

Plated Dinner Events

Providing a truly exceptional experience in creative cuisine, fine wine and superior service. Our plated dinner menus are customized to perfectly pair with your event! Our 4-course plated dinners begin at \$47 per person and include the following items.



Sample 4-Course Dinner Menu

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!

First Course

Butternut Squash Soup

butternut squash, brown sugar cinnamon crouton

Second Course

Winter Cranberry Salad

local field greens, blue cheese ranch, candied chipotle bacon crumble, dried cranberries, cranberry Dijon vinaigrette

Third Course – (Dual Plated Entrée)

Braised Short Rib + Grilled Shrimp

grilled parmesan asparagus, sweet potato + bacon hash, roasted tomato creole cream

Fourth Course

Crème Brûlée

housemade and customized to pair with your dinner

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

Additions to Plated Dinner Events

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

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

Menu Options – Add a fifth course!

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 \$3 per guest. Our pricing also includes ice, glassware and cocktail napkins. For \$5 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 service fee includes all staffing, including a manager on site, chefs, servers, and server assistants.

Complimentary Tasting Appointment

We invite you to our restaurant, Pairings Bistro, to meet with our Catering Director, Eileen Rice, for a complimentary tasting appointment. Sample some of our customer favorites and start planning your event! Call 410-569-5006 to schedule an appointment.

Complete Menu Listing

See a complete listing of all 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!