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## CRAFT SERVICES MENUS

### *Summer-Fall 2020*

#### *Italian*

##### **BAKED ZITI**

- Baked Ziti with Sausage- ziti pasta baked with Italian sausage, roasted tomatoes, fresh basil, and three cheeses
- Baked Ziti with Eggplant & Mushrooms (V)- ziti pasta baked with eggplant, crimini mushrooms, roasted tomatoes, fresh basil, and three cheeses
- Grilled Vegetables (GF, v)- zucchini, yellow squash, and bell peppers with roasted garlic
- Garlic Bread with Cheese (V)

##### **CHICKEN CACCIATORE**

- Chicken Cacciatore (GF)- grilled chicken served over tomatoes, Italian sausage, bell peppers, and olives
- Portobello Cacciatore (GF, V)- grilled portobellos served over tomatoes, bell peppers, and olives
- Rigatoni Marinara (V)- rigatoni pasta in tomato, bell pepper, and herb sauce
- Roasted Broccoli (GF, v)- with garlic and olive oil
- Garlic Bread (V)

##### **CHICKEN PARMESAN**

- Chicken Parmesan- breaded chicken cutlets topped with fresh basil and mozzarella
- Eggplant Parmesan (V)- breaded eggplant topped with fresh basil and mozzarella
- Penne Pomodoro (v)- penne pasta in tomato sauce with fresh basil and oregano
- Grilled Vegetables (GF, v)- zucchini, yellow squash, and bell peppers with roasted garlic
- Caesar Salad (V)- hearts of romaine, cherry tomatoes, garlic croutons, and Parmesan with Caesar dressing
- Garlic Bread (V)

##### **PASTA & CREAMED GREENS**

- group choice of

- Balsamic Grilled Chicken (GF)- herb marinated chicken, grilled and finished with balsamic reduction
- OR
- Porchetta (GF)- Italian pork roast seasoned with rosemary and orange, served with tomato chutney
- Balsamic Grilled Eggplant (GF, v)- herb marinated eggplant, grilled and finished with balsamic reduction
- Penne with Creamed Greens (V)- penne pasta in creamy sauce of kale, chard, and Parmesan Reggiano
- Grilled Vegetables (GF, v)- zucchini, summer squash, and bell peppers, grilled with garlic and onions
- Garlic Bread (V)

## **PASTA BARBABIETOLA**

- Balsamic Grilled Chicken (GF)- herb marinated chicken, grilled and finished with aged balsamic
- Balsamic Grilled Eggplant (GF, v)- herb marinated eggplant, grilled and finished with aged balsamic
- Pasta Barbabietola (V)- farfalle pasta tossed with roasted golden beets, beet greens, onions, pine nuts, and Parmesan Reggiano
- Roasted Broccoli (GF, v)- with garlic and olive oil
- Garlic Bread (V)

## ***PENNE ALLA VODKA***

- *Italian Meatballs- beef meatballs with garlic and parsley, braised in tomato sauce*
- *Grilled Portobellos (GF, v)- grilled portobellos with garlic and basil*
- *Penne alla Vodka (V)- penne pasta in creamy tomato sauce with bells peppers and basil*
- *Carrots & Fennel (GF, V)- caramelized carrots and fennel with a touch of honey and smoked sea salt*
- *Garlic Bread (V)*

## **TAGLIATA**

- Steak Tagliata (GF, DF)- garlic and lemon marinated flank steak, grilled and served with gremolata
- Stuffed Portobello (V)- roasted portobello mushroom stuffed with farro, vegetables, goat cheese, and walnuts
- Grilled Polenta (GF, V)- grilled squares of polenta, charred on the outside and creamy on the inside
- Grilled Asparagus (GF, v)- with lemon, garlic, and black pepper
- Olivetta Rolls (V)- focaccia bread baked with olives, served with seasoned olive oil

## **TUSCAN CHICKEN**

- Lemon Garlic Chicken (GF, DF)- roasted whole chickens with lemon garlic marinade, tomatoes, and fresh rosemary
- Lemon Garlic Tempeh (v)- grilled tempeh with lemon garlic marinade, tomatoes, and fresh rosemary
- Grilled Polenta (GF, V)- grilled polenta squares with roasted red pepper aioli
- Grilled Asparagus (GF, v)- with lemon, garlic, and black pepper
- Olivetta Rolls (V)- focaccia bread baked with olives, served with seasoned olive oil

# Mexican / South American

## TINGA TACOS

- Chicken Tinga Tacos (GF)- chicken braised with chipotles and tomatoes, shredded for tacos
- Jackfruit Tinga Tacos (GF, v)- braised jackfruit with chipotles and tomatoes
- Mexican Red Rice (GF, v)- with roasted tomato, garlic, and onion
- Housemade Salsa Verde, Pico de Gallo, Citrus Pickled Onions
- flour tortillas, chopped romaine, sour cream, and queso fresco

## BRAISED BEEF TACOS

- *Braised Beef Tacos (GF)- tender shredded beef braised with tomatoes and poblano chiles*
- *Black Bean Tacos (GF, v)- black beans braised in smoky cumin tomato sauce*
- *Mexican Red Rice (GF, v)- with roasted tomato, garlic, and onion*
- *Housemade Salsa Verde, Pico de Gallo, Citrus Pickled Onions*
- *flour tortillas, chopped romaine, sour cream, and queso fresco*

## ENCHILADAS VERDE

- Pork Enchiladas Verde (GF)- shredded pork, queso fresco, and Monterey jack in corn tortillas, topped with tangy tomatillo sauce
- Squash Enchiladas Verde (GF, V)- roasted butternut squash, queso fresco, and Monterey jack in corn tortillas, topped with tangy tomatillo sauce
- Mexican Red Rice (GF, v)- with roasted tomato, garlic, and onion
- Grilled Vegetables (GF, v)- grilled zucchini, summer squash, and peppers with garlic and oregano
- sour cream & pico de gallo

## CHIMICHURRI STEAK

- Chimichurri Steak (GF, DF)- chile marinated flank steak, grilled and served with fresh herb chimichurri
- Chimichurri Tofu (GF, v)- chile marinated tofu, grilled and served with fresh herb chimichurri
- Black Beans and Rice (GF, DF, v)- Cuban style black beans and white rice with tomatoes, peppers, and plantains
- Garlic Roasted Kale (GF, v)- green kale roasted with garlic and sea salt
- rolls & butter (V)

# Barbecue / Southern

## CREOLE GUMBO

- Chicken & Andouille Gumbo- chicken and Andouille gumbo in tomato roux
- Lentil Gumbo (v)- lentils and braised greens in vegetable roux
- Steamed Brown Rice (GF, v)
- Garlic Roasted Kale (GF, v)- green kale roasted with garlic and sea salt
- rolls & butter

## ***PULLED SMOKED CHICKEN***

- *Pulled Smoked Chicken (GF)- whole chickens smoked over hickory, pulled for sandwiches*
- *Pulled Jackfruit (GF, v)- green jackfruit braised with onions and our Sweet & Tangy BBQ sauce*
- *Mac & Cheese (V)- penne in three cheese sauce, with Parmesan and panko topping*
- *Carolina Coleslaw (GF, v)- cabbage, peppers, and carrots in tangy vinegar dressing*
- *Almond Green Beans (GF, V)- roasted green beans with caramelized onions, toasted almonds, and smoked sea salt*
- *sandwich buns, tomatoes, onions, and lettuce*

## **PULLED PORK**

- Pulled Pork (GF)- pork shoulder rubbed with our signature BBQ seasoning and braised with onions and beer
- Pulled Jackfruit (GF, v)- green jackfruit braised with onions and our Sweet & Tangy BBQ sauce
- Mac & Cheese (V)- penne in three cheese sauce, with Parmesan and panko topping
- Carolina Coleslaw (GF, v)- cabbage, peppers, and carrots in tangy vinegar dressing
- Almond Green Beans (GF, V)- roasted green beans with caramelized onions, toasted almonds, and smoked sea salt
- sandwich buns, tomatoes, onions, and lettuce

## **SMOKED BRISKET**

- Smoked Brisket (GF)- beef brisket smoked over alderwood for 12 hours, sliced for sandwiches
- Pulled Jackfruit (GF, v)- green jackfruit braised with onions and our Sweet & Tangy BBQ sauce
- Mac & Cheese (V)- penne in three cheese sauce, with Parmesan and panko topping
- Carolina Coleslaw (GF, v)- cabbage, peppers, and carrots in tangy vinegar dressing
- Roasted Broccoli (GF, v)- broccoli roasted with smoked paprika and garlic
- sandwich buns, tomatoes, onions, and lettuce

# Asian

## CHICKEN SATAY

- Chicken Satay Skewers (GF, DF)- curry and coconut marinated chicken, grilled and served with peanut sauce
- Tofu Satay Skewers (GF, v)- curry and coconut marinated tofu, grilled and served with peanut sauce
- Coconut Rice (GF, v)- jasmine rice steamed with coconut water and ginger
- Sweet Chile Snap Peas (GF, v)- sautéed snap peas with sweet chile sauce and sesame seeds
- Cucumber & Red Onion Salad- chopped cucumbers and onions

## FRIED RICE

- Teriyaki Grilled Chicken (GF)- tamari, ginger, and mirin marinated chicken, grilled and served with teriyaki sauce
- Teriyaki Tofu (GF, v)- tamari, ginger, and mirin marinated tofu, roasted and served with teriyaki sauce
- Fried Rice (GF, v)- white rice stir fried with ginger, garlic, peas, carrots, eggs, and tamari
- Stir Fried Vegetables (GF, v)- bell peppers, onions, shiitake mushrooms, and other vegetables stir fried with sesame seeds
- Scallion Pancakes (v)- pan fried flatbread with sesame oil and green onions

## KEEMA MATAR

- *Keema Matar (GF)- ground beef, onions, and sweet peas in roasted tomato sauce*
- *Rajma Masala (V)- red beans in spicy tomato curry*
- *Basmati Rice (GF, V)- steamed basmati rice*
- *Curry Roasted Cauliflower (GF, v)*
- *Garlic Naan (V)*

## LETTUCE WRAPS

- Thai Steak Lettuce Wraps (GF, DF)- grilled steak salad with onions, Thai chiles, and fresh herbs in soy vinaigrette, served with lettuce wraps
- Thai Spiced Pecan Lettuce Wraps (GF, v)- toasted pecan salad with shiitake mushrooms, Thai chiles, and fresh herbs in soy vinaigrette, served with lettuce wraps
- Sesame Soba Noodles (v)- cold soba noodles with sesame dressing and cilantro
- Fresh Vegetables (GF, v)- carrots, cucumbers, radishes, tomatoes, and green onions, chopped for lettuce wraps
- Sweet Chile Peanut Sauce, Spicy Red Chile Relish

## TIKKA MASALA

- Chicken Tikka Masala (GF)- grilled chicken in tomato sauce with toasted spices and fresh herbs
- Tofu Tikka Masala (GF, V)- grilled tofu in tomato sauce with toasted spices and fresh herbs
- Basmati Rice (GF, V)- steamed basmati rice
- Curried Green Beans (GF, V)- fresh green beans roasted with our own curry powder blend
- Garlic Naan (V)

## BLACKBERRY PORK

- Blackberry Pork Medallions (GF, DF)- rosemary rubbed pork tenderloin medallions, grilled and finished with fresh blackberry & thyme sauce
- Blackberry Tofu (GF, v)- rosemary rubbed tofu, grilled and finished with fresh blackberry & thyme sauce
- Rosemary Roasted Potatoes (GF, v)- baby potatoes roasted with fresh rosemary and smoked sea salt
- Maple Roasted Brussels Sprouts (GF, v)- Brussels sprouts roasted with dark maple syrup, pecans, and garlic rolls & butter

## CHICKEN SOUVLAKI

- Chicken Souvlaki (GF, DF)- lemon and oregano marinated chicken, skewered and grilled
- Stuffed Zucchini (GF, V)- zucchini squash stuffed with lentils and vegetables, roasted with garlic and pine nuts
- Greek Roasted Potatoes (GF, v)- with lemon, oregano, and olive oil
- Roasted Eggplant (GF, v)- chopped eggplant roasted with garlic, tomato, and oregano
- Pita Bread with Tzatziki & Hummus (V)

## COFFEE FLANK STEAK

- Coffee Rubbed Flank Steak (GF, DF)- coffee and ancho chile rubbed flank steak, grilled and served with Romesco sauce
- Coffee Rubbed Portobellos (GF, v)- coffee and ancho chile rubbed portobello mushrooms, grilled and served with Romesco sauce
- Rosemary Roasted Potatoes (GF, v)- baby potatoes roasted with fresh rosemary and smoked sea salt
- Maple Roasted Brussels Sprouts (GF, v)- Brussels sprouts roasted with dark maple syrup, pecans, and garlic rolls & butter

## STUFFED PEPPERS

- Stuffed Bell Peppers (GF, DF)- bell peppers stuffed with shredded chicken, rice, and Manchego cheese, served with smoky Spanish tomato sauce
- Vegetarian Stuffed Bell Peppers (GF, v)- bell peppers stuffed with black beans, rice, and Manchego cheese, served with smoky Spanish tomato sauce
- Paprika Roasted Potatoes (GF, v)- Yukon gold potatoes with smoked paprika, garlic, and parsley
- Roasted Broccoli (GF, v)- with roasted garlic, lemon, and pepper rolls & butter

# Sandwiches

## HOT SANDWICHES

- Choice of 3 per order
- Blackened Tofu Sandwich (v)- seared blackened tofu, grilled peppers and onions, white bean & garlic puree, and spring greens on bui bread
- Caprese Melt (V)- oven roasted tomatoes, fresh basil, mozzarella, aged balsamic, and spring greens on Italian bread
- CBLT Sandwich- grilled chicken, Black Forest bacon, tomato, and romaine lettuce with roasted garlic aioli on potato roll
- Chicken Pesto Sandwich- grilled chicken, basil pesto, tomato, and provolone on Italian bread
- Chipotle Chicken Sandwich- mustard BBQ chicken, asiago cheese, crisp red onion, chipotle mayo, and spring greens on potato roll
- Cuban Sandwich- carnitas, Black Forest ham, Swiss, spicy mustard, and pickles on potato roll
- Eggplant & Mozzarella Sandwich (V)- balsamic grilled eggplant, mozzarella, tomato, olive tapenade, and caramelized onions on potato roll
- Grilled Pork Banh Mi- grilled pork loin, sriracha mayo, pickled daikon and carrots, and jalapeno on bui bread
- Italian Meatball Sandwich- beef meatballs braised in tomato & red wine sauce, fresh basil, and mozzarella on Italian bread, served with tomato sauce
- Red Chile Steak Sandwich- chile marinated flank steak, red chiles, sriracha aioli, and napa cabbage slaw on bui bread
- Steak & Blue Cheese Sandwich- rosemary & red wine-marinated flank steak, blue cheese, caramelized onions, fig jam, arugula, and balsamic reduction potato roll
- Vegetable Melt (V)- tomatoes, squash, sprouts, and onions with avocado and provolone on wheat bread

## COLD SANDWICHES

- Choice of 3 per order
- Lime Grilled Chicken Wrap- lime grilled chicken, charred corn salad, queso fresco, cilantro lime aioli, and arugula
- Marinated Portobello Wrap (V)- garlic marinated portobellos, herbed goat cheese, roasted red peppers, caramelized onions, and spring greens
- Roast Beef & Horseradish Wrap- roast beef, horseradish cream, capers, onions, and arugula
- Turkey, Bacon, & Avocado Wrap- smoked turkey breast, Black Forest bacon, avocado, chipotle crema, and spring greens

## SANDWICH SIDES

- Choice of 2 per order
- Almond Green Beans (GF, V)- roasted green beans with caramelized onions, toasted almonds, and smoked sea salt
- Chickpea Salad (GF, V)- chickpeas, bell peppers, pepitas, red onion, and feta in smoky paprika vinaigrette
- Lemon Green Bean Salad (GF, V)- fresh green beans, feta, red onions, and oregano in lemon vinaigrette
- Lemon Thyme Pasta Salad (V)- penne pasta in creamy lemon-thyme dressing with peas, pine nuts, and tomatoes
- Mac & Cheese (V)- penne in three cheese sauce, with Parmesan and panko topping
- Marinated Vegetables (GF, v)- baby potatoes, summer squash, cauliflower, and other vegetables marinated in oregano vinaigrette
- Quinoa & Broccoli Salad (GF, v)- toasted quinoa, broccoli florets and stalks, dried cranberries, and pistachios in lemon vinaigrette
- Summer Melon Salad (GF, v\*)- cantaloupe and honeydew tossed with green olives, prosciutto, and mint  
\*no prosciutto on vegetarian portion(s)
- Tomato Basil Pasta Salad (V)- fusilli pasta, cherry tomatoes, mozzarella, olives, and basil in sun dried tomato dressing