

CASUAL ENTERTAINING

Off the Vine Catering



RECEPTION PLATTERS

All platters are beautifully garnished.
Platters serve 20-25 people

Fruit and Cheese

Assorted Imported and Domestic Cheeses accompanied by Sliced Melon, Cantaloupe, Pineapple, Strawberries and Grapes. Served with Imported Crackers
\$72.00

Traditional Antipasto

(also offered as vegetarian)
Pesto Chicken, Pepperoni, Provolone and Asiago Cheeses, Marinated Mushrooms, Artichoke Hearts and Roasted Red Peppers on a Bed of Greens. Served with Focaccia Bread.
\$77.00

Chicken Kebabs

Grilled Chicken Kebabs with a Pepper Tahini Sauce, Saffron Cous Cous, Cauliflower Salad, Marinated Olives. Served with Soft Pita Wedges
\$55.00

Smoked Salmon Platter

Thinly Sliced Smoked Salmon, Watercress, Cucumbers, Red and Yellow Tomatoes, Red Onions, Lemon and Cream Cheese Offered with Bagels
\$150.00

Mexican Terrine

Layers of Sour Cream, Salsa, Guacamole, Tomato, Chopped Black Olives, Red Onion, Refried Beans and Shredded Jack Cheese, accompanied by Yellow and Blue Tortilla Chips
\$56.50

Beef Tenderloin Tip Skewers

Luscious Beef Tenderloin Tips marinated in a Mild Chili, Garlic and Olive Oil Skewered with Onions, Red and Green Peppers
Served with a Horseradish Sauce
\$59.95

Spinach and Artichoke Dip

Served in a Pumpernickel Loaf accompanied by Toasted Pita Triangles
\$47.00

Crudit  and Dip

A colorful array of Seasonal Vegetables accompanied by a Savory Herb Dip
\$47.00

Parisienne Charcuterie

Country Pate, Vegetarian Pate, Sliced Dried Sausage, Caper Berries, Flavored Mustard, Cornichons, Offered with Lavash Crackers and Rubenschlager (cocktail rye)
\$75.00

Mediterranean Sampler

Hummus and Tabbouleh served with Tomato, Cucumber, Olive Salad, Grilled Portabello Mushroom and Lemon
Accompanied by Toasted Pita Triangles
\$51.50

Classic Mediterranean

Homemade Spanakopita, Parsley and Lemon Hummus, Tabbouleh Salad with Tomatoes and Feta. Served with Homemade Pita Chips
\$51.50

Traditional Finger Sandwiches

Filled with Pesto Chicken salad, Roast Beef with Horseradish Sauce, Baked Ham and Swiss with Honey Mustard, Roast Turkey with Cranberry Chutney
By the dozen -18.00

Pinwheel Finger Sandwiches

Pinwheels bursting with an assortment of Turkey, Roast Beef, Ham, Cheese and Vegetarian Fillings
By the dozen- \$18.00

\$250.00 minimum on all orders. All deliveries are subject to a delivery charge.

We request 48 hours notice (longer during peak times). Lead times may vary for desserts. Page 1

CASUAL ENTERTAINING

HORS D'OEUVRES

2 dozen minimum per selection

\$19.00 per dozen

Cold

Thai Chicken Fingers

With Peanut Dipping Sauce

Assorted Petite Quiche

Florentine, Classic French, Cheese and Wild Mushroom

Coconut Chicken Fingers

With Sweet and Sour Dipping Sauce

Shrimp Cocktail

Served with Tangy Cocktail Sauce

Grilled Citrus Shrimp

With Remoulade Sauce

Roulade of Sesame

Roasted Chicken Stuffed with Pickled Ginger and Scallions
with Hoisin Dipping Sauce

Rice Paper Spring Rolls

with Vegetarian or Shrimp offered with Sweet Chili Dipping Sauce

European Cucumber

Hollowed out English Cucumber Filled with Moroccan Chicken Salad

Asparagus wrapped in Sirloin

With Boursin Cheese Spread
\$2.25 per piece

Hot

Classic Stuffed Mushrooms

Skewered Spicy Chicken Satay

Peanut Dipping Sauce

Miniature Beef Wellington

Scallops wrapped in Bacon

Artichoke Hearts and Parmesan Cheese

in Phyllo Pastry

Crispy Vegetarian Spring Rolls

Offered with Sweet Chili Dipping Sauce

Herb Marinated

Tenderloin Skewers

Phyllo Star with Brie and Raspberry

Crab Cakes

with Saffron Caper Aioli

Miniature Beef Wellington

with Tarragon Aioli

Spicy Chicken and Mango Beggars Purse

Pigs in a Blanket

Chicken Shumai

with Spicy Soy Sauce

Pork and Ginger Shumai

with Scallion Soy Dipping Sauce

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CASUAL ENTERTAINING

A la Carte Brunch and light Lunch

House Smoked Turkey Breast

Hand Carved with Orange Cranberry Chutney,
Herb Dressing
Serves 25-30 - \$75.00

Roasted Sirloin

Sliced and Served with Horseradish Crème
Serves 15 - \$75.00

Poached Salmon

with Dill Crème Over Sorrel and Endive
Serves 15 - \$51.95

Homemade Quiche: 8 Slices

Choice of one: Lorraine, Herb and Cheese, Fresh
Spinach and Broccoli and Cheese
\$19.95

Smoked Salmon Platter

Thinly Sliced Smoked Salmon, Watercress,
Cucumbers, Red and Yellow Tomatoes,
Red Onions, Lemon and Cream Cheese
Offered with Bagels
\$6.95 PER PERSON (MINIMUM 10)

Pinwheel Finger Sandwiches

Pinwheels bursting with an assortment of Turkey,
Roast Beef, Ham, Cheese
and Vegetarian Fillings
\$18.00 per dozen

Gourmet Club Sandwiches

Smoked Sirloin with Horseradish,
Black Forest Ham with Gruyere
30 triangular pieces - \$84.00

Off the Vine Salad

Backyard Beauties from Maine with Fresh
Mozzarella, Basil ,Extra Virgin Olive Oil
\$2.85 per person

Spicy Lo Mein Salad

\$2.50 per person/minimum 20

California Salad

Grilled Chicken, Avocado, Asparagus, Alfalfa
Sprouts, Cucumber, Carrots,
Goat Cheese, Red Onion and Tomato
on a Bed of Mixed Greens
Serves 22 - \$66.00

Grilled Vegetable Platter

Assorted Seasonal Grilled Vegetables Served with
Blue Cheese Dip
Serves 20 - \$49.95

American Sandwich Wreath

Braided Bread Wreath filled with Classic Trio of
Roast Beef with Boursin, Roasted Turkey with Sage
Mayonnaise and
Baked Ham and Swiss with Honey Mustard Serves
14 - \$43.00

Italian Sandwich Wreath

Braided Bread Wreath filled with Italian Meats
and Cheeses with Hot Pepper Relish
SERVES 14 - \$43.00

Vegetarian Sandwich Wreath

Braided Bread Wreath filled with Tomato, Fresh
Mozzarella, Baby Arugala, Basil and Olive Oil
Serves 14 - \$39.95

Accompaniments:

We offer a full selection of side salads to finish off
your menu such as Caesar Salad, Fresh Fruit
Salad, Garden Salad, Sesame Green Bean, Pasta
and Potato Salad.
Side Salads average \$2.50- \$4.95 per person.

Contact your sales person for selection.

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HOT BUFFETS

All items arrive ready to be heated in a conventional oven or can be delivered hot. Require 48 hours advance notice. 25 person minimum on all orders

Chicken Parmesan

Served with Penne and Marinara, Garden Salad
\$10.95 per person

Stir Fry Chicken

Boneless Chicken Medallions with Asian Vegetables, Served with Lo Mein Noodles, Fresh Fruit Salad and Fortune Cookies
\$10.95 per person

Asian Beef and Broccoli

With White Rice
\$10.95 per person

Chicken Al Forno

Sun-dried Tomatoes, Green Olives and Capers, Served with Penne Pasta, Garden Salad, Rolls and Butter
\$10.95 per person

Chicken with Artichoke and Lemon

Boneless Breast of Chicken baked with Artichoke Hearts and Mushrooms in a Light Lemon Cream Sauce. Served with Herbed Rice Pilaf, Garden Salad, Rolls and Butter
\$10.95 per person

South American Grilled Flank Steak

Chimichurri Sauce
Peruvian Roasted Potatoes, Choice of Chef's Selection of Vegetables or Salad
Assorted Breads and Butter
\$10.95 per person

Vegetarian Lasagna

Served with Caesar Salad, Rolls and Butter
\$10.95 per person

Chicken, Broccoli Ziti

with Lemon, White Wine, Garlic and Butter
Caesar Salad, Focaccia and Butter
\$9.95 per person

Cuban Salmon

With Rice and Beans, Garden Salad, Rolls and Butter
\$9.95 per person

Tunisian Chicken

With 7 Vegetables, Cous Cous, Mixed Green Salad, Soft Pita Bread
\$9.95 per person

Baked Four Cheese Penne and Meatballs

with Romano, Parmesan, Ricotta and Mozzarella. Served with Caesar Salad and Baked Focaccia
\$9.95 per person

Chicken Messina

Grilled Chicken Breasts sautéed in a Light Lemon Sauce with Artichokes, Roasted Garlic Cloves and Diced Plum Tomatoes
Gemelli with Marinara Sauce, Rolls and Butter.
Choice of Salad
\$10.95 per person

Rosemary Chicken

Grilled Chicken with Garlic and Rosemary
Fresh Sauteed Vegetables
Spinach Salad, Rolls and Butter
\$10.95 per person

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CASUAL ENTERTAINING

ENTRÉE PLATTERS

All entrees are cold and include
Choice of two Side Salads, Rolls and Butter.

Lemon Chicken

Boneless Breast of Chicken marinated and
served with Tarragon Sauce
\$12.95

Sesame Chicken

Boneless Breast of Chicken rolled with Ginger and
Scallions, Roasted with Sesame Seeds and served
with Hoisin Sauce
\$12.95

Thai Chicken Breast

Broiled Boneless Breast of Chicken marinated in
Thai Spices,
served with Peanut Sauce
\$12.95

Grilled Citrus Shrimp

Fresh Shrimp marinated with Citrus Oil and Fresh
Herbs, served with Remoulade Sauce
\$12.95

Roast Sirloin

Sliced Sirloin served medium rare
with Horseradish Sauce
\$14.95

Salmon with Mustard Lime Dressing

Pan seared Salmon Filet
with Mustard Lime Dressing
\$14.95

Sesame Ginger Sirloin Tips

Tender pieces of Beef marinated in Soy Sauce,
Sesame, Ginger and then Roasted
\$13.95

Healthy Alternative Chicken

Sliced Chicken Breast tossed with No Fat Honey
Dijon Vinaigrette
and garnished with Snow Peas, Cherry Tomatoes,
Carrots and Sprouts
\$11.95

Side Salads:

Pasta, Potato
Spicy Vegetable Lo Mein Salad
Marinated Greek Salad
Tomatoes with Feta and Broccoli
Fruit Salad
Red Bliss Potato Salad
Caprese Salad with Vine Ripened Tomatoes,
Fresh Mozzarella and Basil
Sesame Green Beans with Red Peppers
Marinated Grilled Vegetables
Thai Cucumber
Vegetable Antipasto
Grilled Fennel and Orange Salad

ENTRÉE SALADS

Vegetarian Antipasto Plate

Artichoke Hearts, Roasted Red Peppers, Pesto
Marinated Mushrooms and Grilled Eggplant on a
Bed of Crisp Greens
\$10.95

Lentil Salad

On a bed of Homemade Hummus, topped with
Lentils infused with Tomato and Feta
Served with Stuffed Grape Leaves
\$13.95

Roasted Chicken Salad Plate

Garnished with Tomato and Egg Wedges
\$10.95

Cobb Salad

with Crisp Romaine Lettuce, Tomatoes, Hard
Boiled Eggs, Blue cheese, Scallions and Bacon
with a Chef's Vinaigrette
\$10.95

Chicken Caesar Salad

Red Peppers, Parmesan Cheese and
Homemade Croutons
\$10.95

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CASUAL ENTERTAINING

FROM THE BAKERY

Desserts

Assorted Bar Desserts

Includes a variety of Brownies and Bar Desserts
\$24.00 per dozen

Freshly Baked Soft Cookie Assortment

Includes Chocolate Chip, Sugar, M&M
and double chocolate chip.
\$24.00 per dozen

Assorted Miniature Pastries

Such as:

Fruit Tarts, Eclairs, Almond Cream Puffs,
Chocolate Mousse Cups, Lemon Cheesecake,
Key Lime Tarts, Truffle Squares, Chocolate
Espresso Cake, Cannoli, Coconut Macaroon Tarts
\$18.00 per dozen

Chocolate Dipped Strawberries

\$18.00 per dozen

Tuxedo Dipped Strawberries

\$21.00 per dozen



CELEBRATION CAKES

Cake Flavors

Chocolate, White, Lemon, Coconut, Spice
White Almond, Marble, Lemon, Maple, Carrot

Fillings

Buttercream:
Vanilla, Chocolate, Lemon, Mocha, Espresso
Almond, Coconut, Peanut Butter, Maple

Fruit:

Raspberry Preserves, Strawberry Preserves,

Mousse:

Raspberry Mousse, Chocolate Mousse,

Cream Cheese, Peanut Butter, Coconut Pecan
Caramel, Strawberries and Cream, Mixed Berries
and Cream

Flavor Enhancers

Coconut, Toasted Coconut, Sliced Almonds,
Chopped Walnuts, Chopped Peanuts, Chopped
Pecans, Peanut Butter Cup Chunks, Chocolate
Chip Cookie Chunks, Oreo Cookies

Frostings

White Buttercream, Chocolate Buttercream,
Cream Cheese, Chocolate Fudge, Chocolate
Ganache, Whipped Cream

Decorations

Buttercream Flowers, Festive Ribbons,
Chocolate dipped Strawberries
Pictures/Drawings

Priced on an event basis

\$250.00 minimum on all orders. All deliveries are subject to a delivery charge.

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ADDITIONAL INFORMATION

Prices

Menu prices in this brochure are based on a minimum of 25 guests.

Prices for smaller groups are quoted on an event basis.

Prices are subject to 7% State and Local Tax.

Serviceware

All menus include upscale disposable plates, napkins and serviceware.

Disposable chafing dishes and sterno are available for an additional charge.

Delivery

Off the Vine will deliver and setup the buffet for you. Event Staff is available for an additional charge. Contact our office for rates and availability.

Delivery charges will apply based on location of the event.

Full Service Catering

Off the Vine also provides full service catering, beverage and bar service.

Bar/ Beverage Service

Non-alcoholic beverage and full bar service is available.

Guarantee

A final guaranteed count is required 5 business days prior to the event. This number may be increased, but not decreased up to 48 hours in advance.

Payment

50% of the estimated total is required to secure the date. Full payment is due 3 business days prior to your event.

We accept American Express, Visa, Mastercard and Corporate Checks for your convenience.

Rentals

Off the Vine can provide, tenting, tables, chairs, linens and china service

Contact your event planner for additional information

Off the Vine Catering



31 Antwerp Street, Boston, MA 02135
617-783-4700 ~ www.offthevinecatering.com

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