
Pairings Catering ■ Plated Dinner Event

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

Hors d' Oeuvres Station

Cheese and Charcuterie

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

Fresh Fruit Carving

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

Grilled Vegetables

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

Maryland Crab Dip

Old Bay, Keyes Cheddar, Toasted Baguette

From the Garden Plated

Riesling Poached Pear

Bibb Lettuce, Blue Cheese, Figs, Cayenne Pecans, Balsamic Reduction, White Truffle Olive Oil

Entrée Plated

Dual Entrée of Halibut and Beef Medallion

Herbed Burgundy Gastrique, Sweet Pea Risotto, Butter Poached Carrot

Dessert

Assorted Mini Pastries

Seasonal Petit Fours, Mousse Cups, Truffles, Cookies