



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

HOLIDAY MENUS 2025

Tuscan Winter Holiday

Braised Short Ribs

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

Chicken Marsala

pan seared chicken and crimini mushrooms in Marsala wine sauce with fresh herbs (NF)

Carrot "Osso Bucco"

carrots braised with red wine, tomatoes, and mushroom broth, finished with fresh parsley (GF, v, NF)

Smashed Potatoes

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

Penne with Olive Oil

penne pasta tossed with olive oil, roasted garlic, and fresh parsley (v, NF)

Almond Green Beans

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

Caesar Salad

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

Macrina Bakery Rolls & Butter



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Pacific Northwest Holiday Feast

Coffee Rubbed Strip Steak

coffee & ancho chile rubbed New York strip steak, seared and served sliced with red wine sauce (GF, NF)

Maple Glazed Salmon

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

Wild Mushroom Wellington

portobello, oyster, and shiitake mushrooms, hazelnuts, and gruyere cooked in puff pastry with herb cream sauce (V)

Sicilian Potato Gratin

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

Hazelnut Cauliflower

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

Roasted Carrots

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

Vine House Salad

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

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Mix & Mingle – Vine Small Bites

Vine Cheese Board

cheese selections served with crackers, crostini, dips, olives, and nuts (V)

Butternut Squash Tostadas

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

Arancini

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

Apricot Glazed Chicken Skewers

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

Chimichurri Steak Skewers

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

Bloody Mary Shrimp Cocktail

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



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Holiday Gathering – Winter Small Bites

Vine Charcuterie & Cheese Board

selection of cheeses and cured meats served with crackers, crostini, dips, nuts, and dried fruit

Prosciutto & Pear Crostini

Prosciutto di Parma, fresh pears, Rogue Smoky Blue cheese, caramelized onions and pomegranate seeds (NF)

Root Vegetable Tarts

roasted sweet potatoes, squashes, parsnips, and celery root on crème fraiche tarts with ricotta and hazelnuts (V. NF)

Tortellini Skewers

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

Bourbon Steak Skewers

seared beef tenderloin medallions, skewered and served in Maker's Mark cream sauce (GF, NF)

Sea Scallops with Squash and Fennel

seared sea scallops with butternut squash puree, topped with fennel pollen and chives (GF, NF)