

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

\$46.00 per guest

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

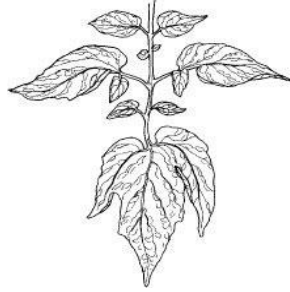
Hoisin Duck Breast with Cashews &
Pear on an edible spoon

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

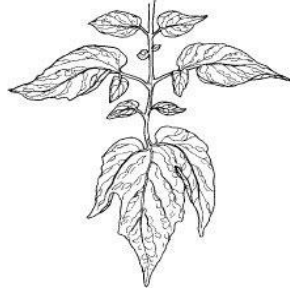
Pasta Station

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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