



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

CORPORATE & EVENT MENUS

Summer-Fall 2020

Family style meals, perfect for celebrations, special occasions, meetings, and more! Each meal includes multiple entrees and sides, as well as vegetarian options. Most other dietary requests can be met- just ask!

GF = gluten free
DF = dairy free

V = vegetarian
v = vegan

Italian Comforts

Braised Short Ribs (GF, DF)

boneless beef short ribs braised with tomato, red wine, and porcini mushrooms

Chicken Piccata

chicken cutlets in lemon butter sauce with capers and Italian parsley

Stuffed Delicata Squash (GF, v)

roasted squash stuffed with quinoa, toasted pecans, vegetables, and sage

Smashed Potatoes (GF, V)

Yukon Gold potatoes smashed with sour cream and chives

Grilled Vegetables (GF, v)

zucchini, yellow squash, and bell peppers grilled with onions and roasted garlic

Caprese Salad (GF, V)

roasted tomatoes, mozzarella, and fresh basil over baby greens with aged balsamic and olive oil

Garlic Bread (V)



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Italian Roasted Meats

Porchetta (GF, DF)

Italian pork roast seasoned with orange and rosemary, served with tomato compote

Lemon Garlic Roasted Chicken (GF, DF)

whole chickens marinated in lemon and garlic, roasted with rosemary and lemon slices

Lemon Garlic Roasted Portobellos (GF, v)

portobello mushrooms marinated in lemon and garlic, roasted with rosemary and lemon slices

Rigatoni with Creamed Greens (V)

rigatoni pasta in creamy sauce of kale, Swiss chard, mushrooms, and Parmesan Reggiano

Almond Green Beans (GF, v)

roasted green beans with caramelized onions, almonds, and smoked sea salt

Citrus Panzanella (V)

spring greens, citrus, goat cheese, and olive oil croutons with citrus balsamic vinaigrette

Garlic Bread (V)

Vine Surf & Turf

Coffee Rubbed Ribeye (GF, DF)

coffee and ancho chile rubbed ribeye steak, seared and served with romesco sauce and shallots

Thyme Roasted Sockeye (GF)

wild Sockeye salmon roasted with thyme and paprika, served over charred corn and wild mushrooms

Balsamic Grilled Eggplant (GF, v)

herb marinated eggplant, grilled and finished with aged balsamic

Sicilian Potato Gratin (GF, V)

thin sliced potatoes baked with caramelized onions, capers, and Parmesan Reggiano

Maple Roasted Brussels Sprouts (GF, v)

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

Vine House Salad (GF, v)

baby greens, dried cherries, candied walnuts, and blue cheese with honey mustard vinaigrette

Dinner Rolls (V)



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Stuffed Peppers

Beef Stuffed Peppers (GF, DF)

roasted bell peppers stuffed with cumin seasoned beef, brown rice, and vegetables, topped with smoky tomato sauce

Chicken Stuffed Peppers (GF)

roasted bell peppers stuffed with cumin seasoned chicken, brown rice, and Manchego cheese, topped with smoky tomato sauce

Black Bean Stuffed Peppers (GF, v)

roasted bell peppers stuffed with black beans, brown rice, and vegetables, topped with smoky tomato sauce

Paprika Roasted Potatoes (GF, v)

baby potatoes roasted with thyme and paprika, served with garlic aioli

Grilled Asparagus (GF, v)

with roasted garlic and caramelized onions

Ensalata Mixta (GF, V)

arugula, piquillo peppers, capers, olives, and Manchego cheese with sherry vinaigrette

Dinner Rolls (V)

South American Buffet

Chimichurri Steak (GF, DF)

chile marinated flank steak, grilled and served with fresh herb chimichurri

Peruvian Roast Chicken (GF)

butter roasted chicken with smoky cumin and paprika rub

Blackened Tofu (GF, v)

seared tofu with smoked paprika and thyme seasoning

Black Beans & Rice (GF, v)

Cuban style, with onions, bell pepper, tomatoes, and crispy plantains

Roasted Broccoli (GF, v)

oven roast broccoli with paprika garlic dressing and Marcona almonds

Grilled Pineapple Salad (GF, v)

romaine lettuce, cucumber, roasted corn, tomatoes, and pepitas with buttermilk dressing

Columbian Arepas (GF, V)

griddled corn cakes served with fresh tomato mojo sauce



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Creole Gumbo

Chicken & Andouille Gumbo (DF)
chicken and Andouille sausage in dark tomato roux

Seafood Gumbo (DF)
shrimp, Dungeness crab, and white fish in light 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

Chopped Salad (GF, V)
romaine lettuce, cucumber, roasted corn, tomatoes, and pepitas with buttermilk dressing

Dinner Rolls (V)

Thai Lettuce Wraps

Thai Steak Salad (GF, DF)
grilled steak, onions, Thai chiles, and fresh herbs, served with lettuce wraps

Thai Shrimp Salad (GF, DF)
chilled poached shrimp, mint, cilantro, and peanuts, served with lettuce wraps

Spiced Pecan Salad (GF, v)
toasted pecans, shiitake mushrooms, Thai chiles, and fresh herbs, served with lettuce wraps

Sesame Soba Noodles (v)
cold soba noodle salad with sesame dressing and cilantro

Chopped Vegetables (GF, v)
carrots, cucumbers, radishes, green onions, and tomatoes chopped for lettuce wraps

Sauces, Relishes & Dressings (GF, v)
peanut sauce, spicy chile relish, and sweet chile vinaigrettes



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Satay Skewers

Chicken Satay Skewers (GF, DF)

curry and coconut marinated chicken, grilled and served with peanut sauce

Beef Satay Skewers (GF, DF)

ginger and lemongrass marinated steak, 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 (GF, v)

chopped cucumbers and red onions with sesame chile dressing



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Indian Buffet

INCLUDES

Steamed Basmati Rice (GF, v)

Curry Roasted Cauliflower (GF, v)
curry spiced roasted cauliflower with fresh cilantro

Tahini Cucumber Salad (GF, v)
chopped romaine, cucumbers, tomatoes, and peanuts with tahini dressing

Naan & Cucumber Raita (V)

ENTREES (SELECT 3)

Chicken Tika Masala (GF)
grilled chicken in butter sauce with toasted spices and tomato

Tandoori Lamb (GF)
yogurt, turmeric, and chile marinated lamb, roasted with onions and curry leaves

Keema Matar (GF, DF)
ground beef, onions, and sweet peas in roasted tomato curry

Tofu Tika Masala (GF, V)
roasted tofu in butter sauce with toasted spices and tomato

Rajma Masala (GF, v)
red beans in spicy tomato curry with ginger and cilantro



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Mediterranean Buffet

INCLUDES

Greek Salad (GF, V)

spring greens with cucumber, tomato, red onion, Kalamata olives, and feta with red wine vinaigrette

Pita Bread & Tzatziki (V)

pitas and Greek yogurt Tzatziki with cucumber, lemon, and dill

ENTREES (SELECT 3)

Chicken Souvlaki (GF, DF)

lemon and oregano marinated chicken, skewered and grilled with peppers and onions

Beef Kofta (GF, DF)

spiced beef meatballs with garlic and ginger, skewered and grilled

Olive Grilled Fish (GF, DF)

seasonal whitefish grilled with lemon and herbs, served over olive tapenade

Lamb Klefitko (GF, DF)

marinated leg of lamb, slow cooked in parchment with tomatoes, garlic, and rosemary

Chickpea Dolma (GF, v)

baked grape leaves stuffed with chickpeas, rice, pine nuts, and golden raisins

SIDES (SELECT 2)

Couscous with Lemon & Parsley (v)

Greek Roasted Potatoes (GF, v)

gold potatoes roasted with lemon, fresh oregano, and olive oil

Roasted Eggplant (GF, v)

chopped eggplant roasted with garlic, tomato, and oregano

Falafel (v)

light chickpea patties with parsley, garlic, and spices, served with hummus



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Vine BBQ Bar

INCLUDES

assortment of sandwich buns, slider buns, and buttermilk cornbread (V)

Carolina Coleslaw (GF, v)

cabbage, bell peppers, and carrots in cider vinegar dressing

homemade BBQ sauces (GF, V)

Vine House Salad (GF, v)

baby greens, dried cherries, candied walnuts, and blue cheese with honey mustard vinaigrette

PROTEINS (CHOOSE 3)

Pulled Pork (GF)

pork shoulder rubbed with our signature BBQ seasoning, braised with onions and beer

Smoked Pork Ribs (GF)

hickory smoked and basted with sweet & spicy sauce

Smoked Brisket (GF)

alderwood smoked beef brisket, sliced for sandwiches

Pulled Smoked Chicken (GF)

whole smoked chicken, pulled for sandwiches

Barbecue Jackfruit (v, GF)

green jackfruit braised with onions and our Sweet & Tangy BBQ sauce

SIDES (CHOOSE 2)

Mac & Cheese (V)

penne in 3 cheese sauce with Parmesan-panko topping

Lemon Thyme Pasta Salad (V)

penne pasta in creamy lemon-thyme dressing with peas and tomatoes

Quinoa & Broccoli Salad (GF, v)

broccoli florets & stalks, toasted quinoa, and cranberries in lemon vinaigrette

Almond Green Beans (GF, v)

roasted green beans with caramelized onions, almonds, and smoked sea salt



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Vine Taco Bar

INCLUDES

flour & corn tortillas (V)

queso fresco, sour cream, and chopped romaine (GF, V)

assorted homemade salsas, relishes, and guacamole (GF, V)

PROTEINS (CHOOSE 3)

Tomatillo Grilled Chicken (GF)

tangy tomatillo and lime marinated chicken

Cochinita Pibil (GF)

Yucatan barbecue pork, rubbed with achiote and smoked in banana leaves

Carne Asada (GF)

chile marinated skirt steak, grilled and sliced

Roasted Butternut Squash (v, GF)

roasted squash with chile seasoning, toasted pepitas, and fresh oregano

Camarones (GF)

grilled, chile marinated shrimp

SIDES (CHOOSE 2)

Mexican Red Rice (GF, v)

classic red rice cooked with tomatoes, onions, and garlic

Refried Pinto Beans (GF, v)

with onion, garlic, chipotle, and coriander

Pasilla Grilled Asparagus (GF, V)

grilled asparagus with caramelized onions and smoky pasilla chile sauce

Street Corn Salad (GF, V)

roasted sweet corn, tomatoes, mild chiles, and pepitas tossed with lime crema dressing and cotija cheese