

Fresh - Local - From Scratch



Catering Menu

We offer delicious, crowd-pleasing food for all occasions - from appetizers, platters, and desserts, to build-a-bowls, breakfasts, lunches, dinners, and more!



Let us make your next event deliciously memorable.

Ask us about 'custom options!'

For more information, please call or email:

7134 Shady Oak Road, Eden Prairie, MN 55344
952-941-1699 - Info@TheTomatoVine.com

When you see:

v = vegetarian
vegan = vegan
gf = gluten-free
df = dairy-free

Cafe Menu

1) Choose Your Base:

Sandwich - 7.95:

croissant, ciabatta, sliced multi-grain, or gluten-free bread (+\$1), with house pickled vegetables

Salad - 7.95:

mixed greens, fresh vegetables, lemon parsley vinaigrette

Grain Bowl - 7.95:

mixed greens, gluten-free grain blend, fresh vegetables, lemon parsley vinaigrette

2) Add Your Protein or Flavor Mix:

Chicken Breast

Sliced Ham

Roasted Turkey

Lemon Chicken (gf/df)

chicken mixed with celery and onions in creamy lemon herb dressing

Dijon Ham (gf/df)

chopped ham mixed with celery and onions in creamy Dijon dressing

Curry Chicken Apple (gf/df)

chicken mixed with apples, celery, and onions, in coconut curry dressing

Basil Turkey (gf/df)

turkey, zucchini, red pepper, and olives, marinated in basil vinaigrette

Southwest Chicken (gf)

chicken, peppers, corn, green onions, and black beans, in creamy chipotle sauce

Egg Salad (gf/df)

hard-boiled eggs mixed with celery and onions in creamy dill dressing

Sesame Lentil Tofu

(vegan/gf)
roasted tofu, carrot, and lentils, in sesame vinaigrette

Hummus & Vegetable

(vegan/gf)
our weekly flavor hummus with fresh vegetables

OR - Build Your Own Sandwich - 7.95:

Choose Your Bread:

croissant, ciabatta, sliced multi-grain, gluten-free bread (+\$1)

Choose Your Protein: ham,

turkey, chicken, roasted tofu
**additional protein +\$0.75*

Add: cheddar, provolone,

mayo, mustard, maple Dijon, lemon parsley vinaigrette, lettuce, onion, cucumber, tomato

Lunch Combo

Choose 2 - 7.95

Choose 3 - 9.95

half sandwich

side salad with lemon parsley vinaigrette

cup of soup
(see weekly specials)

Grain Bowl: 6.50

mixed greens, gluten-free grain blend, fresh vegetables, and lemon parsley vinaigrette

Side Salad:

3.95 small / 5.95 large

mixed greens, fresh vegetables, lemon parsley vinaigrette

Sides & Sweets: 1.75

Three Bean Salad

Kettle Chips

Corn Chips

(add hummus +\$2)

Whole Fruit

Chocolate Chip Cookie

Ginger Molasses Cookie

Diced Fruit (+\$1)

All Cafe Items are available as "Boxed Lunches" for 10.95 and include:

1 side, a peppermint patty, and disposable silverware/napkin

Build-A-Bowl Lunch Menu

A buffet setup designed with all of your guest's needs in mind!

~all packages can include vegetarian, vegan, gluten-free, and dairy-free options~

Design Your Own:

Choose 2 Proteins:

seasoned chicken
roasted turkey
turkey or beef meatballs
diced ham
roasted tofu

Choose 2 Bases:

brown rice
orzo
multi-grain pilaf
rice noodles

Choose 2 Sauces:

(add additional sauces for \$0.50/person, per sauce)
lemon parsley vinaigrette
herb tomato vinaigrette
pesto cream
chipotle lime cream sauce
coconut curry
spicy peanut

All Custom

Bowls Include:

mixed greens
roasted seasonal vegetables



OR Choose a Flavor:

Greek:

seasoned rice, pitas, mixed vegetables, mixed greens, lemon chicken, garlic beef meatballs, olive vinaigrette, cucumber tzatziki

Tex-Mex:

seasoned rice, flour tortillas, spicy shredded chicken, seasoned ground beef, mixed greens, shredded cheese, corn and bean salsa, chipotle lime cream sauce, tomato salsa, corn chips

Asian:

brown rice, rice noodles, sliced chicken, beef meatballs, steamed vegetables, sweet and sour sauce, garlic sauce

Curry:

rice noodles, brown rice, steamed vegetables, seasoned chicken, beef meatballs, coconut curry sauce, spicy peanut sauce

Baked Potato:

baked sweet potatoes and russet potatoes, beef or turkey chili, bacon cheese sauce, broccoli, shredded cheese, sour cream, side garden salad with lemon parsley vinaigrette

Italian Pasta:

spaghetti, orzo pasta, chicken, beef meatballs, mixed roasted vegetables, marinara, creamy Alfredo sauce, side garden salad with lemon parsley vinaigrette

Grain Bowl:

gluten-free multi-grain pilaf, mixed greens, shredded carrots, cucumber, tomatoes, red onion, sliced chicken, diced ham, herb tomato vinaigrette, creamy herb dressing

Brats:

Local Gerhard's brats, buns, ketchup, mustard, sweet relish, red onion, jalapeños, tomatoes, house pickled vegetables, served with kettle chips and three bean salad

Sandwiches:

sliced turkey, sliced ham, cheddar, swiss, tomato, lettuce, red onion, mustard, aioli, house pickled vegetables, assorted breads, served with kettle chips and three bean salad
**gluten-free bread available upon request*

Braised Beef or Turkey Sandwiches:

Tangy BBQ braised beef or turkey, buns, cheddar cheese, tomato, lettuce, sauteed onions and peppers, served with kettle chips and coleslaw

**13.95/serving,
includes fresh-baked
cookies**

~minimum 12
servings~

Specialty Lunch Items / Boxed Lunch Options

~minimum 5 per each sandwich or salad selection~

Sandwiches

9.95/sandwich

served with house
pickled vegetables

Balsamic Chicken

Thin-sliced roasted chicken,
balsamic marinade, chunky
tomato-olive spread, ciabatta

Italian Salami & Ham

Thin-sliced cured meats,
marinated vegetable
giardiniera, hearty Italian bread

Pepper-Crusted Turkey

Thin-sliced peppered turkey,
provolone, roasted red pepper
spread, arugula, ciabatta

Turkey Banh Mi

Sesame-marinated sliced
turkey, julienne pickled
vegetables, cilantro, spicy soy
aioli, French bread

Pepper-Crusted Steak

Pepper-crusted steak, roasted
red pepper sauce, pickled
onions, arugula, ciabatta (+\$2)

Honey Dijon Chicken

Thin-sliced roasted chicken,
honey Dijon, pickled onions,
arugula, ciabatta

Caprese

Fresh mozzarella, tomatoes,
basil puree, balsamic glaze,
arugula, focaccia (v)

Rosemary Portobello

Mushroom

Rosemary-roasted portobello
mushroom, roasted red pepper
aioli, caramelized onion,
arugula, ciabatta (v)

Grilled Vegetable Wrap

Grilled zucchini, peppers, sweet
potatoes, weekly hummus,
mixed greens, in a wrap
(v/available vegan)

Green Salads

7.95/ entree salad

4/side portion

*add protein for \$2

Garden Salad

Mixed greens, cucumber, carrot,
tomato, red onion, lemon
parsley vinaigrette (vegan/gf)

Corn & Green Bean Salad

Fresh sweet corn, tomatoes,
baby kale, spinach, green beans,
creamy herb dressing (vegan/gf)

Festive Salad

Spring greens, dried cranberries,
almonds, feta cheese,
cucumber, green onions, lemon
parsley vinaigrette (v/gf)

Apple Walnut Spinach Salad

Apples, walnuts, spinach, bacon
cider vinaigrette (gf/available
vegan)

Mediterranean Salad

Mixed greens, kalamata olives,
Feta, tomato, cucumber, red
onion, served with lemon
parsley vinaigrette (v/gf)

**Sandwiches and Green
Salads are available as
"Boxed Lunches" and
include:**

1 side (see side options on
Cafe Menu), cookie,
peppermint patty,
silverware & napkin



salad 11.95

(with protein, add +\$2)

sandwich 13.95

Side Salads

4/side portion

can be served family-style or as
individual sides

Chipotle Black

Bean & Corn Salad

Black beans, corn, red peppers,
zucchini, chipotle lime dressing
(v/gf)

Creamy Dill

Potato Salad

New potatoes, celery, shallots,
tangy Dijon sour cream, and dill
dressing (v/gf)

Marinated Vegetable Salad

Tomatoes, zucchini, chickpeas,
crisp carrots, capers, lemon
thyme vinaigrette (vegan/gf)

Multi-Grain

Vegetable Salad

Quinoa, brown rice, chickpeas,
lentils, fresh vegetables, dill
tomato vinaigrette (vegan/gf)

Three Bean Salad

Green beans, chickpeas, kidney
beans, red onions, carrots,
lemon parsley vinaigrette
(vegan/gf)

Mediterranean

Couscous Salad

Couscous, olives, charred red
peppers, feta, baby kale, zesty
vinaigrette (v)

Lemon Basil Orzo Salad

Lemon orzo, sun-dried
tomatoes, white beans,
zucchini, creamy basil dressing
(vegetarian)

Roasted Beet

& Wild Rice Salad

Roasted beets, wild rice, swiss
chard, lentils, apple cider
vinaigrette (vegan/gf)

Small Bite Appetizers

~minimum 12, per item, priced per piece~

Poultry & Seafood

Curried Chicken Pitas

Curried chicken salad with apples and cilantro, served in mini pita wedges 3.25

Smoked Tomato & Chicken Flatbread

Toasted flatbread bites topped with shredded chicken, smoke-roasted tomatoes, chevre, baby kale, and toasted corn 3.25

Thai Chicken Satays

Grilled ginger marinated chicken skewers with spicy peanut sauce (gf/df) 2.95

Apple Bacon Sweet Potato Canape

Roasted sweet potato rounds topped with shredded chicken, smoked blue cheese, diced roasted apples, and bacon (gf) 3.25

Tandoori Grilled Shrimp

Grilled Tandoori-spiced shrimp served with cilantro lime coconut sauce (gf/df) 3.75

Chicken Pot Pie Bites

Creamy chicken and vegetables in savory pastry crust 3.25

Smoked Salmon Cucumber Canape

Cucumber slices topped with creamy dill smoked salmon spread and capers (gf) 2.95



Beef & Pork

Gyro Meatball Skewers

Seasoned ground beef, cherry tomato, and pita wedges, served with cucumber tzatziki 3.50

Beef & Potato Canapes

Roasted potato rounds topped with braised beef, horseradish, and green onion (gf/df) 3.25

Mini Muffuletta Sandwich

Italian salami, ham, provolone, and olive tapenade on baguette 3.50

Steak & Blue Cheese Crostini

Thinly-sliced peppered steak, blue cheese, arugula, and red pepper aioli, on a crostini 3.50

Apple Porter Sausage Sliders

Apples, peppers, onions, and kielbasa, simmered in porter and served on French bread 3.25

Mini Beef Burger Skewers

Mini ground beef burger, melted cheddar, cherry tomato, and pickle, skewered on a mini bun, served open-faced 3.50

Sausage-Stuffed Peppers

Roasted mini bell peppers filled with seasoned pork sausage and cream cheese, topped with green onions (gf) 3.25



Vegetarian & Vegan

Beer Cheese Twice-Baked Potato Cups

Roasted twice-baked baby potatoes flavored with beer cheese, topped with green onions (v/gf) 2.95

Zucchini Cups

Oven-seared zucchini rounds filled with lemon herb quinoa, currants, red peppers, and Feta cheese (v/gf) 2.95

Caprese Skewers

Fresh mozzarella, basil puree, cherry tomatoes, and balsamic drizzle (v/gf) 2.95

Margherita Flatbread Bites

Bite-sized flatbread topped with fresh tomatoes, mozzarella, and basil puree (v) 2.95

Blue Cheese Potato Cups

Roasted baby potatoes filled with creamy blue cheese, topped with roasted red pepper (v) 3.25

Mac n' Cheese Bites

Golden-baked creamy macaroni noodles, cheddar cheese, and breadcrumbs (v) 2.95

Fig & Feta Flatbread Bites

Bite-sized flatbread topped with roasted garlic fig jam, olives, feta, and arugula (v) 2.95

Seared Butternut Polenta Bite

Polenta squares topped with seared butternut squash, kale, Parmesan cheese, and roasted red peppers (v/gf) 2.95

Asian Rice Noodle Salad Cups

Miso-marinated rice noodles with vegetables, kale, and sunflower seeds, served in a shot glass (vegan/gf) 2.95

Balsamic Caramelized Onion & Brie Tartlets

Caramelized onions and brie cheese, wrapped in savory pastry, with zucchini garnish (v) 2.95



Plattered Appetizers

~3-4 bites per serving, minimum 12 servings per platter~

Gourmet Cheese

Gourmet cheeses, assorted nuts, dried and fresh fruit, served with crackers and sliced baguette (v) 7.50/serving

Cheese & Crackers

Assorted cheeses served with crackers and sliced baguette (v) 5/serving

Greek

Hummus, tzatziki sauce, cucumber slices, marinated olives, and cherry tomatoes, served with pita wedges (v) 4.50/serving

Breads & Spreads

Olive pepper spinach dip, roasted garlic hummus, and garden vegetable salsa, served with crackers and bread (v) 4.75/serving

Seasonal Fruit

Sliced fresh seasonal fruit (vegan/gf) 3.75/serving

Balsamic Vegetables

Seasonal large-cut roasted vegetables with balsamic glaze (vegan/gf) 3.75/serving

Grilled Vegetables

Grilled seasonal vegetables tossed with fresh herbs and lemon(vegan/gf) 3.75/serving

Southwest Dip Trio

Corn and black bean salsa, pico de gallo, and queso dip, served with corn tortilla chips (v/gf) 4.75/serving

Antipasto

Assorted aged meats, cheeses, and garlic and herb-marinated vegetables (gf) 6.50/serving

Spinach & Artichoke Dip

Creamy spinach and artichoke dip served warm or cold with pita chips (v) 4.25/serving

Mediterranean Caprese

An arrangement of fresh mozzarella, garden tomatoes, basil, olive giardiniera, and crusty baguette, with herbed olive oil and balsamic reduction drizzle (v) 4.95/serving

Beer Cheese Dip

Creamy beer cheese dip served warm or cold-whipped with soft pretzel cubes (v) 4.75/serving

Smoked Salmon Dip

Smoked salmon blended with dill cream cheese and lemon zest, served with sliced cucumber, capers, tomato, and rye crostini 5.25/serving



Breakfast & Brunch

Specialty Items

Scrambled Eggs, Cheddar & Chives (v) 3

Ham & Swiss Quiche Bites

Eggs, ham, and swiss, baked with chives, in a flaky pastry shell (2 per serving) 3.95

Broccoli & Cheddar Quiche Bites

Eggs baked with broccoli and cheddar in a flaky pastry shell (2 per serving) (v) 3.95

Sausage & Red Pepper Breakfast Strata

Seasoned sausage and roasted red peppers baked with crusty bread and egg custard (available gf for + \$1) 3.95

Spinach, Tomato & Feta Breakfast Strata

Sauteed spinach, fresh tomato, and Feta cheese, baked with crusty bread and egg custard (v/available gf for + \$1) 3.95

Breakfast Burritos

Warm burrito halves filled with eggs, cheddar, black beans, and spicy sweet potatoes, served with salsa and sour cream (v) 4.75

Bacon, Spinach & Tomato Wraps

Warm half-wraps filled with eggs, smoked bacon, spinach, and roasted tomatoes 4.75

Breakfast Sandwich

Ham, cheddar cheese, and fried egg, served on a croissant, bagel, or an English muffin 4.75

Build-Your-Own Parfait Bar

Honey yogurt and assorted diced fresh and dried fruit with housemade granola (v) 5.25



Sides

French Toast Bake

Blueberries, cream cheese, bread cubes, and sweet egg custard, baked and served with maple syrup (v) 4.75

Roasted O'Brien Potatoes

Roasted baby red potatoes with diced onions and peppers (vegan/gf) 3.25

Turkey or Pork Sausage Patties

House-made ground turkey patties seasoned with garlic, sage, and black pepper (2 per serving) (gf/df) 4.25

Hard-Boiled Eggs

Peeled and served chilled with salt and pepper (gf/df) 1.25/each

Fresh Seasonal Fruit

Sliced seasonal fresh fruit platter (vegan/gf) 3.75

Chobani Greek Yogurt Cups

Assorted flavors (v/gf) \$2/each (add dried fruit granola for + \$1/cup)

Maple Apple Yogurt Parfaits

Cinnamon-spiced apples over maple yogurt with sweet brown sugar granola (v/gf) 3.25

Breakfast Breads - Choose 2 Flavors:

Zucchini, carrot cake, blueberry, apple streusel, chocolate chip banana walnut, or lemon poppyseed, with honey butter (2 per serving) 3.50

**vegan/gf selections available upon request*

~minimum order 12 per item~



Main Items - à la carte

All mains include sliced baguette and butter

~6 oz. servings, minimum 12 servings~

Turkey & Chicken

Smoky Tomato Turkey

Roasted turkey breast seasoned with herbs, served with smoked tomato puree (gf/df) 8.95

Tarragon Apricot Turkey

Sliced turkey breast seasoned with tarragon and topped with tangy apricot chutney (gf/df) 8.95

Almond-Crusted Turkey

Roasted turkey breast topped with almond parsley crust, served with light tarragon sauce (gf/df) 9.95

Miso Chicken

Miso-marinated chicken breast baked and served with ginger pickled vegetables (gf/df) 9.95

Maple Dijon-Glazed Chicken

Chicken breast with maple Dijon glaze (gf/df) 8.95

Citrus Sage Chicken

Chicken breast marinated with sage and citrus garlic sauce (gf/df) 8.95

Spice-Crusted Chile Verde Chicken

Roasted chicken breast with toasted cumin spices, served with salsa verde (gf/df) 8.95

Creamy Pesto Chicken

Chicken roasted in lemon and garlic, served with creamy basil pesto sauce and sun-dried tomatoes (gf) 9.95

Coconut Curry Chicken

Chicken breast smothered in coconut curry sauce, shredded carrots, and currants (gf/df) 9.95

Chicken with Toasted Corn Salsa

Chicken breast with garlic pepper rub, served with fresh toasted corn salsa (gf/df) 9.95

Rosemary Mushroom Chicken

Chicken breast roasted with sage and rosemary, served with mushroom white wine cream sauce (gf) 9.95

Lemon Chicken

Chicken breast in lemon marinade, served with garden caper salsa (gf/df) 10.95



Beef & Pork

Gyro Meatballs

Seasoned ground beef served with pita and cucumber yogurt tzatziki sauce (gf) 9.95

Citrus Sage Pork Loin

Tender sliced pork loin marinated with sage and citrus garlic sauce (gf/df) 10.95

Braised Beef with Sherry Cream Sauce

Tender braised beef roast with fresh herbs in rich sherry cream sauce (gf) 11.95

Mushroom & Red Wine-Braised Beef

Tender braised beef roast with mushrooms, shallots, and fresh herbs, in a rich red wine sauce (gf) 11.95

Italian Pot Roast

Oven-seared beef with herbs and rich tomato sauce (gf/df) 11.95



Seafood

Tandoori Shrimp

Marinated shrimp with yogurt and red curry spices cooked and served with green chile sauce (gf) 11.95

Pepper-Crusted Whitefish

Fresh whitefish fillets with garlic pepper rub served with sweet corn relish (gf/df) 11.95

Lemon Basil Salmon

Oven-seared salmon fillet with herbs and tomato caper salsa (gf/df) 12.95

Sesame Orange-Glazed Salmon

Oven-seared salmon fillet with sweet sesame orange glaze (gf/df) 12.95

Pecan-Crusted Salmon

Salmon topped with toasted pecan crust, served with citrus sage brown butter (gf) 13.95

Vegan & Vegetarian

Creamy Tomato Basil Pasta

Spinach, roasted tomatoes, cannellini beans, zucchini, and farfalle pasta in creamy tomato basil sauce (v) 8.95

Sweet Potato Enchiladas

Black beans, spicy sweet potato, and cheese enchiladas topped with red enchilada sauce and cilantro lime Cotija topping (v/gf) 8.95

Pesto Vegetable Polenta

Parmesan polenta squares layered with roasted vegetables and butter beans in a light basil cream sauce (v/gf) 8.95

Cranberry Pecan Acorn Squash

Roasted acorn squash filled with cranberry wild rice pilaf (vegan/gf) 8.95

Kale & Butternut Bake

Sliced roasted squash layered with sautéed mushroom, kale, and walnut filling, with roasted red pepper sauce (vegan/gf) 8.95

Sides - à la carte

~minimum 12 servings~

Dill Butter Carrots

Slow-roasted carrots seasoned with dill and butter (v/gf)

Almond Green Beans

Green beans sautéed in butter with almonds and rosemary (v/gf)

Pesto-Roasted Vegetables

Zucchini, red pepper, and cauliflower, roasted with basil pesto (v/gf)

Potato & Cauliflower Gratin

Layers of sliced russet potatoes and roasted cauliflower baked with Parmesan cream sauce (v/gf)

Lemon-Roasted Vegetable Mix

Carrots, green beans, cauliflower, and red potatoes, roasted with olive oil, lemon, and fresh thyme (vegan/gf)

Lentil & Wild Rice Pilaf

Wild rice and lentils simmered in house-made vegetable stock with mushrooms and leeks (vegan/gf)

Steamed New Potatoes

New red potatoes steamed and seasoned with butter and parsley (gf/available vegan)

Garlic-Whipped Potatoes

Whipped yukon potatoes with roasted garlic and cream (v/gf/available vegan)

Root Vegetable Mash

A blend of sweet potatoes, russet potatoes, and winter squash, whipped with cream, butter, and a hint of nutmeg (v/gf)

Roasted Tomato Couscous

Tender-cooked couscous mixed with roasted tomatoes, Feta, baby kale, and fresh herbs (v/available vegan)

4.25/serving

Dessert

*Gluten-free and dairy-free options available upon request - minimum 12, priced per piece

Bite-Size / Full-Size

Caramel Pecan Apple Pie 2 / 4

Berry Cheesecake Bar 1.75 / 3.50

*Espresso Brownie 1.50 / 3

*Carrot Cake Bar 1.50 / 3

*Chocolate Zucchini Bar 1.50 / 3

*Strawberry Shortcake Trifle 2 / 4

Ginger Molasses Cookie 1 / 1.75

*Ginger Berry Peach Cobbler Cup 2 / 4

*Cinnamon Apple Bread Pudding 2 / 4

*Cinnamon-Spiced Pumpkin Bar 1.50 / 3

Chocolate Chip Cookie 1 / 1.75

Tiramisu Cup 2 / 4



Service Options & Pricing

- Delivery Only -

Food is delivered to the location, via courier, in single-use recyclable containers and is set up by the client. The courier does not stay on-site for setup. Client is charged a mileage/delivery fee, based on distance from our location. Disposable serviceware is included with your delivery.

- Delivery & Buffet Set-up Only -

Food is set up buffet-style, by our catering staff, ready to eat. Staff does not stay on-site for the entire event. Client is charged a mileage/delivery fee, based on distance from our location, as well as an additional 1.5% fee for setup, for orders over 750.00 (or orders with rented reusable equipment). Disposable serviceware is included with your delivery.

Chafing dishes, reusable platters, and soup warmers may be rented from the The Tomato Vine for an additional rental charge of 5.00/platter and 10.00/chafer or soup warmer. All reusable equipment must be returned to the Tomato Vine, 24 hours post-event, rinsed of food debris (unless otherwise noted in contract). Reusable equipment can be picked up by The Tomato Vine, the following day, for an additional delivery fee.

- Full Service Event -

Food is brought on-site and displayed, ready to serve. We provide servers (and bartenders, if requested) for assisting with the event and clean-up. Butler passing and bartending are optional and will be an additional charge. Our on-site server & bartender fee is 30/hour per staff member, and 50/hour per chef, if a chef is required or requested to be on-site. Holidays are subject to time and a half.

Full service events are subject to an 18% service charge. Events outside of the metro area are subject to a 25% service charge and additional mileage fees.

Buffet serviceware, chafing dishes, glassware, and tableware rentals are available for buffet setup and full service event options!

For all service options, gratuity is not required, but welcome.