



# On the Vine Catering

EXPERIENCE THE LOVE IN FOOD

PURPLE ORCHID WEDDING MENUS

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# ON THE VINE CATERING

## CONGRATULATIONS...

On the Vine Catering takes pride in creating a wedding experience you and your guests will remember for many years to come. Since each couple's idea of the perfect wedding is different, we will personally consult with you to design a day that reflects your style and taste.

Whether you envision a summer garden party, stylish cocktail reception, formal seated dinner, or a dinner buffet, On the Vine will be there to create an unforgettable experience tailored especially for you.

We would be honored to be of service to you on your special day. Choose On the Vine and we promise you will experience exquisite food, creative presentations, innovative design, and impeccable service to create memories that last a lifetime

## GET IN TOUCH WITH US

- Phone: (925)518-7244
- Email: [events@onthevinecatering.com](mailto:events@onthevinecatering.com)
- Website: [www.onthevinecatering.com](http://www.onthevinecatering.com)
- Social Media: @onthevinecatering
- Address: 73 Rickenbacker Circle, Livermore CA



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# FULL SERVICE PACKAGE

## INCLUDES:

- China Plate, Fork & Knife
- 1 Water and 1 Champagne Glass per Guest on Guest tables
- China Cake Plate, Fork and Coffee Service in China Cup
- Serving Labor and Plating Labor (for Plated Dinner Pricing)
- One On-Site Catering Manager to work with Your Coordinator and Vendors
- Cake Cutting Services and Champagne Toast Service (Always Free of Charge)
- Menu Tasting and Consultations.

## MISCELLANEOUS INFORMATION

### Children's Meals

Chicken fingers, Macaroni & Cheese and Fruit  
Or

Cheese Ravioli & Meatballs with Marinara and Fruit  
\$30.00 per person (Children 3 - 10 years of age,  
Children 2 and under are free)

### Vendor Meals:

On the Vine will gladly serve your vendors a meal,  
\$30.00 per vendor

Vendors are served on paper products and are not guaranteed to be served the same food as the wedding guests.

Pricing subject to change due to, but not limited to staffing needs and/or fluctuating market prices



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# HORS D'OEUVRE

## STATIONARY - INCLUDED

- **Artisan Cheese Board:** 4 Cheeses, Fruit, Nuts, Seasonal Fruit Preserve and Crackers
- **Antipasto Platter:** Cured Meats, Pickled and Roasted Vegetables, Olives and 2 Cheeses
- **Farmers Market Vegetable Display:** Seasonal Vegetables with Ranch and Seasonal Hummus
- **Fresh Tropical Fruit Display:** Seasonal Tropical Fruit, Melons, Berries and Grapes
- **Mediterranean Mezze:** Dressed Feta Cheese, Olives, and House made Seasonal Hummus, Naan, Artichoke Hearts, Nuts, and Dried Fruit
- **Charcuterie Platter:** 3 Cured Meats, 2 cheeses, Olives, Grilled Vegetables, Nuts and Toasted Baguette
- **Bruschetta Bar (client to choose 3):** Traditional Tomato, Sundried Tomato Tapenade, Artichoke, White Bean or Olive Tapenade
- **Hot Artichoke and Cheese Dip:** Served with Sliced French Bread



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# HORS D'OEUVRE

## TRAY PASSED - INCLUDED

- **"Devils on Horseback"**: Andouille Sausage and Date Wrapped in Bacon
- **Asian Sweet and Spicy Meatballs**: Meatballs with a Sweet and Spicy Chili Ginger Sauce
- **Korean Beef Skewers**: Skewer of Marinated Beef with a Spicy Plum Dipping Sauce
- **Thai Chicken Satay**: Skewer of Marinated Chicken with a Spicy Peanut Sauce
- **Prosciutto Wrapped Asparagus**: Blanched and Cooled Asparagus Spear Wrapped in Prosciutto with a Balsamic Drizzle
- **Pear and Gorgonzola Crostini**: Caramelized Pear & Gorgonzola cheese on Toasted Bread with a Balsamic Glaze
- **Twice Baked Potato Bites**: Bite Sized Potatoes Filled with Cheese Potatoes
- **Wild Mushroom Phyllo Bites**: Creamy Mushroom Filling in a Phyllo Cup with a Sherry Crème Fraiche
- **Cheesy Bacon Stuffed Mushrooms**: Baked Mushrooms stuffed with Cheese and Bacon (can be vegetarian)
- **Vegetarian Pot Stickers**: with an Asian Dipping Sauce
- **Vegetarian Samosas**: with Tamarind and Mint Chutney
- **Spanakopita**: Flaky Phyllo Pastry Filled with Spinach and Cheese
- **Jalapeño Phyllo Bites**: Phyllo Cup filled with Cream Cheese and Jalapeño Compote
- **Vegetable Shots**: Sliced Vegetables in a Shot Glass with a Spicy Ranch Dip
- **Smoked Salmon Canape**: House Smoked Salmon with Herb Cream Cheese on a Cucumber Round with Apple Gastrique Drizzle



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# HORS D' OEUVRE

## UPGRADED OPTIONS \$3.50

- **White Fish Ceviche:** on a House Made Corn Chip with Avocado and Hot Sauce Drizzle
- **Grilled Prawn Skewer:** Chili Dusted Shrimp Skewer with a Honey Lime Glaze
- **Grilled Honey Chipotle Prawn:** Grilled Spiced Prawns with Pineapple Chimichurri Dip
- **Beef Filet Crostini:** Thin Sliced Filet with an Herb Horseradish on a Toasted Bread
- **Beef Filet and Potato Satay:** Filet and Potato Skewer with a Gorgonzola Cream Sauce
- **Wild Mushroom or Spicy Chicken Empanadas:** Vegetarian or Chicken Stuffed Pastry
- **Bunless Bacon Burger Bite:** Burger Meatball with Bacon, Cheese, Lettuce and Tomato on a Skewer with a Special House Made Dipping Sauce
- **Jalapeno and Mint Lamb Kofta:** Spiced Ground Lamb with a Citrus Dill, Cucumber Sauce on Mini Chili Naan



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# HORS D'OEUVRE

## UPGRAGED OPTIONS \$4.50

- **Seasonal Soup Shooters:** House Made Seasonal Soup, in a Shot Glass, Served with Mini Grilled Cheese Sandwiches
- **Togarashi Ahi Tostada:** Quick Seared Ahi, Wonton Crisp, Avocado & Asian Dressing
- **Mango Chili Ahi Poke:** Seasoned Raw Ahi on Crisp Wonton
- **Cajun Crab Cakes:** with a Chipotle Aioli
- **Coconut Shrimp Cakes:** Coconut Dusted Shrimp Cake with Orange Chili Sauce
- **Cajun Sausage and Shrimp Paella Bites:** Bite Sized Paella Rice Cake Topped with Sausage and Shrimp
- **Crab Salad Tart:** Tart Shell Filled with Crab Salad and Mango, Pear, Avocado Slaw
- **Fresh Oyster on the Half Shell:** with House Made Cocktail Sauce and Lemon Wedges
- **Lobster Arancini:** Fried Rice Ball with Lobster and Tarragon Aioli
- **Chicken and Waffle Pops:** with Habanero Maple Syrup Dip
- **Ras al Hanout Spiced Lamb Lollipop:** with Red Chermoula and Mint Gremolata



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# ACTION STATIONS

## HORS D' OEUVRE OR LATE NIGHT SNACK

- **Elevated Street Tacos - \$4.00/each**

Min. Order of 75 each

Choice of:

- Carne Asada
- Pork Pastor
- Chicken Tinga
- Spiced Shrimp
- Grilled Vegetable

Served with: Mild and Medium Salsa, Cilantro, Lettuce, Cheese and Corn Tortillas

- **Sliders - \$4.00/each**

Min. Order of 75 each

- Pulled Pork Slider with a Caribbean Slaw on a Sweet Roll
- Smoked Tri Tip with Caramelized Onions and Sweet Heat Steak Sauce on a Baguette
- Harissa Chicken Slider with Tzatziki Sauce and Lettuce on a Mini Bun
- Burger Slider with Caramelized Onions, Cheese, Pickles and a Spicy Aioli on a Mini Bun
- Balsamic Portabella Slider with Goat Cheese and Greens on a Mini Bun

- **French Fry Bar - \$5.00/person**

Regular and Sweet Potato Fries with Regular and Spicy Ketchup, Mayo, Chipotle Aioli, Parmesan, Chopped Garlic with Parsley





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# ACTION STATIONS

## HORS D' OEUVRE OR LATE NIGHT SNACK

- **Macaroni and Cheese - \$8.00/person**

Butter Poached Langoustine Lobster, Sautéed Sherry Mushrooms, Crispy Bacon, Caramelized Onion & Toasted House Made Bread Crumbs served in a Martini Glass

- **Ramen Station - \$6.00/person**

Ramen Noodles with Miso Broth, Mushrooms, Tea Marinated Eggs, Nori, Thin Sliced Pork and Scallions

- **Mashed Potato Bar - \$4.00/person**

Golden Garlic Mashed Potatoes, Marsala Mushrooms, Shredded Cheese, Sour Cream, Chives, Crumbled Bacon Bits and Butter served in a Martini Glass

- **Quesadilla Bar - \$5.00/person**

Chicken Tinga and Carne Asada, Caramelized Onions, Guacamole and Spicy House Salsa

- **Oyster Bar - \$8.00/oyster**

must be ordered in lots of 50

- Raw with House Made Cocktail Sauce & Variety of Hot sauces
- BBQ Oysters with Chardonnay-Bacon Butter



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# MENU OPTIONS

## SALADS

- **Spring Salad:** Fresh Strawberries, Candied Nuts, Dried Cranberries and Poppy Seed Vinaigrette
- **Vintner's Salad:** Assorted Greens, Grapes, Walnuts and Gruyere with a Champagne, Honey Vinaigrette
- **Classic Caesar:** Romaine Lettuce with Grated Parmesan and House Made Croutons
- **Arugula:** Grilled Seasonal Fruit, Goat Cheese, Roasted Pistachios and White Balsamic Vinaigrette
- **Spinach Salad:** Blue Cheese, Candied Pecans, and Tomatoes in a House Made Balsamic Dressing
- **Garden Salad:** Mixed Greens with Shredded Carrots, Sliced Cucumber, Cherry Tomatoes and House Made Croutons with a Lemon Vinaigrette

## SEASONAL SALADS

(SEASONAL SALADS ARE ONLY AVAILABLE DURING LISTED SEASON)

- **Fall Arugula:** Roasted Beets, Apple, Fennel and Goat Cheese with Honey Tarragon Vinaigrette
- **Summer Field Green:** Baby Heirloom Tomato, Fresh Mozzarella, Miso Honey Vinaigrette and Balsamic Drizzle



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# SIDES

## POTATO

- Golden Garlic Mashed Potatoes
- Herb and Garlic Roasted Tri Colored Baby Potatoes
- Potato Gratin *\*Upgraded Side Additional \$1.00/person*

## RICE

- Rice Pilaf
- Wild Rice Blend
- Steamed Jasmine
- Wild Mushroom Risotto *\*Upgraded Side Additional \$1.00/person*

## PASTA/OTHER

- Bowtie Pasta with Pesto Cream, Marinara or Garlic Cream Sauce (client to choose 1 sauce)
- Fresh Handmade Fettuccine or Ravioli *\*Upgraded Side Additional \$2/person*
- Parmesan, Mushroom Orzo
- Organic Polenta Cake *\*Upgraded Side Additional \$1.00/person*
- Butternut Squash Pave *\*Upgraded Side Additional \$1.00/person*



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# ENTREES

## BEEF

- **Bistro Steak Diane:** Pan Seared Tender Steak Medallions with a Mushroom, Mustard, Cognac Sauce
- **Skirt Steak:** Marinated and Grilled Skirt Steak Sliced Thin and Served with Salsa Verde or Chimichurri
- **Slow Braised Short Ribs:** Boneless Beef Short Ribs Braised in Red Wine Sauce  
*\*Upgraded Entree Additional \$3.00/person*
- **Grilled New York Steaks:** Porcini Dusted Grilled New York Steaks served with Balsamic Red Onion Marmalade *\*Upgraded Entrée Additional \$4.00/person*
- **Petite Filet Au Poive:** Black Pepper Crusted Filet Mignon with Blue Cheese Cream Or Mascarpone Cream Sauce *\*Upgraded Entrée Additional \$6.00/person*

## Chef Attended Carving Stations:

- **Slow Smoked Tri Tip:** Whole Smoked Tri Tip Roasts Carved to Order with your choice of Peppercorn Medley or Cabernet, Wild Mushroom Demi Sauce
- **Herb Crusted Prime Rib:** Medium Rare Prime Rib served with Au Jus and Horseradish Crème *\*Upgraded Entrée Additional \$5.00/person*
- **Whole Roasted Beef Tenderloin:** Carved to Order Tenderloin with your choice of Peppercorn Medley, Wild Mushroom Cabernet Demi or Blue Cheese Cream Sauce  
*\*Upgraded Entrée Additional \$6.00/person*

- **If multiple sauces listed client to choose 1**
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# ENTREES

## CHICKEN

- **Chicken Marsala:** Sautéed Chicken Breast with Mushrooms and Marsala Pan Sauce
- **Creamy Sundried Tomato Chicken:** Herb Rubbed Chicken Breast with a Creamy Sundried Tomato, Mushroom Cream Sauce
- **Honey Soy Chicken:** Sautéed Chicken Breast with a Honey, Ginger, Soy Glaze
- **Summer Chicken:** Tomato, Roasted Corn and Citrus Tarragon Butter Sauce
- **Prosciutto Wrapped Chicken:** with a Meyer Lemon Beurre Blanc *\*Upgraded Entrée Additional \$2.00/person*
- **California Style Chicken:** Lemon Marinated Chicken Breast Topped with a Creamy Artichoke and Spinach Sauce *\*Upgraded Entrée Additional \$3.00/person*
- **Cajun Chicken:** Lightly Blackened Chicken Breast Topped with Creamy Cajun Shrimp Sauce *\*Upgraded Entrée Additional \$4.00/person*

## PORK AND LAMB

- **Five Spice Pork Loin:** Pan Seared Pork Loin with an Ginger Pomegranate Sauce
- **Baby Rack of Lamb:** Ras al Hanout Spiced Lamb Rack with a Honey Syrah Reduction for Plated Dinner Packages Only *\*Upgraded Entrée Additional \$6.00*



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# ENTREES

## FISH

- **Pan Seared Salmon:** Creative King Salmon, with Mustard Cream Sauce
- **Pacific Cod:** Pan Seared Cod with Coconut, Basil, Curry Sauce
- **Macadamia Nut Crusted Mahi Mahi:** With Tropical Salsa
- **Halibut:** With Citrus Tarragon Beurre Blanc  
\*Available for Plated Dinner Packages Only  
*Upgraded Entrée Additional \$5.00/person*
- **Sea Bass:** With Miso Glaze  
\*Available for Plated Dinner Packages Only  
*Upgraded Entrée Additional \$8.00/person*
- **Grilled Lobster:** Basted with Butter and Herbs \*Available for Plated Dinner Packages Only - *Upgraded Entree, Market Pricing*

## VEGETARIAN

- **Roasted Vegetable Quinoa Cake:** Quinoa, Cauliflower and Mix Vegetable Cakes Served with a Red Pepper, Tomato Sauce
- **Jerk Stuffed Portabella Mushroom:** Jerk Spiced Mushroom Stuffed with Roasted Vegetables and Topped with Havarti Cheese
- **Seasonal Vegetable Curry:** Lightly Spiced Thai Green Curry Served over Steamed Jasmine Rice
- **Penne Pasta Primavera:** Penne Pasta with Sautéed Seasonal Vegetables, Tossed in a Light Garlic, Lemon, Butter Sauce
- **Handmade Ravioli:** Spinach, Ricotta & Mozzarella Ravioli with a Red Pepper Cream Sauce \**Upgraded Entrée Additional \$3.00/person*





On the Vine Catering reserves the right to change pricing due to, but not limited to, fluctuating market pricing, additional menu items, increased staffing needs, etc.

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73 RICKENBACKER CIRCLE LIVERMORE, CA