



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

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

Garlic Bread (V)
baguettes toasted with garlic herb butter