
Pairings Catering ■ Dinners with Wine Pairings

Choose from Three, Four, Five and Seven Course Menus

Sample Five Course Menu

First Course

(Passed Hors d' oeuvres)

Cream of Crab Shooter

Petite Crab Cake, Dry Sherry

Veal Meatballs

*With Roasted Red Pepper, Artichoke Hummus,
Whipped Ricotta Cream*

Second Course

Port Poached Pear Salad

*Curried Cashews, Grapes, Goat Cheese,
Lemon Poppy Seed Vinaigrette*

Third Course

Shrimp & Grits

*Keyes Creamery Hot Pepper Cheddar,
Andouille Sausage, Citrus Barbeque*

Fourth Course

Pork Mignon

*Calvados Pink Peppercorn Au Poivre with
Root Vegetable Hash, Red Onion Confit*

Fifth Course

Flourless Chocolate Cake

Chocolate Ganache, Pistachios, Cherry Compote

