



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

Esperienza di NorthWest

CHOOSE ONE SALAD

Vine House Salad (GF, V)

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

Citrus Berry Salad (GF, V)

mixed greens, fennel, seasonal berries, goat cheese, and Marcona almonds with citrus balsamic dressing

Caprese Salad (GF, V)

heirloom tomatoes, fresh mozzarella, and basil with aged balsamic and olive oil over mixed greens

Seasonal Salad

specialty salad options change seasonally

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

Wild Mushroom Wellington (V)

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

Heirloom Tomato Galette (V)

*open faced tart filled with heirloom tomatoes and Manchego,
topped with microgreens*



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CHOOSE TWO ENTREES

Tuscan Roasted Chicken (GF)

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

Mushroom Poached Chicken (GF)

chicken breast poached in wild mushroom broth with crème fraiche and Pecorino Romano

Pepper Poached Halibut (GF)

wild halibut poached in sweet bell pepper butter, topped with fresh herbs

Lemon Dill Salmon (GF)

wild Alaskan Sockeye, roasted and finished with lemon beurre blanc and fresh dill

Miso & Garlic Black Cod (GF)

pan seared black cod with miso and garlic glaze, topped with sauteed wild mushrooms

Coffee Rubbed NY Strip (GF)

coffee & ancho chile rubbed NY strip steak, served sliced with Romesco sauce

Steak Tagliata (GF)

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

Herb Crusted Lamb Chops

double cut lamb chops crusted with rosemary and thyme, served with lamb demi glace and roasted tomatoes

CARVING STATIONS

each station can be chosen as an entrée; requires additional labor on site

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



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CHOOSE FIRST & SECOND SIDES

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

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, beets, and carrots roasted with fresh herbs and sea salt

Summer Vegetable Ratatouille (V)

summer squashes, eggplant, bell peppers, and tomatoes, grilled and tossed with farfalle pasta and fresh basil

Cavatappi Calabrese

cavatappi pasta tossed with spicy Italian sausage, kale, and blistered tomatoes

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



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CHOOSE THIRD SIDE

Parmesan Roasted Broccoli (GF, V)

roasted broccoli tossed with Parmesan Reggiano and sun dried tomatoes

Grilled Vegetables (GF, v)

zucchini, yellow squash, and bell peppers grilled with onions, roasted garlic, and fresh basil

Almond Green Beans (GF, v)

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

Grilled Asparagus (GF, v)

grilled asparagus finished with roasted garlic and lemon

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

Garlic Mushrooms (GF, v)

crimini mushrooms sauteed with garlic, finished with fresh parsley and lemon

Roasted Baby Radishes (GF, V)

red radishes roasted with brown butter, finished with radish green pesto

BREAD

Assorted Breads & Rolls (V)

selection from local bakeries, served with whipped butter