

# Off the Vine Catering

## Stationary Displays

### From Paris with Love

Warm Mussels with Leeks and Red Ver Jus,  
Smoked Trout Salad with Haricot Verts, Grilled New Potatoes,  
Butter Lettuce with Slivered Radish  
tossed with a Grain Mustard Vinaigrette,  
Duck Confit Crêpes with Gorgonzola Crème,  
Montrachet Goat Cheesecake garnished with Savory Caramelized Onions  
Foie Gras Terrine with Fig Jam  
Grilled Chicken Apple Sausage with Candied Walnuts and Spiced Apples,  
Red and Golden Beet Salad with Wild Arugula, Nicoise Olives  
Garnished with Seasonal Fruits, Baguettes, Assorted Crackers and Breads

### Italian Crostini

Plum Tomato and Basil Relish, Black and Green Olive Tapenade,  
Puree of Tuscan White Beans and Roasted Garlic Sliced Tomato,  
Basil and Fresh Mozzarella drizzled with Olive Oil,  
Charred Red and Green Peppers  
Served with Toasted French Bread Croutons,  
Rosemary Bread Sticks and Herb Flatbreads

### Antipasto Feast

Prosciutto, Salami, Mozzarella, Asiago, and  
Fontina Cheeses, Marinated Mushrooms, Roasted  
and Marinated Peppers, Marinated Artichoke Quarters, Grilled Eggplant Slices, Calamari  
Rings, Mussels steamed in Garlic and Vermouth,  
Anchovies, Olives and Pepperoncini  
accompanied by Focaccia and Braided Breads

### Crudités & Dips

Baskets of Seasonal Vegetables  
with Red Pepper Yogurt Dip and Blue Cheese Scallion Dip  
Skewers of Artichoke, Mozzarella, Olives and Tomatoes  
Asparagus Wrapped in Parmesan,  
Spinach and Artichoke with Pine Nuts, Thyme Scented Olives  
and House made Pita Chips along with Imported and Domestic Crackers and Grissini's



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[www.offthevinecatering.com](http://www.offthevinecatering.com)

## **Stationary Displays continued**

### **Seasonal Crudite**

*A colorful array of vegetables including:  
Summer and Zucchini Squash, Cherry Tomatoes, Mushrooms,  
Sweet Red and Green Peppers, Carrots, Cauliflower and Broccoli.  
Served with two seasonal dips  
and*

### **Cheeses of New England**

*An array of Unique Cheeses featuring  
Caramelized Onion Cheesecake  
with Fines Herbs and a Nut Crust,  
Brie Baked with Chutney in Puff Pastry, New England Goat Cheese,  
Vermont Cheddar and Smoked Gouda with Whole Fruits of the Season,  
accompanied by Crusty Baguettes, Assorted Crackers,  
Maple Mustard, Sweet Apple Onion Jam  
and Seasoned Nuts*

### **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*

### **Italian Cheese and Bruschetta**

*Buffalo Mozzarella with Sea Salt and Olive Oil  
Aged Parmeggiano with Honey  
Robiola with Fruit Mostarda  
Wild mushroom and Taleggio (bruschetta)  
White Beans and Sicilian Tuna (bruschetta)  
Spicy Eggplant Caponata (bruschetta)  
Sopressata with Hot Pickled Cherry Peppers  
San Daniele Prosciutto with Roasted Pears and Walnuts*

### **Mediterranean Sampler**

*Basil Shrimp with Toasted Corn and Fava Bean Salad, and Grilled Tuscan Bread, Chilled Chick  
Pea Salad with Arugula, Vine-ripened Tomatoes and Lemon, Marinated Olives, Agro Dolce –  
Marinated Cipollini Onions,  
Roasted Zahtar dusted Carrots with Feta, Bruschetta with the assorted toppings, Macerated  
Figs, Dried Sausages,  
Salami, Pepperoncini and Fresh Mozzarella  
drizzled with Aged Balsamic Vinegar and Extra Virgin Olive Oil,  
Chilled Lamb Salad with Turmeric Pita Crumbs  
and Sliced Elephant Garlic and Cucumber Raita*

## **Stationary Displays continued**

### **The Sultans Table**

*Hummus with Roasted Garlic, Lemon, Olive Oil and Minted Tabbouleh  
Baba Ghanoush, Falafel with Tahini Sauce  
Chicken and Artichokes with Dill Dressing  
Muhammara with Pomegranate Molasses  
Stuffed Grape Leaves with Rice and Turkish Spices  
and a Yogurt Dipping Sauce  
Sultans Salad with Cucumber, Feta, Tomatoes,  
Olives and Chick Peas over Greens  
Assorted Flat Breads and Pita Chips*

### **Middle Eastern Table**

*Mini Chicken Kababs with Red and Yellow peppers  
Saffron Cous Cous salad  
Mini Lamb Burger Sliders with Yogurt and Mint Sauce  
Ezme Salatasi, ( Turkish Tomato Salad)  
Pita Chips with Roasted red Pepper & feta Dip  
Baba Ghanoush and Minted Tabbouleh, Salata Hommus ( Chic pea salad )  
Carrot and Raisin Salad  
Lebanese Olive with Lemon  
Served with Lebanese, Breads Pita ,Sesame Crackers  
Dried Dates*

### **Seafood Martini**

*Shaken not stirred!  
Poached Calamari, Maine Crab Meat and Scallops  
served in a Martini Glass dressed with Olive and Pepper Vodka,  
shaken lightly with Lemon and Cocktail Sauce  
finished with a Shrimp and Olive Skewer*

### **Boston Waterfront**

*Wellfleet Oysters, Littleneck Clams,  
Cracked Snow Crab Claws and Shrimp served over crushed ice  
with Spicy Cocktail Sauce, Wasabi and Lemon Wedges*

### **Barcelona Table**

*Manchego Cheese with Quince Paste, Smoked Mussels with Panzanella and Peas,  
Hand Carved Serrano Ham, Tangerine & Paprika Pork Tenderloin, Marinated Olives,  
Torta Espanola (Potato & Onion) Romanesco Sauce, Garlicky Rock Shrimp, Spiced  
Almonds,  
Salad of Mache, Dandelions and Orange Segments, Sherry Vinaigrette  
Crusty Breads, Crackers, Torta Crisps*