



## **Foods to Go**

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

### **Breakfast Packages**

#### **The Continental**

Freshly Baked Mini Muffins, Mini Danish, Coffee Cake & Bagels,  
with cream cheese, butter & jam  
Seasonal Fruit Salad  
Assorted Juices  
Freshly Brewed Coffee  
\$14.50pp

#### **Executive Breakfast Buffet**

Thick Cut Brioche French Toast with Maple Syrup,  
Scrambled Eggs  
Smoked Bacon or Pork Sausage  
Home Fries  
Fresh Fruit Salad  
Mini Breakfast Pastries  
Freshly Brewed Coffee  
\$18.95pp

#### **South Shore Breakfast**

Mini Croissants, Cinnamon Rolls, Tea Breads & Assorted Bagels  
with cream cheese, butter, jam  
Seasonal Fruit Salad & Berries  
Individual Assorted Yogurts & Granola  
Freshly Brewed Coffee  
\$16.50pp

**Greek Yogurt Bar**

Greek Style Yogurt & Granola  
Seasonal Berries & Fresh Fruit Salad  
Raisins, Dried Cranberries & Honey  
\$8.95pp

**Avocado Toast Bar**

7 Grain Bread  
Mashed Ripe Avocado, Tomatoes, Diced Red Onions, Sliced Cucumber,  
Capers, Smoked Bacon and Hard Cooked Eggs  
Baby Arugula, Cilantro - \$12.95pp

**Breakfast Burritos**

Your favorite Breakfast Burrito  
With Freshly Scrambled Eggs & Cheese  
Your Choice of: Ham, Bacon, Chorizo, or Vegetable & Bean  
All Wrapped Up in a Flour Tortilla with Salsa  
(minimum of 10 each)  
\$8.95 each

**Quiche Varieties** (8 Slices – served room temperature)

Lorraine (Bacon, Onion & Cheese)  
Herb & Cheese  
Broccoli & Cheese  
\$23.95 each

**Mini California Omelet (gf)**

Spinach, Mushroom  
Tomato & Jack Cheese  
\$6.75 each

**The New Yorker**

Smoked Salmon, Capers, Red Onions, Vine Ripened Tomatoes, Watercress  
Assorted Bagels & Cream Cheese  
\$11.95 per serving

**The Bagel Shop**

New York Style Bagels with assorted cream cheese, jams & butter  
\$4.95 pp

**Yogurt Parfait**

Greek style Yogurt with Seasonal Fresh Berries & Granola  
\$5.95 each

gf = Gluten Free

## Beverages

Assorted Premium Juices Orange, Cranberry, Grapefruit or Apple - \$1.75 each

Bottled Still Water - \$1.85 each

Poland Springs Sparkling Water - \$2.00 each

Assorted Canned Soda - \$1.95 each

Freshly Brewed Coffee 12 cups - \$2.75pp  
Complete with sugar, sweeteners, cups, stirrers, napkins & creamers

## Lunch Selections

### **Assorted Sandwich Platter:**

*Gluten Free Bread Available Upon Request*

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

**\$15.50 pp**

163 Morse Street, Norwood, MA 02062 (781) 762-9770  
[www.offthevinecatering.com](http://www.offthevinecatering.com)

### **American Sandwich Wreath**

Braided Bread Wreath filled with a Classic Trio of:  
Roast Beef & Boursin, Roasted Turkey with Sage Mayo,  
Baked Ham and Dilled Havarti with Honey Mustard  
\$55.00 (serves 14)

### **Italian Sandwich Wreath**

Braided Bread Wreath filled with Italian Meats & Cheeses with Hot Pepper Relish  
\$55.00 (serves 14)

### **Vegetarian Sandwich Wreath**

Braided Bread Wreath  
filled with Tomato, Fresh Mozzarella, Baby Arugula, Basil & Olive Oil  
\$49.95 (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 \$4.00pp (gf)

Fruit Salad \$4.75pp (gf)

Caesar Salad \$4.25pp (gf)

Caprese Salad \$5.50pp (gf)

Greek Salad \$4.95pp (gf)

Thai Cucumber Salad \$4.50pp (gf)

Chefs Choice Pasta Salad \$3.95pp

Spicy Vegetable Lo Mein \$4.25pp

Red Bliss Potato Salad \$4.00pp (gf)

**Gf = Gluten Free**

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**Some Like It Hot....**

*all entrees 10 person minimum*

*Some require 48 hours' notice*

**Chicken Parmesan**

Served with Penne & Marinara  
Garden Salad, Rolls & Butter  
\$17.95 pp

**Stir Fry Chicken**

Available as Vegetarian  
Boneless Chicken Medallions & Asian Vegetables, Served with Lo Mein Noodles  
Accompanied by Fresh Fruit Salad  
\$17.95 pp

**Stir Fried Beef & Broccoli**

Asian Beef and Broccoli with Sesame Garlic Sauce  
With Steamed White Rice & Fruit Salad  
\$20.95 pp

**Chicken with Artichoke and Lemon**

Boneless Breast of Chicken with Artichoke Hearts  
& Mushrooms in a Light Lemon Cream Sauce  
Served with Herbed Rice Pilaf, Garden Salad, Roll & Butter  
\$17.95 pp

**The Fajita Buffet**

Southwest Fajita Seasoned Rub Grilled Skirt Steak or Chicken  
sizzled with Sweet Peppers and Onions  
served with Flour Tortillas, Mexican Rice & Beans  
Sour Cream, Guacamole, Salsa & Shredded Cheese  
Chicken \$17.95 pp  
Skirt Steak \$20.95 pp

**Moroccan Chicken**

Marinated & Grilled Chicken Breast  
Served over Pearl Couscous with Asparagus, Almonds, Golden Raisins & Onions  
Served with Spicy Harissa Sauce Garden Salad & Pita Bread  
\$17.95 pp

**Chicken Marsala**

Chicken Breasts sautéed with Fresh Mushrooms in a rich Marsala Wine Sauce  
Served with Bow Tie Pasta with Marsala Sauce  
Garden Salad, Rolls & Butter  
\$17.95 pp

**South American Grilled Flank Steak**

Tender, Thinly Sliced Flank Steak offered with Chimichurri Sauce & Roasted Potatoes  
Choice of: Chefs Seasonal Vegetable *or* Garden Salad  
Assorted Breads & Butter  
\$21.95 pp

**Four Cheese Lasagna OR Meat Lasagna**

Served with Caesar Salad, Rolls & Butter  
HALF PAN: Serves 12 – \$95.00  
FULL PAN: Serves 24 – \$180.00  
Side of Meat Balls \$3.25 each

**Vegetarian Lasagna**

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

**Falafel** - vegan / vegetarian Minimum 5pp

Falafel with Hummus, Tabbouleh, Pita bread, Lettuce & Tomato Slices  
\$11.95 pp

**Mushroom Ragout** minimum 5pp

With Fresh Herbs  
Served Over Grilled Three Cheese Polenta Cakes  
\$14.95 pp \*gf &vegetation

**Chicken, Broccoli Ziti**

Classic Boneless Medallions, Sautéed with Fresh Broccoli Florets,  
Penne Pasta tossed with White Wine, Lemon, Garlic Butter  
Caesar Salad, Focaccia & Butter  
\$17.95 pp

**Cuban Salmon**

With Steamed Rice & Saucy Black Beans,  
Garden Salad, Rolls & Butter  
\$19.95 pp

**Pomegranate Glazed Salmon**

Everything Spice Salmon Roasted on a Cedar Plank  
Roasted Cauliflower  
Caesar Salad, Rolls & Butter  
\$19.95 pp

**Tunisian Chicken (available as Vegetarian)**

With Seven Vegetables, Cous Cous, Mixed Greens Salad & Soft Pita Bread  
\$18.95 pp

**Chicken Messina**

Grilled Chicken Breasts sautéed in a Light Lemon Sauce with Artichokes,  
Roasted Garlic Cloves & Diced Plum Tomatoes  
Served with Penne Marinara  
Garden Salad, Rolls & Butter  
\$17.95 pp

**Rosemary Chicken - gf**

Grilled Chicken with Garlic & Rosemary & Fresh Sautéed Vegetables  
Served with Spinach Salad, Rolls & Butter  
\$17.95 pp

**BBQ Chicken Breast**

Brushed with Our Very Own Tangy BBQ Sauce  
Roasted Potato Salad, Garden Salad, Rolls & Butter  
\$17.95pp

**BBQ Beef Brisket**

13 ½ Hour Smoked Beef Brisket  
Homemade Macaroni & Cheese  
Tangy Slaw, Homemade Cornbread & Butter  
\$22.95 pp

**HOUSEMADE SOUPS** 1 gallon Serves 22

Accompanied by Crispy Crackers

Tomato Basil - vegetarian – gf \$58.00  
Butternut Squash (Seasonal) - vegetarian – gf \$49.00  
Classic Chicken Noodle – gf \$58.00  
Vegetable Minestrone – gf \$58.00  
New England Clam Chowder \$59.00  
gf = Gluten Free



### **Cold Entrée Platters**

All Entrées are served with Rolls and Butter  
10 people minimum

#### **Lemon Chicken**

Marinated Boneless Breast of Chicken with Tarragon Sauce  
\$8.95 pp

#### **Thai Chicken Breast**

Broiled Boneless Breast of Chicken Marinated in Thai Spices  
Served with Peanut Sauce  
\$8.95 pp

#### **Grilled Citrus Shrimp (5 pieces per person)**

Fresh Shrimp Marinated with Citrus Oil & Fresh Herbs  
Served with Remoulade Sauce  
\$8.95 pp

#### **Roasted Sliced Sirloin**

Sliced Sirloin served medium-rare with Horseradish Sauce  
\$13.95 pp

#### **Salmon with Mustard Lime Dressing**

Pan seared Salmon Filet with Mustard Lime Dressing  
\$11.95 pp

#### **Healthy Alternative Chicken**

Sliced Chicken Breast tossed with No- Fat Honey Dijon Vinaigrette  
Garnished with Snow Peas, Cherry Tomatoes, Carrots & Sprouts  
\$10.95 pp





**Reception Platters** serves 20-25 people  
All platters are garnished & ready to Serve

**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  
\$69.95

**Mediterranean Sampler**

Hummus & Tabbouleh served with Tomato, Cucumber, Olive Salad  
Grilled Portobello Mushroom & Lemon  
Accompanied by Toasted Pita Triangles  
\$59.95

### **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  
\$49.00

### **Crudité & Dip**

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

### **Crudité with Harvest Bread Bowl**

Whole Grain Bread Round Filled with Our House-Made Spinach & Artichoke Dip  
Fresh Broccoli & Cauliflower Florets, Carrots, Celery & Zucchini Sticks  
\$57.00

### **Classic Mediterranean**

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

### **Italian Crostini**

Plum Tomato Relish, Black Olive Tapenade, White Bean Puree with Truffle  
Grilled Focaccia, Toasted Crostini garnished with Whole Roasted Garlic  
\$49.00

### **Traditional Finger Sandwiches**

Filled with:

Roast Tarragon Chicken Salad  
Roast Beef with Horseradish Sauce  
Baked Ham & Dilled Havarti with Honey Mustard  
Roast Turkey with Cranberry Chutney  
\$36.00 (per dozen)

### **Pinwheel Finger Sandwiches**

Pinwheels bursting with an assortment of:  
Turkey, Roast Beef, Ham, Cheese & Vegetarian Fillings  
\$40.00 (per dozen)



## Hors d'oeuvre

2 Dozen Minimum per selection

### *Cold Selections...*

#### **Thai Chicken Fingers**

With Peanut Dipping Sauce  
\$25.00 per dozen

#### **Assorted Petite Quiche**

Florentine, Cheese, Classic French & Wild Mushroom  
\$20.00 per dozen

#### **Coconut Chicken Fingers**

With Sweet & Sour Dipping Sauce  
\$24.00 per dozen

#### **Shrimp Cocktail**

Served with Tangy Cocktail Sauce  
\$36.00 per dozen

#### **Grilled Citrus Shrimp**

With Remoulade Sauce  
\$36.00 per dozen

#### **Roulade of Sesame Roasted Chicken**

Stuffed with Pickled Ginger & Scallions, with Hoisin Dipping Sauce  
\$26.00 per dozen

#### **Rice Paper Spring Rolls**

With Vegetarian or Shrimp offered with Sweet Chili Dipping Sauce  
\$30.00 per dozen

#### **European Cucumber**

Hollowed out English Cucumber Filled with Moroccan Chicken Salad  
\$26.00 per dozen

#### **Asparagus Wrapped in Sirloin**

With Boursin Cheese Spread  
\$26.00 per dozen

*Hot Selections...*

**Classic Stuffed Mushrooms**

\$30.00 per dozen

**Skewered Spicy Chicken Satay**

With Peanut Dipping Sauce

\$36.00 per dozen

**Scallops Wrapped in Bacon**

\$36.00 per dozen

**Crispy Vegetarian Spring Rolls**

With Sweet Chili Dipping Sauce

\$27.00 per dozen

**Herb Marinated Tenderloin Skewers**

\$38.00 per dozen

**Phyllo Star with Brie & Raspberry**

\$25.00 per dozen

**Crab Cakes**

With Saffron Caper Aioli

\$36.00 per dozen

**Miniature Beef Wellington**

With Tarragon Aioli

\$38.00 per dozen

**Pigs in a Blanket**

\$22.00 per dozen

**Lemon Grass Chicken Dumpling**

with Scallion Soy Dipping Sauce

\$30.00 dozen

**Coconut Shrimp Skewer**

with Sweet chili sauce

\$36.00 per dozen



## Sweet Endings...

### **Assorted Bar Desserts**

Includes a variety of Brownies & Bar Desserts  
\$28.00 per dozen

### **Freshly Baked Soft Cookie Assortment**

\$24.00 per dozen

### **Assorted Mini Cupcakes**

\$5.50pp (5 dozen minimum)

### **Assorted Miniature Pastries**

\$35.00 per dozen (5 dozen minimum)

### **Chocolate Dipped Strawberries**

\$42.00 per dozen (5 dozen minimum)

### **Specialty Cakes**

Available Upon Request



**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 to certain Menu Items

### **Serviceware**

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

### **Delivery**

Off the Vine will deliver and setup the buffet for you.  
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.

### **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**

Full payment is due prior to your event.  
We accept American Express, Visa, Mastercard & Corporate Checks  
for your convenience.