OFF THE VINE DINING

ABOUT US

We are a husband and wife team showing our love for people through our food. Our goal is turn moments into memories at every event we serve!

Every menu item that we serve is made from scratch with our own original recipes. As a company, we care about the impact food has on your body, so we are proud to be free from using seed oils and dyes. Our goal is to try to source local ingredients, and to use as much organic products as possible. We only use organic unbleached flour, aluminum and cornstarch free ingredients in our cooking and baking.

We elevate every catering spread by providing fresh flowers and homegrown eucalyptus to match your theme of your event.

The cuisine items on our menus are to simply give you an idea of what we do best, and what our clients love the most. However, should you not find something you were looking for, we take pride in our flexibility to possibly create a menu that you desire.

Our team loves serving people and we cannot wait to serve you and your guests.

With all of our love,

Brian and Alexa Beechler
Off the Vine Dining

OFF THE VINE DINING

Menu Key

VEGAN

VEGETARIAN

GLUTEN-FREE

DAIRY-FREE

WE'D LOVE TO ENHANCE YOUR MEAL

Our Team Can Build Custom Menus Using 100% Organic Products, Grass Fed Meats, and Locally Sourced Produce + Meats.

Please Inquire!

CATERING MENU
LUNCH

VEGETARIAN

CAPRESE KABOBS — $14.95

Mozzarella balls, roasted potatoes, grape tomato, fresh basil, and homemade pesto sauce
ADD MEAT - SMOKED HAM

CRANBERRY ORANGE COUSCOUS — $14.95

Cous cous, quinoa, garbanzo beans, spinach, goat cheese, dried cranberries, pecans, mandarin oranges, and fresh basil tossed in a balsamic orange vinaigrette

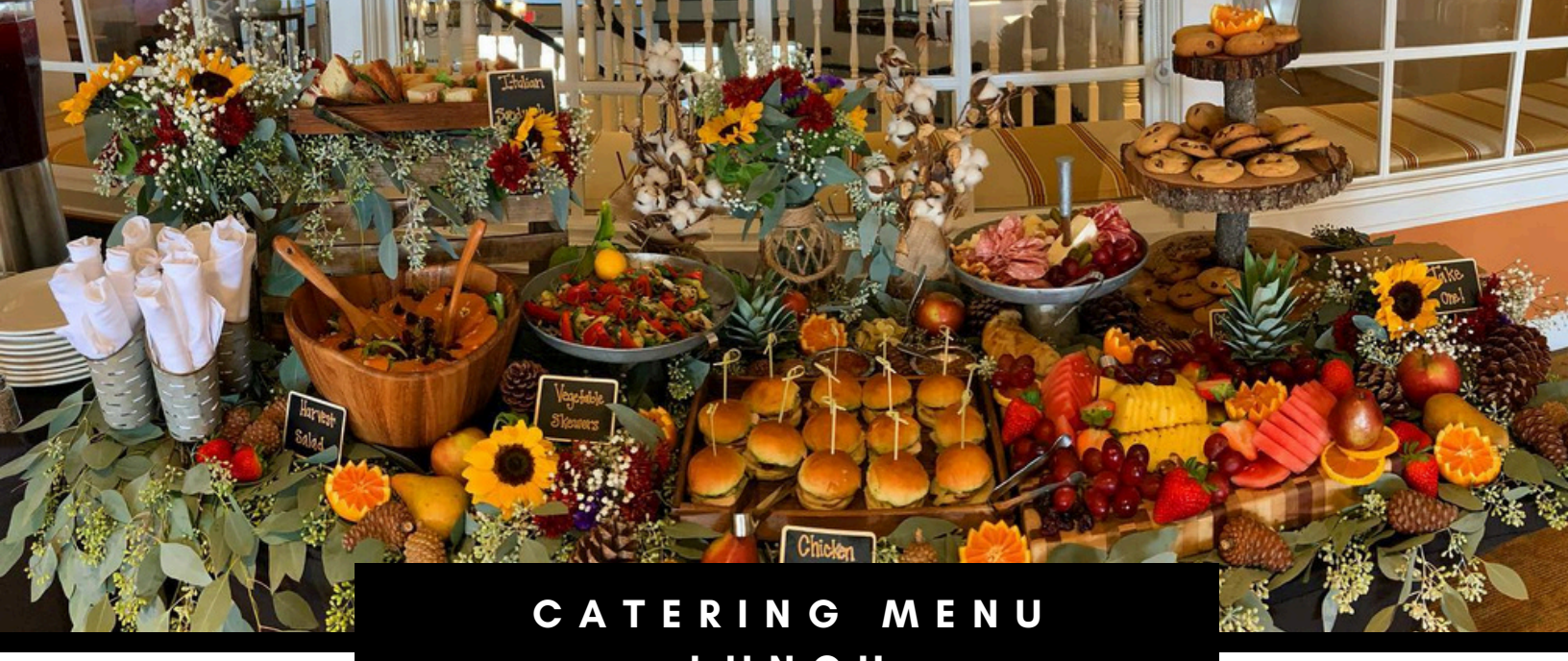
VEGGIE BOWL — $13.95

Orzo, Garbanzo Beans, Kale, Cauliflower, Red Pepper, Carrots, Lemon Vinaigrette, and Pita Bread.

CHIPOTLE MUSHROOM — $14.95

Portobello Mushroom, Black Beans, White Rice, Citrus Slaw, Lemon Crema, and Corn Tortillas

** MINIMUM 40 PEOPLE PER ORDER **



CATERING MENU
LUNCH

LUNCH MENU

LEMON CHICKEN — $16.95

Roasted Chicken Rubbed in our Signature Lemon Gold Seasoning, Charred Tomato Asparagus Orzo ***-or-*** *Creamy Garlic Mashed Potatoes, and Signature Salad*

POLLO FRESCO — $18.95

Roasted Chicken Breast Rubbed in our Playero's Taco Seasoning served with White rice, Black Beans, and Fresh Pineapple-Cilantro Salsa. Corn Tortillas on side.

POWER BOWL — $14.95

Ground Turkey, White Rice, Black Beans, Kale, Grape Tomato, Zucchini, Onion, Garlic, and Feta.

***** MAKE IT VEGETARIAN *****

SUB CHICKEN - $2.50 PP

SUB STEAK - $6.50 PP

ALFREDO — $14.95

Linguini Pasta, Garlic Cream Sauce, Mushrooms, and Zucchini. Served with Garlic Dinner Roll. ***GF Available***

ADD CHICKEN - $5.00

ADD SHRIMP - $9.00

**** MINIMUM 40 PEOPLE PER ORDER ****

CATERING MENU
LUNCH

SALADS

PEARFECT SALAD — $15.95

Mixed Greens, Pears, Candied Pecans, Gorgonzola, and Lemon Vinaigrette

ADD CHICKEN BREAST - $4.95

AVOCADO SPINACH SALAD — $15.95

Fresh Spinach, Avocado, Blueberries, Granny Smith Apples, Pomegranate Qrils, Quinoa, Pepitas , and Lemon Vinaigrette

ADD CHICKEN BREAST - $4.95

ADD BACON - $2.95

THE BAR-B-QUE SALAD — $16.95

Grilled Chicken, Romaine, Tomato, Cucumber, Carrots, Black Beans, Corn, Red Onion, Cilantro, Tortilla Chips, and OVD's BBQ Ranch Dressing

THE LOVELY POLLO SALAD — $14.95

Roasted Chicken, Apples, Dried Cranberries, Sliced Almonds, Green Onions, Micro Arugula, Mayo, Dijon Mustard, and Honey over Mixed Greens with Fresh Baked Sourdough Bread.

**** MINIMUM 40 PEOPLE PER ORDER ****

CATERING MENU
LUNCH

SANDWICHES + WRAPS

SERVED WITH SIGNATURE SALAD -OR- BAG OF CHIPS

LA MANZANA PECANA — $15.95

Chickpeas, Apples, Pecans, Dried Cherries, Celery, Green Onion, Parsley, Carrots, Spinach, Maple Dijon Dressing, and MultiGrain Bread -or- Wrap

MAPLE BACON WRAP — $14.95

Mixed Greens, Maple Glazed Sweet Potato, Bacon, Arugula, Walnuts, Goat Cheese, Dried Cranberries, and Maple Cider Vinaigrette

ADD CHICKEN BREAST - $4.95

CHICKEN CAESAR — $14.95

Herb Lemon Chicken, Romaine, Tomato, Parmesan, Croutons, Lemon Caesar Vinaigrette, and a tortilla

THE BAR-B-CUE WRAP — $16.95

Grilled chicken, Romaine, Tomato, Cucumber, Carrots, Black Beans, Corn, Red Onion, Cilantro, Tortilla Chips, and OVD's BBQ Ranch Dressing

**** MINIMUM 40 PEOPLE PER ORDER ****

CATERING MENU
LUNCH

SANDWICHES + WRAPS

SERVED WITH SIGNATURE SALAD -OR- BAG OF CHIPS

DA VINO SANDWICH — $12.95

Slow Cooked Pork, Syrah BBQ Sauce, Crispy Onions and Locally Baked Brioche Bun

HERBY LIMON SANDWICH — $13.95

Herb Roasted Lemon Chicken, Breast, Pesto, Tomato, Provolone, Baby Arugula , and Locally Baked Ciabatta

TURKBRIE SANDWICH — $13.95

Smoked Turkey Breast, Brie, Apples, Spinach, Lemon Vinaigrette , and Locally Baked Hoagie Roll

TRI TIP SANDWICH — $15.95

Herb Grilled Tri Tip, OVD Signature BBQ Sauce, Garlic Aioli, and Caramelized Onions on Baked Hoagie Roll

ITALIANO SANDWICH — $15.95

Italian Cured Salamis, Prosciutto, Artichokes, Pepperoncinis, Red Onion, Tomato, Mayo, Mustard, EVOO, Balsamic Vinegar, and Locally Baked Hoagie

**** MINIMUM 40 PEOPLE PER ORDER ****

WE ONLY BEAR THE FRUIT OF LOVE!!

40 person minimum per boxed lunch orders.

This is merely a preview of our most popular items! Every event for every menu is different, as it should be! We are here to serve you, so let us know your dream and we will try to make it a reality.

Vegan, Vegetarian, and Gluten Free options are available for every menu.

Full service menus are served stationary, staffed with servers to attend to the buffet, bus tables, empty trash, and more!
Tray passing may be an up-charge for additional staffing.

All disposable biodegradable plates, plastic ware, napkins, condiments, serving tables with linen and themed decor are included in the ELC.

CA Sales Tax and a 25% Equipment & Labor Charge (ELC) will be added to cover all services provided. This is not a gratuity, covers staffing costs, gas and necessary labor to fulfill the event.
($800 Equipment/Labor minimum for on-site events)

Delivery Available most of San Diego County $125+

Gratuity is Optional. (18% suggested)