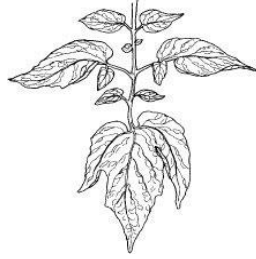




OFF THE VINE
CATERING



Stationary Displays

Minimum of 50 Guests

Treasures of the Italian Table

Seasonal: June through November

Roasted Stuffed Figs with Gorgonzola
Wrapped with Imported Parma Prosciutto drizzled with
8 year old Balsamic
Mortadella alla Griglia con Mostarda di Frutta
(Smoky Mortadella Wedges with Fruit Mustard)
Wedge of Aged Parmesan Cheese with Truffle Honey
Asparagus Salad with Citrus Vinaigrette, Orange
Segments & Toasted Sunflower Seeds
Salad of Salt Cod over Baby Arugula
Wild Mushroom Arancini
Grilled Peaches with Mascarpone
Crispy Breads & Crackers

Seasonal Crudité's & Cheese of New England

Seasonal Crudité

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

Cheeses of New England

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

South Of The Border

House Made Guacamole, Fire-roasted Tomato Salsa
Fresh Tortilla Chips, Chipotle Spiced Meatballs
Nopales Salad with Feta, Black Bean Soup
Chicken Enchilada with Salsa Roja, Cilantro, Corn &
Shrimp Salad

Mediterranean Sampler

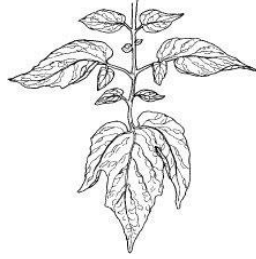
Basil Shrimp with Toasted Corn & Fava
Bean Salad with Grilled Tuscan Bread
Chilled Chick Pea Salad with Arugula,
Vine-Ripened Tomatoes & Lemon
Marinated Olives, Agro Dolce – Marinated
Cipollini Onions, Macerated Figs
Roasted Zahtar-dusted Carrots with Feta,
Bruschetta with assorted toppings
Dried Sausages,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

The Sultan's Table

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

Antipasto Feast

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



Irish Pub

Ye Ole Celtic Nachos piled high & smothered with Braised Barbecued Pork
With Pepper Jack Cheese, Jalapeños
Served with Sour Cream, Salsa Verde & Warm Spinach & Artichoke dip
Accompanied by House Made Pita Chips
Guinness BBQ Wings, Baked Brie & Loaded Potato Skins

From Paris with Love

Warm Mussels with Leeks & 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 & Spiced Apples
Red & Golden Beet Salad with Wild Arugula & Nicoise Olives
Garnished with Seasonal Fruits, Baguettes & Assorted Crackers & Breads

Italian Crostini

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

Local Artisan Cheese Display

Herb Crusted Goat Cheese, Pear & Walnut Chutney with Camembert,
Berkshire Blue Cheese with Dried Fruit, 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

Italian Cheeses & Bruschetta

Buffalo Mozzarella with Sea Salt & Olive Oil
Aged Parmeggiano with Honey, Robiola with Fruit Mostarda
Wild Mushroom & Taleggio Bruschetta
White Beans & Sicilian Tuna Bruschetta
& Spicy Eggplant Caponata Bruschetta
Sopressata with Hot Pickled Cherry Peppers
San Daniele Prosciutto with Roasted Pears & Walnuts

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