

OFF SITE CATERED BREAKFAST MENU AT OFF VINE

10 person minimum

Orders that require drop off before 9:30 am must be called in or e-mailed by 4:00 pm the previous day

BREAKFAST SANDWICHES: \$8.95

BUILD YOUR OWN

Two farm fresh eggs cooked to your liking on your choice of sourdough toast, croissant or plain bagel choose two: sliced tomato, avocado, smoked applewood bacon, turkey sausage, Canadian bacon, jack, cheddar or swiss cheese.
egg whites: add \$2.00 Each additional item: .95 cents
Comes with choice of breakfast potatoes or fresh fruit

SCRAMBLES & OMELETES: \$9.95 BUILD YOUR OWN Choose two:

tomato, spinach, bell pepper, onion, sun-dried tomato, shiitake mushrooms, scallions, black olives, avocado, swiss, cheddar, jack, feta, goat cheese, smoked Applewood bacon, turkey sausage, Canadian bacon
smoked salmon add: \$3.00 sub egg whites: add \$2.00
each additional item: .95 cents

scrambles & omelets come with breakfast potatoes or fresh fruit & choice of sourdough toast, croissant or plain bagel

OFF THE GRIDDLE: \$9.95

Veggie Burrito: eggs, grilled eggplant, bell peppers, mushrooms, spinach & jack cheese in a flour tortilla

Breakfast Quesadilla: eggs, duck sausage, jack & cheddar cheese, cilantro & garlic in flour tortilla

French Toast: fresh brioche bread dipped in eggs, cream, sugar and spice, griddled to perfection and lightly dusted with powdered sugar

Steak & Eggs: (add \$4.00) N.Y. Strip served with 3 eggs cooked to your liking with breakfast potatoes or fresh fruit and choice of sour dough toast, croissant or bagel

apple, juice, orange juice, cranberry juice: \$3.50

iced tea, lemonade, Arnold palmer: \$2.50

coffee, tea, \$2.50

bottles water (flat & sparkling) \$3.00

Have your early morning breakfast meeting with us

in one of our private rooms.

We'll open up early just for you!

Ask for Richard when booking.

Off Vine Restaurant 323-962-1900 offvinerestaurant@sbcglobal.net



www.offvine.com

OFF SITE CATERED LUNCH MENU AT OFF VINE 10 person minimum

SANDWICHES: \$9.95 (with homemade waffle chips)

Black Forest Ham and Swiss Smoked Turkey & Brie
Grilled Chicken & Pesto Grilled Cheese Italian Deli BLT
Turkey Meatloaf Braised Short Rib Grilled Veggie

Choice of soft dough bread, focaccia, croissant, multi-grain wheat baguette, ciabatta
Add: tomato, lettuce, Bermuda onion, mayo, Dijon mustard, chipotle mayo

SALADS

Field Greens, Pecan & Bleu Cheese Salad: \$8.50

Buffalo Mozzarella Salad: \$11.00

Pistachio, Goat Cheese & Beet Salad \$11.00

Chinese Chicken Salad: \$12.00

Curried Chicken Salad: \$12.00

Chicken Milanese Salad \$12.00

Spicy Chopped Blacken Chicken Salad: \$12.00

Pecan Encrusted Chicken Caesar Salad: \$12.00

The Off Vine Cobb Salad: \$12.50

Spinach, Pine Nuts & Duck Salad: \$13.00

Mango, Avocado, Chilled Shrimp Salad: \$13.00

Blackened Grilled Shrimp Caesar Salad: \$13.00

Blackened Salmon Salad: \$15.00

Salmon Nicoise Salad: \$15.00

Choice of dressing: balsamic vinaigrette, Caesar, wasabi-mustard, orange vinaigrette, lemon vinaigrette

\$15.00 pp (10 person minimum)

(Pick two)

Veggie Lasagna Penne Pasta with tomato, basil & garlic

Gnocchi with prosciutto, asparagus, white cream sauce

Chicken Marsala Chicken Picatta Blackened Chicken with a tropical fruit salsa

Stuffed Red Bell Pepper Beluga Lentils Vegan Chicken

Blackened Turkey Breast with a cranberry-jalapeno sauce

Flat Iron Steak (add \$5.00) with a green peppercorn sauce

Sides: pick two

Mixed Greens Mashed potatoes

Seasonal Vegetables

Whipped Carrot Puree

Soup of the Day

Add Dessert: \$4.00 per person

Belgian Chocolate Flourless Torte, Banana Cream Pie, Chocolate-Caramel-Pecan Pie,

Four Berry Pie, Belgian Chocolate Mousse