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# Pairings Catering ■ Station Dinner

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## 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*

### 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*

## Entrée Station

### 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*

## Dessert Station

### Assorted Mini Pastries

*Seasonal Petit Fours, Mousse Cups, Truffles, Cookies*