



www.offthevinecaterers.com
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(425) 495-9713

HORS D'OEUVRES MENU

Summer-Fall 2020

Antipasto

CHARCUTERIE BOARD- assorted cured meats with crackers and nuts

CHEESE PLATTER- assorted cheeses served with crackers, toast, and olive tapenade

VEGETABLE PLATTER (V)- fresh, grilled, and roasted vegetables served with roasted garlic aioli

Crostini & Bruschetta

GRILLED VEGETABLE FLATBREAD (V)- grilled flatbread with roasted garlic hummus, eggplant, squash, and bell peppers

CAPRESE BRUSCHETTA (V)- grilled baguette with fresh mozzarella, basil, and roasted heirloom tomatoes, finished with aged balsamic

RADISH CROSTINI (V)- raw & roasted radishes, radish green & walnut pesto, and crispy shallots

WILD MUSHROOM CROSTINI (V)- wild mushroom ragout with Pecorino Romano cheese and thyme

SMOKED SALMON TOASTS- smoked wild Alaskan sockeye on rye toast with citrus crème fraiche, dill, and capers

CHICKEN AREPITAS (GF)- mini corn cakes topped with paprika roasted chicken, fresh herbs, and lime crema

STEAK & BLUE CHEESE CROSTINI- red wine marinated flank steak, creamy blue cheese, figs, caramelized onions, and balsamic reduction



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Hot Skewers

TORTELLINI SKEWERS (V)- cheese tortellini in brown butter sauce, skewered and topped with crispy sage

CHICKEN SATAY SKEWERS (GF)- coconut & curry marinated chicken, grilled and served with creamy peanut sauce

CHIMICHURRI STEAK SKEWERS (GF)- chile marinated flank steak, grilled and served with fresh herb chimichurri

BEEF NEGIMAKI- teriyaki marinated flank steak, wrapped around scallions and grilled

SPANISH MEATBALLS- smoky beef meatballs, skewered and served with bell pepper sauce

BARBECUE MEATBALLS- beef meatballs in molasses & bourbon barbecue sauce

Tacos & Tostadas

COCHINITA PIBIL TACOS (GF)- achiote smoked pork, pickled onions, salsa verde, and queso fresco in mini corn tortillas

CARNE ASADA TACOS (GF)- chile grilled skirt steak, pickled onions, pico de gallo, and queso fresco in mini corn tortillas

BRAISED JACKFRUIT TACOS (V, GF)- tomatillo and cilantro braised jackfruit, pickled onions, pico de gallo, and queso fresco in mini corn tortillas

TOMATILLO GRILLED CHICKEN TOSTADAS- crisp corn tortillas topped with tomatillo grilled chicken, refried pinto beans, pickled onions, and chipotle salsa

CAMARONES TOSTADAS- crisp corn tortillas topped with chile grilled shrimp, refried pinto beans, pickled onions, and cilantro crema

BUTTERNUT SQUASH TOSTADAS (V, GF)- crisp corn tortillas topped with roasted butternut squash, refried pinto beans, pickled onions, and salsa verde



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Sliders

PULLED PORK SLIDERS- braised pork shoulder with Sweet & Tangy BBQ sauce, Carolina coleslaw, and dill pickles on mini brioche buns

SMOKED BRISKET SLIDERS- alderwood smoked beef brisket with Bourbon Molasses BBQ sauce, Carolina coleslaw, and dill pickles on mini brioche buns

PULLED JACKFRUIT SLIDERS (V)- braised pork shoulder with Sweet & Tangy BBQ sauce, Carolina coleslaw, and dill pickles on mini brioche buns

PORCHETTA SLIDERS- Italian pork roast with orange and rosemary, crispy pancetta, and tomato chutney on mini brioche buns

CHICKEN PARMESAN SLIDERS- breaded chicken cutlets topped with fresh basil and mozzarella on mini brioche buns, served with marinara sauce

Vegetarian Bites

GREEK DOLMA (V, GF)- grape leaves stuffed with chickpeas, rice, pine nuts, and golden raisins

STUFFED MUSHROOMS (V)- roasted crimini mushrooms with spinach, artichoke, and cheese stuffing

OVOS VERDES (V)- soft cooked egg with herb seasoned yolk, breaded and fried and served with chili aioli- a deviled / Scotch egg hybrid!

ROASTED GARLIC DEVEILED EGGS (V, GF)- deviled eggs with roasted garlic & chive filling, topped with smoked paprika

ARANCINI (V)- risotto balls stuffed with fresh mozzarella and basil, fried and served with marinara sauce



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Meat & Seafood Bites

DANDELION GREEN TARTLETTES- braised dandelion greens, pancetta, wine-soaked cherries, and chevre in mini tart shells

CHORIZO EMPANADILLAS- Mexican chorizo and bell peppers wrapped in puff pastry, finished with roasted garlic aioli

PORK RILLETTES (GF)- pork belly and shoulder braised with Maker's Mark bourbon, juniper berries, and coriander, served with citrus and toast points

SMOKED PORK RIBS (GF)- hickory smoked St. Louis style ribs with sweet & spicy BBQ sauce, served over cheddar grit cakes and Carolina coleslaw

CURRIED DUNGENESS CRAB CAKES- jumbo lump Dungeness crab meat with fresh herbs and panko, served with cilantro aioli

SHRIMP COCKTAIL (GF)- jumbo shrimp served with spicy horseradish sauce