

The Grove 1848 Catering

Pick Up Pan Catering

Half Pan Serves 10-12 People | Full Pan Serves 20-25

Allow 4 days notice for orders | Full payment required 2 day prior event (cash - check - credit)

+ Call 585-659-4135 email info@thegrove1848.com +

Hors d'oeuvres

Chicken Wings 75 (50pc) / 140 (100pc)
Hickory Smoked or Regular - Served with celery & house made blue cheese

Sausage Stuffed Mushrooms 45/90
Button mushrooms stuffed with sausage, pepper, herbs & panko breadcrumbs

Shrimp Oreganta 75/150
Hand breaded shrimp with parmesan panko breadcrumbs in butter lemon sauce

Clams Casino MP
Oven baked little neck clams topped with buttery herbed panko crumb and hickory smoked bacon

Classic Arancini 45 (12pc) / 90 (24pc)
Italian rice balls stuffed with meat, peas, parmesan & herbs, rolled in panko breadcrumbs and fried golden brown. Served on bed of house marinara.

Truffled Arancini 50 (12pc) / 100 (20pc)
Italian rice ball stuffed with wild mushroom mix, black truffle, parmesan and herbs. Rolled in panko breadcrumbs and fried golden brown. Truffle balsamic glaze drizzle.

Artichoke Dip & Pita Chips 40/85
Rich spinach & cheese dip with house made pita chips

Domestic Cheese & Artisan Crackers 45/90
Assorted cut domestic cheeses and artisan crackers

Cured Meats & Artisan Crackers 50/100
Assorted cut dried meats & artisan crackers

Premium Mixed Charcuterie 80/160
Assorted domestic and imported meats, cheese, artisan crackers, compotes & fresh fruit

Fresh Cut Fruit 45/90
Assortment of fresh cut fruit & berries

Crudit  & Ranch 45/90
Assortment of fresh vegetables & house made ranch dressing

Mains

Poultry

Chicken French 65 (20pc 3oz pc)/120 (40 3oz pc)
Egg battered chicken in dry sherry lemon sauce with parmesan dusting

Chicken Picatta 65 (20pc 3oz pc)/120 (40 3oz pc)
Flour seared chicken breast in lemon caper white wine butter sauce

Chicken Marsala 65 (20pc 3oz pc)/120 (40 3oz pc)
Flour seared chicken breast with wild mushroom mix in marsala wine sauce

Chicken Parmesan 65 (20pc 3oz pc)/120 (40 3oz pc)
Breaded chicken cutlet with house marinara topped with melted mozzarella and parmesan cheese

BBQ Grilled Chicken 65 (20pc 3oz pc)/120 (40 3oz pc)
Grilled and bbq basted chicken breasts

Herb Roasted Bone In Chicken 60 (20pc) /110 (40pc)
Slow roasted herb marinated bone in chicken

BBQ Bone In Chicken 60 (20pc) /110 (40pc)
Slow roasted bone in chicken basted with bbq

Beef

Shaved Beef & Au Jus 75 (3lbs) / 140 (6lbs)
Tender slow roasted beef with au jus

Sliced Brisket 75 (3lbs) / 140 (6lbs)
Dry bbq rubbed hickory smoked beef brisket thinly sliced

Meatballs 60/120
Seasoned proprietary beef blend on bed of house marinara

Pork

St. Louis Style Ribs 75 (2.5 racks) / 140 (5 racks)

Smoked St. Louis style pork ribs basted with bbq sauce

Italian Sausage & Peppers 50/100

Italian sausage links with onions & peppers

Smoked BBQ Pulled Pork 60/110

Shredded smoked pork shoulder with BBQ glaze

Sundried Tomato Sliced Pork Loin 65 (3lbs) /120 (6lbs)

Slow Roasted parmesan and herb stuffed pork loin, sliced with in sun dried tomato & spinach cream sauce

Vegetarian

Artichoke French 60/120

Egg dipped artichoke hearts, fried golden brown atop sherry lemon butter sauce with parmesan dusting

Mediterranean Pasta Primavera 60/120

Artichoke hearts, Greek olives, tomatoes & feta cheese married in a white wine garlic sauce tossed with rigatoni pasta

Eggplant Parmesan 60/120

Italian breaded sliced eggplant fried golden brown topped with melted mozzarella & grated parmesan atop house marinara

Cheese Lasagna 60/120

Pasta layered with ricotta cheese, herbs & house marinara. Melted mozzarella baked top

Hot Sides

Greens & Beans 35/70

Cannellini beans & escarole in white wine garlic butter sauce
+ add sausage +10

Roasted Potatoes 35/70

Oven roasted herb potatoes

Parmesan Mashed Potatoes 35/70

Whipped mashed potatoes with butter & parmesan cheese

Whipped Sweet Potato Mash 35/70

Whipped sweet potatoes with butter & brown sugar

Rice Pilaf 35/70

Rice cooked with herbs, chicken broth & aromatic small diced vegetables

Green Beans	35/70
Fresh buttered green beans	
Green Bean Almondine	40/80
Fresh buttered green beans with sliced almonds	
Honey butter Corn	35/70
Corn off the cob with butter & local honey	
Glazed Carrots	35/70
Fresh sautéed baby carrots in brown sugar butter glaze	
Honeyhush Cornbread	30/60
Baked cornbread infused with local honey	
Baked Rigatoni	45/90
Rigatoni in house marinara with ricotta dollops & baked mozzarella top + add meat +\$8	
Rigatoni	45/90
Choice of sauce - Marinara, Vodka, Alfredo, French	
Mac & Cheese	50/100
Shell pasta with velvety cheese trio sauce	

Cold Sides

Italian Spiral Pasta Salad	45/90
Corkscrew pasta with Italian vinaigrette with pepperoni, diced mozzarella & black olives	
Tortellini Pasta Salad	50/100
Cheese tortellini with Italian vinaigrette with pepperoni, diced mozzarella & black olives	
Potato Salad	45/90
Diced potatoes married with creamy mayo dressing & small diced aromatic vegetables	
Broccoli Salad	30/60
Fresh chopped broccoli with seasoned mayo dressing, bacon & sunflower seeds	
Creamy Coleslaw	30/60
Creamy dressed shredded cabbage, carrots & purple cabbage	
Carolina Coleslaw	30/60
Vinegar based dressed shredded cabbage, carrots & purple cabbage	
Garden Salad	25/50
Field greens topped with shaved onion, cherry tomatoes, shredded carrot & sliced cucumbers + Choice of dressings - house cider vinaigrette, house blue cheese, house ranch, house Greek, Golden Italian	

Grove Plates

Meat Hot Sauce 60/110
Grove meat hot

Homefries 35/70
Seasoned home fries

Mac Salad 35/70
Shell pasta and small diced aromatic vegetables with seasoned mayo dressing

Vegetarian Baked Beans 30/60
Beans baked with hint of mustard & brown sugar

Baked Beans & Bacon 35/70
Baked beans with bacon, brown sugar & hint of mustard

Burgers 45/80
4oz Certified Angus Beef Patties

Hot Dogs 35/70
Grilled Red Zweigles pop open hot dogs

Wraps or Sandwich Platter One Size (Serves 15-20)

All American Wrap or Sandwich Platter \$60
Assorted Ham, Turkey, & Roast Beef with Provolone Cheese
+ Choose from - wraps or bakery rolls. Lettuce, tomato, onion, banana peppers, roasted red peppers, black olives, sliced pickles. Bistro Aioli, Mayo, sub oil, mustard, balsamic glaze. Gf wraps or rolls +10

Premium Boars Head Italian Assorted \$70
Assorted Premium Salami, Capicola, Salami, Mortadella & Sliced Provolone Cheese
+ Choose from - wraps or bakery rolls. Lettuce, tomato, onion, banana peppers, roasted red peppers, black olives, sliced pickles. Bistro Aioli, Mayo, sub oil, mustard, balsamic glaze. Gf wraps or rolls +10 / fresh mozzarella +10

Desserts

Mini Cannolis	60 (45pc) / 80 (60pc)
Mini cannoli shells filled fresh with mini chocolate chip sweetened ricotta	
Tiramisu	60/80
Ganache Brownies	35/70
Assorted Cookies	45/90
Assorted Dessert Bars	45/90

Bread

Soft Dinner Rolls	\$6 dozen
Weck Rolls	\$12 dozen
Burger Buns	\$12 dozen
Hot Dog Buns	\$8 dozen
Sausage Rolls	\$8 dozen

Catering wire tray holder and fuel package - \$25 per (yours to keep)
Packaged utensil sets - \$1 per person

The Grove 1848 Dinner Buffet Packages

Entrées & Sides

Light Dinner
\$24.00 pp
two entrées & two sides

Moderate Dinner
\$30.00 pp
three entrées & two sides

Medium Dinner
\$36.00 pp
two entrées, two sides & platter

Gold Dinner
\$42.00 pp
three entrées, three platters & three sides

EACH PACKAGE INCLUDES MIXED GREEN GARDEN SALAD, ASSORTED DRESSING & FRESH BREAD. ON SITE AT THE GROVE
1848 PARTIES INCLUDE - JUICE, COFFEE, TEAS & SODAS.

The Grove 1848 On Site Catering Policy

Applicable state and federal sales tax (8%) and 20% service gratuity is not included in the base package pricing and will be applied.

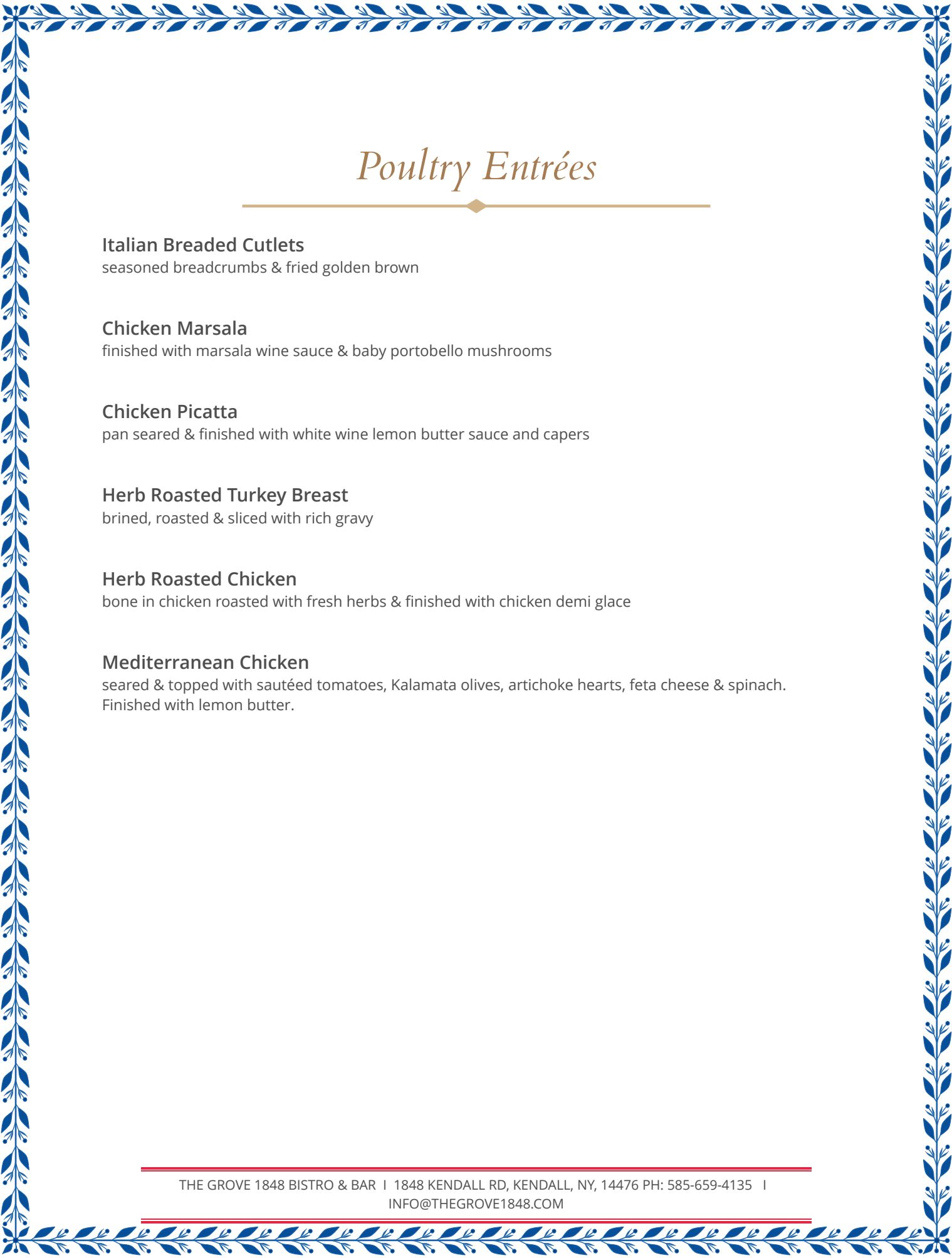
Leftover policy - due to health department regulations we are unable to permit take home of any left over food.

DEPOSIT POLICY - A 30% DEPOSIT IS REQUIRED TO HOLD A DATE

CANCELLATION REFUND POLICY - OVER 90 DAYS 100% REFUND / 90 DAYS 50% REFUND / REFUNDS UNER 90 DAYS ARE NON - REFUNDABLE

FINAL HEADCOUNT DUE WITHIN 3 WEEKS OF EVENT DATE / 30 Person Minimum On-Site

CHECK OR CASH PREFERRED: PLEASE MAKE CHECKS PAYABLE TO : THE GROVE 1848 BISTRO & BAR



Poultry Entrées

Italian Breaded Cutlets

seasoned breadcrumbs & fried golden brown

Chicken Marsala

finished with marsala wine sauce & baby portobello mushrooms

Chicken Picatta

pan seared & finished with white wine lemon butter sauce and capers

Herb Roasted Turkey Breast

brined, roasted & sliced with rich gravy

Herb Roasted Chicken

bone in chicken roasted with fresh herbs & finished with chicken demi glace

Mediterranean Chicken

seared & topped with sautéed tomatoes, Kalamata olives, artichoke hearts, feta cheese & spinach.
Finished with lemon butter.

Seafood Entrées

Seared Salmon Filet +

Finished with lemon basil butter

+ \$ 2 *Light Dinner*

Shrimp Oregetana +

Baked with seasoned breadcrumbs & finished with chardonnay lemon butter sauce

+ \$ 3 *Light Dinner*

Herb Panko Crusted Salmon +

Herb crusted filet finished with fresh dill yogurt sauce

+ \$ 2 *Light Dinner*

Crab Cakes +

Topped with peach remoulade

+ \$ 3 *Light Dinner*

Cod Picatta

Finished with Chardonnay wine, lemon - caper butter sauce

Seared Swordfish +

Za'atar spiced topped with olive tapenade and fresh lemons

++ *MP*

Vegetarian Entrées

Vegetable Lasagna

Roasted seasonal squash, shredded carrots & kale layered with pasta sheets, ricotta cheese, fresh herbs and rich béchamel sauce

Truffeld Mushroom Gnocchi

Sautéed baby portobello's tossed with ricotta gnocchi in a rich truffle cream

Stuffed Eggplant

Roasted eggplant stuffed with red lentils, goat cheese, topped with vinaigrette dressed arugula

+ *can be made vegan*

Beef, Pork & Lamb Entrées

Roasted Pork Tenderloin

Seasoned roasted pork tenderloin, sliced & finished with sundried tomato cream sauce

Sliced Angus Roast Beef & Au Jus

Served with horseradish cream

Prime Rib MP+

Roasted Beef served with Au Jus

+ \$ 8 *Light Dinner* / + \$ 3 *Moderate Dinner*

Beef Tenderloin +

Served with caramelized onions, baby portabellas & red wine demi glace

+ \$ 8 *Light Dinner* / + \$ 3 *Moderate Dinner* / + \$ 2 *Medium Dinner*

Italian Pork Cutlets

Seasoned and lightly fried, topped with marinara

Glazed Ham

Honey glazed ham, roasted & sliced, topped with fresh cut roasted pineapple

Meatloaf

House made meatloaf with fresh herbs topped with marinara and asiago cheese

Classic Cheese Lasagna

Layers of pasta, rich ricotta cheese, fresh herbs & marinara with baked mozzarella top / slice of fresh bread

Herb Crusted Lamb

Herb panko crusted bone in lamb served with fresh mint crema

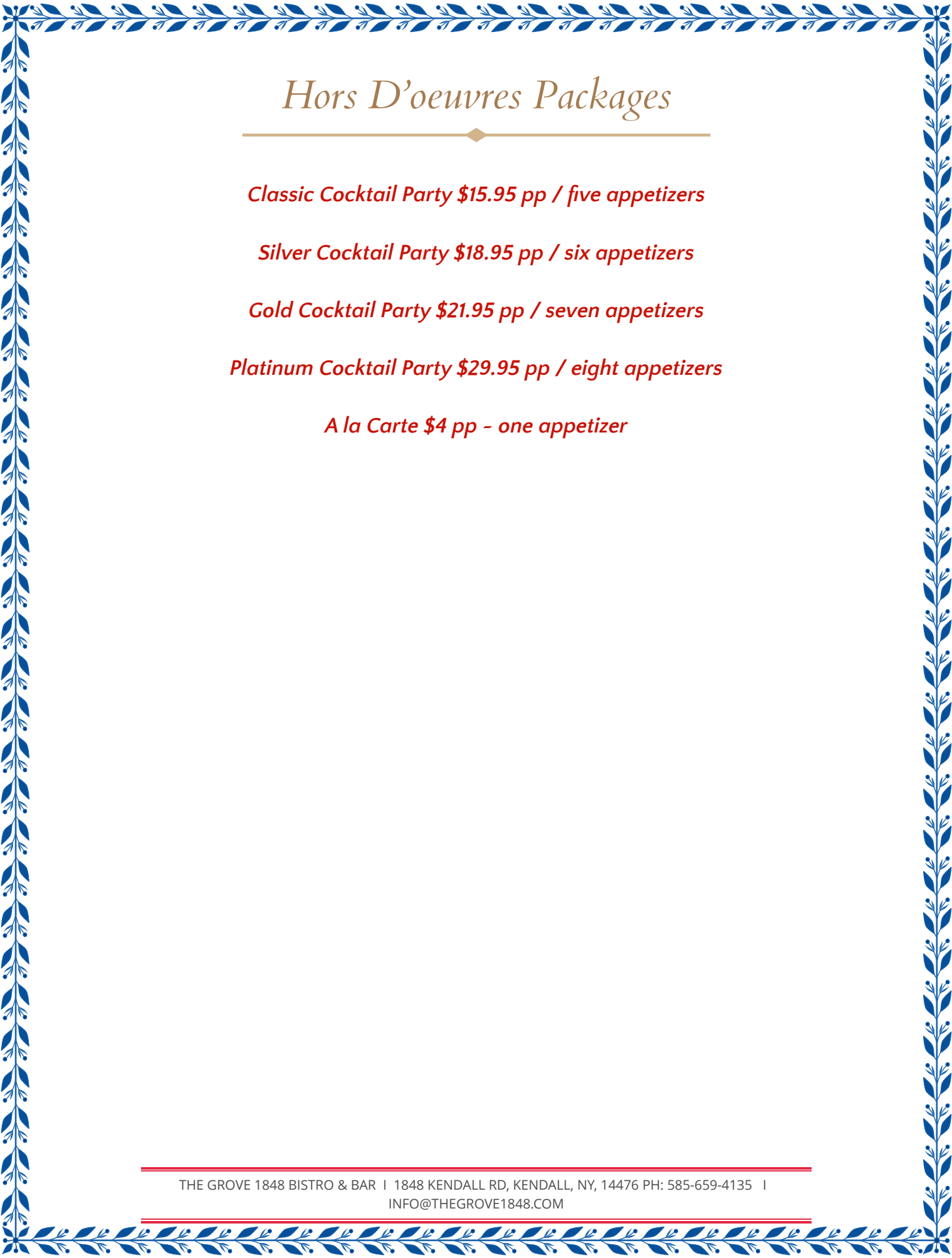
Marinated Flank Steak

Grilled & sliced served with chimichurri sauce

Grilled Strip Steak +

Served with herbed butter & demi glace

+ \$5 *Light Dinner* / + \$ 3 *Moderate Dinner*



Hors D'oeuvres Packages

Classic Cocktail Party \$15.95 pp / five appetizers

Silver Cocktail Party \$18.95 pp / six appetizers

Gold Cocktail Party \$21.95 pp / seven appetizers

Platinum Cocktail Party \$29.95 pp / eight appetizers

A la Carte \$4 pp - one appetizer

HORS D'OEUVRES

Shrimp Cocktail +

Bacon Wrapped Scallops +

Greek Cocktail Meatballs

Beef and Brie Crostini with Parmesan Basil Cream

Clams Casino

Peanut Chicken Satay

Mini Crab Cakes with Peach Remoulade +

Five Spice Ham & Manchego Crostini

Smoked Salmon Potato Crisp / Crème Fraiche and Chives +

Prosciutto Wrapped Melon & Basil

Mini Goat Cheese & Honey Bites

Mini Quiche

Zucchini Fritters with Tzatziki

Mini Bruschetta

Sausage Stuffed Mushrooms

Bruschetta Shrimp Phyllo Cups +

Hors D'oeuvres Platters

Crudité Platter \$4pp

Assorted Fresh Cut Vegetables Hummus / Ranch

Roasted Mediterranean Vegetables \$4pp

Peppers, zucchini, mushrooms & artichokes served with spiced pita & hummus

Fresh Fruit Platter \$4pp

Assorted Fresh Cut Fruit

Domestic & Imported Cheese & Charcuterie Platter \$4pp

Variety of cheeses and cured meats served with apricot compote, hot pepper relish served with spiced pita

Cheese Platter \$4pp

Assorted cheese

Cured Meat \$4pp

Assorted sliced and rolled cured meats

Baked Brie \$5pp

Brie baked till melted topped with brown sugar walnuts and fig compote served with toast points

Hummus and Pita \$4pp

Garlic, red pepper & kalamata olive hummus, served with pita

Chipped Beef Dip \$4pp

Served with cubed rye bread

Spinach Artichoke Dip \$4pp

Spinach artichoke dip served warm with toasted pita points

Sides

Cold Salads

Potato Salad

Loaded Potato Salad

Tortellini Salad

Pasta Salad

Greek Pasta Salad

Tabbouleh Salad

Macaroni Salad

Pasta

Pasta Primavera

Peppers, onions, zucchini & mushrooms tossed in garlic olive oil

Rigatoni & Sauce

Topped with parmesan

Ragu

Rigatoni with meat sauce

Macaroni & Cheese

Rigatoni pasta tossed with cheese trio cream sauce

Penne Pesto

Penne tossed with pesto topped with shaved parmesan and lemon zest

Grains & Potatoes

Loaded Mashed Potatoes

Bacon, chives and sour cream

Spinach & Mushroom Quinoa

Sautéed spinach and mushrooms tossed with butter toasted quinoa and parmesan cheese

Greek Pilaf Rice

Greek Lemon Roasted Potatoes

Smashed Parmesan Roasted Potatoes

Vegetables

Almond Green Beans

Breaded Cauliflower

Garlic Greens

Roasted Squash & Onions

Buttered Corn On The Cob

Green Bean Casserole

Heirloom Baby Carrots

Butter poached / honey glazed

Roasted Asparagus

Roasted Broccolini

Desserts

\$4pp

Cannoli

Italian Cookies

Tiramisu

Cheesecake Bars

Assorted Platter

Specialty Beverages

\$9 pp

Champagne

Prosecco Bellini

Mimosa

Grove Plates

\$20 pp

Soda, teas, coffee, water & juice included for on site buffet

20 - 40ppl choose up to 2 meats & 2 sides

41 - 200ppl choose up to 3 meats & 3 sides

Choice of meat:

Chicken Tenders

Cheeseburgers

Zweigle's Red / White Hot Dogs

Choice of sides:

Macaroni Salad

Baked Beans

Homefries

Garden Salad

Included Toppings:

Mustard

Onions

Meat Hot