



*Our food stations are priced per person
with a minimum of 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.*

Beef, Pork & Lamb

New York Sirloin Station

Porcini, Black Pepper & Juniper Rubbed Sirloin
Accompanied by Beet Salad with Creamy Goat
Cheese
Oven Roasted Baby Yukon Potatoes
With Horseradish Crème & Eggplant Caponata

Classic Tuscan Grilled Steak Florentine

Marinated Sirloin with Black Peppercorns Rosemary
& Lemon
With Taleggio Cheese
Accompanied by Asparagus with Orange Segments
Citrus Dressing
Yukon Mashed Potatoes drizzled with Olive Oil &
Parmesan

Bacon Wrapped Tenderloin

Apple Wood Bacon Wrapped Tenderloin
Panzanella Salad with Heirloom Tomatoes
Crispy Polenta
Tarragon Aioli & Mushroom Stroganoff

English Tavern Carvery

Chef Carved Prime Canons of New York Sirloin
Honey Molasses Smoked Turkey
With Snowflake Rolls
Accompanied by Ripe Stilton Cheese, Tomato
Chutney,
Sweet Onion Relish, Horseradish Cream Sauce &
Pickled Cornichons
Served with a Watercress & Lemon Salad

Spring Lamb Station

Spring Leg of Lamb with Garlic, Rosemary &
Lemon carved to order
Freshly Baked Pita & a Watercress & Lemon
Salad
Accompanied by Grilled Eggplant, Red Onion,
Artichoke Hearts,
Holland Peppers, Summer Squash & Zucchini

Stuffed Pork Loin

Stuffed Pork Loin with Chorizo, Manchego &
Herbs
Roasted Potatoes with Garlic Aioli

Taco Station

Skirt Steak & Tilapia
Warm Tortilla with Fresh Toppings
Guacamole, Pineapple Salsa, Pico de Gallo &
Cojita Cheese
With Red Rice & Beans

Sliders Under Construction

Create your own Slider
Miniature Beef Burgers
With Red & Yellow Cured Tomatoes, Aged
Cheddar Cheese
House Made Ketchup, Truffle Mayonnaise,
Pickles, Bacon & Arugula
Served with Rosemary Pommes Frites
(Lamb, Turkey & Veggie options available; ask
your event planner)

Cuban Pressed Sandwich & Soup Station

Marinated Pork in Mojo, Ham & Swiss cheese
House Made Pickles & Mustard
Along with Chicharos (Cuban Split Pea Soup)
Accompanied by a Pineapple Avocado Salad



Food Stations Continued...

Paella Stations

Fisherman's Paella

(Paella a la Marinera)
 From the Coast of Spain
 Monkfish, Head on Shrimp, Baby Clams,
 Mussels, Calamari & Chorizo
 With Paprika, Tomatoes, Garlic, Peppers,
 Saffron & Valencia Rice
 Accompanied by a Spring Panzanella Salad

Paella with Rabbit

Boneless Chicken, Rabbit & Chorizo
 Plum Tomatoes, Lima Beans & Romano Beans
 With Smoked Paprika & Valencia Rice
 Accompanied by a Lentil Salad with Chorizo &
 Jamón Crisps

New England Style Paella

Mussels, Scallops, Chicken, Chorizo & Crab
 Plum Tomatoes, Peas, Peppers & Onions
 With Saffron and Valencia Rice
 Accompanied by a Hearts of Palm Salad

Cedar Plank Salmon

Wild Caught Salmon
 Pomegranate Glazed Spiced with
 Everything
 Served with Roasted Cauliflower Salad
 Pomegranate Seeds,
 Caper Berries and Olives

Pasta

Pasta from the Islands of Italy

Sardinian Lamb Stew with Orecchiette Pasta
 Braised Lamb Stew
 With Root Vegetables, Lamb Stock, Tomatoes,
 Saffron & Rosemary
 &

Sicilian Hot Smoked Salmon with Tortellini
 Hot Smoked Salmon cooked in Garlic Olive Oil
 with Braised Leeks
 Peas, Pinot Grigio Wine & a touch of Cream
 Accompanied by Artichokes Modena, Baby
 Mozzarella Cherries
 & Marinated Hot Olives

Pasta

Fusilli Pasta & Mushroom Bolognese

Fusilli Pasta with Tuscan Kale
 Italian Sausage, Cherry Tomatoes, Olive Oil,
 Garlic & San Marzano Tomatoes
 &
 Wild Mushroom Bolognese
 Tagliatelle & House made Ricotta Cheese

Rigatoni Bolognese

Hearty Bolognese Sauce with Veal, Pork &
 Beef
 Red Wine, Veal Jus & Tomatoes

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

Shrimp Cavatelli Pasta & Veal Gnocchi

Cavatelli with Shrimp & Sambuca
 Florida Rock Shrimp & Roasted Fennel
 Vine-ripened Tomatoes & Sambuca
 Served over Cavatelli Pasta
 &
 Braised Veal with Rosemary Gnocchi
 Braised Veal Breast with Roasted Cipollini
 Onions
 Porcini, Oyster Mushrooms & Cannellini Beans
 Served over hand-crafted Rosemary Gnocchi
 Finished with a drizzle of Truffle Oil & Shaved
 Parmesan Grana
 Accompanied by Sweet Gem Lettuce Caesar
 Salad with Bacon Croutons

Goat Cheese Ravioli & Scallops

Goat Cheese Ravioli
 With "Six P's..."
 Parmesan, Roasted Sweet Peppers,
 Peas
 Porcinis, Paste of Tomato & Portabellas
 &

Nantucket Bay Scallops

Seared with Leeks, Spinach,
 Caramelized Onion
 & Buttercup Vermont Maple Sauce
 Served with Fusilli Pasta
 Accompanied By a Chopped Iceberg
 Salad
 With Roman Gorgonzola Cheese,
 Tomatoes & Olives Chianti Vinaigrette

Seafood Stations

Branzino

(Mediterranean Sea Bass)
Crispy Branzino with Orange & Chili
With Braised Fennel

Faroe Island Salmon

Cedar Planked Faroe Island Salmon
Served with Pommes Macaire & Braised
Red Chard
Accompanied by a Watercress Salad

New England Chowder Station

New England Clam Chowder
Served in Ceramic Mugs with Oyster
Crackers
With House Made Crab Cakes & Mini
Lobster Rolls
Chef's Aioli & Tabasco Sauce

Ropa Vieja "Old Clothes in a Hot Sauce"

Layered Smoked Haddock, Mashed
Potatoes & Smothered Onions
With a Hot Chili Tomato Sauce

Seafood Martini

Olive & Pepper Vodka shaken lightly with
Lemon & Cocktail Sauce
Poured over Poached Squid, Crab &
Scallops
Served in a Martini Glass with a Shrimp and
Olive Skewer

Korean Spicy Stir Fry Squid

Stir Fry Barbecued Squid
With Jasmine Rice & Mixed Vegetables
Accompanied by a Cucumber & Daikon
Salad

Boston Waterfront Hors d'Oeuvre

Local Oysters, Littleneck Clams, Cracked
Snow Crab Claws & Shrimp Cocktail
Served over crushed ice
With Spicy Ketel One Cocktail Sauce,
Horseradish
Cucumber Minuet & Lemon Wedges

South of the Border Salmon

Pan-Seared Citrus Marinated Wild Caught
Salmon
With Pinto Beans, Cilantro Lime Rice,
Roasted Red Pepper Mole Sauce



Poultry

Tuscan Chicken

Giannone Slow Roasted Chicken
Marinated in Balsamic Sweet Garlic with Sundried
Tomatoes & Herbs
Accompanied by a Salad of Vine Ripe Tomatoes &
Shaved Red Onions
Tossed with Lemony Rocket Arugula & Extra Virgin Olive Oil

Middle Eastern Shish Kebabs

Grilled Chicken Kebabs & Lamb Kofta
With Home Made Harissa
Accompanied by a Fattoush Salad with Lettuce, Onion,
Cucumber, Mint
Crispy toasted Pita Bread, Cous Cous & Lebanse Olives
with Lemon Preserve

Peking Duck

Thin slices of Marinated Duck Breast & Crispy Skin
Carved to order & rolled in a Mandarin Pancake
Accompanied by a Thai Cucumber Salad & Sesame
Noodle Salad

Asian Chicken

Stir Fried Chicken
With Asian Vegetables to include:
Bok Choy, Shiitake Mushrooms & Lotus Root
Served over Soba Noodles
Accompanied by Fortune Cookies, Chop Sticks & Takeout
Boxes

Farm Raised Roasted Breast of Turkey

Herb Roasted Statler Breast of Turkey
With Cranberry Orange Chutney
Served with Yukon Whipped Potatoes
Accompanied by Mixed Artisan Greens with Grape Seed
Vinaigrette

Chinatown Station

Chinese Egg Noodles
With Seven Asian Vegetables & Sesame Garlic Sauce
Chinese Chicken Wings, Mini Barbecue Pork Buns
With Duck Sauce, Sweet Chili Dipping Sauce & Spicy Soy
Sesame Sauce
Accompanied by Fortune Cookies, Chop Sticks & Takeout
Boxes

Pacific Rim Tid Bit Table

Steamed Mini Pork Dumplings, Crispy Vegetable Spring
Rolls
Chicken Satay & Beef Satay
Accompanied by a Vietnamese Noodle Salad & Thai
Cucumber Salad
With Peanut Sauce, Sweet Chili Dipping Sauce & Spicy Soy
Sesame Sauce



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 & Chocolate Hazelnut Ricotta

Served with Fresh Fruits macerated in Chianti & Fabbri Cherries,

With Crushed Pistachios & 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 & Dried Fruits

Assorted Specialty Desserts

An Assortment of Seasonal Specialty Tarts, Cakes & Dessert Bars

Served with Fresh Fruit Kebabs

Assorted Biscotti, Macaroons & Fancy Tea Cookies

Our Famous Caribbean Calypso Parfait

Cashew & Coconut Ice Cream

With toppings of:

Mango, Papaya, Mint Toasted Coconut, Cashew Praline & Chocolate Sauce

Finished with a splash of Gosling Dark Rum in a Parfait Glass

Off the Vine Catering
163 Morse Street
Norwood, MA 02062
(781) 762-9770
www.offthevinecatering.com