



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

HORS D'OEUVRES MENU

Summer-Fall 2021

Antipasto

CHARCUTERIE BOARD

assorted cured meats with crackers and nuts

CHEESE PLATTER

assorted cheeses served with crackers, toast, and olive tapenade

VEGETABLE PLATTER (GF, V)

fresh, grilled, and roasted vegetables served with roasted garlic aioli

FRUIT PLATTER (GF, V)

fresh, seasonal fruit, melon, and berries

Cold

SHRIMP COCKTAIL (GF)

jumbo shrimp served with spicy horseradish sauce

PORK RILLETTES (GF)

pork belly and shoulder braised with Maker's Mark bourbon, juniper berries, and coriander, served on toast points with citrus

SMOKED SALMON TOASTS

smoked wild Alaskan sockeye on rye toast with citrus crème fraiche, dill, and capers

CARROT CANNELONI (GF, V)

spiced goat cheese wrapped in shaved carrots, with arugula and oregano vinaigrette



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Cold (cont)

RADISH CROSTINI (V)

raw & roasted radishes, radish green & walnut pesto, and crispy shallots

GREEK DOLMA (GF, V)

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

BEEF AND GOAT CHEESE CROSTINI (V)

golden beets, tapenade, whipped goat cheese, and microgreens

CAPRESE BRUSCHETTA (V)

grilled baguette with fresh mozzarella, basil, and heirloom tomatoes, finished with aged balsamic

GRILLED VEGETABLE FLATBREAD (V)

grilled flatbread with roasted garlic hummus, eggplant, squash, and bell peppers

Hot

CHICKEN SATAY SKEWERS (GF)

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

CHIMICHURRI STEAK SKEWERS (GF)

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

BEEF NEGIMAKI

teriyaki marinated flank steak, wrapped around scallions and grilled

SPANISH MEATBALLS

smoky beef meatballs, skewered and served with bell pepper sauce

CHICKEN AREPITAS (GF)

mini corn cakes topped with paprika roasted chicken, fresh herbs, and lime crema

COCHINITA PIBIL TACOS (GF)

achiote smoked pork, pickled onions, salsa verde, and queso fresco in mini corn tortillas



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Hot (cont)

TOMATILLO GRILLED CHICKEN TOSTADAS

crisp corn tortillas topped with tomatillo grilled chicken, refried pinto beans, pickled onions, and chipotle salsa

CAMARONES TOSTADAS

crisp corn tortillas topped with chile grilled shrimp, refried pinto beans, pickled onions, and cilantro crema

CURRIED DUNGENESS CRAB CAKES

jumbo lump Dungeness crab meat with fresh herbs and panko, served with cilantro aioli

PULLED PORK SLIDERS

braised pork shoulder with Sweet & Tangy BBQ sauce, Carolina coleslaw, and dill pickles on mini brioche buns

SMOKED BRISKET SLIDERS

pecan & hickory smoked beef brisket with Bourbon Molasses BBQ sauce, Carolina coleslaw, and dill pickles on mini brioche buns

STEAK & BLUE CHEESE CROSTINI

red wine marinated flank steak, creamy blue cheese, figs, caramelized onions, and balsamic reduction

TORTELLINI SKEWERS (V)

cheese tortellini in brown butter sauce, skewered and topped with crispy sage

BUTTERNUT SQUASH TOSTADAS (V, GF)

crisp corn tortillas topped with roasted butternut squash, refried pinto beans, pickled onions, and salsa verde

STUFFED MUSHROOMS (V)

roasted crimini mushrooms with spinach, artichoke, and cheese stuffing

OVOS VERDES (V)

soft-cooked egg with herb seasoned yolk, breaded and fried and served with chili aioli- a deviled / Scotch egg hybrid!

ARANCINI (V)

risotto balls stuffed with fresh mozzarella and basil, fried and served with marinara sauce

GRILLED EGGPLANT SLIDERS (V)

grilled eggplant, caramelized onions, mozzarella, and tapenade on mini brioche buns