

PLATTERS

*All Platters require 24 hour turn around.

Orders for next day pick up must be placed by 11am the previous day.

CHEESE PLATTERS

Assortment of cheeses accompanied by dried fruit, crackers, and freshly sliced baguette.

SMALL PLATTER - \$60 (serves 4-5 guests)

MEDIUM PLATTER - \$95 (serves 8-10 guests)

LARGE PLATTER - \$120 (serves 12-15 guests)

CHEESE & CHARCUTERIE PLATTERS

Assortment of cheese & charcuterie accompanied by dried fruit, crackers, and freshly sliced baguette.

SMALL PLATTER - \$70 (serves 4-5 guests)

MEDIUM PLATTER - \$115 (serves 8-10 guests)

LARGE PLATTER - \$145 (serves 12-15 guests)

CHEESE & CHARCUTERIE PLATES

Selections curated daily by our Cheesemongers (serves 1 -2 guests)

THREE ITEM PLATE: CHEESE ONLY - \$25 or CHEESE & CHARCUTERIE COMBO - \$25

FIVE ITEM PLATE: CHEESE ONLY - \$40 or CHEESE & CHARCUTERIE COMBO - \$40

CRUDITÉ PLATTERS

Organic tiny market vegetables

SMALL PLATTER - \$85 (serves 8 - 10 guests)

Served with two artisanal dips

LARGE PLATTER - \$185 (serves 20 - 25 guests)

Served with three artisanal dips

SANDWICH PLATTERS

All sandwiches cut into thirds (please choose from the following varieties
Tuna Salad, Caprese, Wally's Hero, Taste of Parma or American Hero)

SMALL PLATTER - \$48 (serves 4-5 guests)

MEDIUM PLATTER - \$72 (serves 8-10 guests)

LARGE PLATTER - \$120 (serves 12-15 guests)

FINE WINE, SPIRITS & GOURMET FOOD MARKET SINCE 1968



BEVERLY HILLS
447 N. CANON DRIVE BEVERLY HILLS, CA 90210

SANTA MONICA
214 WILSHIRE BLVD SANTA MONICA, CA 90401

WWW.WALLYWINE.COM

TAKE-OUT MENU

Wally's is perfect for weekly office meetings or casual gatherings in your home

MONDAY - SUNDAY
FOR PICK-UP PLEASE CONTACT 310.475.0606.
FOR TAKE OUT OR CATERING, PLEASE
CONTACT 310.475.3540 EXT.127 OR
EMAIL CATERING@WALLYWINE.COM

MENU IS SUBJECT TO CHANGE.
PLEASE CHECK [WALLYWINE.COM](http://WWW.WALLYWINE.COM) FOR THE MOST UP TO DATE MENU OPTIONS.
09/18

SANDWICHES

TUNA SALAD - \$12

albacore tuna salad, greens, mayo, ciabatta roll

CAPRESE - \$13

mozzarella, heirloom tomatoes, pesto, basil, oil, vinegar, ciabatta roll

WALLY'S HERO - \$14

Genoa salami, capicola, mortadella, Prosciutto di Parma, provolone, tomatoes, greens, pepperoncini, mayo, mustard, olive oil and vinegar, ciabatta roll

BLT - \$14

bacon, heirloom tomatoes, gem lettuce, avocado, brioche

AMERICAN HERO - \$14

turkey breast, provolone, tomatoes, greens, pepperoncini, mayo, mustard, olive oil and vinegar, ciabatta roll

THE WILSHIRE - \$15

turkey breast, aged gruyère, bacon, avocado, tomato chutney, brioche

BRIE BAGUETTE - \$19

Fermier brie baguette, truffle butter, truffle honey, shaved truffle

GRILLED TUNA MELT - \$13

albacore tuna salad, aged gruyère, brioche

LUNCH COMBINATIONS

All sandwiches cut into thirds (please choose from the following varieties Tuna Salad, Caprese, Wally's Hero, Taste of Parma or American Hero)

PLATE #1 (4-5 GUESTS) - \$90

3 salads, 2 sandwiches, 1 soup

PLATE #2 (8-10 GUESTS) - \$180

5 salads (choice of 2), 5 sandwiches, 2 soups

PLATE #3 (10-14 GUEST) - \$240

8 salads (choice of 3), 7 sandwiches, 3 soups

PLATE #4 (UP TO 20 GUESTS) - \$320

10 salads (choice of 3), 10 sandwiches, 4 soups

CAVIAR

WE PROUDLY SERVE CALVISIUS CAVIAR · AVAILABLE IN 28G, 50G, 125G & 250G · ASK ABOUT OUR DAILY SELECTIONS

Fresh accouterments, including crème fraîche & potato blinis - \$40

SOUPS

Soup selections change daily. Please call us to find out which soups are available that day!

SMALL - \$6 LARGE - \$9

SALADS

Add protein to any salad: chicken \$8, salmon \$10

LOCAL MIXED BABY GREENS (SMALL/LARGE) - \$6/\$12

mixed greens, cherry tomatoes, house dressing

PURPLE & BLUE SALAD - \$19

roasted beets, blueberries, grapes, pickled cucumber, red cabbage, buffalo milk blue cheese, pistachios, balsamic & olive oil

AVOCADO & CITRUS - \$25

hass avocado, cara cara orange, satsuma tangerine, oro blanco, clementine, roasted gold beets, citrus miso dressing

GRILLED CHICKEN SALAD DE LA MANCHA - \$23

escarole, chorizo, raisins, piquillo, almonds, olives, shaved manchego, quince, toasted garlic dressing

TUNA NIÇOISE SALAD - \$26

green beans, artichoke heart, fennel, tomatoes, radishes, baby greens, egg, anchovie lemon vinaigrette, cucumber, olives

LOBSTER SALAD - \$27

poached Maine lobster, butter lettuce, avocado, quinoa, tomato vinaigrette

SEASONAL MARKET SALAD - AQ

FRUIT SALAD - \$8

BERRY BOWL - \$11

FRESH FRUIT PLATTER - \$120 (serves 12 to 14 guests)

SIDE DISHES

SEA SALT POTATO CHIPS - \$3

TRUFFLE CHIPS - \$4

TRUFFLE POPCORN - \$9

MARCONA ALMONDS - \$8

ARTISANAL MIXED NUTS - \$7

ASSORTED LAVASH - \$6

GLUTEN FREE RICE CRACKERS - \$6

FRESH BURRATA 4OZ - \$10

FRESH DIPS - \$3 PER INDIVIDUAL SERVING
hummus, lemon garlic, tomato pesto, beans chili mango, blue cheese crème fraîche, tartar sauce, or chimichurri

DESSERTS

SINGLE CHOCOLATE CHIP COOKIE - \$4

COOKIE PLATE (1 DOZEN ASSORTED) - \$12

ASSORTED CHOCOLATE BOARD - \$29
served with fruit & nuts. Selection of dark, milk & truffles (serves 2 to 4 guests)

DRINKS

BADOIT 330ML - \$3

BADOIT 750ML - \$8

FIJI 1L - \$8

FRESH ORANGE JUICE 16OZ - \$7

FRESH GRAPEFRUIT JUICE 16OZ - \$7

FRESH BREWED ICED TEA 16OZ - \$4

DAILY AGUA FRESCA 16OZ - \$6

COKE, DIET COKE, SPRITE 12OZ CANS - \$2

SAN PELLEGRINO 11OZ CANS - \$2
(assorted flavors) lemon, orange, grapefruit



NOT AVAILABLE BETWEEN 3PM TO CLOSE