



www.offthevinecaterers.com  
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(425) 495-9713

# Wedding Hors D'Oeuvres Menu

## 2022

### SECTION A

Stuffed Mushrooms (V)

*roasted crimini mushrooms with spinach, artichoke, and cheese stuffing*

Greek Dolma (GF, V)

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

Carrot Cannelloni (GF, V)

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

Arancini (V)

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

Tortellini Skewers (V)

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

Spanish Meatballs

*smoky beef meatballs, skewered and served with bell pepper sauce*

Chicken Satay Skewers (GF)

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

Pork Rillettes

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



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## SECTION B

### Grilled Vegetable Flatbread (V)

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

### Radish Crostini (V)

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

### Beet 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*

### Ovos Verdes (V)

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

### Tomatillo Grilled Chicken Tostadas

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

### Steak & Blue Cheese Crostini

*red wine marinated flank steak, creamy blue cheese, fig jam,  
caramelized onions, and balsamic reduction*

### Chimichurri Steak Skewers (GF)

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



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## SECTION C

### Vine Antipasto

*charcuterie, cheese board, fresh & grilled vegetables, assorted dips; buffet only*

### Butternut Squash Tostadas (V, GF)

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

### 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*

### Beef Negimaki

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

### Smoked Salmon Toasts

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

### Shrimp Cocktail (GF)

*jumbo shrimp served with spicy horseradish sauce*

### 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*