

Luncheons

Providing a truly exceptional experience in creative cuisine, fine wine and superior service. Let us help you design the perfect luncheon for your event, whether it is a business meeting, a backyard party, or an elegant plated event.



Sample Lunch Menus

We have listed a few of our customer favorites, however, you may see a full list of **ALL** menu options on the "Complete Menu" page or sit down with our chef and create your own custom menu!

Express Luncheon – Starting @ \$15 per person

Includes three sandwich selections, two salad selections and our house made chips.

Sandwiches

Blackened Tuna BLT – seared tuna, bacon, lettuce, tomato, garlic aioli, brioche roll

Chicken Salad – curry aioli, avocado, bacon, lettuce, tomato, brioche roll

Steak Fromage – thin sliced beef, caramelized onion, provolone, demi baguette

Salads

Golden Beet Salad – mixed local greens, grapes, crumbled chèvre, candied nuts, lemon poppy seed vinaigrette

Ultimate Chopped Salad – mozzarella, soppressata, peppadew, garbanzo beans, roasted garlic, romaine, parmesan crisp crumble, confit red onion vinaigrette

Additions to Express Luncheons

Add a Soup or a Side

Cream of Crab – Kilby cream, lump crab meat, dry sherry

Rosemary Truffle Frites – truffle + cumin aioli

Add Hors d' Oeuvres, Passed or Stationed

Cheese + Charcuterie Board – assorted savory items, a selection of artisan cheeses, and charcuterie, displayed with a selection of breads, crackers, mustards, chutney, assorted dips and grilled marinated vegetables.

Pan Seared Scallops (Passed Hors d' Oeuvre) – bacon + corn relish

Add a Carving Station

Allow one of our chefs to feature a carving station of your choice.

Add a Dessert

We can provide a unique selection of desserts, including items such as our flourless chocolate cake, our homemade cheesecake or other customizable sweet treats! Or have a chef attended station with desserts created with custom ingredients!

Signature Luncheon – Starting @ \$29 per person

Treat your guests to an elevated lunch experience by offering a 3-course plated or stationed event!

From the Garden

Begin your lunch experience with two of our signature salads, featuring seasonal local ingredients. For plated luncheons, choose one signature salad.

Golden Beet Salad – mixed local greens, grapes, crumbled chèvre, candied nuts, lemon poppy seed vinaigrette

Romaine Caesar Salad - brioche crumble, fried capers

Entrées

Treat your guests to a choice of two exquisite entrées served with seasonal accompaniments.

Bistro Steak – truffle frites, brandy demi glaze

Shrimp + Grits – Keyes creamery hot pepper cheddar, andouille sausage, citrus barbeque

Desserts

Choose from a large selection of house made desserts.

Tahitian Vanilla Crème Brûlée – Kilby cream, Tahitian vanilla beans

Our pricing includes all china, flatware and service ware, so no need to rent these items!

Additions to Luncheon Events

Pairings – We can add wine, beer or cocktail pairings to your menu, thoughtfully selected to complement each selection.

Welcome Hour – You may add a welcome hour to your event, with delicious passed hors d'oeuvres, a signature drink, or stationed hors d'oeuvres.

Beverage Packages – We will provide a complete bar set up, and all of our beverage packages include coffee service! For a bar set up with non-alcoholic beverages, we provide water, house-made unsweetened or sweetened tea, house-made lemonade and soda for \$4 per guest. Our pricing also includes ice, glassware and cocktail napkins. For \$6 per guest, we can provide a full bar set up that includes all of the above and mixers, fruit juices and garnishes. We can also supply the alcohol for your event and we charge on a consumption basis. Or you may supply your own alcohol! We will provide 1 bartender per 50 guests and the fee is \$175 per bartender.

Superior Staffing & Complete Service

Relax and enjoy... you are in good hands. Our experienced staff will handle the entire event, from set up, to exceptional service during the event, and breakdown and clean up after the event. Our fee includes all staffing, including a manager on site, chefs, servers and server assistants.

Complete Menu Listing

See a complete listing of menu choices on our website, www.pairingsbistro.com, under the “catering tab,” or request a copy at the restaurant. We are happy to assist you!