



Exclusive Menu



913.617.9224

**info@offthevinecateringkc.com
www.offthevinecateringkc.com**

Appetizers

Pricing based on 40 person minimum. Smaller guest count pricing is available upon request. Pricing listed is per person.

Tier 1
300

CROSTINI (choice of one)

- topped w/ homemade herb ricotta, olive tempenade, marinated tomatoes & basil
- topped w/ sun-dried tomato goat cheese, arugula, seared rare beef tenderloin, fried capers & truffle oil
- topped w/ melted brie, port soaked cherries & chopped toasted macadamia nuts

BLT BITES-CROSTINI TOPPED with caramelized bacon, pesto, cherry tomatoes, homemade ricotta, arugula & cracked black pepper

CRISPY PROSCIUTTO CUPS FILLED with goat cheese rolled in fresh basil, topped with a blueberry peach compote

MARINATED ROASTED MUSHROOM CAPS filled with roasted garlic goat cheese, topped WITH GRILLED RARE BEEF & FRESH THYME

MANCHEGO STUFFED DATES WRAPPED IN BACON

STUFFED BABY POTATOES with bacon, aged English cheddar & homemade crème fraiche

HUMMUS DUO TRADITIONAL & ROASTED GARLIC RED PEPPER with seasoned pita

COCONUT RED CURY MEATBALLS

THAI LETTUCE WRAPS with sesame chicken & peanut sauce

GRAPES WRAPPED IN BLUE CHEESE & rolled in chopped pistachios

LEMON THYME MARINATED CHICKEN SKEWERS with a smoked tomato vinaigrette

BUTTERED CROSTINI with melted brie, port soaked cherries & toasted macadamia nuts

POBLANO FIRE ROASTED TOMATO QUESO

5 CHEESE SPINACH & ARTICHOKE DIP

ROASTED VEGGIE PLATTER WITH A GARLIC AIOLI

ANTIPASTA DIP with marinated olives, mozzarella, seasoned tomatoes & focaccia crostinis

MINI VEGETARIAN & GOAT CHEESE FRITTATA BITES

3 CHEESE MAC & CHEESE BITES

MINI TACO BITES with ground beef, enchilada sauce, salsa, sour cream & fresh lettuce

TRADITIONAL CALZONE with Italian sausage & marinara ragu

BACON & GOUDA CALZONE with roasted garlic alfredo

GOAT CHEESE MARINATED with lemon and herbs served with Asiago crackers and grissini

SWEET AND SPICY ROASTED CASHEWS, almonds and cashews

Grilled brie and apricot jam sandwiches

THAI MEATBALLS in a spicy red curry peanut sauce

PROSCIUTTO, GRUYERE AND HONEY-MUSTARD PALMIERS

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Tier 2
400

SLIDERS (choice of one)

- House ground burger with white truffle aioli, shaved parmesan & arugula
- Mediterranean seasoned lamb burger with taziki, feta & pickled red onion
- Chili spiced seared rare tuna, Asian slaw & sweet wasabi aioli on Hawaiian roll

CRAB DIP with a buttermilk garlic dip

BUTTERNUT SQUASH SOUP SHOOTERS topped with chipotle crema & spiced pepitas

HEIRLOOM TOMATO GAZPACHO SHOOTERS RED & GREEN

SUGAR & SPICE SHRIMP SEASONED with sugar, fresh ginger, garlic, cayenne, allspice & turmeric, baked until caramelized, splashed with lemon juice & served warm

PETIT CHICKEN POT PIE SHOT GLASSES FILLED roasted chicken & seasonal vegetables, folded into a white wine cream sauce & topped with a house made chive biscuit

LEMON THYME MARINATED CHICKEN SKEWERS with a smoked tomato vinaigrette

HOMEMADE SWEET POTATO ROLLS with cider brined smoked pulled pork, smoked gouda

CHEESE & JALEPENO PEACH JAM

CAJUN SPICED GRILLED SHRIMP over creamy cheddar grits

TRADITIONAL SHRIMP COCKTAIL with a limoncello cocktail sauce

POLENTA BITES TOPPED with homemade meatballs, marinara & shaved parmesan

INDIVIDUALLY WRAPPED ASPARAGUS in prosciutto with a balsamic reduction dipping sauce

SHRIMP & CHICKEN SPRING ROLLS with thai basil & mint, served with ginger/scallion/soy/sesame oil sauce & a red curry peanut sauce (vegetarian available)

HOMEMADE PRETZEL BITES with a beer cheddar cheese sauce

DECONSTRUCTED MEATLOAF with roasted garlic rosemary mashed potatoes, topped with rich beef demi-glace & chives

CHORIZO & GOUDA STUFFED MARINATED MUSHROOM CAPS

CHICKEN & WAFFLES individual waffles topped with panko crusted fried chicken, bacon brown sugar butter & a cayenne pepper maple syrup

LOCAL MUSHROOM TARTS

MINI TARTS with sweet potato puree, spinach, crispy fried shallots

MAYTAG BLUE CHEESE MOUSSE ON ENDIVE SPEARS

CHICKEN LIVER MOUSSE with date butter on pumpernickel toast points, topped with toasted hazelnuts

CEDAR PLANK SMOKED SALMON SERVED with artisan crackers

CLASSIC DOMESTIC CHEESE DISPLAY with asiago crackers, marinated olives & red peppers

HOUSE SMOKED SALMON and dill mascarpone on everything bagel toasts

ASIAN MARINATED BEEF TENDERLOIN in crisp wonton cups

PARMESAN POLENTA CUPS topped with meatballs and marinara

BOULEVARD WHEAT BEER AND CHEDDAR FONDUE with soft pretzel bites

GOAT CHEESE, PESTO AND SUN-DRIED TOMATO TERRINE with assorted crackers & crostini

PAD THAI NOODLE SALAD In individual chinese to go boxes (+\$.75 for materials)

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Tier 3
600

HERB MARINATED GRILLED LAMB LOLLIPOPS with dried cherry & port reduction

MARINATED ROASTED MUSHROOM CAPS filled with roasted garlic goat cheese, topped with grilled rare beef & fresh thyme

PETIT SEAFOOD POT PIE SHOT GLASSES FILLED with warm lobster and scallops, folded into a white wine cream sauce & topped with a house made chive biscuit

CHILI SPICED FRIED WONTON CHIPS with tuna tartare (raw tuna with red onion, avocado, mango, red pepper, soy, sesame oil, lime juice, sweet chili sauce & toasted sesame seeds)

*Gluten free option served on jicama rounds

SPICY TUNA SASHIMI with asian slaw & housemade wasabi crackers served on individual asian soup spoons

SCALLOP CEIVCHE with mango, avocado, red pepper, cilantro & lime

IMPORTED CHEESE & MEAT DISPLAY SERVED with homemade asiago herb

CROSTINI candied walnuts & seasonal fruit to accent

CRAB MEAT AND AVOCADO QUESADILLAS with tequila marinated mango salsa

CHILI SPICED SHRIMP AND AVOCADO TOASTS

BACON WRAPPED GINGER SOY SCALLOPS

MINI WELLINGTONS BEEF TENDERLOIN & STILTON CHEESE with wild mushrooms wrapped in puff pastry & baked to a golden brown (+\$2.75)

CARNITAS OR GREEN HATCH CHILI CHICKEN MINI TACO STATION

with cilantro, chopped red onion, tomatillo salsa, chipotle-lime crema, queso fresco, mini tortillas & chopped lettuce (+ \$1.75 Beef Barbaccoa)

BRUSCHETTA BAR

A display of homemade whipped ricotta with extra virgin olive oil, fluer de sal & cracked black pepper, olive tapenade, tomato basil fresh mozzarella, cannalini bean pancetta, roasted garlic & fresh rosemary with rustic breads

ASSORTED MEDITERRANEAN DISPLAY

herb marinated olives, feta, tomatoes, artichokes with preserved lemon rinds & sun-dried tomatoes roasted red pepper hummus, assorted herb crusted cheeses, black lentil salad roasted asparagus, fresh spinach, grape tomatoes, red onion and feta with a smoked tomato and thyme vinaigrette, served with grilled pita & rosemary focaccia crostini

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Entree

Each category includes choice of classic house salad or a ceasar salad,
Choice of 2 sides, bread & butter, & iced tea & water stations. Pricing listed is per person.

14

+ \$5 Add entrée
to any menu

HERB CRUSTED ROASTED PORK LOIN with apple cider brown pan gravy
HERB MARINATED CHICKEN BREAST with lemon buerre blanc & heirloom tomato
BOULEVARD BEER BRAISED BEEF STROGANOFF with wild mushroom sour cream sauce
NONNA'S OVERSIZED MEATBALLS with a 3 cheese bolognese
CHICKEN POT PIE with homemade herb biscuits
COD PICATTA with caper lemon basil butter sauce
SLOW SMOKED HAM with a bourbon brown sugar glaze

17

+ \$7 Add entrée
to any menu

GARLIC STUDED OVEN ROASTED BRISKET with a red wine demi
PORCHETTA a pesto stuffed pork loin wrapped in bacon and slow smoked w/herbed sauce
5-DAY BRINED HERB CRUSTED TURKEY with turkey sage gravy
SMOKED CORNISH GAME HENS GLAZED with rosemary & apricot
PARMESAN CRUSTED ROASTED CHICKEN with Florentine sauce & roasted red pepper chutney
CHICKEN CAPRESE wrapped with a mozzarella and prosciutto and a heirloom tomato salsa
BEEF BOURGUIGNON with bourdeaux braised accented by wild mushroom, fresh herbs, and garlic cream
CHILI SPICED MAHI with a coconut red pepper sauce with a mango salsa
LEMON PEPPER SHRIMP SCAMPI with fresh basil and linguini
BUTTERNUT SQUASH (vegetarian) or Meat Lasagna
BACON WRAPPED MEATLOAF with a roasted tomato gravy

21

+ \$9 Add entrée
to any menu

CRAB STUFFED CHICKEN BREAST with roasted garlic buerre blanc
AIRLINE CHICKEN BREAST with a marsala shallot reduction & charred lemon wedges
PORK OSSO BUCCO with a horseradish crème fraiche & gremolata
MARINATED SLICED TERRACE MAJOR BEEF LOIN served medium rare with chimichurri
CEDAR PLANK SMOKED SALMON with a rosemary lemon glaze
BACON PROSCUITTO & BASIL SHRIMP SKEWER with a citrus buerre blanc
ROASTED LEG OF LAMB SHEPARD'S PIE traditional lamb stew with mascarpone mashed potatoes

28

+ \$9 Add entrée
to any menu

HERB CRUSTED GARLIC STUFFED PRIME RIB with a bacon & red wine au jus
BERKSHIRE DOUBLE CUT PORK-CHOP Herb rubbed brined with a blackberry-thyme reduction
ASIAN MARINATED SEARED AHI TUNA finished with a siracha buerre blanc
18 HOUR RED WINE BRAISED SHORT RIBS
MARYLAND CRAB CAKES panko encrusted with roasted red pepper remoulade & saffron aioli
PARMESAN & HERB ENCRUSTED RACK OF LAMB with a champagne Dijon reduction

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Sides

Pricing per person

Basie 150 choose 2

POACHED GREEN BEANS *with herb butter*
STEAMED BROCCOLI *with whipped butter*
SWEET BUTTER CORN *with fresh herbs*
MARSAL CARROTS *with brown sugar glazed*
BACON AND GARLIC ROASTED PEAS
3-CHEESE MAC & CHEESE
MASCARPONE MASHED POTATOES
ROASTED RED NEW POTATOES *with fresh herbs*
HERB RICE PILAF
CARAMELIZED SWEET POTATOES
CLASSIC SMOKED BAKED BEANS *with bacon and brisket*
CHARRO BEANS *with 5 beans, ham hock and pulled pork*
MEDITERRANEAN INSPIRED PASTA SALAD
PICNIC POTATO SALAD
ROASTED ROOT VEGETABLES
COUS COUS *with lemon vinaigrette, golden raisins, toasted pine nuts and Italian parsley*
ANGEL HAIR PASTA *tossed in a basil pesto roasted garlic sauce with fresh parmesan*

Premium 250

BUTTERNUT SQUASH POLENTA
SPAGHETTI SQUASH
CARAMELIZED BRUSSEL SPROUTS *with bacon and a cranberry and balsamic vinaigrette*
TORTELLINI & CHEESE PASTA SALAD
FIRE ROASTED JALAPEÑO CREAMED CORN
GRILLED ASPARAGUS *with parmesan, lemon zest & balsamic OR prosciutto wrapped*
GRILLED SEASONAL SQUASH & WILD MUSHROOM *tossed in a garlic olive oil vinaigrette*
HONEY GLAZED RAINBOW CARROTS WITH HERBED BROWN BUTTER
HERI CO VERTS *with cherry tomatoes, fresh herbs, shaved almonds & crispy prosciutto*
WHIPPED SWEET POTATOES TOPPED WITH CANDIED PECANS & GOAT CHEESE
5-CHEESE BAKED POTATO GRATIN *with a rosemary cream sauce*
ITALIAN SAUSAGE & FOCACCIA SAVORY BREAD PUDDING

Specialty Salads



SPINACH SALAD

sliced strawberries, candied nuts, red onion & choice of blue cheese, feta or parmesan, topped with with a raspberry ginger vinaigrette

MIX SPRING GREEN SALAD

poached pear, gorgonzola crumbles & pistachio, topped with a red wine vinaigrette

HEIRLOOM TOMATO SALAD

bed of arugula topped with fresh pesto, mozzarella, toasted pine nuts and a balsamic glaze

WEDGE SALAD

hard-boiled egg, candied bacon bits and tomato, topped with a homemade green goddess dressing

KALE SALAD

avocado, goat cheese, shaved red onion & dried cranberries, topped with a bacon-dijon dressing

PAD THAI SALAD

sobe noodles with red & green cabbage, edamame, red pepper, red onion and carrots tossed in an Asian peanut dressing

Please inquire for details

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Counter Service Menu



Appetizers



PORTION SIZES

Small = 40+ | Portions Large = 70+ Portions

Pricing is for One Item

Bites

Small \$45 Large \$55

Creamy Spinach Artichoke Dip
Fresh Bruschetta Dip
Fresh Dill and Cucumber Dip
Crab Rangoon Dip
Roasted Garlic Hummus
Domestic Cheese Platter
Black Bean & Corn Salsa
Buffalo Chicken Dip
Italian Meats & Fresh
Mozzarella
Roasted Tomato Bruschetta w/
Basil Pesto Crustini
Mushroom & Goat Cheese
Crustini
Homemade Pico de Gallo
Caprese Bites

Cocktail

Small \$53 Large \$66

Bacon & Smoked Gouda Tarts
Bacon & Thyme Stuffed
Mushrooms
Roasted Red Pepper & Goat
Cheese Pinwheels
Southwestern Style Roll-up
Ham & Smoked Gouda Roll-up
Mini Taco Cups
Italian Meatballs – Choice of
BBQ or Marinara
Mini Sausage Cal-zones
Cheese Ravioli
Assorted Deviled Eggs
Mini Mac & Cheese Bites
Peanut Chicken Wontons
Vegetarian Spring Rolls
Fresh Fruit Platter
Baked Brie

Hors d'oeuvre

Small \$65 Large \$80

Beef Wontons
Sweet and Sour Shrimp Skewer
Chicken Basil Flat-bread
Italian Flat-bread
Wild Mushroom Flat-bread
BBQ Chicken Flat-bread
Thai Lettuce Wraps
Grilled Shrimp w/ Pesto
Apple Bruschetta w/ Brie Tarts
Homemade Guacamole
Seven-Layer Dip
Colby-Pepper Jack Cheese Dip
Prosciutto Wrapped Asparagus
BBQ Pork Sliders
Roasted Vegetable Platter
Chicken Quesadillas

Service Options for Counter Service Appetizers

\$0.75 per person – J.W. Crancer's will provide dinner-worthy plastic appetizer plates, paper napkins and the appropriate eating utensils if needed.

\$1.50 per person – J.W. Crancer's will provide white china appetizer plates and stainless steel forks with dinner-worthy paper napkins.

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Classic Cuisine

Includes Water & Tea Station | Slider Buns | Chaffing Dishes | Serving Utensils
Single-Use Plastic Plate | Silverware | Paper Napkins

STANDARD: \$12

Herb Roasted Chicken | Roasted New Potatoes | Green Beans | House Salad | Bread and Butter
(No Substitutions)

CLASSIC: \$14

Choice of One Classic Meat
Choose Two Sides
House Salad & Bread and Butter

PREMIUM: \$18

Two Classic Meats
Two Standard Sides
One Premium Side
Bread and Butter

EXECUTIVE: \$22

Choice of Two Meats
[Classic or Premium]
Two Standard Sides
Two Premium Sides - Bread and Butter

Meats

CLASSIC

Tuscan Stuffed Chicken | Florentine Chicken
Herb Roasted Chicken or Pork | Moroccan Rubbed Pork Loin

PREMIUM

Pot Roast | Grilled Lemon Chicken | Chuck Ribs | Lasagna
Oven Roasted Turkey | Basil Cream Chicken | Carved Beef

Sides

STANDARD

French Green Beans | Marsala Blanched Carrots | Sweet Buttered Corn | Broccoli Florets
Roasted New Potatoes | Creamy Mashed Potatoes | House Salad

PREMIUM

Mac & Cheese | Seasonal Salad | Roasted Root Vegetables
Wild Rice with Cranberry Chutney | Rice Pilaf | Mushroom Risotto

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Kansas City Bbq

Includes Water & Tea Station | Slider Buns | Chaffing Dishes | Serving Utensils
Single-Use Plastic Plate | Silverware | Paper Napkins

STANDARD BBQ: \$12

Pulled Pork | BBQ Beans | Potato Salad
Cole Slaw | Slider Buns
(No Substitutions)

EVERYDAY BBQ: \$14

One Standard Meat
Two Standard Sides
One Premium Side

BBQ CLASSIC: \$16

Two Standard Meat
Two Standard Sides
Two Premium Side

SOUTHERN BBQ: \$18

Two Premium Meat
Two Standard Sides
Two Premium Side

EXECUTIVE BBQ: \$22

One Standard or Premium Meat
One Executive Meat
Three Standard or Premium Sides
One Executive Side

Meats

STANDARD

Apple Cider Pulled Pork | Carolina Chicken | Ham | Lime Char-Broiled Chicken

PREMIUM

Sliced Beef | Roasted Turkey | Chicken Thigh | Brauts | Game Hen | Pork Loin | Wings

EXECUTIVE

Top Shelf: Smoked Salmon | Shrimp Skewers | Chicken Kabobs | Beef Kabobs | Carved Top Beef

Polish Sausage | Pork Belly Burnt Ends | Pork Ribs

Sides

STANDARD

BBQ Beans | Roasted Potatoes | Buttered Sweet Corn | Pasta Salad

Green Beans & Bacon | Coleslaw | Iceberg Salad

PREMIUM

Mac & Cheese | Seasonal Salad | Classic Salad | Red Potato Salad | Corn Bread | Honey Glazed

Sweet Potatoes | Cheesy Potatoes | Roasted Broccoli | BLT Pasta Salad | Deviled Eggs | Fruit Crisp

EXECUTIVE

Loaded Baked Potato | Build Your Own Mac & Cheese | Seasonal Grilled Vegetables

Homemade Pickles | Artisan Slider Buns | Two BBQ Sauces

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Taste of Italy

*Includes Water & Tea Station | Slider Buns | Chaffing Dishes | Serving Utensils
Single-Use Plastic Plate | Silverware | Paper Napkins*

STANDARD: \$12

*Chicken | French Green Beans | House Salad with Ranch
& Italian | Accompanied by Penne Pasta
with Alfredo & Marinara on Side*

CLASSIC: \$14

*One Meat | One Standard Side
Choice of House or Caesar Salad
Accompanied by Penne Pasta
with Alfredo & Marinara on Side*

PREMIUM: \$17

*Two Meats with Penne Pasta with Alfredo & Marinara
on Side or One Meat and One
Entrée | One Standard Side
Choice of House or Caesar Salad*

EXECUTIVE: \$20

*Two Meats or Entrées | Pasta with One Choice of Sauce
Alfredo or Marinara | One Standard Side
One Premium Side and Choice of House or Caesar
Salad | Assorted Artisan Breads*

Meats

Herb Chicken Breast or Pork Loin

Florentine Chicken

Creamy Spinach Sauce

Chicken Piccata

Lemon Butter Sauce and Capers

Tilapia

Beef Meatballs

Tuscan Chicken

Bacon and Smoked Gouda Stuffed

Chicken Parmesan

Breaded chicken and Mozzarella

Standard Sides

French Green Beans

Roasted Broccoli

Peas

Roasted Potatoes

Buttered Corn

Marsala Blanched Carrots

Entrees

Lasagna

Vegetarian or Meat

Carbonara

Bacon with a creamy sauce

Chicken Alfredo

Baked Ziti

Garlic Shrimp

Beef Burgundy

Red Wine, Mushrooms and Onions

Pork or Chicken Marsala

Over Roasted Mashed Potatoes

Premium Sides

Grilled Seasonal Vegetables

Caprese Salad

Cranberry Gorgonzola Salad

Bacon & Gouda Risotto

Mushroom Risotto

Toppings Bar

Olives | Oils

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Tex-Mex Menu

Includes Water & Tea Station | Slider Buns | Chaffing Dishes | Serving Utensils
Single-Use Plastic Plate | Silverware | Paper Napkins

SILVER: \$12

Pork Carnitas or Enchilada Chicken | Flour
Tortillas | Refried Beans | Toppings
(No Substitutions)

GOLD: \$14

One Classic Meat
Flour Tortillas
Two Sides and Topping

AÑEJO: \$17

One Classic Meat | One Premium Meat
Flour Tortillas | Queso Blanco & Tortilla
Chips | Choice of Two Sides and Toppings

PLATINUM: \$20

Chimichurri Skirt Steak & Garlic Lime Shrimp
Flour Tortillas | Hard Shells | Queso Blanco and Tortilla Chips |
Fire Pit: Fried Jalapenos | Flautas | Cheese Quesadillas
Choice of Four Sides

Meats

CLASSIC

Pork Carnitas | Enchilada Chicken | Ancho-Rubbed Chicken
Chicken Chile Lime Ground Beef | Fajitas Vegetables

PREMIUM

Beef Barbocoa | Mole Chicken | Ancho Rubbed Pork Loin
Garlic Lime Shrimp | Chorizo

Sides

Black Beans | Refried Beans | Mexican Rice | Cilantro Lime Rice
Guacamole | Pico de Gallo | Corn Salsa

Toppings

Lettuce | Black Olives | Tomatoes | Cheese | Sour Cream
Salsa | Diced Onion | Cilantro

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Catering Service Options

\$1.00 per person

We'll provide dinner-worthy plastic entrée plates, stainless steel silverware in a white linen 'rollup' located at the buffet.

\$1.50 per person

We'll provide white china entrée plates, stainless steel silverware in a white linen 'rollup' located at the buffet.

\$2.00 per person

Tables will be set with a white linen napkins framed by stainless steel silverware. White china plates located at the buffet.

+\$0.50 per person

Water Goblets at each place setting.

+\$0.50 per person

Bread basket and butter service at each table.

Additional pricing for a sit-down, tableside service available, please inquire.

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