



Weddings

AT THE RIDGE



Your guests will relax by the fire and enjoy mountain views at our *Fire at the Ridge* banquet facility or pondside under our marquee tent while experiencing an artfully-inspired menu by nationally-renowned Chef Kevin Cottle.

Sample Custom Menu

Hors d'oeuvres

- Sesame Seared Tuna with pickled ginger, Thai ketchup, wonton crisps
- Seared Beef Tenderloin with cranberry-horseradish cream, caramelized onion, crostini
- Cape Cod Lobster Fritters, lemon caper sauce
- Taco truck adobo pulled chicken Taco over Lime Boat Margarita

Starters

- Bistro salad with duck confit, apple wood bacon lardons, fingerling potatoes, glazed figs, frisee, balsamic vinaigrette
- Rock shrimp "stir fry" with green tea soba noodle, red curry & coconut-lime nage
- "All Day" short rib with truffle potato puree, chive oil, red wine natural glaze

Entrées

- Saki-Miso cured Monkfish with english pea, kiffir lime & lobster risotto, coconut-lemongrass nage
- Grilled "berkshire" pork chop with cranberry-chestnut "bread" pudding, rainbow swiss chard, roasted apple-charred fennel puree
- Black angus cowboy steak with bacon horseradish potato, caramelized french green beans & Chanterelle mushrooms, béarnaise foam
- Kevin's Cape Cod Clam Bake, butter poached lobster, roasted corn pudding, Yukon potato, grilled white & green asparagus, littleneck clams, local chorizo

Desserts

- Service of your own wedding cake
- Assortment of chef customizable prepared desserts

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