
Pairings Catering ■ Champagne Station Wedding

Passed Hors d' Oeuvres

Lamb Chops

Garlic and Chèvre Crust, Port Reduction

Cream of Crab Shooter

Petite Crab Cake, Fresh Parsley, Old Bay

Harford Vegetable Napoleon

Layers of Seasonal Vegetables, House Pulled Mozzarella, Butternut Squash Puree, Balsamic Reduction

Crispy Scallops

Butternut Squash Risotto, Capers, Manchego

Hors d' Oeuvres Station

Cheese and Charcuterie

Served with Honey Pecan Butter, Pickled Accompaniments, Baked Crostini, Whole Grain Mustard

Grilled Vegetables

Crudités of Squash, Peppers, Asparagus, Roasted Garlic, Cremini Mushrooms, Balsamic Reduction, Local Options

Fresh Fruit Carving

Surrounded with hand cut slices of Strawberries, Melons, Pineapple, Grapes, Local Options

Maryland Crab Dip

Old Bay, Keyes Cheddar, Toasted Baguette

Dinner Reception

Golden Beet Salad

Grapes, Chèvre, Candied Walnuts, Champagne Vinaigrette

Chef Carved Roasted Prime Rib

Chimichurri Sauce, Horseradish Crème, Roasted Garlic Potatoes

Seared Duck Breast

Fig Onion Jam, Crispy Polenta Cake, Wild Mushroom Duxelle

Herb Crusted Rockfish

Roasted Tomato Butter, Fried Green Tomatoes, Saffron Risotto