



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

## Holiday Menus 2021

### Menu 1

Braised Beef Short Ribs (GF)

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

Chicken Piccata

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

Carrot "Osso Bucco" (GF, v)

*carrots braised with red wine, tomatoes, and mushroom broth, finished with fresh parsley*

Rosemary Roasted Potatoes (GF, v)

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

Penne with Olive Oil (v)

*penne pasta tossed with olive oil, roasted garlic, and fresh parsley*

Almond Green Beans (GF, v)

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

Vine House Salad (GF, V)

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

Dinner Rolls & Butter (V)

*Macrina Bakery brioche rolls with butter*



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## Menu 2

Coffee Rubbed Strip Steak (GF)

*coffee & ancho chile rubbed New York strip steak, sliced and served with Romesco sauce*

Maple Glazed Salmon (GF)

*wild Coho salmon roasted maple butter, served with apple and fennel slaw*

Stuffed Delicata Squash (GF, v)

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

Smashed Potatoes (GF, V)

*Yukon Gold potatoes smashed with sour cream and chives*

Grilled Polenta (GF, V)

*grilled Parmesan Reggiano and herb polenta, crispy outside and creamy inside*

Maple Roasted Brussels Sprouts (GF, v)

*Brussels sprouts roasted with dark maple syrup, sea salt, and toasted pecans*

Fall Arugula Salad (GF, V)

*arugula, toasted quinoa, roasted persimmons, and goat cheese with red wine vinaigrette*

Dinner Rolls & Butter (V)

*Macrina Bakery brioche rolls with butter*



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## Menu 3

Peppercorn Crusted Prime Rib Roast (GF)

*slow cooked prime rib roast, sliced to order and served with beef jus and horseradish cream*

Oven Roasted Turkey Breast

*herb roasted turkey breast, sliced to order and served with wild mushroom turkey gravy*

Wild Mushroom Wellington (V)

*portobello, oyster, and chanterelle mushrooms, hazelnuts, and gruyere cooked in puff pastry*

Sicilian Potato Gratin (GF, V)

*thin sliced Yukon Gold potatoes, caramelized onions, capers, and Parmesan Reggiano*

Roasted Root Vegetables (GF, v)

*roasted parsnips, celery root, sweet potatoes, and carrots, with parsley gremolata*

Creamed Greens (V)

*kale, spinach, and Swiss chard in creamy bechamel sauce with Parmesan Reggiano*

Hazelnut Cauliflower (GF, V)

*sauteed cauliflower with Oregano hazelnuts, leeks, and sage*

Charred Cabbage Salad (GF, V)

*charred red cabbage with toasted pepitas, green apples, Parmesan Reggiano, and creamy garlic dressing*

Dinner Rolls & Butter (V)

*Macrina Bakery brioche rolls with butter*



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## Menu 4

Vegetable Platter (GF, V)

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

Charcuterie & Cheese

*cured meats, assorted cheeses, tapenade, and nuts with assorted crackers*

Shrimp Cocktail (GF)

*jumbo shrimp served with spicy horseradish sauce*

Beet and Goat Cheese Crostini (V)

*golden beets, tapenade, whipped goat cheese, and microgreens*

Arancini (V)

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

Chicken Satay Skewers (GF)

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

Beef Negimaki

*teriyaki marinated flank steak, wrapped around scallions and grilled*