



www.offthevinecaterers.com  
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(425) 495-9713

## Esperienza di Northwest Fall & Winter 2025

### SELECT ONE SALAD

#### **Vine House Salad**

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

#### **Citrus Berry Salad**

*mixed greens, fennel, seasonal berries, goat cheese, and Marcona almonds with citrus balsamic dressing (GF, V)*

#### **Arugula & Persimmon Salad**

*baby arugula, Fuyu persimmons, toasted pepitas, and shaved Manchego with orange poppyseed dressing (GF, V)*

Served with Macrina Bakery rolls and butter

### SELECT ONE VEGETARIAN ENTREE *if desired*

#### **Carrot "Osso Buco"**

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

#### **Wild Mushroom Wellington**

*portobello, oyster, and shiitake mushrooms, hazelnuts, and gruyere cooked in puff pastry (V)*

#### **Heirloom Tomato Galette**

*open faced tart with heirloom tomatoes and Manchego, topped with microgreens (V, NF)*

#### **Cauliflower Oreganata**

*roasted cauliflower steaks with oregano, garlic, and panko, served with tomato butter (V, NF)*



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## SELECT TWO ENTREES

### **Maple Glazed Salmon**

*wild Sockeye salmon roasted with maple butter, served with apple and fennel slaw (GF, NF)*

### **Tuscan Roasted Chicken**

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

### **Wild Mushroom Chicken**

*chicken breast poached in mushroom broth with crème fraiche, Pecorino Romano, and wild mushrooms (GF, NF)*

### **Lemon Dill Salmon**

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

### **Miso & Garlic Black Cod**

*pan seared black cod with miso and garlic glaze, with shiitake mushrooms and scallions (GF, DF, NF)*

### **Steak Tagliata**

*balsamic, lemon, and herb marinated New York strip loin, grilled and served with gremolata (GF, NF)*

### **Beef Tenderloin Roast**

*slow roasted tenderloin basted with butter and herbs, sliced and served with beef demi glace (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*

### **Herb Crusted Lamb Chops**

*double cut lamb chops crusted with rosemary and thyme, served with lamb demi glace and roasted tomatoes*



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## SELECT THREE SIDE DISHES

### **Butternut Squash Casarecce**

*casarecce pasta in butternut squash sauce, with toasted walnuts, Pecorino Romano, and crispy sage (V)*

### **Creamed Greens**

*kale, spinach, and Swiss chard in creamy bechamel sauce with Gruyere and Parmesan (GF, V, NF)*

### **Hazelnut Cauliflower**

*sauteed cauliflower with Oregon hazelnuts, leeks, and sage (GF, V)*

### **Rainbow Carrots**

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

### **Roasted Broccolini**

*roasted broccolini topped with shallots, Pecorino Romano, and toasted pine nuts (GF, V)*

### **Almond Green Beans**

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

### **Maple Roasted Brussels Sprouts**

*Brussels sprouts roasted with dark maple syrup, garlic, and toasted pecans (GF, V)*

### **Squash Agrodolce**

*butternut, delicata, and acorn squashes roasted with sweet and spicy agrodolce, pepitas, and mint (GF, V, NF)*

### **Rosemary Roasted Potatoes**

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

### **Sicilian Potato Gratin**

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

### **Smashed Potatoes**

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

### **Tomato Garlic Linguine**

*linguine tossed with burst tomatoes, roasted garlic, olive oil, and fresh basil (V, NF)*

### **Farfalle with Golden Beets**

*farfalle pasta, golden beets, beet greens, and pine nuts in Parmesan Reggiano broth (V)*