarian

Manicotti Primavera

Oven baked and topped with grilled vegetables,
marinara sauce and Parmesan cheese

Roasted Baby Eggplant

Filled with grilled vegetables and Fontina cheese
and served with sweet red pepper sauce

Eggplant Parmesan

Served with fresh basil marinara sauce and Mozzarella cheese

Wild Mushroom "Shortcake"

Served with tarragon cream sauce and an Asiago crisp

Select one Salad

Classic Caesar Salad
Garden Salad with Balsamic Vinaigrette
Medley of Baby Greens with Champagne Vinaigrette
Iceberg Wedge with Maytag Bleu Cheese and Crumbled Bacon

Beef / Pork / Lamb

Roasted Prime Rib of Beef (add \$5)

King size cut, served with Au Jus and Horseradish

Sliced Top Sirloin of Beef

Oven roasted and thinly sliced. Served with
roasted garlic Cabernet Sauvignon sauce

Tenderloin of Beef (add \$6)

Twin Medallions of perfectly grilled beef.
Served with Port Wine demi glace

Roast Loin of Pork

Slow roasted with a brown sugar honey glaze,
accompanied by apple stuffing and homestyle gravy

New Zealand Rack of Lamb (add \$6)

Marinated with fresh herbs and extra virgin olive oil,
topped with mustard herb crust

Seafood

Baked Boston Scrod

Lightly brushed with a lemon butter sauce and topped with seasoned bread crumbs

Filet of Sole Pavilion

Filet of sole filled with scallop and crab meat stuffing
and topped with lobster sauce

Salmon Forestiere

With roasted wild mushrooms and laced
with fresh herb butter

Roasted Apricot Glazed Atlantic Salmon

With pineapple cilantro salsa

Baked Stuffed Jumbo Shrimp (add \$3)

Traditional seafood stuffing, fresh lemon and melted butter

All Entrées are Accompanied by:

Black Tie Service • Chef's Selection of Complementing Vegetable and Starch and Warm Dinner Rolls with Butter
Complimentary Cutting of Your Wedding Cake or Chef's Dessert • Freshly Brewed Regular and Decaffeinated Coffees and Traditional and Herbal Teas

All prices are subject to 18% service charge and 6% CT Sales Tax.

860-347-7171 • www.PavilionCatering.com

Visit our Blogs: <http://crystallakeweddings.blogspot.com> • <http://wesleyanbarnweddings.blogspot.com>
<http://lymanorchardsgolfclubweddings.blogspot.com> • <http://wadsworthmansionweddings.blogspot.com>