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
SALADS

THE PEARFECT

$6.25 PP

#1 SELLER

Romaine, Mixed Greens, Pears, Gorgonzola, Dried Cranberries, Candied Pecans and Lemon Vinaigrette

THE MANZANA

$6.25 PP

Romaine, Mixed Greens, Apples, Goat Cheese, Dried Cranberries, Candied Pecans, and Lemon Vinaigrette

THE HARVEST

$6.25 PP

Mixed Greens, Romaine, Sunflower Seeds, Dried Cranberries, Oranges, Apples and Orange vinaigrette

THE SUMMER

$6.25 PP

#1 SELLER

Mixed Greens, Strawberries, Feta cheese, Sliced Almonds , and Balsamic Vinaigrette

THE MIXED BERRY

$6.95 PP

Mixed Greens, Strawberries, Blackberries, Gorgonzola, Candied Pecans, and Balsamic Vinaigrette.
***Sub Feta cheese if desired ***

*****All Salads Are Made as a Side Salad Portion*****

CATERING MENU
SALADS

WATERMELON — **$5.95 PP**

Fresh Mint, Feta, and Syrah Balsamic Glaze

MEXICAN STREET CORN — **$5.95 PP**

Cotija, Mayo, Crema, Cilantro, Jalapeno, and Lime

MEXICAN TACO — **$5.95 PP**

Romaine Lettuce, Carrots, Cucumber, Corn, Tomato, Black Beans, Cilantro, Mixed Cheese, Avocado, Tortilla Chips and Homemade Salsa Ranch Dressing

GREEK ORZO — **$5.95 PP**

Diced Mango, Orzo, Red Onion, Bell Pepper, Tomato, Chickpeas, Kalamata Olives, Mint, Cucumber, Feta, and Greek Dressing

THE WINTER — **$6.25 PP**

Kale, Roasted Butternut Squash, Dried Cranberries, Goat Cheese, Pepitas, and Lemon Vinaigrette

All Salads Are Made as a Side Salad Portion

CATERING MENU
SALADS

THE QUINOA
$6.50 PP

Roasted Tomato, Cucumber, Basil, Arugula, Feta, Kalamata Olives, Red Onion, Pine Nuts, and Italian Dressing

THE LOVELY
$6.50 PP

#1 SELLER

Mixed Greens, Crisp Bacon, Goat Cheese, Green Onions, Candied Pecans, Pickled Purple Onions, and ***Two Options for Dressings:*** *Creamy Pesto Ranch* ***-or-*** *Lemon Vinaigrette*

THE BBQ
$6.95 PP

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

GRILLED PEACH
$6.95 PP

SEASONAL *Mixed Greens, Peaches, Blueberries, Blackberries, Feta, Candied Pecans, and Honey Balsamic Vinaigrette*

All Salads Are Made as a Side Salad Portion

CATERING MENU
SALADS

THE COBB — $7.50 PP

Green Leaf Lettuce, Tomato, Cucumber, Hard Boiled Egg, Bacon, Chicken, Avocado, and Blue Cheese
Tossed in Your Choice of Dressing: *Balsamic, Red Wine Vinaigrette, Buttermilk Ranch, -**or**- Blue Cheese*

CAESAR — $6.50 PP

Romaine, Parmesan, Croutons, and Caesar Lemon Vinaigrette

SIGNATURE GREENS — $5.95 PP

Mixed greens, Dried Cranberries, Cucumber, Red Onion, Sliced Almonds, and Balsamic Vinaigrette

#1 SELLER

CLASSIC GREENS — $5.75 PP

Mixed Greens, Cucumber, Tomato , Red Onion, Parmesan, Croutons, and Balsamic Vinaigrette

All Salads Are Made as a Side Salad Portion*

WE ONLY BEAR THE FRUIT OF LOVE!!

40 person minimum per each salad item.

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)