



www.offthevinecaterers.com
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(425) 495-9713

Corporate Menus- Build Your Own 2026

You know best how to make your team and clients feel appreciated, so we invite you to build your own menu!
Choose three entrees, two or three sides, and one salad for an event they will love.

ENTREES - FISH

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)

Mediterranean Grilled Fish

seasonal white fish with citrus and herbs, grilled and served with olives, tomatoes, and onions (GF, DF, NF)

ENTREES - BEEF

Braised Beef Short Ribs

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

Coffee Rubbed NY Strip Steak

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

Chimichurri Flank Steak

smoky spiced flank steak, grilled and served sliced with our fresh herb chimichurri (GF, DF, NF)

ENTREES - POULTRY

Tuscan Roasted Chicken

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

Wild Mushroom Chicken

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

Chicken Piccata

chicken cutlets browned in lemon butter sauce with capers and Italian parsley (NF)



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ENTREES – VEGETARIAN

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)

Stuffed Delicata Squash

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

Garlic Roasted Eggplant

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

SIDES

Grilled Vegetables

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

Parmesan Roasted Broccoli

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

Rainbow Carrots

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

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) *can be made v*

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 Italian parsley (V, NF) *can be made v*

Penne alla Vodka

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



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SALADS

Vine House Salad

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

Caesar Salad

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

Garden Salad

mixed greens, carrots, mushrooms, cherry tomatoes, and cucumbers with oregano vinaigrette (GF, v, NF)

Served with Macrina Bakery rolls and butter