

# Stationed Dinner Events

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



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## *Sample Stationed 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!

### **Hors d’ Oeuvre Station**

*Delight your guests with our artistically created grazing table.*

Long board of assorted savory items, a selection of imported and domestic artisan cheeses charcuterie, displayed with a selection of breads, crackers, mustards, chutney, assorted dips and grilled marinated vegetables.

### **From the Garden**

*Begin your dinner experience with two of our signature salads, featuring seasonal local ingredients.*

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

**Romaine Caesar Salad** - brioche crumble, fried capers

### **Entrée Station**

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

**Pork Tenderloin** – blackberry BBQ, herb basmati rice, seared squash

**Scallops** – roasted corn + tomato relish, bacon jam

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

# Additions to Stationed Dinner 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 an additional stationed hors d'oeuvre.

**Menu Options** – Offer your guests another course or another choice.

**Chef Carving Station** – Allow one of our chefs to feature a carving station of your choice.

**Dessert Station** – We can provide a unique dessert station 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!

**Late-Night Bites** – Offer your guests a late-night bite and keep the party going with casual menu items, such as dry aged beef sliders, truffle fries, nachos, or loaded tots.

**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.

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## 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 meet with our Catering Director, Eileen Rice, for a complimentary tasting appointment at the restaurant. 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 of your menu choices on our website, [www.pairingsbistro.com](http://www.pairingsbistro.com), under the "catering tab," or request a copy at the restaurant.

We are happy to assist you!