

# *Off the Vine Catering*

## **Food Stations**

### **Beef**

*Aged New York Sirloin, carved to order at the station  
Offered with Baskets of Crusty Rolls, Cognac Horseradish,  
Roasted Red Pepper and Artichoke Spread,  
Served with Garlic Mashed Potatoes*

*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 Taleggio Cheese and slices of Crusty Tuscan Bread  
along with a Salad of Chilled Asparagus Spears  
drizzled with 8 Year Old Balsamic Vinegar of Modena*

*Herb Roasted Beef Tenderloin, carved to order at the station,  
offered with Freshly Baked Sourdough Breads,  
Cognac Cream Sauce and Pommery Mustard  
along with a Eggplant Capanata and Pommes Anna*

*Roasted Tenderloin wrapped in Applewood Bacon,  
carved to order at the station,  
offered with Cognac Peppercorn Sauce, Wild Mushroom Stroganoff  
and Roasted Garlic Aioli accompanied by Heirloom Tomato Salad  
with Organic Greens and Farmers Cheese  
Assorted Hearth Baked Breads and Rolls*



**31 Antwerp Street ~ Boston, MA 02135  
617 ~ 783 ~ 4700**

## **Food Stations continued**

### **Fish**

*Pan Roasted Louisiana Tripletail  
with Corn Pudding and Crab and Frisee Salad  
and Silver Queen Foam with Chive Oil*

*Asian Sea Bass  
Pan Seared Sea Bass with Soy, Sake, Scallions & Fresh Ginger  
Accompanied by Yellow Curry Rice and  
Cucumber & Bean Sprout Salad*

### **Poultry**

*Tuscan Chicken  
Slow Roasted Herb Chicken, marinated in Balsamic Vinegar,  
Dried Tomatoes and Sweet Garlic, served with Roasted Vegetables  
and Grilled Sourdough Bread,  
Accompanied by a salad of Vine-ripened Tomatoes, Shaved Red Onion,  
Fresh Herbs tossed with Lemony Rocket and Extra Virgin Olive Oil*

*Marinated Bell and Evans Chicken  
with Sage, Rosemary, Garlic and Lemon  
Black Kale and Truffled White Beans  
With a Green Salad tossed with Grape Seed Oil Vinaigrette*

*Smoked Turkey  
Carved to order at the station and offered with Sweet Potato Biscuits, Vermont Maple  
Mustard, Cranberry Chutney along with Sausage Stuffing  
and a Salad of Mixed Greens with Praline Vinaigrette*

## **Food Stations continued**

### **Pasta**

*Dueling Noodles  
Soba Noodles with Chicken and Thai Basil  
and  
Vermicelli Egg Noodles  
with Duck, Rock Shrimp and Seven Asian Vegetables  
Tossed with Ginger Scallion Sauce*

*Farfalle Pasta with Oven Dried Tomatoes, Marinated Artichokes,  
Sugar Snap Peas, Baby Squash, Shiitake Mushrooms & Cherry Hot Peppers  
Tossed with Extra Virgin Olive Oil & Herbs  
and*

*Rigatoni Bolognese  
Hearty Bolognese Sauce with Veal, Pork, Beef,  
Red Wine, Veal Jus & Tomatoes and Mascarpone Cheese*

*Potato Gnocchis tossed with Braised Game Hen,  
Shiitake Mushrooms, Peas and Cream  
and  
Bucatini Pasta with Fresh Mozzarella, Grilled Eggplant,  
Arugula & Cracked Gaeta Olives*

### **Lamb**

*Studded Leg of Lamb with Garlic and Gremolata  
Butternut Squash Risotto  
Baked Pita and a Watercress, Feta Salad  
Tossed with a Honey, Curry Vinaigrette  
Accompanied by Grilled Fall Vegetables*

## **Food Stations continued**

### **Paella**

*Fisherman's Paella (Paella a la Marinera)  
From the Coast of Spain  
Monkfish, Head on Shrimp, Baby Clams, Mussels,  
Calamari, Chorizo, Paprika, Tomatoes, Garlic, Peppers, Saffron  
and Valencia Rice  
Spring Panzanella Salad*

*Paella with Rabbit  
Boneless Chicken, Rabbit, Chorizo  
Plum Tomatoes, Lima Beans, Romano Beans  
Smoked Paprika and Valencia Rice  
Lentil Salad with Chorizo and Jamon Crisps*

*New England Style  
Mussels, Scallops, Chicken, Chorizo  
Lobster, Plum Tomatoes, Peas, Pepper, Onions  
Saffron and Valencia Rice  
Hearts of Palm Salad*

*Charcuterie  
an assortment of Spanish Cured Sausages and Jamón Serrano  
with Cornichons, Basque Peppers, Grainy Mustard*

*We use Food Stations in selections of at least 3 to create an event with variety, interest and unique activity, while providing the quantity of food necessary to meet the specific time frame. So whether your event is an elaborate stand up reception or a four hour seated dinner,*

*Off the Vine Catering will feature a Food Station party  
that fits your desired palate, style and budget.*

### **Details**

*Our food stations are priced per person based upon 50 guests.  
We recommend a selection of at least 3 stations to compose a meal.  
A professional uniformed chef will attend your station.  
The price of their service will be incorporated into your catering contract.*