


off-site
by vinya




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sit back and enjoy!
we got this.

catering@vinyawine.com





off-site
by vinya

catering

jump to catering >>



off-site
by vinya

education

jump to education >>

let's go *off-site*

At Vinya our purpose is simple — create meaningful wine and food experiences within our stores and restaurants, at our workshops, and even, online. Off-site by Vinya is a natural extension of our brand, one that allows you to take Vinya anywhere.

Whether you're planning a casual wine tasting, an office luncheon, a milestone birthday, or that trip of a lifetime, our experts will curate a best-in-class experience. It's the new way to wine and dine.

our somms have tasted over
30k wines

our chefs have cooked over
2k plates

the team has traveled
100k miles

*to bring you the best wine
and dishes out there*

exploring
learn



taste



allegra + mariano



meet our experts

At Vinya our seasoned experts are at the forefront of their industry. Our culinary department is helmed by Chef Mariano Araya who has over thirty years of experience, crafting iconic dishes for several award-winning restaurants across South Florida, including our very own, Vinya Table, Vinya Wine & Market, and his namesake, Casa Mariano.

The heart of our wine program is led by Allegra Angelo. With almost twenty years under her belt as a top sommelier, Allegra has created and managed over twenty beverage programs, from Miami to San Francisco. Together, Mariano and Allegra along with their professional team of chefs and sommeliers, will elevate your event, from the ordinary to the extraordinary.

love of catering

No matter the occasion, we believe that food and drink should be fun and over-the-top delicious! Our team of professionals will listen to your vision and work with you to create your perfect custom menu. We have a modern and state of the art commissary kitchen that services all of our events, big and small. So, don't stress. We got this.



appetizers

hot

short rib empanada
chimichurri mayo

lamb croquettes
green apple sauce, roasted garlic

cod croquettes

manchego croquettes
crispy prosciutto, truffle caviar, smoked paprika

morcilla spring rolls
onion marmalade

patatas bravas
yellowfin tuna tartare, caviar

pork masitas
sweet chili sauce, gorgonzola foam, pickled red onion

bacon wrapped dates
cantimpalo chorizo, goat cheese, truffle aioli

smoked short rib taquitos
corn, cilantro, jalapeno

fish “chicharron”
churrasquera sauce, cilantro salad

cold

corvina ceviche tatemada
crispy calamari

tuna tartare
mango, white soy, avocado

octopus carpaccio
hearts of palm, serrano

west coast oysters
rose-cucumber mignonette

scallop crudo
aji amarillo, leche de tigre, torched orange

chickpea hummus
grilled pita

tenderloin tartare
bone marrow oil, crystal bread

salmon-tuna mosaico
cucumber relish, capers

buffet / plated

*all our options can be served buffet
style stations or individually plated*



flour & water choose 1

tortellini en brodo
ropa vieja, garlic, red pepper

four cheese gnocchi
crispy prosciutto, poppy seeds

cacio e pepe spaghetti
+ add shaved truffles for a bit of “wow”

black ink risotto
beet carpaccio, pistachio, balsamic glaze

linguine vongole
shrimp, mussels, clams, lemons

papardelle bolognese
wagyu beef, veal, pork, almond bechamel

rigatoni arrabbiata
fresh tomatoes, bacon, crushed red pepper, basil, aged parmesan

from the garden choose 1

black lentil & red quinoa
sundried tomatoes, chickpeas, spinach, feta, lemon vinaigrette

pork belly caesar
pork belly croutons, baby romaine, parmesan

heirloom tomato
feta, avocado, hearts of palm, red onion, lemon

arugula & beet
goat cheese, red onion, roasted almonds, champagne vinaigrette

beets & burrata
beet carpaccio, pistachio, balsamic glaze

from the land choose 1

tenderloin
poivre

skirt steak
chimichurri

48 hour short rib
sous vide in malta

rib eye
malbec butter

chicken roulade
bacon, creamy spinach-portabello, almond sauce

chicken meuniere
mustard, lemon, herbs, mushrooms

duck magret
blackberry wine reduction

duck socarrat
short rib caldo, bomba rice, garlic aioli

buffet / plated

additions choose 2

cilantro rice

truffle mushrooms

butternut squash

goat cheese, pumpkin seeds

grilled artichokes

spicy tzatziki

oyster mushrooms

romesco sauce

mashed potatoes

leek mashed potatoes

sweet-corn risotto

herb roasted fingerling potatoes

sweets choose 1

guava flan

creme brulee

key lime pie

tiramisu

chocolate wedding cake

carrot cake tres leches



chef action stations

raw bar

choose 2

*assorted cevichesshucked oysters, chilled prawns,
chilled lobster tails, stone crabs (seasonal), clams*

choose 3

mignonette, horseradish, cocktail sauce

pasta

choose 2

fettuccini, linguini, spaghetti, fusilli, rigatoni

choose 3

*fileto, alfredo, bolognese, gorgongola,
mushroom sauce, truffle, vodka sauce*

spanish paella

choose 1

*mixed seafood, pork & beef, vegetarian
(sides: tortilla española, piquillo peppers)*

street taco / arepa

choose 2

*pulled pork, braised beef, chipotle chicken, baja fish
(sides: tortilla chips, roasted salsa, guacamole)*

*ingredients: corn tortillas, arepas, pico de gallo,
sour cream, onions, cilantro, mexican cheese*

argentinian bbq

choose 3

*chorizo, picanha, short rib, flap
steak, rib eye, sweetbreads, whole chicken
(sides: chimichurri, assorted breads, garden salad)*

estilo cubano

choose 2

*arroz imperial, assorted croquetas,lechon asado,
masitas de puerco, ropa vieja
(sides: arroz, maduro plantains, ensalada)*

all our stations can be expertly paired with a somm curated wine package

carving stations

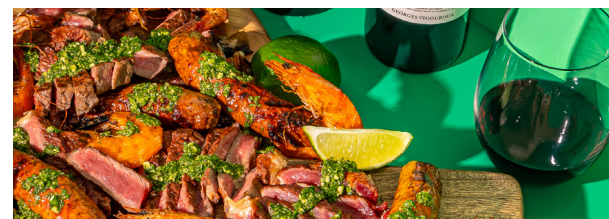
prime rib

herb mayo, peppercorn sauce, au jus, silver dollar rolls

picanha

leg of lamb

grilled naan bread, curry aioli



*Pricing for our packages is subject to season and time of week. Please
inquire within at catering@vinyawine.com for information tailored to
your event.*

on-site experiences

The Vinya experience exceeds the typical, ordinary restaurant banquet. Each of our locations has a fully private room, equipped to host an array of events, from a wedding, to a end-of-year company party, to an intimate wine tasting. Our modern spaces, custom menus, and hands-on team of chefs, sommeliers, and managers are here to wow you!



VINYA TABLE

266 Miracle Mile,
Coral Gables

*Exclusive of additional beverage, 20% service charge, and 8% tax



the vinya (lunch)

COURSE I (Served Family Style)

Ceviche Mixto

Smoked Burrata with Rainbow Beet Carpaccio

Bacon-Wrapped Dates

COURSE II (Served Individually Choice of)

Heirloom Tomato Salad with Feta, Avocado, & Hearts of Palm

Rigatoni with Fresh Tomatoes & Bacon

Blackened Salmon with Cauliflower Mash

The Vinya Burger with Aged Gouda, Fried Egg, & Bacon

COURSE III (Served Individually Choice of)

Carrot Cake Tres Leches

Chocolate Lava Cake

Cheese Plate

the prado

COURSE I (Served Family Style)

Ceviche Mixto

Smoked Burrata with Rainbow Beet Carpaccio

Grilled Artichokes

Bacon-Wrapped Dates

COURSE II (Served Individually, Choice Of)

Morel Mushroom Gnocchi with Garlic & Thyme

Blackened Salmon with Cauliflower Mash

Smoked Half-Chicken with Tamarind-Chipotle Glaze & Zucchini

Skirt Steak with Chimichurri, Arugula, Parmesan

COURSE III (Served Individually, Choice Of)

Carrot Cake Tres Leches

Chocolate Lava Cake

Cheese Plate



the paradiso

COURSE I (Served Family Style)

Ceviche Mixto

Smoked Burrata with Rainbow Beet Carpaccio

Grilled Artichokes

Bacon-Wrapped Dates

COURSE II (Served Family Style)

Black Ink Seafood Risotto

Heirloom Tomato Salad

COURSE III (Served Individually, Choice Of)

Morel Mushroom Gnocchi with Garlic & Thyme

Blackened Salmon with Cauliflower Mash

Smoked Half-Chicken with Tamarind-Chipotle Glaze & Zucchini

Skirt Steak with Chimichurri, Arugula, Parmesan

Duck Socarrat with Bomba Rice

COURSE IV (Served Individually, Choice Of)

Carrot Cake Tres Leches

Chocolate Lava Cake

Cheese Plate

the whole *mile*

Amuse Bouche

Fresh Oyster, Cucumber Mignonette

COURSE I (Served Family Style)

Octopus a la Plancha

Smoked Burrata with Rainbow Beet Carpaccio

Grilled Artichokes

Bacon-Wrapped Dates

Patatas Bravas

COURSE II (Served Family Style)

Black Ink Seafood Risotto

Smoked Bone-In Short Rib

COURSE III (Served Individually, Choice Of)

Morel Mushroom Gnocchi with Garlic & Thyme

Branzino Piccata with Lemon-Caper

Duck Socarrat with Bomba Rice

Tenderloin with Au Poivre

Smoked Half-Chicken with Tamarind-Chipotle Glaze & Zucchini

Family-Style Roasted Carrots & Green Market Salad for the table

COURSE IV (Served Individually, Choice Of)

Carrot Cake Tres Leches

Chocolate Lava Cake

Cheese Plate



The *miracle cocktail hour*

PLATED BUFFET STYLE

Cheese curated by Chèvre and Charcuterie

Short Rib Empanadas

Fresh Oysters *\$10/pp supplemental

PASSED (Choose 5)

Piquillo Peppers

Grilled Artichokes

Manchego Croquetas

Lamb Croquetas

Ceviche Mixto

Garlic Shrimp

Octopus a la Plancha

Bacon-Wrapped Dates

Morcilla Spring Rolls

beverage

HOUSE WINE PACKAGE (Choose 3)

whole party participation required

House Dry Sparkling Wine | France

House Italian Pinot Grigio | Italy

House Dry Provence Rosé | France

House Pinot Noir | California

House Malbec | Argentina

MAKE YOUR OWN MIMOSA PACKAGE

whole party participation required

House Dry Sparkling Wine | France

Served with: Guava Juice, Peach Juice, and Orange Juice

PREMIUM WINE PACKAGE (Choose 3)

whole party participation required

Voirin-Jumel Grower Champagne | France

Vocoret Petit Chablis | France

Map Maker Sauvignon Blanc | New Zealand

Vicchiomaggio Chianti Classico | Italy

Arling Blaze North Coast Cabernet Sauvignon | California

time to learn

We make learning accessible, fun, and more importantly, meaningful. Our renowned wine expert, Allegra Angelo, has designed three interactive classes, aimed to help you and your guests taste (and think) like a pro. These classes are ideal for company team-building, social get-togethers, or gifting. Don't like what you see? No worries, we'll customize it.

classes



*All classes subject to sommelier fee

*Can be booked on-site or off-site

Italian Outliers

There are more than 500 native Italian grapes produced commercially! From the foggy pockets of Piedmont to the cool Adriatic Coast of Abruzzo to the Mediterranean gusto of Sicily, you'll travel throughout magical Italy and discover its most underrated and delicious varietals.

Wines tasted: 6

Time: 90 minutes

Minimum Guests: 12

Recommended Audience: Young Professionals, Corporate Groups

How to Wine & Dine

Divided into three mini-sections, How to Wine & Dine refines the average diner's palate and teaches them practical skills which can be applied to any restaurant setting. From how to detect faulty wines, to how to navigate a wine list, to exploring the price versus quality ratio in popular wines, these tools will help you elevate your next dining experience.

Wines tasted: 6

Time: 90 minutes

Minimum Guests: 12

Recommended Audience: New and Intermediate Wine Drinkers, Corporate Gr

The Cool & Unusual Pairings

Did you ever hear the old saying, "Red wine with meat, white wine with fish?" Well, it's time to challenge the standard and break the rules. In this food and wine pairing experience, you'll learn how to unconventionally pair six classic grapes with six street food bites. You'll discover extraordinary pairings and a few house tricks to wow your next guests.

Wines tasted: 6

Time: 90 minutes

Minimum Guests: 12

Recommended Audience: Young Professionals, Corporate Groups

let's travel (coming soon! spring 2024)

There's nothing like going right to the source! Coming in 2024 we'll travel abroad and learn from our favorite makers and shakers. Are you ready?

tasting.
learning.
exploring.

catering@vinyawine.com | 305-995-0823