

Off the Vine Catering

SEATED DINNERS

SALADS

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

*The Wedge
Crisp Iceberg Lettuce
Apple Wood Bacon, Stilton, Roma Tomato, Candied Pecans,
Buttermilk 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*

*Baby Spinach with Candied Pecans, Crumbled Blue Cheese, Watermelon Radishes,
Sweet Onion's, Crispy Smoke House Bacon
Buttermilk Ranch Dressing*



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

SALADS CONTINUED

*Curly Endive, Baby Spinach, Belgian White Endive, Radicchio
Julienne Royal Gala Apples with Candied Walnuts, Gorgonzola Croutons
Tossed with a Maple Vinaigrette*

*Mixed Baby Lettuce
Pecan Crusted Goat Cheese, Nicoise Olives,
Yellow Haricot Vert, Pear Tomatoes
Tossed with a Roasted Shallot Dijon vinaigrette*

*Garden Greens with Tiny Sweet Red and Yellow Tomatoes
Shaved Parmesan, Sweet Onions, Grilled Apricots
Aged Sherry Wine Vinaigrette*

*Stacked Tower of Red and Yellow Vine Ripe Tomatoes
Fresh Mozzarella and Basil, Sourdough Crouton
Aged Balsamic and Virgin Olive Oil and Basil Emulsion*

*Natures Best Young Greens from Jansal Valley
Pistachio Crusted Goat Cheese
Shaved Fennel, Diced Cucumber, Sweet Onions and Julienne Carrots
Honey Balsamic Vinaigrette*

SOUPS

New England Lobster Bisque

Cream of Asparagus Soup

*Butternut Squash and Pumpkin Bisque
with Cinnamon Crème Fraiche*

Potato Leek

*Classic Gazpacho
served in a martini glass
garnished with Maine Crab*

MAIN COURSE SELECTIONS

MEATS

*Grilled Center Cut Beef Tenderloin
with Red Wine Mushroom Fricasee
accompanied by Bleu Cheese and Scallion Potato Cake and Bright Light Swiss Chard*

*Filet Wrapped in Bacon
Sourdough Bread Pudding, Caramelized Pearl Onions
Brussel Sprouts, Wilted Spinach
Cabernet Butter*

*Sliced Sirloin
with Wild Mushroom Risotto
Caramelized Carrots & Parsnips, Cippolini Onions
Elephant Garlic Sauce*

*Grilled Beef Filet
Purple Truffle Mashed Potatoes
Garlicky Broccoli with Grape Tomatoes
With an Elephant Garlic Sauce*

*Filet Wrapped in Bacon
Creamy Mashed Potatoes, Roasted Spring Asparagus
Red Wine Sauce
Melted Farm House Cheddar*

*Tenderloin of Beef topped with Ratatouille
with a Goat Cheese and Roasted Tomato Sauce,
with Truffled Mashed Potatoes,
Asparagus and Roasted Peppers*

*Sliced Sirloin with Red Wine Demi
Stuffed Vine Ripe Tomato with Crab Meat,
Duchess Potatoes and Roasted Asparagus*

*Sliced Tenderloin of Beef and Baked Stuffed Shrimp
Horseradish Potato, Zucchini
Béarnaise Sauce*

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

POULTRY

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

*Stuffed Bell and Evans Chicken
with Goat Cheese Mousse
Bernie Potatoes with Truffles and Almonds
Lightly Buttered Asparagus
Roasted Sweet Red Pepper Sauce and Chive Oil*

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

*Pan Roasted Statler Chicken Breast
Yukon Gold Mashed Potatoes
Wilted Garlicky Spinach
Roasted Red Pepper Sauce*

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

*Grilled Cider Marinated Chicken Breast
with Pumpkin Raviolis, Cipollini Onions, Fried Sage and Maple Endive Sauce*

SEAFOOD

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

(subject to market fluctuation)

*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*

*Stuffed Gray Sole with Crab Meat
Berrine Potatoes, Tuscan Kale,
Veloute Sauce*

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

SEAFOOD MAIN COURSE CONTINUED

*Slow Roasted Wild Salmon
Rock Shrimp Risotto
Spring Asparagus
Pea Tendrils, Lemon Herb Butter*

*Roasted Sea Bass
with Orange, Tomato and Basil served over
Saffron Risotto Cake with Roasted Garlic Haricot Vert*

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

*Potato and Horseradish Crusted Salmon
Basil Whipped Potatoes
Baby Greens with Beet Vinaigrette*

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*

Penne tossed with Wild Mushrooms

Apple Onion Quiche with Fennel Salad

*Butternut Squash Ravioli with Fresh Sage
in Brown Butter*