

Wedding Menus




OFF THE VINE
C A T E R I N G

Sophisticated Entertaining and More

163 Morse Street ~ Norwood ~ 781 ~ 769 ~ 8970

www.offthevinecatering.com



For memories that last a lifetime...

Off the Vine Catering takes pride in creating weddings you and your guests will remember for many years to come. Since each couple has their own idea of the perfect wedding, we personally consult with you to design a day that reflects your personal style and taste, not ours.

Off the Vine offers the following amenities:

Venue Selection

Off the Vine is on the preferred list at many of the Greater Boston area's finest wedding venues and will assist you in selecting the right location to suit your individual tastes. Whether you envision a historical landmark, elegant waterfront mansion, traditional country club or rustic carriage house, we will present you with a number of options.

We can also assist you with a tented at home wedding. Our experience with the technical requirements and logistics of such an event will be invaluable in creating your vision.

Custom Menu Design

Whether you desire an elegant plated gourmet meal, hors d'oeuvres reception, stations style or New England Clambake, Chef Darren Maggio and his culinary team will prepare and present a feast worthy of the regions finest restaurants.

Event Design and Coordination

Off the Vine understands the importance of attention to detail no matter how small. Our event planners will assist you with selecting your menu, linens and china. We also coordinate the services of New England's best event professionals including floral, lighting, décor, entertainment, photography, transportation and more.

Please contact us to schedule your no obligation consultation.



PASSED HORS D'OEUVRES

BEEF

*Miniature Beef Wellington
Tarragon Aioli*

*Marinated Beef Skewers
Shiitake Mushroom*

*Beef Carpaccio Crostini
Tomato, Arugula, Red Onion Jam*

*Beef Teriyaki Satay
Hot Mustard Sauce*

*Steak Tartare
on Endive Leaf*

*Mini Cheeseburger
French Fries in a Bamboo Cone*

*Burger Slider
Stilton Cheese and Red Onion Marmalade on Brioche*

*Mini BLT Sliders
with Sliced Roast Beef*

POULTRY

*Chicken Shumai
Spicy Soy Sauce*

*Fried Chicken & Waffles
Maple Sweet Chili*

*Asian Lemongrass Chicken Dumplings
Spicy Soy Sauce*

*Smoked Chicken Quesadilla
Guacamole, Poblano & Cheese*

*Chicken Satay
Spicy Peanut Sauce*

*Seared Hoisin Duck Breast
with a Kumquat Chutney*



SEAFOOD

*Diver Sea Scallops
wrapped in Bacon*

*Lime and Coriander Scallop Ceviche
on an Asian Spoon*

*Chilled Gulf Shrimp
Ketel One Cocktail Sauce*

*Tequila Soused Shrimp
Chipotle Lime Sour Cream*

*Coconut Shrimp
Spicy Mustard Sauce*

*California Rolls
Soy Sauce, Wasabi and Pickled Ginger*

*Seared Ahi Tuna on a Crisp Wonton
Pineapple Cucumber Salsa*

*Tuna Tini
Asian Slaw & Tuna Tartare
served in a martini glass*

*Smoked Salmon Canapé
on a Cucumber Slice with Crème Fraîche and Salmon Roe*

*Crab Cake
Saffron Caper Aioli*

*Crab Rangoon
Sweet Chili Dipping Sauce*

*Lobster & Corn Fritters
Thyme Aioli*

*Topless Lobster Club
Avocado, Bacon & Micro Celery*



VEGETARIAN

*Fig and Caramelized Onion Pizzetta
with Gorgonzola Cheese*

Margherita Flatbread

*Rosemary Skewer with
Fresh Mozzarella, Artichoke, Tomato,
Basil and Olive*

*Heirloom Tomato Canapé
Arugula Cream Cheese, Shaved Fennel
On Toasted Focaccia*

*Bruschetta
Edamame Hummus*

*Bruschetta
Truffle White Bean Puree*

Strawberry and Brie Sandwiches

*Potato and Scallion Pancake
Pear Chutney*

*Parmesan Arancini
Marinara Sauce & Truffle Oil*

*Miniature Vegetable Spring Rolls
Spicy Soy Sauce*

*Rice Paper Spring Roll
Sweet Chili Dipping Sauce*

*Brie & Raspberry
wrapped in Phyllo*

Wild Mushroom Quiche

Asparagus wrapped in Parmesan

*Crispy Shoestring Potatoes
Tossed with Sea Salt & Served in Bamboo Cones*

Truffle Mac & Cheese Spheres



PORK & LAMB

*Petite Lamb Chops
Basil Pesto*

*Herb Roasted Petite Lamb Chops
Port Demi-glâce*

*Mediterranean Lollipop Lamb Chops
Red Currant Sauce*

*Slow-smoked Pork Shoulder
Jalapeno Jam & Manchego on Crostini*

*Pork and Ginger Shumai
Scallion Soy Dipping Sauce*

Pigs in a Blanket

SOUP SHOOTERS

(HOT)

*Lobster Cappuccino
Lobster Bisque with a frothy cap*

Wild Mushroom Bisque

Sweet Potato Bisque

*Butternut Squash Bisque
With Crème Fraiche & Pepitas*

Cream of Asparagus

*Roasted Tomato Bisque
Garnished with Grilled Cheese Triangle*

(COLD)

Traditional Gazpacho

Watermelon Gazpacho

Strawberry Gazpacho

Pea and Mint

Vichyssoise



Stationary Displays

Barcelona Table

Manchego Cheese with Quince Paste, Smoked Mussels with Panzanella and Peas,
Hand Carved Serrano Ham, Tangerine & Paprika Pork Tenderloin, Marinated Olives,
Torta Espanola (Potato & Onion) Romanesco Sauce, Garlicky Rock Shrimp, Spiced Almonds,
Salad of Mache, Dandelions and Orange Segments, Sherry Vinaigrette
Crusty Breads, Crackers and Torta Crisps

Farmers Market

Smoked Duck with Orecchiette Pasta and Seasonal Vegetables,
Cous Cous Salad with Feta and Pine Nuts,
Golden Beet Salad with Shaved Red Onion's and Crumbled Goat Cheese,
Baked Brie en Croute with Apricot Grilled Olive's, Dried Sirloin drizzled with Truffle Oil,
Pumpkin Seed Hummus & Toasted Pita Chips,
Long Stem Artichoke Salad with Chard, Orange Peppers and Dandelions
Grilled Breads, Lavash and Crusty Breads

Mediterranean Coast and Beyond

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

Antipasto Feast

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



New England Cheeses and Crudité

An Array of Unique Cheeses Featuring
Caramelized Onion Cheesecake with Fine Herbs and a Nut Crust,
Brie baked with Chutney in Puff Pastry, New England Goat Cheese,
Vermont Cheddar and Smoked Gouda, Whole Fruits of the Season
Crusty Baguettes, Assorted Crackers,
Maple Mustard, Apple Sweet Onion Jam and Praline Nuts
Baskets of Fresh Vegetable Crudité and Herbed Dips

Victorian Cheese Display

English Cheddar, Smoked Gouda, Stilton in Port Wine,
Brie Baked en Croute with Major Grey's Chutney,
along with a variety of Domestic Cheeses,
Spiced Nuts, Dried Fruits, Marmalade Mustard, Currant Jam,
Imported Crackers and Assorted Flatbreads

Italian Cheese and Bruschetta

(all Cheese selections are imported from Italy)
Buffalo Mozzarella with Sea Salt and Olive Oil
Aged Parmeggiano with Honey, Robiola with Fruit Mostarda
Wild Mushroom and Taleggio (Bruschetta)
White Beans and Sicilian Tuna (Bruschetta)
Spicy Eggplant Caponata (Bruschetta)
Sopressata with Hot Pickled Cherry Peppers
San Daniele Prosciutto with Roasted Pears and Walnuts
Crusty Breads, Focaccia, and Grilled Breads

Seafood Martini

Shaken not stirred!
Poached Calamari, Maine Crab Meat and Scallops
served in a Martini Glass dressed with Olive and Pepper Vodka,
shaken lightly with Lemon and Cocktail Sauce
finished with a Shrimp and Olive Skewer

Boston Waterfront

Wellfleet Oysters, Littleneck Clams,
Cracked Snow Crab Claws and Shrimp served over crushed ice
with Spicy Cocktail Sauce, Wasabi and Lemon Wedges



Seated Dinners

SALADS

Seasonal Field Greens Salad
Mesclun Greens with Cucumber, Grape Tomato, Red Pepper and Carrots
Lemon Basil Vinaigrette

Baby Arugula Salad
with Grape Tomatoes, Shaved Fennel, Aged Pecorino Romano Cheese
Lemon Thyme, Grapeseed Oil Vinaigrette

Tomato and Fresh Mozzarella Napoleon
layered with Fresh Basil, Aged Balsamic Vinaigrette and Organic Greens

Classic Caesar Salad
Romaine Hearts, Sour dough Croutons, Aged Parmesan Cheese
Creamy Caesar Dressing

The Wedge
Crisp Iceberg Lettuce, Apple Wood Bacon, Stilton, Roma Tomato, Candied Pecans,
Buttermilk Ranch Dressing

Tuscan Panzanella Salad
with Grilled Sourdough, Vine Ripened Tomatoes, Shaved Red Onion,
Arugula and Lemony Cucumber (seasonal)

Fall Harvest Salad
Baby Greens with Toasted Pumpkin Seeds, Dried Cranberries, Grilled Bartlett Pears
And Goat Cheese, served with an Apple Cider Harvest Vinaigrette

Baby Spinach Salad
Baby Spinach with Candied Pecans, Crumbled Blue Cheese, Watermelon Radishes,
Sweet Onion's, Crispy Smoke House Bacon with Buttermilk Ranch Dressing

SOUPS

New England Lobster Bisque

Cream of Asparagus Soup

Butternut Squash and Pumpkin Bisque
with Cinnamon Crème Fraiche

Potato Leek

Classic Gazpacho, Garnished with Maine Crab



Entrees

BEEF

*Grilled Center Cut Beef Tenderloin
with Red Wine Mushroom Fricasee
accompanied by Bleu Cheese and Scallion Potato Cake and Bright Light Swiss Chard*

*Filet Wrapped in Bacon
Sourdough Bread Pudding, Wilted Spinach
With Red Wine Demi*

*Tenderloin of Beef topped with Ratatouille
with a Goat Cheese and Roasted Tomato Sauce,
with Yukon Mashed Potatoes and
Grilled Asparagus*

*Tenderloin of Beef and Baked Stuffed Shrimp
Horseradish Potato, Zucchini
Béarnaise Sauce*

*Sourdough and Mustard Crusted Rack of Lamb
served with Haricot Verts and Rosemary Potato Gratin*

POULTRY

*Chicken Breast stuffed with Basmati Rice,
Spinach, Sundried Tomato, Lemon and Wild Mushroom
served over Braised Italian Greens with a Feta Stuffed Zucchini*

*Pollo al Mattone
Crisp Natural Chicken with Marsala Glaze
Polenta and Oyster Mushrooms*

*Pan Roasted Statler Chicken Breast
Yukon Gold Mashed Potatoes
Wilted Garlicky Spinach
Roasted Red Pepper Sauce*

*Semi Boneless Cornish Hen
with Wild Mushrooms
Sweet Pea Risotto, Petite Haricot Vert and Heirloom Tomatoes*



SEAFOOD

*Pan Roasted Halibut
with Asparagus and Lemon Risotto
and Watercress*

*Cuban Style Grilled Salmon
with White Rice and Black Bean Soffrito*

*Potato and Horseradish Crusted Salmon,
Green Beans with slivered Almonds,
Baby Buttered Potatoes, Tarragon Vinaigrette*

*Polenta Crusted Chilean Seabass
with Orange Tomato Basil Relish,
Fingerling Potatoes and Swiss Chard*

PORK

*Wood Grilled Pork Chop
Summer Vegetable Fricasse, Truffled Mashed Potato
With an Apple Port Bacon Jus*

*Pork Porterhouse
Grilled All Natural Berkshire Pork Porterhouse
With Smoked Pecan & Sea Salt Butter
White & Sweet Potato Gratin*



VEGETARIAN

*Pad Thai Stir Fry
Rice Noodle, Tofu Vegetables, Chopped Peanuts*

*Wild Mushroom Ravioli with Portobello Mushrooms
In a Fresh Sage Cream Sauce*

*Quinoa Risotto
with Seasonal Roasted Vegetables*

*Grilled Tofu with Pineapple Salsa
Coconut Rice*

*Four-Cheese Lasagna
Free Form Lasagna with Ricotta & Fresh Herbs*

*Wild Mushrooms Bolognese Sauce
with Mascarpone Cheese & Penne Pasta*

*Vegan Burrito
With Black Beans, Scallions, Sweet Potato & Rice*

*Cedar Plank Grilled Portobello Mushrooms
Stuffed with Seasonal Vegetables*



Buffet Dinners

Buffet Dinner Menu 1

Wild Mushroom Bisque **OR** Maine Lobster Bisque

Baby Greens with Lemon-Thyme Dressing
Crumbled Goat Cheese

OR

Traditional Caesar Salad
Anchovy Dressing and Garlic Croutons

Baby Artichoke & Fontina Ravioli
Roasted Garlic Tomato Sauce

Chicken Ballotine
Stuffed with Fresh Spinach & Pork
With a Chardonnay Essence

Herb Roasted Tenderloin
Aromatic Shallot Sauce

Chef's Selection of Seasonal Vegetables

Oven Roasted Yukon Gold Potatoes

Assorted Hearth Baked Breads and Rolls



Buffet Dinner Menu 2

New England Clam Chowder **OR** Roasted Butternut Squash Bisque

Mozzarella and Tomato Salad with Beet Tops
Basil Oil

OR

Baby Field Greens
Goat Cheese, Julienned Pears, Candied Walnuts
Raspberry Vinaigrette

Cheese Tortellini with Peas
Vodka Cream Sauce

Crispy Bronzino
Over Wilted Braising Greens with Champagne-Butter

Spinach & Wild Mushroom Stuffed Chicken Breast
With Porcini Mushrooms

Grilled Mediterranean Vegetables

Dauphine Potatoes

Assorted Hearth Baked Breads and Rolls



Buffet Dinner Menu 3

*Cream of Broccoli Soup **OR** Lobster & Corn Chowder*

*Fresh Spinach with Roasted Mushrooms
Shaved Asiago Cheese & Toasted Pine Nuts with
Tart Cherry Vinaigrette*

OR

*Boston and Red Oak Leaf Lettuce
With Artichoke Hearts, Hearts of Palm,
Red & Yellow Tear Drop Tomatoes and Champagne Vinaigrette*

*Pappardelle Pasta with Wild Mushrooms
Black Truffle Cream*

*Crispy Cornish Hen
Port Wine Raisin Sauce*

*Roasted Cajun Sirloin
With Merchant Sauce*

Saffron & Pancetta Rice

*Grilled Asparagus
With Citrus Vinaigrette*

Assorted Hearth Baked Breads and Rolls



Signature Food Stations

Carving

Aged New York Sirloin
Offered with Baskets of Crusty Rolls,
Cognac Horseradish Sauce, Roasted Red Pepper and Artichoke Spread
Served with Garlic Mashed Potatoes

Classic Tuscan Grilled Steak Florentine
Prime cuts of Sirloin 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
Offered with freshly baked Sourdough Breads
Cognac Cream Sauce and Pommery Mustard
Along with a Baby Vegetable Ragout and Pommes Anna

Roasted Tenderloin wrapped in Applewood Bacon,
Offered with Creamy Horseradish Sauce, Gorgonzola Crema,
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

Studded Leg of Lamb
with Garlic, Lemon and Gremolata,
Butternut Squash Risotto
Baked Pita and a Watercress Lemon Salad
Accompanied by Grilled Fall Vegetables

Seafood

Pan Roasted Grouper
with Corn Pudding and Crab Salad
with Chive Oil

Asian Sea Bass
Pan Seared Sea Bass with Soy, Sake, Scallions & Fresh Ginger
Accompanied by Yellow Curry Rice and
Cucumber and 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*

Bell and Evans Chicken

*Marinated with Sage, Rosemary, Garlic and Lemon
Black Kale and Truffled White Beans
With a Green Salad tossed with Grapeseed Oil and Champagne Vinaigrette*

Pasta

Dueling Noodles

*Soba Noodles with Chicken and Thai Basil
&
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 and Cherry Hot Peppers
Tossed with Extra Virgin Olive Oil and Herbs*

&

Rigatoni Bolognese

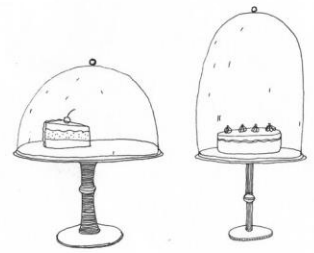
*Hearty Bolognese Sauce with Veal, Pork, Beef,
Red Wine, Veal Jus and Tomatoes and Mascarpone Cheese*

Penne with Wood Grilled Sausage, Broccoli Rabe and Charred Radicchio

*Tossed with Slivered Garlic,
Hot House Tomatoes and Olive Oil*

&

*Bucatini Pasta with Fresh Mozzarella, Grilled Eggplant,
Arugula and Cracked Gaeta Olives*



Delectable Dessert Displays

Custom Designed Wedding Cakes

Miniature Pastry Buffet

Our finest selection of assorted Miniature Pastries

A Chocolate Celebration Buffet

Assorted Chocolate Truffles,
White and Dark Chocolate dipped Biscotti,
Chocolate Dipped Strawberries and Chocolate Petit Fours

Specialty Dessert Buffet

A selection of our Pastry Chef's Seasonal Specialty Tarts and Tortes,
Miniature Pastries, Sweets and Fresh Fruit Skewers
with Yogurt Dip

Chocolate Fountain

Decadent Rich Dark Chocolate
Flowing from a fountain
Offered with the following for your dipping pleasure;
Strawberries, Fresh Pineapple, Cream Puffs
Rice Crispy Treats, Lemon Pound Cake,
Brownie Bites, Mini Macaroons, Biscotti,
Marshmallows, Peanut Butter Spoons and Dried Fruits

Our Famous Caribbean Calypso Parfait

Cashew and Coconut Ice Cream, Mango, Papaya,
Mint Toasted Coconut, Cashew Praline
and Chocolate Sauce finished with a splash of
Gosling Dark Rum in a parfait glass



Pated Desserts

Raspberry Lemon Tart

layers of Sweet Raspberry, Tangy Cheese
and Tart Lemon Curd in a Buttery Crust

Mixed Berry Tart

a Buttery Tart Shell filled with a Light Diplomat Cream
and Topped with Fresh Summer Berries

Chocolate Caramel Tart

a Buttery Tart Shell Filled with Homemade Caramel
and Topped with Rich Chocolate Ganache

Blueberry Tart

Sweet Blueberries topped with a Coconut Pecan Streusel
in a Buttery Tart Shell

Black Forest Cheesecake

Cherry Studded Chocolate Cheesecake
topped with Chocolate Ganache and Dark Chocolate Shavings

Lemon Ginger Cheesecake

Tangy Lemon Cheesecake on a Gingersnap Crust

Chocolate Espresso Cake

a Wedge of Rich Chocolate Espresso Cake
glazed with Chocolate Ganache

Coconut Lime Cake

Moist Coconut Cake filled with Tangy Lime Curd
and finished with coconut

Strawberries and Cream Cake

Moist White Cake filled with Whipped Cream and Strawberries,
finished with a Strawberry Glaze and White Chocolate Shavings



Beverages

Full Premium Bar

Full open bars will feature Premium spirits such as, Grey Goose Vodka, Bombay Sapphire, Gin, Dewars Scotch, Knob Creek Bourbon, Seagrams VO, Bacardi Rum Sam Adams, Heineken and Amstel Light Beers, a selection of house wines to include Chardonnay, Pinot Grigio, Pinot Noir and Cabernet Sauvignon as well as assorted Soda, Juice and Mineral Water

Off the Vine will arrange for the delivery of the necessary alcoholic beverages as well as provide the glassware, ice, bar fruit, Soda, Juice and Mineral Water.
\$28.75 per person

Specialty drinks available upon request. There would be an additional charge for this service.

Beer and Wine Bar

Open bar service featuring assorted Beer and Wine to include; Sam Adams, Heineken, Amstel Light and a selection of house wines to include: Chardonnay, Pinot Grigio, Pinot Noir and Cabernet Sauvignon as well as assorted Soda, Juice and Mineral Water.

Off the Vine will arrange for the delivery of the necessary alcoholic beverages as well as provide the glassware, ice, bar fruit, Soda, Juice and Mineral Water.
\$20.75 per person

Beer, Wine and Spirits Provided by Client

Bar service will feature Alcoholic beverages provided by the client.
Off the Vine will arrange for the delivery of the necessary glassware, ice, bar fruit and bar equipment as well as assorted Sodas, Mixers, Juice and Mineral Water
\$5.75 per person

Details

The above pricing is based on bar service for 5 hours and includes liquor liability We recommend one bartender per 75 guests, there is a \$225.00 charge per bartender



Additional Information

Prices

All services are subject to state and local tax

Event Staff

Staffing Charges include event staff for a five hour reception with two hour setup and one hour breakdown.

Additional labor charges may apply for events lasting over 5 hours or for extensive setup and breakdown requirements.

Additional Fees and Equipment Charges

Additional fees may apply for all catered events based on degree of difficulty with location, travel, permit fees, trash removal charges, licensing fees, additional equipment, or other costs beyond the control of Off the Vine Catering

Rentals

Our event planners will assist you with tenting, lighting, sound, dancefloors, tables, chairs and other equipment necessary to complete your event.

Prices are quoted on an individual event basis.

Deposit

We will require an initial deposit of 25% of the estimated event total to reserve our services.

This deposit will secure the date and is non-refundable.

We accept Personal Checks, Visa, Mastercard and American Express for your convenience.

Final Guest Count

The final guest count is due 10 business days prior to your event.

This count may be increased, but not decreased, up to 72 hours before the event.

Final Payment

The balance will be calculated for you at the time you submit a final guaranteed count and will be due within 48 hours of receiving the guest count.