



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

Vine Favorites

SELECT ONE SALAD

Vine House Salad

mixed greens, blue cheese, dried cherries, and candied walnuts with honey mustard vinaigrette (GF, V)

Caesar Salad

hearts of romaine, garlic croutons, cherry tomatoes, and Parmesan Reggiano with lemon Caesar dressing (V, NF)

Beet & Goat Cheese Salad

mixed greens, roasted beets, citrus, tapenade croutons, and pistachios with balsamic vinaigrette (V)

Served with Macrina Bakery rolls and butter

SELECT ONE VEGETARIAN ENTREE

if desired

Stuffed Butternut Squash

roasted squash with quinoa, pecan, and vegetable stuffing, topped with crispy sage (GF, v)

Roasted Eggplant

garlic roasted eggplant in creamy tomato herb sauce with toasted pine nuts (GF, V)

Carrot "Osso Bucco"

carrots braised in red wine and mushroom broth, with wild mushrooms and fresh herbs (GF, v, NF)



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SELECT TWO ENTREES

Tuscan Roasted Chicken

roasted chicken with lemon, garlic, and rosemary, finished with blistered tomato relish (GF, NF)

Chicken Saltimbocca

chicken cutlets wrapped with sage and prosciutto, sauteed in lemon butter sauce (NF)

Lemon Dill Salmon

wild Alaskan Sockeye roasted with lemon beurre blanc and fresh dill (GF, NF)

Shrimp Scampi

sauteed shrimp with butter, lemon, and white wine, finished with Italian parsley (GF, NF)

Blackberry Pork Medallions

rosemary rubbed pork tenderloin medallions, grilled and finished with balsamic blackberry sauce (GF, DF, NF)

Braised Beef Short Ribs

boneless short ribs braised with porcini mushrooms, red wine, and tomatoes (GF, DF, NF)

Coffee Rubbed NY Strip Steak

coffee & ancho chile rubbed NY strip steak, served sliced with red wine sauce (GF, NF)

Peppercorn Crusted Prime Rib Roast

slow cooked prime rib roast, sliced to order and served with beef jus and horseradish cream (GF, NF)*

**requires additional labor*



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SELECT TWO SIDE DISHES

Tomato Garlic Linguine

linguine tossed with burst tomatoes, roasted garlic, Parmesan Reggiano, and fresh basil (V, NF)

Penne alla Vodka

penne in creamy tomato sauce with roasted peppers and fresh basil (V, NF)

Rosemary Roasted Potatoes

baby potatoes roasted with fresh rosemary and smoked sea salt (GF, v, NF)

Smashed Potatoes

Yukon Gold potatoes smashed with sour cream, butter, and chives (GF, V, NF)

Sicilian Potato Gratin

thin sliced Yukon Gold potatoes, caramelized onions, capers, and Parmesan Reggiano (GF, V, NF)

Grilled Vegetables

zucchini, yellow squash, and bell peppers grilled with onions, roasted garlic, and fresh basil (GF, v, NF)

Parmesan Roasted Broccoli

roasted broccoli tossed with Parmesan Reggiano and sun dried tomatoes (GF, V, NF)

Almond Green Beans

roasted green beans with caramelized onions, toasted almonds, and smoked sea salt (GF, v)

Rainbow Carrots

rainbow baby carrots roasted with honey butter and fresh thyme (GF, V, NF)

Grilled Asparagus

grilled asparagus finished with roasted garlic and lemon (GF, v, NF)