

Off the Vine Catering

Mazel Tov! We'd love to cater your simcha.

We are delighted to present the Off the Vine Catering 2010 menus for your review and consideration

Off the Vine Catering takes pride in creating celebrations you and your guests will remember for many years to come. Since each family has their own idea of the perfect event, we personally consult with you to design a day that reflects your personal style and taste, not ours.

Whether you desire an elegant plated gourmet meal, hors d'oeuvres reception, stations style or casual children's party, Chef Darren Maggio and his culinary team will prepare and present a feast worthy of the regions finest restaurants.

Off the Vine understands the importance of attention to detail no matter how small. Our event planners will assist you with selecting your menu, linens and china. We also coordinate the services of New England's best event professionals including floral, lighting, décor, entertainment, photography, transportation and more.

Off the Vine has been catering upscale and milestone events in and around Boston for years and we are honored and privileged to be invited to participate in such momentous occasions. We hope to be a part of your special occasion also.

We would love to meet with you to get additional details of your event, in order to prepare an initial menu and sample proposal for your review.

Please contact us for your complimentary no obligation consultation.

Off the Vine Catering

PASSED HORS D' OEUVRES

Meat

Miniature Beef Wellington

*Herb Grilled Hanger Steak Sliders Caramelized Onions,
Garlic-Chive Aioli*

All Beef Pigs in a Blanket

*Marinated Beef Skewers
with Shiitake Mushroom*

*Asian Chicken Shumai
with Spicy Soy Sauce*

Beef Knish

*Beef Carpaccio
with Arugula and Parmesan*

*Mediterranean Lollipop Lamb Chops
with Cucumber Yogurt Sauce*

*Mini Beef Sliders
with Mustard, Ketchup and Pickles*

*Beef Carpaccio Crostini
with Tomato, Red Onion Jam*

*Truffled Potato Chip
with Shaved Tenderloin
and Sweet Onion Jam*

*Miniature Peking Duck
in a Moo Shi Pancake*

Smoked Chicken Quesadilla

*Chicken "Lollipops"
with Sweet Chili Lime Sauce*

*Chinatown Steamed Veal Shumai Dumpling
with Sweet Chili Dipping Sauce*

*Skewered Spicy Chicken Satay
rolled in Crushed Roasted Peanuts
served with Peanut Sauce*

PASSED HORS D'OEUVRE CONTINUED

Seafood

Teriyaki Salmon Tacos Micro Cilantro

*Seared Ahi Tuna on a Crisp Wonton
with Pineapple Cucumber Salsa*

Sesame Seared Ahi on Wonton Crisps Wasabi Sauce

*Smoked Salmon Canapé
on a Cucumber Slice with Crème Fraîche and Salmon Roe*

*Vodka Cured Atlantic Salmon
on an Ancho Chili Pita Chip*

*Cumin Scented Tuna Tartar
wrapped in Sesame Rice Paper with Wasabi Aioli*

*Tequila cured Salmon Tostada
with Cactus and Mango*

*Osetra Caviar in Yukon Gold Potato
with Dill Creme Fraiche*

*Assorted Maki Rolls to include:
Yellowfin, Tuna, Yellowtail, Smoked Salmon, Vegetable*

*Norwegian Smoked Salmon
with Fresh Dill on a Bagel Chip*

*Smoked Salmon and Chive Quesadilla
with Sevruga Caviar*

Salmon Cakes with Lemon Basil Aioli

Vegetarian

*Miniature Vegetable Spring Rolls
with Spicy Soy Sauce*

*Baked Brie & Raspberry
wrapped in Phyllo*

Baked Wild Mushroom Quiche

Asparagus wrapped in Parmesan

PASSED HORS D' OEUVRES CONTINUED

Vegetarian

*Antipasto Skewer
with artichoke hearts, kalamata olives, Curded tomato and basil*

*Fig and Caramelized Onion Pizzetta
topped with gorgonzola Cheese*

*Rosemary Skewer with
Fresh Mozzarella, Artichoke, Tomato,
Basil and Olive*

*Bruschetta
with Edamame Hummus*

*Bruschetta
with Truffled White Bean Puree*

Strawberry and Brie Sandwiches

*Portabello Carpaccio
on a Crisp Tuscan Cracker with
an Oven-Dried Tomato and Roasted Garlic Compote*

*Spicy Black Bean Cake
with Roasted Garlic Tomato Compote*

*Saffron Pita Chip
with Smoky Roasted Eggplant,
Goat Cheese and Tomatoes*

*Moroccan flavored Pita Triangle
with Sundried Tomato Hummus
and Candied Lemon*

*Moroccan flavored Pita Triangle with
Minted Tabbouleh and Feta*

*Crostini Assortment
of Plum Tomato and Basil Relish,
Pesto Chicken and Olive Tapenade*

Asparagus wrapped in Parmesan

PASSED HORS D' OEUVRES CONTINUED

Vegetarian

Potato Knish

*Vietnamese Crispy Spring Roll
filled with Cloud Ear Mushroom
with Sweet Chili Sauce*

*Stuffed Mushrooms
with Boursin Cheese, Spinach and Roasted Peppers*

*Potato and Scallion Pancake
with Pear Chutney*

Parmesan Arancini with Marinara sauce

Spinach and Feta in Phyllo Dough

Miniature Peking Ravioli with Scallion Soy Sauce

Sweet Potato Pancake with Apple Onion Chutney

Soup Shooters

Gazpacho

Pea and Mint

Vichyssoise

Asparagus

Roasted Butternut Squash

Carrot Ginger

Off the Vine Catering

STATIONARY DISPLAYS

Farmers Market

*Smoked Duck with Orecchiette Pasta and Seasonal Vegetables,
Cous Cous Salad with Feta and Pine Nuts,
Golden Beet Salad with Shaved Red Onion's and Crumbled Goat Cheese,
Baked Brie en Croute with Apricot Grilled Olive's, Dried Sirloin drizzled with Truffle Oil,
Pumpkin Seed Hummus & Toasted Pita Chips,
Long Stem Artichoke Salad with Chard, Orange Peppers and Dandelions
served with Grilled Breads, Lavash, Crusty Breads*

New England Cheeses and Crudite

*An array of our unique Cheeses featuring
Caramelized Onion Cheesecake with Fine Herbs and a Nut Crust,
Brie baked with Chutney in Puff Pastry, New England Goat Cheese,
Vermont Cheddar and Smoked Gouda displayed with Whole Fruits of the Season
accompanied by Crusty Baguettes, assorted Crackers,
Maple Mustard, Apple Sweet Onion Jam and Praline Nuts
baskets of Fresh Vegetable Crudite and Herbed Dips*

Victorian Cheese Display

*English Cheddar, Smoked Gouda, Stilton in Port Wine,
Brie Baked en Croute with Major Grey's Chutney,
along with a variety of Domestic Cheeses,
spiced Nuts, Dried Fruits, Marmalade Mustard, Currant Jam,
Imported Crackers and assorted Flatbreads*

Vegetarian Antipasto Feast

*Grilled Eggplant, Roasted Red and Green Peppers, Grilled Summer Squash and Zucchini, Sliced
Beefsteak Tomatoes with Mozzarella and Fresh Basil,
Marinated Calamata Olives, Marinated Chevre,
and Mascarpone Torta served with Herb Flatbreads,
Focaccia Bread baked with Rosemary, Braided Sourdough Bread and
Toasted Croutons, Olive Tapenade, Roasted Corn Relish,
Tuscan Bean Salad and Roasted Eggplant Caviar*

Japanese Sushi Bar

*Magura Tuna, Hamachi Yellowtail, Sake Salmon,
Smoked Salmon and Vegetables Rolled to order,
accompanied by Wasabi, Pickled Ginger,
Soy Sauce and Seaweed Salad*

Off the Vine Catering

SEATED DINNERS

FIRST COURSE

Please select one salad or soup for your guests

SALADS

*7 way mix of Baby Greens
with Gaufrettes, Carrots, Cucumber, Olives,
Heirloom Cherry Tomatoes and house made Honey Balsamic Vinaigrette*

Baby Spinach, Mushrooms, Dried Cranberries, Toasted Pine Nuts, Basil Vinaigrette

*Baby Arugula Salad
with Grape Tomatoes, Shaved Fennel, Aged Pecorino Romano Cheese
and Lemon Thyme, Grapeseed Oil Vinaigrette*

*Tomato and Fresh Mozzarella Napoleon
layered with Fresh Basil, Aged Balsamic Vinaigrette and Organic Greens*

*Classic Caesar Salad
Romaine Hearts, Sou dough Croutons, Aged Parmesan Cheese
Creamy Caesar Dressing*

*Tuscan Panzanella Salad
with Grilled Sourdough, Vine Ripened Tomatoes, Shaved Red Onion,
Arugula and Lemony Cucumber (seasonal)*

*Lentil Salad
a bed of homemade Hummus, topped with Lentils infused with Tomato and Feta
served with Mixed Greens, Kalamata Olives and Pita Crisps*

SOUPS

Cream of Asparagus Soup

*Butternut Squash and Pumpkin Bisque
with Cinnamon Crème Fraiche*

Potato Leek

Classic Gazpacho

MAIN COURSE

All menu items may be modified where a mix of meat and dairy is not allowed

MEATS

*Grilled Center Cut Beef Tenderloin
with Sherried Shallot and Foie Gras Sauce
Scallion Potato Cake and Bright Light Swiss Chard*

*Tenderloin of Beef topped with Ratatouille
Roasted Tomato Sauce,
Fingerling Potatoes,
Asparagus and Roasted Peppers*

*Sliced Sirloin with Red Wine Demi
Duchess Potatoes and Roasted Asparagus*

*Sliced Tenderloin of Beef and Grilled Salmon
Roasted Sweet Potato, Zucchini
Béarnaise Sauce*

*Sourdough and Mustard Crusted Rack of Lamb
served with Haricot Verts and Lyonnaise Potato*

POULTRY

*Pollo al Mattone
Crisp Natural Chicken with Marsala Glaze
Polenta and Oyster Mushrooms*

*Pan Roasted Statler Chicken Breast
Roasted Fingerling Potatoes
Wilted Garlicky Spinach
Roasted Red Pepper Sauce*

*Semi Boneless Cornish Hen
with Wild Mushrooms
Sweet Pea Risotto, Petite Haricot Vert and Heirloom Tomatoes*

*Cinnamon and Cumin Roasted Chicken
Rosemary Baby Potatoes, Cardamom Glazed Baby Carrots*

*Chicken Breast stuffed with Basmati Rice,
Spinach, Sundried Tomato, Lemon and Wild Mushroom
served over Braised Italian Greens
with a Feta Stuffed Zucchini*

MAIN COURSE CONTINUED

SEAFOOD

*Pan Roasted Halibut
with Asparagus and Lemon Risotto
Morels and Watercress*

*Moroccan Spiced Salmon
with Citrus Glaze, Red Lentils, Caramelized Fennel, Lemon Oil*

*Cuban Style Grilled Salmon
with White Rice and Black Bean Soffrito*

*Potato and Horseradish Crusted Salmon,
Green Beans with slivered Almonds,
Baby Buttered Potatoes, Tarragon Vinaigrette*

*Polenta Crusted Chilean Seabass
with Orange Tomato Basil Relish,
Fingerling Potatoes and Swiss Chard*

*Oven Roasted Salmon
with Rainbow Swiss Chard, Slivered Artichoke,
Cured Tomatoes and Fingerling Potatoes*

VEGETARIAN

Pad Thai Stir Fry

*Stacked Vegetable Tower
accompanied by Israeli Rice Pilaf
with a Red and Yellow Tomato Sauce*

*Roasted Vegetable Napoleon
Puff Pastry, Roasted Vegetables
and Buffalo Mozzarella with 2 contrasting Sauces*

*Wild Mushroom and Spinach Tartlet
with Leeks and Goat Cheese*

*Vegetarian Lasagne Strapazatta
free form Lasagne with six layers of Vegetables and Light Ricotta Cheese
served with a Tomato Marinara Sauce*

*Caramelized Onion Tart with Apple Raisin Relish
served with Roasted Ratatouille*

Apple Onion Quiche with Fennel Salad

*Butternut Squash Ravioli with Fresh Sage
in Brown Butter*

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BUFFET DINNERS

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New England Summer

*Jansal Valley Greens with Shaved Vegetables
Sherry Vinaigrette*

Assorted Hearth Baked Breads and Rolls

*Vine Ripe Tomato, Mozzarella
and Arugula Salad*

*Sautéed Chicken with Roman Mushrooms, Artichokes
Lemon Caper Sauce*

*Fusilli Pasta tossed with Extra Virgin Olive Oil,
Arugula Pesto, Cherry Tomatoes, Mushrooms
Braised Leeks, Garlic & Herbs*

Potato and Horseradish Crusted Salmon

*Oven Roasted Yukon Gold Potatoes
with Rosemary and Thyme*

Garlicky Broccoli

Spring Fever

*Romaine Salad with Red Onion,
Orange Segments and Citrus Vinaigrette*

*fresh selection of European Flatbreads and Crusty French Rolls
served with Sweet Butter*

*Butterflied Leg of Lamb
with fresh Mint, Garlic and Ratatouille*

*Chicken Santi
Seared Bone-in Chicken with
Garlic, Capers, Thyme, Lemon, Olives,
Cippolini Onions, Cherry Tomatoes,
Wine Cap Mushrooms*

Israeli Lentil Rice

BUFFET DINNERS CONTINUED

A Taste of Florence

*Caesar Salad
Crisp Romaine with Parmesan Reggiano,
Rustic Croutons, Roasted Peppers*

Roasted Beet Salad with Goat Cheese and Oranges

*Chicken Fontina
Chicken Medallions sautéed with Mushrooms, Spinach, Artichoke and Fontina Cheese
Sage Madeira Sauce*

*Roast Sirloin
Horseradish Cream
Grilled Red Onions*

Grilled Swordfish with Garlic and Lemon

Rice Florentine

Grilled Seasonal Vegetables

Country Side Buffet

*Tuscan Panzanella Salad
with Grilled Sourdough, Vine Ripened Tomatoes, Shaved Red Onion,
Arugula and Lemony Cucumber (seasonal)*

*Asparagus Salad
with Honey Balsamic and Cured Tomatoes*

*Statler Breast of Chicken
with Cippolini Onions and Wild Mushroom Marsala Sauce*

*Herb Crusted Tenderloin
choice of 2 sauces:
Béarnaise, Horseradish, Red Wind, Eggplant Caponata*

Tangerine Glazed Cod Loin with Braised Endive

Seasonal Vegetable Medley

Baby Roasted Potatoes

Off the Vine Catering

FOOD STATIONS – ADULTS

All menu items may be modified where a mix of meat and dairy is not allowed

*Each of the following will be prepared to order and served to your guests
by a professional uniformed chef*

Classic Tuscan Grilled Steak Florentine

*Prime cuts of Sirloin and Tenderloin of Beef marinated in Olive Oil,
Cracked Black Pepper, Rosemary and Lemon
served medium-rare with Eggplant Capanata and slices of Crusty Tuscan Bread
along with a Salad of Chilled Asparagus Spears
drizzled with 8 Year Old Balsamic Vinegar of Modena*

Fusion Style Duck

*France and Vietnam combine flavors for a
Sweet Chili Glazed Roast Duck with Garlic Stir-fried Broccollini*

Mediterranean Chicken

*Seared and Slow Roasted Marinated Chicken
with Sage, thyme, Lemon and Garlic
Served with Braised Escarole, White Bean Ragout
Vine Ripe Tomato Salad and Hearth Baked Breads*

Roasted Chilean Sea Bass

*Served on a Fennel Herb Risotto
& finished with an Orange, Tomato & Basil Relish*

Roasted Tom Turkey

*Roasted and Stuffed Turkey Breast
With Carmelized Onions, Thyme and Sage
Maple Glazed Sweet Potatoes, Cranberry Orange Chutney
Roasted Beet Salad*

North Atlantic Salmon

*Pan Roasted Salmon
Bread Pudding, Fresh Corn Salad with Watercress,
Frisse Salsa Verde*

Tangerine Glazed Cod Loin

*Braised Red and White Endive
Creamy Mashed Potatoes
Baby Spinach Salad with Sweet Pecans, Dried Cherries and Crumbled Goat Cheese
Tossed with a Sherry Vinaigrette*

North End Pasta

*Fresh Fusilli with Hot Smoked Salmon, Peas, Asparagus,
Baby Portabello and Fresh Basil in a Chardonnay Cream Sauce*

ADULT AND CHILDREN'S THEMED FOOD STATIONS

Each of the following will be prepared to order for your guests
by a professional uniformed chef.

Brazilian Churrasco Carving Station

Carved Beef Tenderloin, Chicken Apple Sausages, Skewers of fresh Grilled Vegetables
Chimmichuri Sauce
accompanied by
Sweet Potato Salad. Hearts of Palm & Tomato Salad
Plantain Chips and Grilled Pineapple

Tex Mex

Choice of 2 proteins
Chicken Tacos with Lime, Cilantro and Garlic
Fresh Tilapia Fish Taco's
Beef Tacos
Soft and Hard Tortilla Shells
Chopped Lettuce, Tomatoes, Jalapeno Peppers
Pico de Gallo, Guacamole, Corn and Black Bean Salsa
Cactus Salad

Sliders under Construction

Create your own Slider
Mini Beef Burgers
with Red and Yellow Cured Tomatoes
House Made Ketchup, Pickles, Micro Greens, Sliced Tomato
Served with Rosemary Pommies Frites

Spitfires BBQ

BBQ Chicken Quarters or Beef Ribs with Darren's Bad Mood Barbeque Sauce
Skillet Corn Bread
Firecracker Cole Slaw
Cucumber Red Onion Salad

Falafel Stand

Small flat fried Falafel Patties
Served with Chopped Tomatoes, Cucumber, Lettuce, Tzatziki Sauce, Onion, Radish,
Hummus and Pita Bread
Grilled Eggplant Salad

Middle Eastern Table

Mini Chicken Kebabs with Red & Yellow Peppers
Saffron Cous Cous Salad
Mini Lamb Burger Sliders with Yogurt & Mint Sauce
Ezme Salatasi, (a Turkish Tomato Salad)
Pita Chips with Roasted Red Pepper & Feta Dip
Baba Ghanoush & Minted Tabbouleh, Salata Hommus (Chick Pea Salad)
Carrot & Raisin Salad
Lebanese Olive with Lemon
Served with Lebanese, Breads Pita, Sesame Crackers
Dried Dates

FROM THE BAKERY

DELECTABLE DESSERT DISPLAYS

All desserts made fresh by our in-house pastry chef

Sauteed Berry Medley

*Fresh Berries lightly sautéed with Sugar and a hint of lemon and Gran Marnier,
Served over lemon sorbet*

Miniature Pastry Buffet

Our finest selection of assorted Miniature Pastries

A Chocolate Celebration Buffet

*assorted Chocolate Truffles,
White and Dark Chocolate dipped Biscotti,
Chocolate Dipped Strawberries and Chocolate Petit Fours*

Specialty Dessert Buffet

*A selection of our Pastry Chef's Seasonal Specialty Tarts and Tortes,
Miniature Pastries, Sweets and Fresh Fruit Skewers
with Yogurt Dip*

Chocolate Fountain

*Decadent Rich Dark Chocolate
flowing from a fountain*

Offered with the following for your dipping pleasure;

*Strawberries, Fresh Pineapple, Cream Puffs
Rice Crispy Treats, Lemon Pound Cake,
Brownie Bites, Mini Macaroons, Biscotti,
Marshmallows, Peanut Butter Spoons and Dried Fruits*

Our Famous Caribbean Calypso Parfait

*Cashew and Coconut Ice Cream, Mango, Papaya,
Mint Toasted Coconut, Cashew Praline
and Chocolate Sauce finished with a splash of
Gosling Dark Rum in a parfait glass*

PLATED DESSERTS

*Raspberry Lemon Tart
layers of Sweet Raspberry, Tangy Cheese
and Tart Lemon Curd in a Buttery Crust*

*Mixed Berry Tart
a Buttery Tart Shell filled with a Light Diplomat Cream
and Topped with Fresh Summer Berries*

*Chocolate Caramel Tart
a Buttery Tart Shell Filled with Homemade Caramel
and Topped with Rich Chocolate Ganache*

*Blueberry Tart
Sweet Blueberries topped with a Coconut Pecan Streusel
in a Buttery Tart Shell*

*Black Forest Cheesecake
Cherry Studded Chocolate Cheesecake
topped with Chocolate Ganache and Dark Chocolate Shavings*

*Lemon Ginger Cheesecake
Tangy Lemon Cheesecake on a Gingersnap Crust*

*Chocolate Espresso Cake
a Wedge of Rich Chocolate Espresso Cake
glazed with Chocolate Ganache*

*Coconut Lime Cake
Moist Coconut Cake filled with Tangy Lime Curd
and finished with coconut*

*Strawberries and Cream Cake
Moist White Cake filled with Whipped Cream and Strawberries,
finished with a Strawberry Glaze and White Chocolate Shavings*

(non-dairy options available)

Off the Vine Catering

BEVERAGES

Bar Beverages provided by Client

*Bar service will feature
Alcoholic beverages provided by the client.*

*Off the Vine will arrange for the delivery of the necessary glassware, ice, bar fruit
and bar equipment as well as assorted Sodas, Mixers, Juice and Mineral Water*

Full Premium Bar

*Full open bars will feature
Grey Goose Vodka, Bombay Sapphire, Gin, Dewars Scotch, Knob Creek Bourbon,
Seagrams VO, Mt. Gay Rum
Sam Adams, Heineken and Amstel Light Beers,
a selection of house wines to include Chardonnay,
Pinot Grigio, Pinot Noir and Cabernet Sauvignon
as well as assorted Soda, Juice and Mineral Water*

*Off the Vine will arrange for the delivery of the necessary alcoholic beverages
as well as provide the glassware, ice, bar fruit, Soda, Juice and Mineral Water.*

*Specialty drinks available upon request. There would be an
additional charge for this service.*

Beer and Wine Bar

*Open bar service featuring
assorted Beer and Wine to include;
Sam Adams, Heineken, Amstel Light
and a selection of house wines to include:
Chardonnay, Pinot Grigio, Pinot Noir and Cabernet Sauvignon
as well as assorted Soda, Juice and Mineral Water.*

*Off the Vine will arrange for the delivery of the necessary alcoholic beverages
as well as provide the glassware, ice, bar fruit, Soda, Juice and Mineral Water.*

Details

*The above pricing is based on bar service for 5 hours
and includes liquor liability*

We recommend one bartender per 75 guests