



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

Small Bites Menu

ANTIPASTO

Charcuterie Board

selection of cheeses and cured meats served with dips, crackers, and bread

Vegetable Platter

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

Fruit Platter

fresh seasonal fruit, melon, and berries

CHILLED VEGETABLES

Verdura Cups

fresh, grilled and roasted vegetables in cups with roasted garlic aioli (GF, V, NF) -or- romesco sauce (GF, v)

Greek Dolma

grape leaves stuffed with chickpeas, rice, pine nuts, and golden raisins, served with tzatziki (GF, V) -or- red pepper hummus (GF, v)

Carrot Cannelloni

spiced goat cheese wrapped in carrots, with micro arugula and white balsamic pearls (GF, V, NF)

Radish Crostini

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

Beet and Goat Cheese Crostini

golden beet carpaccio, tapenade, whipped goat cheese, and microgreens (V, NF)

Caprese Tarts

crème fraiche tarts with fresh mozzarella, basil, and heirloom tomatoes, finished with aged balsamic (V, NF)



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WARM VEGETABLES

Garlic-Parsley Falafel

chickpea fritters with parsley and roasted garlic, served with red pepper hummus (v, NF)

Arancini

risotto balls stuffed with fresh mozzarella and basil, fried and served with marinara sauce (V, NF)

Tortellini Skewers

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

Wild Mushroom Quiche

mini quiche with wild mushroom custard and Pecorino Romano, topped with chive mousse (V, NF)

Grilled Polenta Cakes

creamy jalapeno polenta, grilled and topped with gold tomato salsa and microgreens (GF, V, NF)

Butternut Squash Tostadas

roasted butternut squash, pinto beans, pickled onions, and salsa verde on corn tortillas (GF, v, NF)

CHICKEN & PORK

Pork Rillettes

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

Chicken Satay Skewers

coconut & curry marinated chicken, grilled and served with creamy peanut sauce (GF, DF)

Apricot Glazed Chicken Skewers

apricot and soy glazed chicken, skewered, grilled, and topped with sesame seeds (GF, DF, NF)

Peruvian Chicken Croquettes

crispy fritters of smoky butter roasted chicken, served with aji verde sauce (NF)

Cochinita Pibil Tostadas

achiote smoked pork, pinto beans, pickled onions, and salsa verde on corn tortillas (GF, DF, NF)



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BEEF & LAMB

Spanish Meatballs

smoky beef meatballs, skewered and served with bell pepper sauce (DF, NF)

Steak & Blue Cheese Crostini

flank steak, creamy blue cheese, fig jam, caramelized onions, and balsamic reduction (NF)

Chimichurri Steak Skewers

chile marinated flank steak, grilled and served with fresh herb chimichurri (GF, DF, NF)

Beef Negimaki

teriyaki marinated flank steak, wrapped around scallions and grilled (DF, NF)

Pistachio Crusted Lamb Lollipops

lamb loin chops with pistachio-orange crust, topped with mint yogurt

FISH & SHELLFISH

Baja Fish Tacos

beer battered whitefish, citrus slaw, and sriracha aioli in mini flour tortillas (DF, NF)

Smoked Salmon Toasts

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

Bloody Mary Shrimp Cocktail

lemon poached jumbo shrimp with Bloody Mary cocktail sauce, Castelvetrano olives, and celery salt (GF, DF, NF)

Maple Glazed Salmon

wild Alaskan sockeye seared with maple and chile on crispy wontons, topped with fennel and apple slaw (NF)

Camarones Tostadas

chile grilled shrimp, pinto beans, pickled onions, and cilantro crema on corn tortillas (GF, NF)

Curried Dungeness Crab Cakes

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

Sesame Seared Tuna

bluefin tuna with black sesame, mango ginger relish, and wasabi cream on crispy wontons (NF)

Diver Sea Scallops

seared sea scallops with asparagus cream, topped with crispy prosciutto and fresh chives (GF, NF)



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SLIDERS

Pulled Pork

smoked pork shoulder with Sweet & Tangy BBQ sauce, Carolina coleslaw, and dill pickles on mini brioche buns (NF)

Smoked Brisket

smoked beef brisket with Bourbon Molasses BBQ sauce, Carolina coleslaw, and dill pickles on mini brioche buns (NF)

Barbecue Jackfruit

braised green jackfruit with Sweet & Tangy BBQ sauce, Carolina coleslaw, and dill pickles on mini potato rolls (v, NF)

Chipotle Chicken

mustard barbecue chicken, chipotle aioli, asiago cheese, and red onions on mini potato rolls (NF)

Roast Beef

thin sliced roast beef, caramelized onions, horseradish cream, and capers on mini brioche buns (NF)

Grilled Eggplant

grilled eggplant, caramelized onions, mozzarella, and tapenade on mini brioche buns (V, NF)