



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

Dinner Rolls & Butter (V)

Macrina Bakery brioche rolls with butter

Garlic Bread (V)

baguettes toasted with garlic herb butter