



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

Corporate & Event Menus

WINTER-SPRING 2022

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.

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

Carrot "Osso Bucco" (GF, v)

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

Smashed Potatoes (GF, V)

Yukon Gold potatoes smashed with sour cream and chives

Almond Green Beans (GF, v)

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

Vine House Salad (GF, V)

mixed greens, blue cheese, dried cherries, and candied walnuts with honey Dijon vinaigrette

rolls & butter (V)



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Tuscan Winter

Steak Tagliata (GF)

Balsamic, lemon, and herb marinated strip loin, grilled and served with gremolata

Tuscan Roasted Chicken (GF, DF)

whole chickens roasted with lemon, garlic, and rosemary, finished with blistered tomatoes

Lemon Garlic Roasted Portobellos (GF, v)

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

Grilled Polenta (GF, V)

Parmesan Reggiano and herb polenta, grilled and served with red pepper aioli

Roasted Carrots (GF, V)

with honey butter and fresh thyme

Caesar Salad (V)

hearts of romaine, garlic croutons, cherry tomatoes, and Parmesan Reggiano in lemon Caesar dressing

rolls & butter (V)

Vine Surf & Turf

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

Rosemary Roasted Potatoes (GF, v)

baby potatoes roasted with fresh rosemary and smoked sea salt

Maple Roasted Brussels Sprouts (GF, V)

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

Citrus & Fennel Salad (V)

mixed greens, citrus, fennel, goat cheese, and pomegranate with citrus balsamic vinaigrette

rolls & butter (V)



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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)

mixed greens, grilled pineapple, red onions, avocado, and almonds with lime vinaigrette

Columbian Arepas (GF, V)

griddled corn cakes served with fresh tomato mojo sauce



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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

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

rolls & butter (V)



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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 grapes 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)
mixed greens, cucumber, tomato, red onion, Kalamata olives, and feta with red wine vinaigrette

Pita Bread & Tzatziki (V)
pitae 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)

mixed greens, dried cherries, candied walnuts, and blue cheese with honey Dijon vinaigrette

PROTEINS (CHOOSE 3)

Pulled Pork (GF)

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

Smoked Pork Ribs (GF)

pecan & hickory smoked and basted with sweet & spicy sauce

Smoked Brisket (GF)

pecan & hickory 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