



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

## Vine Favorites

dinner served buffet style

### HORS D'OEUVRES

Selection of 3-4 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*

### CHOOSE ONE VEGETARIAN ENTREE

*if desired*

Stuffed Delicata Squash (GF, v)

*roasted squash with quinoa, pecan, and vegetable stuffing, topped with crispy sage*

Stuffed Portobello (GF, V)

*farro, pepita, chevre, and vegetable stuffed portobello mushroom, served with gremolata*

Balsamic Grilled Eggplant (GF, v)

*herb marinated eggplant, grilled and finished with aged balsamic*

Grilled Cauliflower Steaks (GF, v)

*lemon and herb marinated cauliflower, grilled and served with parsley-mint pesto*



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## CHOOSE TWO ENTREES

Porchetta (GF)

*Italian pork roast with orange and rosemary, served with tomato chutney*

Blackberry Pork Medallions (GF)

*rosemary rubbed pork loin medallions, grilled and finished with blackberry balsamic sauce*

Balsamic Grilled Chicken (GF)

*herb rubbed chicken, grilled and finished with aged balsamic*

Chicken Piccata

*chicken cutlets in lemon & white wine sauce with capers and fresh herbs*

Braised Beef Short Ribs (GF)

*boneless short ribs braised with porcini mushrooms, red wine, and tomatoes*

Coffee Rubbed Ribeye (GF)

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

Roasted Salmon with Sweet Corn (GF)

*roasted wild Alaskan Sockeye salmon with sweet corn puree and fresh thyme*

## CHOOSE FIRST SIDE

Rosemary Roasted Potatoes (GF, v)

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

Smashed Potatoes (GF, V)

*Yukon Gold potatoes smashed with sour cream and chives*

Fettuccine with Lemon (V)

*fettuccine pasta in lemon and white wine sauce with fresh herbs*

Rigatoni with Creamed Greens (V)

*rigatoni pasta in a sauce of kale, chard, crème fraiche, and Pecorino Romano*



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## CHOOSE SECOND SIDE

Almond Green Beans (vegan, GF)  
*roasted green beans with caramelized onions, toasted almonds, and smoked sea salt*

Grilled Vegetables (vegan, GF)  
*zucchini, summer squash, and bell peppers grilled with fresh basil and oregano*

Roasted Carrots and Fennel (GF, v)  
*roasted carrots and fennel with sea salt and fennel pollen*

Garlic Roasted Kale (vegan, GF)  
*Tuscan kale roasted with garlic, olive oil, and sea salt*

## CHOOSE BREAD

Diner Rolls & Butter (V)  
*Macrina Bakery brioche rolls with butter*

Garlic Bread (V)  
*baguettes toasted with garlic herb butter*