



www.offthevinecaterers.com  
info@offthevinecaterers.com  
(425) 495-9713

## Esperienza di NorthWest

dinner served buffet style or plated

### HORS D'OEUVRES

Selection of 4-5 hors d'oeuvres, served tray passed or buffet style.

### CHOOSE ONE SALAD

Vine House Salad (GF, V)

*spring greens, blue cheese, apples, and candied walnuts with honey mustard vinaigrette*

Berry Panzanella (V)

*spring greens, fennel, seasonal berries, goat cheese, and olive oil croutons with citrus balsamic dressing*

Caprese Salad (GF, V)

*heirloom tomatoes, fresh mozzarella, and basil with aged balsamic and olive oil over spring greens*

Watermelon and Feta (GF, V)

*spring greens, watermelon, whipped feta, cucumber, and toasted pepitas with red wine vinaigrette*

Seasonal Salad

*specialty salad options change seasonally*



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## CHOOSE ONE VEGETARIAN ENTREE

*if desired*

Carrot "Osso Bucco" (GF, V)

*carrots braised in red wine and mushroom broth, with wild mushrooms and fresh herbs*

Roasted Baby Eggplant (GF, V)

*roasted eggplants with tomato cream, goat cheese, and walnuts*

Bernaise Grilled Mushrooms (GF, V)

*spice grilled wild mushrooms with lemon tarragon yogurt sauce*

Heirloom Tomato Galette (V)

*open faced tart filled with heirloom tomatoes and Manchego,  
topped with microgreens*

## CHOOSE TWO ENTREES

Coffee Rubbed Ribeye (GF)

*coffee & ancho chile rubbed ribeye, served sliced with Romesco sauce and shallots*

Steak Tagliata (GF)

*Balsamic, lemon, and herb marinated strip loin, grilled and served with gremolata*

Tuscan Roasted Chicken (GF)

*whole chickens roasted with lemon, garlic, and rosemary, finished with blistered tomatoes*

Herb Crusted Lamb Chops

*double cut lamb chops crusted with rosemary and thyme, roasted and served  
with lamb demi glace and parsnip puree*

Halibut Poached in Bell Pepper Butter (GF)

*wild halibut poached in sweet bell pepper butter, topped with fresh herbs*

Branzino Arrosti (GF)

*whole branzino roasted with lemon, olive oil, fennel, and parsley*

Cedar Planked Salmon (GF)

*wild Alaskan Sockeye grilled on cedar planks, finished with lemon butter and fresh dill*



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## CHOOSE FIRST & SECOND SIDES

Sicilian Potato Gratin (GF, V)

*thin sliced Yukon Gold potatoes, caramelized onions, capers, and Parmesan Reggiano*

Rosemary Roasted Potatoes (GF, v)

*baby potatoes roasted with fresh rosemary and smoked sea salt*

Roasted Root Vegetables (GF, v)

*roasted parsnips, celery root, sweet potatoes, and carrots, with parsley gremolata*

Summer Ratatouille (V)

*summer squashes, eggplant, bell peppers, and tomatoes, grilled and tossed with farfalle pasta and fresh basil*

Farfalle with Golden Beets (V)

*farfalle pasta golden beets, beet greens, and pine nuts in Parmesan Reggiano sauce*

Grilled Polenta (GF, V)

*Parmesan Reggiano and herb polenta, grilled and served with red pepper aioli*

Seasonal Risotto

*risotto options change seasonally*

## CHOOSE THIRD SIDE

Grilled Asparagus (vegan, GF)

*with lemon, garlic, and sea salt*

Roasted Carrots (GF, V)

*rainbow carrots roasted with honey and fresh thyme*

Maple Roasted Brussels Sprouts (GF, v)

*Brussels sprouts roasted with dark maple syrup, garlic, and toasted pecans*

Seared Romano Beans (GF, v)

*seared Italian flat beans tossed with olive oil and smoked sea salt*



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## CHOOSE BREAD

Assorted Breads & Rolls (V)

*selection from local bakeries, served with butter and seasoned olive oil*

Diner Rolls & Butter (V)

*Macrina Bakery brioche rolls with butter*

Garlic Bread (V)

*baguettes toasted with garlic herb butter*