

off center

Cafe and Catering

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www.offcentergourmet.com
781-894-0100

Off Center starts with fresh ingredients, excellent customer service, and community focus. Whether it's dropping off lunch for the office or hosting a wedding shower. From start to finish, our guests needs come first. Choose from our listed items or let us help you create a custom menu.

Please inform us at the time of your initial order of any food allergies. We are able to accommodate many allergies, however we are not an allergen free facility so it is up to our clients to make an informed decision on which menu items are suitable for your event. Our staff is happy to provide you information about our dishes in order to aid in this decision.

To place an order please call 781-894-0100 or email catering@offcentergourmet.com with the email subject line "Catering Order for Company Name on Date." Please allow a minimum of 48 hours for all email orders. Your order has only been confirmed when you have received an email response. We are available by phone for the following hours:
Weekdays: 5:30am–6:30pm **Saturday:** 6am–2pm

Orders may be cancelled up until noon the day before your event by calling 781-894-0100 or emailing catering@offcentergourmet.com. For any orders cancelled after this deadline full payment will be required.

Off Center delivers to most locations for orders of \$100 or more (*exclusive of tax and delivery fee*). To find out the delivery fee please contact us by phone or email. We require 24–48 hours notice for most deliveries. While we do our best to deliver in inclement weather we do reserve the right to close our facility if we deem conditions to be unsafe for our staff and drivers.



Breakfast Selections

Breakfast Breads Platter Iggy's bagels, pecan rolls, croissants, Off Center's assorted muffins, coffee cakes, and scones. Served with assorted jams, jellies, fresh butter, and cream cheese. Regular Size \$36/dozen • Miniature \$24/dozen

Chopped Fresh Fruit Mango, papaya, watermelon, pineapple, cantaloupe, and honeydew topped with seasonal berries. \$4.95/pp

Off Center's Granola With milk \$4/pp • With yogurt \$4.95/pp • With yogurt and fresh berries \$5.50/pp

Assorted Greek Yogurt Cups \$4.95

Smoked Atlantic Salmon Platter Served with fresh bagels or brown bread, sweet onion, capers, and chopped eggs. \$9.95/pp

Hot Breakfast

Breakfast Sandwiches On english muffin, bagel, toast, or croissant. Egg or egg whites and cheese. \$4.95/pp • Add bacon, ham, sausage, or avocado. \$1/pp

Whole Deep Dish Quiche or Frittata Choice of Lorraine or custom vegetable mix. Serves 8–10. \$27.95/each

Scrambled Eggs \$3.95/pp Add cheddar cheese, onions, and peppers. \$0.50/pp

Challah French Toast Served with real maple syrup and sweet butter. \$5/pp

Off Center Pancakes Plain, blueberries, bananas, or chocolate chips served with real maple syrup and sweet butter. \$5.50/pp • Add fresh whipped cream and seasonal berries. \$3/pp

Home Fried Potatoes Seasoned potatoes and onions. \$1.95/pp

Beverages

Coffee/tea Served with cream, milk, stirrers, sugar, and a variety of teas. One box serves 8–10. \$20

Hot Chocolate Made with real cocoa and 2% milk. One box serves 8–10. \$25

Fresh Orange or Grapefruit Juice \$8/gallon

Salads

Tuna White Albacore tuna lightly mixed with mayonnaise. \$6/pp

Egg Freshly hard boiled eggs lightly mixed with mayonnaise, salt, and pepper. \$4/pp

Chicken Roasted tarragon chicken breasts mix with dried cranberries and a touch of mayonnaise dressing. \$6.75/pp

Thai Beef or Chicken Served with julienne snow peas, red onion, red and yellow peppers. Tossed in a lime and cilantro dressing. Beef \$8/pp • Chicken \$7/pp

Cobb Salad Chicken, avocado, bacon, blue cheese, tomato on mixed greens with balsamic vinaigrette. \$9.50 full/pp • \$6.25 side/pp

Caesar Salad Fresh chopped romaine hearts, croutons, and parmesan cheese with Caesar dressing. \$8.25 full/pp • \$4.50 side/pp • With Chicken \$9.25 full/pp • \$4.75 side/pp

Blackberry Pecan Fresh blackberries, goat cheese, candied pecans, and red cabbage with sherry wine vinaigrette. \$9 full/pp • \$5.25/side/pp

Kale Salads \$9.50 full/pp • \$6.25 side/pp • Add chicken. \$3/pp

- **Mandarin Orange** Red cabbage, red onion, yellow peppers, mandarin oranges, sunflower seeds, orange balsamic vinaigrette
- **Italian** Radicchio, peppers, onion, artichoke, fresh mediterranean herb dressing
- **Black Currant** Currants, pine nuts, a touch of parmesan cheese, lemon mint dill dressing

Sandwiches

Turkey Cheddar Avocado House roasted turkey, cheddar cheese, avocado, lettuce and tomato on multigrain bread. \$9.50/pp

Ham & Swiss Black forest ham, swiss cheese, lettuce, tomatoes, and honey mustard on a ciabatta roll. \$8.50/pp

Argentinian Flank Steak Marinated flank steak thinly sliced with lettuce, tomato, cheddar cheese, and dijon mustard. \$9.50/pp

Pastrami And Swiss Cheese Pearl™ brand pastrami, american cheese, pickles, onions, and honey mustard on a baguette. \$9.50/pp

Caprese Sandwich Fresh mozzarella, fresh basil chiffonade, olive oil, balsamic glaze, on a ciabatta roll. \$9.50/pp

Sandwiches continued...

Tuna Roll Up Tuna salad with lettuce, tomato, and pickles on a flour wrap. \$7.50/pp

Chicken Salad Chicken salad with lettuce and tomatoes on a ciabatta roll. \$8.50/pp

Veggie Wrap Cucumbers, sprouts, tomatoes, red onion, avocado, hummus, and feta cheese on a flour wrap. \$8.50/pp

Build Your Own

Meat: House roasted rosemary turkey, marinated flank steak, black forest ham, Pearl™ brand pastrami brisket, tuna salad, egg salad, chicken salad.

Toppings: with lettuce, tomato, dill pickles, cucumbers, alfalfa sprouts, red onion, american cheese, cheddar, provolone, swiss cheese, feta, goat cheese, fresh mozzarella, mayonnaise, dijon mustard, honey mustard, hot Italian peppers.

Assorted Sandwich Platters A variety of sandwiches and wraps on a platter. Condiments and toppings on the side. \$8.50/pp

Hors D'Oeuvres and Platters

Stationary Platters

Fine Cheese Platter A selection of imported and domestic cheeses served with crackers, nuts, and dried fruits. Platters for 10 or 20 people. \$65/\$120

Baked Brie Brie Covered in raspberry preserves and wrapped in puff pastry. Served with crackers and crostini. \$30/each

Crudite Fresh vegetables and dips. Platters for 10 or 20 people. \$35/\$65

Mezze Platter Flatbreads served with hummus, tabbouleh, and baba ganoush. Platters for 10 or 20 people. \$35/\$65

Mediterranean Platter Roasted peppers, roasted mushrooms, olives, cipollini onions, and an assortment of Italian meats drizzled in balsamic glaze. Served with crostini. Platters for 10 or 20 people. \$60/\$115

Sliced Fruit with Honey Yogurt Dip Pineapple, cantaloupe, watermelon, papaya, sprinkled with berries and served with a honey yogurt dip. Platters for 10 or 20 people. \$50/\$95

Dessert Platter Assorted mini brownies, cookies, and dessert bars. Platters for 10 or 20 people. \$35/\$60

Hors D'Oeuvres and Platters continued...

Vegetarian

Artichoke Bites Puff pastry bites filled with artichoke spinach dip. \$18/dozen

Caprese Skewers Fresh tomato, mozzarella, and basil with balsamic reduction. \$18/dozen

Peppadew Sweet peppers stuffed with goat cheese, walnuts, and honey. \$20/dozen

Chicken and Duck

Orange Ginger Duck Breast Bite size duck breast roasted with an orange ginger glaze. \$24/dozen

Skewer of Tandoori Chicken Breast Tandoori style chicken skewers served with peanut dipping sauce. \$18/dozen

Panko Chicken Bites Panko breaded chicken bites served with pommery mustard dipping sauce. \$18/dozen

Beef

Chimichurri Sirloin Skewers Argentinian style steak skewers with a chimichurri dipping sauce. \$25/dozen

Mini Franks Wrapped in puff pastry classic pigs in a blanket with premium all-beef hot dogs. \$13/dozen

Mini Beef Wellington Delicious bite sized beef wellingtons. \$16/dozen

Mini Burritos Mini beef or chicken burritos with salsa, guacamole, and sour cream. \$16/dozen

Peking Dumplings Pork dumplings served with a sesame soy dipping sauce. \$15/dozen

Seafood

Salmon Puffs Organic salmon stuffed puff pastry. \$24/dozen

Scallops Wrapped in Bacon Fresh scallops breaded and wrapped in bacon. Market Price.

Chilled Jumbo Shrimp Classic shrimp cocktail. \$2.95/each

Crab Stuffed Mushrooms Mushrooms filled with crabmeat and panko bread crumbs. \$20/dozen

Mini Crab Cakes Crabmeat cakes served with dipping sauces. \$22/dozen

Chicken Entrees

Buttermilk Fried Chicken Served with pan gravy, yukon mash potato, and sauteed green beans OR with a honey mustard sauce, tangy coleslaw, and new potato salad. \$13.50/pp

Madeira Chicken with Wild Mushrooms Chicken breast filets sauteed with fresh oyster, shitiki, and crimini mushrooms. Finished with a Madeira sauce. \$10.50/pp • Add pasta. \$12.50/pp

Lemon Chicken Piccata Sauteed chicken filets served with a white wine, lemon caper sauce. \$10.50/pp • Add pasta. \$12.50/pp

Chicken Marbella Roasted statler chicken breasts with white wine, brown sugar, capers, olives, prunes, and herbs. \$11.50/pp • Add rice pilaf. \$13.75/pp

Wild Mushroom Stuffed Chicken Breast Served with a Madeira sauce. \$10.50/pp

Off Center Stuffed Chicken Breast Stuffed with roasted tomato, broccoli rabe and goat cheese. Served with a light Marsala sauce. \$10.50/pp

Grilled Chicken Breast with Mango Chutney Grilled chicken breast topped with a fresh mangos, peppers, sweet onions, and a honey, lime, and cilantro chutney. \$10.50/pp

Chicken Reggiano Parmigiano Served with pasta and a fresh basil tomato sauce. \$13.50/pp

Thai Red Chicken Curry Chicken breast simmered in spicy coconut curry sauce. Topped with green beans, bamboo shoots, and slivered carrots OR served with steamed jasmine rice, garnished with fresh thai basil and cilantro. \$12.50/pp

Ginger and Garlic Chicken Stir Fry Chicken breast sauteed with shitaki mushrooms, Chinese broccoli, red peppers, and yellow peppers. Finished with a ginger and garlic sauce with a touch of sriracha. Served with jasmine steamed rice. \$12.50/pp

Chicken Enchiladas Seasoned chicken breast, peppers, onions, black beans, and VT cheddar cheese wrapped in a flour tortilla. Topped with our enchilada sauce and cheese then baked. Served with spanish rice. \$9.50/pp

Beef Entrees

Kentucky Grilled Sirloin Tips Grilled sirloin topped with a generous amount of sauteed oyster, shitaki, and crimini mushrooms. Served with a Kentucky bourbon sauce. \$13.50/pp

Sirloin Skewers BBQ, teriyaki, or garlic herb. \$12.50/pp

Off Center Meatloaf A blend of ground veal, pork, and beef mixed with fresh herbs and seasonings then slowly baked. Always moist and flavorful. Served with a burgundy demi-glace. Turkey meatloaf is available as well. \$8.50/pp

Beef Entrees continued...

Szechuan Beef Stir Fry Quick sauteed tender steak mixed with shitaki mushrooms, pea pods, onions, and red peppers finished with a spicy Szechuan sauce. Served with Jasmine rice. \$9.50/pp

Beef Enchiladas Seasoned slow cooked beef, peppers, onions, black beans, and VT cheddar cheese wrapped in a flour tortilla. Topped with our enchilada sauce and cheese then baked. \$10.50/pp

Chimichurri Flank Steak Trimmed flank steak marinated in chimichurri sauce for 48 hours then grilled to perfection. We recommend rare to medium rare. \$13/pp

Roast Tenderloin or Sirloin (minimum 10 people) \$21.50/pp

Filet Mignon or New York Sirloin (minimum 8 people) \$23.50/pp

Hot Sauces: bordelaise, bearnaise, or madera wild mushroom

Cold Sauces: horseradish or caper

Pork and Lamb Entrees

Roasted Pork Tenderloin Dijon seared tenderloin lightly covered with dijon, rolled in garlic panko crumbs and browned in the oven. Served with a rosemary pork sauce. \$12/pp

Stuffed Pork Loin Stuffed with apples, cranberries dressing and roasted to perfection. Served with a pork pan gravy. \$12/pp

Pork Stir Fry Slices of pork tenderloin saute with shitiki mushrooms, Chinese broccoli, red peppers, and yellow peppers. Finished with a ginger and garlic sauce and a touch of sriracha. \$8.50/pp

Roast Lamb Seasoned and rubbed with fresh rosemary. Served with pan gravy. Market Price.

Lamb Kabobs Tender lamb skewers with vegetables and grilled, served with rice pilaf. Market Price.

Moussaka Spiced ground beef and lamb, layered with eggplant. Topped with a bechamel sauce and then baked until golden brown. \$13/pp

Seafood Entrees

Shrimp Pad Thai Rice noodles with shrimp, peanuts, onions, chinese broccoli, and mung bean sprouts in a sweet and salty garlic sauce. \$10.50/pp

Shrimp Fried Rice Shrimp, mushrooms, onions, and mung bean sprouts. \$10.50/pp

Organic Atlantic Salmon 6oz \$12.50/pp • 8oz \$16.50/pp

Asian Salmon Soy, sesame, ginger marinade.

Blackened Salmon Blackened spice grilled salmon.

Lemon Dill Salmon Served with a dill sauce.

Stuffed Salmon Pinwheels stuffed with goat cheese, spinach, and herbs. \$16.50/pp

Salmon And Shrimp Salad Chunks of poached salmon, extra large shrimp, artichoke hearts, and asparagus gently tossed with a fresh herb lemon vinaigrette. \$12/pp

Shrimp Shrimp poached in a flavorful broth and dressed with a tarragon mayonnaise. \$15/pp

Butter Panko Scrod Served with a lemon butter sauce. Market Price.

Sole • Tuna • Swordfish • Sea Bass • Scallops Prepared to taste. Market Price.

Vegetarian Entrees

Stuffed Portabella Mushrooms Mushrooms top with sauteed swiss chard, fresh tomatoes, and fontina cheese. \$9.95/pp

Eggplant Parmesan Eggplant dipped in a fresh herb egg batter, sauteed in olive oil until golden brown. Layered with a spicy tomato sauce and three different cheeses. Half pan serves 10–12. Full pan serves 20–24. \$75/half pan • \$140/full pan

Vegetable Torta Rustica Layers of roasted vegetable provolone, fontina, and parmesan cheese encrusted in an olive oil dough. \$5.50/pp

Vegetable or Four Cheese Lasagna Serves 12–15. \$90/half pan

Vegetable Fried Rice Available with tofu. \$8.50/pp

Quinoa Asian, Greek, Thai, or roasted vegetable. \$8.50/pp

Quiche or Frittata Make your own. Serves 8–10. \$27.95/each

Vegetable Pad Thai Rice noodles with peanuts, onions, chinese broccoli, mung bean sprouts in a sweet and salty garlic sauce. Available with tofu. \$8.50/pp

Sides

Twice Baked Potato Gratin Baked potatoes filled with whipped potato and topped with cheddar cheese and chives, served with sour cream. \$3.50/pp

Roasted Fingerling Potatoes Served with olive oil, salt, and pepper. \$3.50/pp

Red Bliss Mashed Potatoes \$3.50/pp

Roasted Beets Served with an orange and ginger glaze. \$4/pp

Mashed Turnip \$4/pp

Roasted Asparagus \$4/pp

Roasted Vegetables Roasted summer squash, zucchini, and eggplant with salt, pepper, and olive oil. \$4/pp

Finishing Touches

Dessert Platter (10 person minimum) Mini cookies and brownies. \$3.50/pp

Mini Cupcakes (10 person minimum) A variety of mini cupcakes and frostings. \$4/pp

Potato Chips Cape Cod, Pop chips, BBQ Pop chips, Carolina BBQ kettle chips, dill pickle kettle chips \$1.50/pp

Beverages Coke, Diet Coke, San Pellegrino blood orange, Polar seltzer (lemon, lime, raspberry-lime, cranberry-lime, pomegranate), Snapple lemon iced tea (regular or diet), Snapple half & half (regular or diet), Polar classic sodas (orange cream, vanilla cream, root beer, black cherry), Nantucket Nectars (orange juice, orange mango, cranberry, kiwi berry, lemonade) \$2/pp

Coffee/tea Served with cream, milk, stirrers, sugar, and a variety of teas. One box serves 8–10. \$20/box

Hot Chocolate Made with real cocoa and 2% milk. One box serves 8–10. \$25/box

Paper Goods Paper cups, paper plates, plastic forks, knives, and spoons. \$2/pp