

Custom Plated Dinners by Pairings



Providing a truly exceptional experience in creative cuisine, fine wine and superior service. Our plated dinner menus are customized to perfectly pair with your event! Our 4-course plated dinners begin at \$54 per person and include the following items.

First Course

Choose your first course from our bountiful selection of soups and starters.

Second Course

Choose a seasonal signature salad that will complement your first course, and entice your guests into looking forward to the next course!

Third Course

*This course will be the main event!
Choose from a wide variety of show stopping entrées.*

Fourth Course

Choose from our line up of home made desserts to end the evening on a sweet note.

Pricing

Our pricing includes all china, flatware and service ware, so no need to rent these items!

Additions to Custom Plated Dinners

Pairings – We can add wine, beer or cocktail pairings to your menu, thoughtfully selected to complement each course!

Welcome Hour – You may add a welcome hour to your event, with delicious passed hors d'oeuvres, a signature drink, or a thoughtfully stationed grazing table.

Menu Options – Add a fifth course!

Beverage Packages – We will provide a complete bar set up, and all of our beverage packages include coffee service! For a bar set up with nonalcoholic beverages, we provide water, housemade iced tea, soda, ice, glassware and cocktail napkins. We can provide a full bar set up that includes all of the above and mixers, fruit juices and garnishes. In addition, we can supply the alcohol for your event and charge on a consumption basis.

Superior Staffing & Complete Service

Relax and enjoy... you are in good hands. Our experienced staff will handle the entire event, from set up, to exceptional service during the event, and breakdown and clean up after the event. Our service fee includes all staffing, including a manager on site, chefs, servers, and server assistants.