
Pairings Catering ■ Gourmet Grill Options

Maryland Old Bay Crab Dip, Cheddar Cheese, Toasted Baguette
Seasonal Salad Platter
Arugula & Watermelon Salad, Feta & Citrus Vinaigrette
Napa Cabbage Slaw
Classic Cole Slaw
Corn & Tomato Relish
Beet & Herb Goat Cheese Bruschetta
Sliced Top Bruschetta
Seasonal Fruit, Cheeses & Charcuterie
House Made Chips
Guacamole and Chips
Grilled Vegetable Platter, Hummus, Balsamic Reduction
Truffled Deviled Eggs
Red White & Blue Potato Salad (Potato, Blue Cheese, Bacon)
Grilled Portobella Mushrooms, Baby Spinach, Shaved Manchego Cheese
Beef or Pulled Pork Slider Station, Assorted Gourmet Toppings
Beer Can Chicken
Chicken Biscuits, Thai Chili Aioli
Pork Tenderloin, Black Berry BBQ Sauce
Duck Crostini, Cherry Chutney, Balsamic Reduction
White Bean Chorizo Chili, Corn Bread
Bistro Steak, Chimmichuri, Corn & Cherry Tomato Relish
Barbequed Shrimp, Habanero Cheddar Grits
Whole Grilled Herb Citrus Fish, Grilled Scallions

