

*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 Lion*

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

*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*

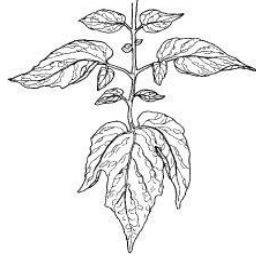
Herb Roasted Statler Breast of Turkey  
With Cranberry Orange Chutney  
Served with Yukon Whipped Potatoes  
Accompanied by Mixed Artisan Greens with Grape Seed  
Vinaigrette

### *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

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