



Foods to Go

All deliveries are subject to delivery charge. We request 48 hours notice for all orders; longer during peak times. Lead times may vary for desserts.

Breakfast Packages

Continental Breakfast

An Assortment of Coffee Cake, Tea Breads, Danish, Bagels & Muffins With Sweet Cream Butter & Cream Cheese
Sliced Fresh Fruit
Assorted Juices & Coffee
\$10.95 PP

Elegant Feast

Choice of two Quiche Varieties (served room temperature) or Scrambled Eggs
Freshly Baked Bagels with Sweet Cream Butter & Cream Cheese
Red Bliss Home Fried Potatoes
Choice of Seasonal Sliced Fresh Fruit or Whole Fresh Fruits
Choice of Apple Wood Smoked Bacon or Pork Sausages
Coffee
\$13.95 PP

Classic Breakfast Buffet

Scrambled Eggs
Choice of Apple Wood Smoked Bacon or Pork Sausages
Red Bliss Home Fried Potatoes
Freshly Baked Muffins, Tea Breads & Bagels
with Sweet Cream Butter & Cream Cheese
Coffee
\$13.95 PP

Breakfast a La Carte

Texas French Toast

Whipped Butter & Maple Syrup
\$3.95 PP
(2 halves)

New York Bagel Platter

Served with Assorted Cream Cheeses
\$3.00 PP

Breakfast Sandwiches

Fluffy Scrambled Egg, Cheddar Cheese & Bacon on Seven Grain Bread
\$5.95 EACH

Smoked Salmon Platter

Thinly Sliced Smoked Salmon
Watercress, Cucumbers
Red & Yellow Tomatoes
& Thinly Sliced Red Onions
Lemon Wedges & Cream Cheese
Offered with Bagels
\$6.95 PP

Yogurt Parfait

Vanilla Yogurt with Fresh Berries & Granola
\$5.50 EACH

Quiche Varieties (room temperature)

Lorraine (Bacon, Onion & Cheese)
Herb & Cheese
Broccoli & Cheese
\$19.95 EACH
(8 Slices)

Mini Egg White Frittata

Asparagus, Crimini Mushrooms, Spinach
Tomatoes & Goat Cheese
\$4.25 EACH

Mini California Omelet

Spinach, Mushroom
Tomatoes & Jack Cheese
\$4.25 EACH

Breakfast Burritos

Your favorite Breakfast Burrito
Ham, Bacon, Chorizo, OR Grilled Vegetables
With Freshly Scrambled Eggs & Cheese
All Wrapped Up In a Flour Tortilla with Salsa
\$5.95 EACH

Seasonal Fruit Skewers

With Vanilla Yogurt Dipping Sauce
\$4.50 PP
(2 Skewers Per Person)

Breakfast Sides

Chicken Apple Sausages

\$4.25

(3 per serving)

Apple Wood Smoked Bacon

\$4.25

(3 per serving)

Breakfast Pork Sausages

\$4.25

(3 per serving)

Assorted Premium Juices

Orange, Cranberry, Grapefruit or Apple

\$1.75 EACH

Coffee

Freshly Brewed Coffee

\$2.25 PP

Bottled Water

\$1.85 EACH

Lunch Selections

Gluten Free Bread available Upon Request

Assorted Sandwich Platter:

Rare Roast Beef with Arugula, Roasted Peppers
& Horseradish Cream Sauce

Rustic Lemon Chicken with Arugula, Roasted
Peppers & Tarragon Sauce

Black Forest Ham with Dilled Havarti Cheese,
Lettuce, Tomato & Honey Mustard

Roast Turkey Breast with Lettuce, Tomato &
Cranberry Sauce

Tomato, Fresh Mozzarella, Basil & Baby Arugula
With Olive Oil & Balsamic Vinaigrette

West Coast Roller; Guacamole, Lettuce,
Tomato, Provolone & Dilled Havarti

Italian Prosciutto, Salami, Mortadella &
Provolone

Tarragon Chicken Salad

Tuna Salad

Accompanied by

Individually Bagged Chips & an Assortment of
Freshly Baked Cookies

\$11.95 PP

American Sandwich Wreath

Braided Bread Wreath filled with a Classic Trio of:
Roast Beef & Boursin, Roasted Turkey with Sage
Mayo,

Baked Ham and Swiss with Honey Mustard

\$43.00

(serves 14)

Italian Sandwich Wreath

Braided Bread Wreath filled with Italian Meats &
Cheeses with Hot Pepper Relish

\$43.00

(serves 14)

Vegetarian Sandwich Wreath

Braided Bread Wreath filled with Tomato, Fresh
Mozzarella, Baby Arugula, Basil & Olive Oil

\$39.95

(serves 14)

Grilled Vegetable Platter

Assorted Seasonal Grilled Vegetables Served
with Blue Cheese Dip

\$49.95

(serves 20)

California Salad

Grilled Chicken, Avocado, Asparagus, Alfalfa
Sprouts, Cucumber, Carrots,
Goat Cheese, Red Onion & Tomato on a Bed of
Mixed Greens

\$66.00

(serves 22)

Side Salads

Garden Salad
\$2.75 PP

Fresh Fruit Salad
\$4.00 PP

Caesar Salad
\$3.25PP

Caprese Salad
\$4.50 PP

Greek Salad
\$3.25 PP

Thai Cucumber Salad
\$3.95 PP

Pasta Salad
\$3.00 PP

Spicy Vegetable Lo Mein
\$2.75 PP

Red Bliss Potato Salad
\$2.75 PP

Hot Entrées

All items arrive ready to be heated in a conventional oven or can be delivered hot.
Requires a 48 hours advance notice.

Chicken Parmesan

Served with Penne & Marinara,
Garden Salad, Rolls & Butter
\$12.95 PP

Stir Fry Chicken

Available as Vegetarian
Boneless Chicken Medallions & Asian Vegetables,
Served with Lo Mein Noodles
Accompanied by a Fresh Fruit Salad
\$12.95 PP

Asian Beef and Broccoli

With White Rice
\$13.95 PP

Chicken with Artichoke and Lemon

Boneless Breast of Chicken baked with Artichoke
Hearts
& Mushrooms in a Light Lemon Cream Sauce
Served with Herbed Rice Pilaf, Garden Salad, Rolls &
Butter
\$12.95 PP

Grilled Chicken Fajitas

Marinated Grilled Chicken
Served Fajita Style with Peppers, Onions, Cheese
Salsa, Sour Cream & Guacamole
Served with Scallion Red Rice & Pinto Beans in warm
Flour Tortillas
\$12.95 PP

Grilled Beef Fajitas

Marinated Steak served Fajita Style with Peppers,
Onions, Cheese
Salsa, Sour Cream & Guacamole.
Served with Scallion Red Rice & Pinto Beans in Warm
Flour Tortillas
\$13.95 PP

Carnitas

Our Pork Shoulder Carnitas are smoked slowly &
served Fajita Style
with Peppers & Onions, Cheese, Salsa, Sour Cream &
Guacamole.
Served with Scallion Red Rice & Pinto Beans in Warm
Flour Tortillas
\$13.95 PP

South American Grilled Flank Steak

Tender, Thinly Sliced Flank Steak
offered with Chimichurri Sauce &
Roasted Potatoes;
Choice of: Fresh Vegetables (Chef's
Selection) or a Garden Salad
Assorted Breads & Butter
\$15.95 PP

Moroccan Chicken

Marinated & Grilled Chicken Breast
Served over Pearl Couscous with
Asparagus, Almonds, Golden Raisins
& Onions
Served with Spicy Harissa Sauce
\$12.95 PP

Chicken Marsala

Chicken Breasts sautéed with fresh
Mushrooms in a rich Marsala Wine
Sauce
Served with Bow Tie Pasta, a Garden
Salad, Rolls & Butter
\$12.95 PP

Blackened Cajun Chicken Penne

Blackened Chicken Strips, Broccoli &
Penne Pasta Lightly Tossed in a
Cream Sauce
Garden Salad, Rolls & Butter
\$12.95 PP

Four Cheese & Meat Lasagna

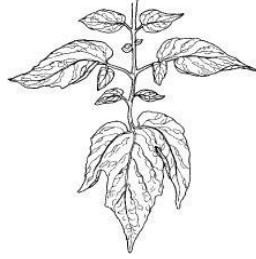
Served with Caesar Salad, Rolls &
Butter
HALF PAN: Serves 12 – \$95.00
FULL PAN: Serves 24 – \$180.00

Vegetarian Lasagna

Served with Caesar Salad, Rolls &
Butter
HALF PAN: Serves 12 – \$85.00
FULL PAN: Serves 24 – \$170.00

Falafel

Falafel with Hummus, Tabbouleh, Pita
bread, Lettuce & Tomato Slices
\$8.95 PP



Mushroom Ragout

With Fresh Herbs

Served Over Grilled Three Cheese Polenta Cakes

\$10.95 PP

(2 cakes per serving)

Chicken, Broccoli Ziti

With Lemon, White Wine, Garlic & Butter

Caesar Salad, Focaccia & Butter

\$12.95 PP

Cuban Salmon

With Rice & Beans, Garden Salad, Rolls & Butter

\$14.95 PP

Tunisian Chicken

Available as Vegetarian

With Seven Vegetables, Cous Cous, Mixed Greens Salad & Soft Pita Bread

\$12.95 PP

Baked Four Cheese Penne & Meatballs

Penne with Romano, Parmesan, Ricotta & Mozzarella

Served with Caesar Salad & Baked Focaccia

\$11.95 PP

Chicken Messina

Grilled Chicken Breasts sautéed in a Light Lemon Sauce with Artichokes,

Roasted Garlic Cloves & Diced Plum Tomatoes

Served with Penne Marinara, Rolls & Butter

Choice of Salad

\$12.95 PP

Rosemary Chicken

Grilled Chicken with Garlic & Rosemary & Fresh Sautéed Vegetables

Served with Spinach Salad, Rolls & Butter

\$12.95 PP

BBQ Brisket

13 ½ Hour Smoked Beef Brisket

Homemade Macaroni & Cheese

Tangy Coleslaw & Homemade Cornbread

\$15.95 PP

25 person minimum

Cold Entrée Platters

All Entrées are served with Rolls and Butter

Lemon Chicken

Boneless Breast of Chicken marinated & served with Tarragon Sauce

\$6.95 PP

Thai Chicken Breast

Broiled Boneless Breast of Chicken marinated in Thai Spices

Served with Peanut Sauce

\$6.95 PP

Grilled Citrus Shrimp

Fresh Shrimp marinated with Citrus Oil and Fresh Herbs

Served with Remoulade Sauce

\$9.95 PP

(5 PER PERSON)

Roasted Sliced Sirloin

Sliced Sirloin served medium-rare with Horseradish Sauce

\$10.95 PP

Salmon with Mustard Lime Dressing

Pan seared Salmon Filet with Mustard Lime Dressing

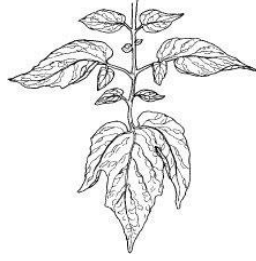
\$9.95 PP

Healthy Alternative Chicken

Sliced Chicken Breast tossed with No Fat Honey Dijon Vinaigrette

Garnished with Snow Peas, Cherry Tomatoes, Carrots & Sprouts

\$8.95 PP



Reception Platters

*All platters are beautifully garnished.
Platters serve 20-25 people*

Fruit and Cheese

Assorted Imported & Domestic Cheeses
Accompanied by Sliced Melon
Cantaloupe, Pineapple, Strawberries & Grapes
Served with Imported Crackers
\$72.00

Traditional Antipasto

Available as Vegetarian
Pesto Chicken, Pepperoni, Provolone & Asiago Cheeses,
Marinated Mushroom
Artichoke Hearts & Roasted Red Peppers
on a Bed of Greens
Served with Focaccia Bread
\$77.00

Chicken Kebabs

Grilled Chicken Kebabs with a Tzatziki Sauce, Saffron Cous Cous
Cauliflower Salad & Marinated Olives
Served with Soft Pita Wedges
\$55.00

Mexican Terrine

Layers of Sour Cream, Salsa, Guacamole
Tomato, Chopped Black Olives, Red Onion, Refried Beans &
Shredded Jack Cheese
Accompanied by Yellow and Blue Tortilla Chips
\$56.50

Beef Tenderloin Tip Skewers

Beef Tenderloin Tips marinated in Mild Chili
Garlic and Olive Oil Skewered with Onions, Red & Green
Peppers
Served with a Horseradish Sauce
\$59.95

Mediterranean Sampler

Hummus & Tabbouleh served with Tomato, Cucumber, Olive
Salad
Grilled Portobello Mushroom & Lemon
Accompanied by Toasted Pita Triangles
\$51.50

Parisienne Charcuterie

Country Pate, Vegetarian Pate, Sliced
Dried Sausage, Caper Berries, Flavored
Mustard
Cornichons, Offered with Lavash Crackers
& Rubenschlager (cocktail rye)
\$75.00

Spinach & Artichoke Dip

Served in a Pumpernickel Loaf
Accompanied by Toasted Pita Triangles
\$47.00

Crudit e & Dip

A colorful array of Seasonal Vegetables
Accompanied by a Savory Herb Dip
\$47.00

Classic Mediterranean

Homemade Spanakopita, Parsley &
Lemon Hummus
Tabbouleh Salad with Tomatoes & Feta
Served with Homemade Pita Chips
\$51.50

Traditional Finger Sandwiches

Filled with:
Roast Tarragon Chicken Salad
Roast Beef with Horseradish Sauce
Baked Ham & Swiss with Honey Mustard
Roast Turkey with Cranberry Chutney
\$26.00
(per dozen)

Pinwheel Finger Sandwiches

Pinwheels bursting with an assortment of:
Turkey, Roast Beef, Ham, Cheese &
Vegetarian Fillings
\$26.00
(per dozen)

Hors D'Oeuvre

2 Dozen Minimum per selection

Cold Selections

Thai Chicken Fingers

With Peanut Dipping Sauce
\$22 per dozen

Assorted Petite Quiche

Florentine, Classic French, Cheese
& Wild Mushroom
\$20 per dozen

Coconut Chicken Fingers

With Sweet & Sour Dipping Sauce
\$24 per dozen

Shrimp Cocktail

Served with Tangy Cocktail Sauce
\$36 per dozen

Grilled Citrus Shrimp

With Remoulade Sauce
\$36 per dozen

Roulade of Sesame Roasted Chicken

Stuffed with Pickled Ginger & Scallions, with
Hoisin Dipping Sauce
\$22 per dozen

Rice Paper Spring Rolls

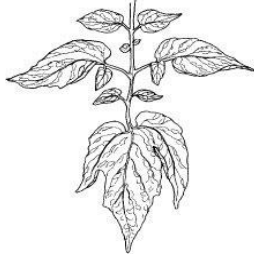
With Vegetarian or Shrimp offered with Sweet
Chili Dipping Sauce
\$30 per dozen

European Cucumber

Hollowed out English Cucumber Filled with
Moroccan Chicken Salad
\$24 per dozen

Asparagus Wrapped in Sirloin

With Boursin Cheese Spread
\$26 per dozen



Hot Selections

Classic Stuffed Mushrooms

\$22 per dozen

Skewered Spicy Chicken Satay

With Peanut Dipping Sauce
\$36 per dozen

Scallops Wrapped in Bacon

\$36 per dozen

Artichoke Hearts & Parmesan Cheese

In Phyllo Pastry
\$22 per dozen

Crispy Vegetarian Spring Rolls

With Sweet Chili Dipping Sauce
\$22 per dozen

Herb Marinated Tenderloin Skewers

\$36 per dozen

Phyllo Star with Brie & Raspberry

\$22 per dozen

Crab Cakes

With Saffron Caper Aioli
\$36 per dozen

Miniature Beef Wellington

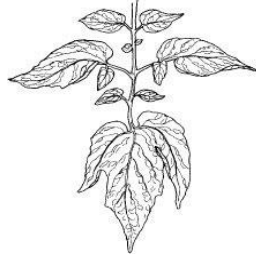
With Tarragon Aioli
\$36 per dozen

Pigs in a Blanket

\$19 per dozen

Lemon Grass Chicken Dumpling

with Scallion Soy Dipping Sauce
\$30 per dozen



Desserts from the Bakery

Assorted Bar Desserts

Includes a variety of Brownies & Bar Desserts

\$25.00 (per dozen)

Assorted Whoopee Pies

\$3.50 PP (2 per person)

Freshly Baked Soft Cookie Assortment

\$24.00 (per dozen)

Assorted Mini Cupcakes

\$4.50 PP (5 dozen minimum)

Assorted Miniature Pastries

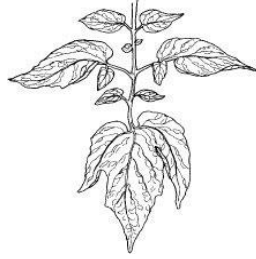
\$28.00 (per dozen) (5 dozen minimum)

Chocolate Dipped Strawberries

\$28.00 (per dozen) (5 dozen minimum)

Specialty Cakes

Available Upon Request



Afternoon Refreshment Breaks

Cheese Board

Imported & Domestic Cheeses & Fruit Platter with crackers,
Sparkling Water & Sparkling Cider
\$6.95 per person

Take 5

Fresh Whole Fruit, Assorted Bags of Chips,
Assorted Soft Drinks & Bottled Water
\$3.95 per person

Sweet Indulgence

Freshly Baked Cookies, Lemon Bars, Fresh Whole Fruit,
Assorted Soft Drinks & Bottled Water
\$4.95 per person

Afternoon Delights

Biscotti, Tea Cookies, Rugelach, Coffee & Tea
\$5.95 per person

Energizer Break

Fresh Whole Fruit, Pretzel Twists, Crudité Platter with Dip,
Assorted Cookies, Assorted Soft Drinks & Vitamin Water
\$8.25 per person

High Tea Break

Fresh Fruit Platter, Chocolate Covered Strawberries, Petit Fours,
Mini Scones with Devonshire Cream and Lemon Curd,
Chef Selection of Assorted Gourmet Tea Sandwiches,
Variety of English and Herbal Teas with Sugar Sticks
\$13.25 per guest

Ice Cream Social

Vanilla and Chocolate Ice Cream with Caramel Sauce, Hot Fudge,
Rainbow Sprinkles, Marachino Cherries, Oreo Crumbs, Mini M&M's,
Strawberry Topping & Whipped Cream
\$7.95 per guest

Dessert Nachos

Cinnamon Sugar Coated Fried Tortilla Chips, Vanilla Ice Cream,
Fruit Salsa, Caramel Sauce, Hot Fudge, Whipped Cream & Cherries
\$5.00 per guest

Cupcake Cravings

Red Velvet with Cream Cheese Frosting, Chocolate Fudge with Chocolate Frosting,
Vanilla with Amaretto Frosting
\$4.00 per guest



163 Morse Street, Norwood, MA 02062
781-762-9770
www.offthevinecatering.com

BEFORE PLACING YOUR ORDER PLEASE INFORM US IF A PERSON IN YOUR GROUP HAS A FOOD ALLERGY

OUR PRODUCTS MAY CONTAIN WHEAT, EGG, DAIRY, SOY, FISH, OR ALLERGENS

IN ADDITION, OUR PRODUCTS MAY BE PROCESSED IN FACILITIES THAT PROCESS TREE NUTS AND PEANUTS

Additional Information

Prices

*Prices are subject to 7% State & Local Tax.
Minimums May Apply Menu Item.*

Serviceware

*All menus include upscale disposable plates, napkins & service ware.
Disposable chafing dishes & sterno are available for an additional charge.*

Delivery

*Off the Vine will deliver and setup the buffet for you.
Event Staff is available for an additional charge.
Contact our office for rates & availability.
Delivery charges will apply based on location of the event.*

Full Service Catering

Off the Vine also provides full service catering, beverage & bar service.

Bar/ Beverage Service

Non -alcoholic beverage & full bar service is available.

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.
We accept American Express, Visa, Mastercard & Corporate Checks
for your convenience.*