

# *Off the Vine Catering*

## **PASSED HORS D' OEUVRES**

*Diver Sea Scallops  
wrapped in Bacon*

*Miniature Vegetable Spring Rolls  
with Spicy Soy Sauce*

*Rice Paper Spring Rolls  
with Sweet Chili Dipping Sauce*

*Pork and Ginger Shumai  
with Scallion Soy Dipping Sauce*

*Baked Brie & Raspberry  
wrapped in Phyllo*

*Baked Wild Mushroom Quiche*

*Chicken Shumai  
with Spicy Soy Sauce*

*Spicy Chicken and Mango Beggars Purse*

*Asparagus wrapped in Parmesan*

*Miniature Beef Wellington  
with Tarragon Aioli*

*Pigs in a Blanket*

*Petite Lamb Chops  
with Basil Pesto*

*Marinated Beef Skewers  
with Shiitake Mushroom*

*Fig and Caramelized Onion Pizzetta  
topped with Gorgonzola Cheese*



**31 Antwerp Street ~ Boston, MA 02135**

**617 ~ 783 ~ 4700**

**PASSED HORS D' OEUVRES CONTINUED**

Fresh Strawberry  
with Goat Cheese and Balsamic Glaze

Grilled Hoisin Duck  
Caramelized Pear, Roasted Cashew and Mizuna  
on an Asian Spoon

Crostini Assortment of Plum Tomato and Basil Relish,  
Cured Black Olive Tapenade and Wild Mushroom and Goat Cheese

Miniature Peking Duck in a Moo Shi Pancake

Crab Cake  
with White Anchovy and Lemon Dipping Sauce

Smoked Chicken Quesadilla

Sweet Potato Pancake  
with Apple Onion Chutney

Skewered Spicy Chicken Satay  
served with Peanut Sauce

Moroccan style Shrimp  
with Harissa Cocktail Sauce

Tenderloin of Beef and Shiitake Mushroom Skewer

Shrimp Fritters  
with Spicy Remoulade

Portabello and Roasted Red Pepper Quesadilla

*Chilled Gulf Shrimp  
with Ketel One Cocktail Sauce*

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

*Lobster and Passion Fruit Salad  
in a Cucumber Cup*

*Tuna Tini  
with Asian Slaw & Tuna Tar Tar  
served in a martini glass*

## **PASSED HORS D' OEUVRES CONTINUED**

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

*Bruschetta  
with Edamame Hummus*

*Bruschetta  
with Truffled White Bean Puree*

*Beef Carpaccio  
with Arugula and Parmesan*

*Lime and Coriander Scallop Ceviche  
on an Asian Spoon*

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

*Mediterranean Lollipop Lamb Chops  
with Cucumber Yogurt Sauce*

*Mini Beef Sliders  
with Mustard, Ketchup and Pickles*

*Crab Cake  
with Saffron Caper Aioli*

*Mini Burger  
with Stilton Cheese and Red Onion Marmalade  
on a Brioche*

*Tequila Soused Shrimp  
with Chipotle Lime Sour Cream*

*Strawberry and Brie Sandwiches*

*California Rolls  
with Soy Sauce, Wasabi and Pickled Ginger*

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

*Potato and Scallion Pancake  
with Pear Chutney*

*Baked Stuffed Mushrooms  
with Crabmeat Stuffing*

## **PASSED HORS D' OEUUVRES CONTINUED**

*Beef Carpaccio Crostini  
with Tomato, Red Onion Jam*

*Crab Rangoon  
with Dipping Sauce*

*Parmesan Arancini  
with Marinara sauce*

### **Soup Shooters**

*Gazpacho*

*Pea and Mint*

*Vichyssoise*

*Asparagus*

### **DETAILS**

*We recommend a variety of hot and cold with a total of 6 to 8 per person for a traditional cocktail reception. An accompaniment of one or two of our stationary displays or food stations will complete the menu.*