



www.offthevinecaterers.com
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(425) 495-9713

Passed Hors D'Oeuvres Menu Spring-Summer 2023

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 (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 wasbi cream on crispy wontons (NF) \$\$\$\$

Diver Sea Scallops

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