



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

Vine Favorites

CHOOSE ONE SALAD

Vine House Salad (GF, V)

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

Caesar Salad (V)

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

Apple & Pepita Salad (GF, V)

butter lettuce, toasted pepitas, green apples, and Manchego with creamy garlic dressing

CHOOSE ONE VEGETARIAN ENTREE

if desired

Stuffed Butternut Squash (GF, v)

roasted squash with quinoa, pecan, and vegetable stuffing, topped with crispy sage

Stuffed Portobello (V)

farro, pepita, chevre, and vegetable stuffed portobello mushroom, served with gremolata

Balsamic Grilled Eggplant (GF, v)

herb marinated eggplant, grilled and finished with aged balsamic

Carrot "Osso Bucco" (GF, v)

carrots braised in red wine and mushroom broth, with wild mushrooms and fresh herbs



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

CHOOSE TWO ENTREES

Balsamic Grilled Chicken (GF)
herb rubbed chicken, grilled and finished with aged balsamic

Chicken Saltimbocca
chicken cutlets wrapped with sage and prosciutto, sauteed in lemon butter sauce

Lemon Dill Salmon (GF)
wild Alaskan Sockeye, roasted and finished with lemon beurre blanc and fresh dill

Porchetta (GF)
Italian pork roast with lemon and rosemary, served with roasted grapes and fennel

Blackberry Pork Medallions (GF)
rosemary rubbed pork loin medallions, grilled and finished with blackberry balsamic sauce

Braised Beef Short Ribs (GF)
boneless short ribs braised with porcini mushrooms, red wine, and tomatoes

Coffee Rubbed NY Strip (GF)
coffee & ancho chile rubbed NY strip steak, served sliced with Romesco sauce

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



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

CHOOSE FIRST SIDE

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

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

Grilled Polenta (GF, V)
Parmesan Reggiano and herb polenta, grilled and served with red pepper aioli

CHOOSE SECOND 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

BREAD

Assorted Breads & Rolls (V)
selection from local bakeries, served with whipped butter