



TRUE VINE CATERING

TRUE VINE CATERING — BUFFET / FAMILY-STYLE MENU

Chef-driven, hospitality-forward dining crafted from sustainably sourced, high-quality ingredients.

Boards

Feeds 20–25 guests

Charcuterie & Artisan Cheese Board — \$425

A curated selection of premium cheeses, house-cured meats, seasonal fruit, local honey, olives, nuts, and artisan crackers.

Appetizers

Priced per dozen — minimum two dozen per selection.

Roasted Mushroom Crostini — \$36

Herbed goat cheese • roasted mushrooms • toasted baguette

Beef Sliders — \$48

Grass-fed beef • cheddar • roasted red pepper aioli • caramelized onions

Tomato Crostini — \$38

Roasted tomatoes • basil • whipped ricotta • balsamic glaze

Braised Pork Sliders — \$50

Slow-braised pork shoulder • melted cheese • caramelized onions • pickles • aioli

Arancini — \$52

Crispy risotto bites • garlic • butter • white wine • Parmesan • aioli

Pork Belly Tacos — \$45

Dry-brined pork belly • salsa verde • pickled chilies

House Meatballs — \$42

Beef & pork blend • House marinara • herbs • breadcrumbs

Crab Cakes — \$55

Pan-seared crab cakes • chipotle aioli • microgreens

Steak Bites — \$48

Grilled steak • toasted bread • miso slaw • pickled chilies

Salads

The OG Salad

Mixed greens • roasted & pickled vegetables • pepitas • feta • house vinaigrette

Spinach Salad

Baby spinach • grapes • goat cheese • almonds • maple-balsamic vinaigrette

Tomato Burrata Salad

Heirloom tomatoes • basil pesto • burrata • olive oil • shallots

Classic Caesar Salad

Crisp romaine • house Caesar dressing • garlic croutons • shaved Parmesan

Sides

Grilled Carrots

Beet hummus • feta • parsley

Roasted Vegetables

Seasonal market vegetables • herbs • olive oil

Grilled Broccolini

Lemon • pickled chilies

Roasted Potatoes

Garlic oil • Parmesan • salsa verde

Mashed Potatoes

Garlic • cream • butter

Mushroom Risotto

Roasted mushrooms • white wine • Parmesan • chicken stock

Creamy Polenta

Butter • mascarpone • Parmesan • hint of orange zest

Entrées

Roasted Beef Tenderloin

Chimichurri • roasted garlic • fine herbs (+\$12 per guest)

Top Sirloin Steak

Garlic butter • chimichurri

House Meatball Lasagna

Handcrafted meatballs • house marinara • ricotta • mozzarella • basil

Vegetable Lasagna

Seasonal vegetables • house marinara • ricotta • mozzarella

Roasted Cauliflower Steak-Vegan

Charred cauliflower – salsa verde – smoky kidney bean – sweet corn hash

Roasted Cabbage with White Bean Hummus & Gremolata-Vegan

Caramelized cabbage – white bean hummus – lemon parsley gremolata

Roasted Lemon-Brined Chicken Breast

roasted tomato herbs, and garlic oil

Red Wine-Braised Short Ribs

Carrots • onions • garlic • beef stock • red wine reduction

Pork Tenderloin Saltimbocca

Prosciutto • sage • grape sauce

Roasted Sockeye Salmon

Brown butter • lemon • roasted red pepper cream sauce (+\$11 per guest)

Roasted Halibut

Butter • lemon • salsa verde (+\$11 per guest)

Service Includes

- Buffet or family-style presentation with elegant servingware
- Setup and cleanup of service area
- Compostable or china service options

Elevated buffet and family-style catering — where quality ingredients and genuine hospitality come together.

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