

### *Create Your Own Cocktail Party!*

Select either the "OTV Signature Display" or "Antipasto" Stationary Display

Select 5 Passed Hors d'Oeuvre

Select one Action Cocktail Station

Finish with Miniature Pastries for Dessert

### *Stationary Hors d'oeuvre Displays*

#### *OTV Signature Display*

Herb Crusted Goat Cheese, Cranberry & Walnut Chutney with Camembert

Berkshire Blue Cheese with Dried Fruits

New England Cheddar, Mountain Gouda

Garnished with Seasonal Fruits, Grapes & Berries

Assorted Crackers, Sesame Crackers & Crusty Breads

Accompanied by a colorful selection of Crudités

Celery Stalks, Cucumber Spears, Orange Cauliflower, White Asparagus

Red Endive & Romaine Hearts, Yellow Peppers offered with Herbed Buttermilk Dip

#### *Antipasto Feast*

Prosciutto, Salami, Mozzarella, Asiago

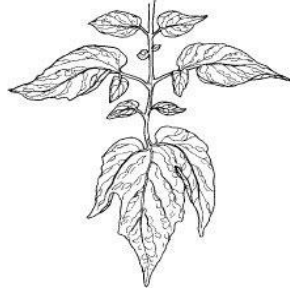
& Fontina Cheeses, Marinated Mushrooms

Roasted Marinated Peppers, Marinated Artichoke Quarters, Grilled Eggplant Slices

Grilled Calamari Rings, Mussels steamed in Garlic & Vermouth

Anchovies, Olives & Pepperoncini

Accompanied by Focaccia & Braided Breads



## *Passed Hors d'oeuvre*

### *Hot Selections*

Grilled Pizzetta with Fig Puree, Ricotta  
Cheese & Prosciutto

Chicken Quesadilla with Poblano,  
Guacamole & Cheeses

Coconut Shrimp with Mango Ginger  
Dipping Sauce

Sea Scallops wrapped in Crisp Hickory  
Smoked Bacon

Maine Crab Cakes with Chipotle Aioli

American Kobe Beef Miniature Slider

Lobster & Plum Quesadilla

Miniature Beef Wellington with Tarragon  
Aioli

Lamb Lollipops with Feta & Mint

Miniature Cuban Sandwich Triangles

Creamy Tomato Bisque served in a  
Demitasse Cup  
& garnished with a Mini Grilled Cheese  
Triangle

Chicken Satay with Spicy Peanut Sauce

### *Cold Selections*

Grilled Citrus Shrimp with Pineapple  
Salsa

Jumbo Shrimp Cocktail with Ketel  
One Cocktail Sauce

Wellfleet Oysters on the Half-Shell

Seared Tuna on a Wonton Crisp with  
Cucumber Pineapple Salsa

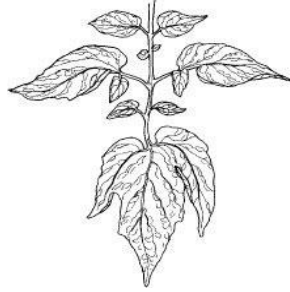
Hoisin Duck Breast with Cashews &  
Pear on an edible spoon

Scallop Ceviche with Lime & Cilantro

Sesame Chicken with Sweet Dipping  
Sauce

Prosciutto Wrapped Melon

Other options are available upon  
request\*



## *Action Cocktail Stations*

### *Classic Tuscan Grilled Sirloin*

Black Angus Sirloin  
Marinated in Olive Oil, Cracked Black Pepper, Rosemary & Lemon  
Served medium-rare with Taleggio Cheese  
Roasted Beet Salad with Creamy Goat Cheese  
Slices of Crusty Tuscan Breads

### *Grilled Salmon Station*

Citrus & Cilantro marinated Salmon Filets  
Served with Mango Salsa  
Tomato, Corn & Black Bean Salad  
Seasonal Grilled Vegetables

### *Pacific Rim Tidbit Table*

Steamed Shumai Dumplings & California Sushi Maki Rolls  
Chicken & Beef Satay, Vietnamese Noodle Salad  
Thai Cucumber Salad  
Served with Peanut Sauce, Sweet Chili Dipping Sauce, & Spicy Soy Sesame Sauce

### *Short Rib Station*

Braised Boneless Short Ribs  
Mashed Sweet Potatoes  
Topped with Crispy Shoestring Onions

### *Pasta Station*

Lobster Ravioli  
Wilted Spinach, Cipollini Onions & Wild Mushrooms  
Cognac Cream Sauce  
&  
Garganelli Pasta  
Tossed with Grilled Chicken  
Cherry Tomatoes, Arugula Pesto  
Caesar Salad

## *Sliders Under Construction*

### *Create your own Slider!*

Mini Beef Burgers  
With Red & Yellow Cured Tomatoes, Gorgonzola,  
Aged Cheddar, House made Ketchup, Pickles  
Bacon, Truffle Mayonnaise, Micro Greens  
Served with Rosemary Pommes Frites



## *Desserts*

### *Passed Desserts*

#### *Milkshake Shooters*

In your choice of flavors:  
Chocolate, Vanilla, Egg Nog,  
Gingerbread or Peppermint

#### *Miniature Ice Cream Cones*

Dipped in Sprinkles & crushed  
Cookies

#### *Warm Chocolate Chip Cookies*

With Milk shooters served in a chilled  
glass

## *Dessert Stations*

### *Assorted Miniature Pastries*

#### *Miniature Cupcakes*

Guests are able to dip their cupcake in a selection of toppings:  
Crushed Walnuts, Heath Bar Crumbles  
Oreo Crumbles & Sprinkles

#### *S'mores Station*

Our custom tiered station where your guests toast their  
own marshmallow & create their ultimate S'mores!

Ingredients:

Chocolate & Classic Honey Graham Crackers, Candy Cane  
Crumbles

Marshmallows, Chocolate Squares, Nutella, Peanut Butter & Banana  
Slices

\$7.95 per person

#### *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 Fabbri Cherries,

Crushed Pistachios & Chocolate Shavings

\$7.95 per person

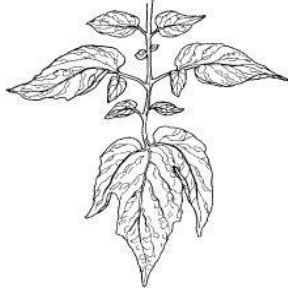
#### *An Assortment of Homemade Cookies, Brownies & Dessert Bars*

\$24 dozen

#### *Chocolate Dipped Strawberries*

With Dark Chocolate & White Chocolate

\$24 dozen



## ADDITIONAL INFORMATION

### *Prices*

Menu prices in this brochure are based on a minimum of 35 guests.  
Prices for smaller groups are quoted on an event basis.  
Prices are subject to 7% State & Local Tax.

### *Serviceware*

All Buffets in this menu come with elegant chafing dish service.  
House China & Silver-plate Flatware is an additional charge per guest.

### *Staffing*

Your sales representative will let you know what staffing your unique event needs

### *Guarantee*

A final guaranteed count is required 5 business days prior to the event. This number may be increased, but not decreased, up to 48 hours in advance.

### *Payment*

50% of the estimated total is required to secure the date.  
Full payment is due 3 business days prior to your event via check made payable to: Off the Vine Catering.

### *Rentals*

Off the Vine can provide, tenting, tables, chairs, linens & china service  
Contact your event planner for additional information

*Please inquire with your Event Planner for information & a proposal for your celebration!*

*Thank you!*

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