

BACKYARD BBQ

STATIONED SALADS

STARTING AT \$6 PER PERSON

ORGANIC MIXED GREEN

cucumber, tomato, red onion, Pairings ranch dressing

PAIRINGS CAPRESE

burrata, heirloom tomato, herb vinaigrette (+\$3) add lobster (+\$6)

TENDER ARUGULA *summer berries, goat cheese, sunflower seeds, honey balsamic*

CLASSIC CEASAR *crisp romaine, croutons, parmesean, garlic dressing*

VEGETABLE PASTA SALAD

mixed seasonal vegetable, feta, olives, Mediterranean dressing

ADDITIONS

PRICED PER PERSON

STREET CORN

grilled corn on the cob, cotija cheese, paprika, aioli (\$3)

BOSTON BAKED BEANS

thick bacon, brown sugar, mollases (\$3)

CODITOR

STATIONED ENTREES

Street Tacos

STARTING AT \$12 PER PERSON

GRILLED SWORDFISH

pineapple salsa, cotija cheese, corn tortilla

CARNE ASADA

guajillo chile, pico de gallo, onion + pepper marmalade, flour tortilla (+\$2)

CILANTRO LIME CHICKEN

marinated natural chicken, cheddar, salsa, cabbage

<u>Sliders</u>

STARTING AT \$10 PER PERSON

GRILLED MARINATED CHICKEN

lettuce, tomato, dijonaise, potato roll

BBQ PULLED PORK *Pairings BBQ sauce, slaw, pickled red onion, potato roll*

SMASH BURGER *charred sirloin, cheddar cheese, spring onion, mustard, potato roll*

Flatbreads

STARTING AT \$10 PER PERSON

CARAMELIZED ONION

roasted tomato, provolone picante, arugula

BBQ CHICKEN *Pairings BBQ sauce, diced red onion, cheddar, scallion*

GRILLED SIRLOIN *blue cheese fondue, roasted potato, balsamic reduction, parsley (\$+2)*

Traditional

STARTING AT \$14 PER PERSON

BBQ NATURAL CHICKEN

charred breast, thighs, wings, bbq sauce

MARINATED STEAK TIPS

CORN BREAD

honey butter (\$3)

COLESLAW

cabbage, onion chiptole aioli (\$3)

STRAWBERRY SHORTCAKE

berry compote, buttermilk biscuit, vanilla whipped cream (\$4)

Pairings herb marinade, chimmichuri (+\$3)

ATLANTIC SALMON FILET

honey dijon, mint, lemon (+\$2)

State + local meals tax + service fee additional Menu items may be served raw or undercooked. Consuming raw or undercooked food may increase risk of foodborne illness Before placing your menu order, please inform us if anyone in your party has a food allergy.

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