

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

Dessert

Miniature Pastry Buffet

An Assortment of the finest selection of Miniature Pastries

Cannoli Bar

Crisp Cannoli Shells, some dipped in Chocolate,

Offered with a selection of the following:

White Chocolate Ricotta, Orange Anise Ricotta,
and Chocolate Hazelnut Ricotta

Served with Fresh Fruits macerated in Chianti, Fabri Cherries,
Crushed Pistachios and Chocolate Shavings

Chocolate Fountain Display

Decadent Chocolate flowing from a fountain

Offered with the following for your dipping pleasure

Strawberries, Pineapple Cubes, Star Fruit, Rice Crispy Treats,
Cubed Pound Cake, Brownie Cubes, Mini Macaroons, Biscotti, Marshmallows,
Pretzel Rods and Dried Fruits

Assorted Specialty Desserts

An assortment of Seasonal Specialty Tarts, Cakes and Dessert Bars
along with Fresh Fruit Kebabs

Assorted Biscotti, Macaroons and Fancy Tea Cookies

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.