

# 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 | Call 585-659-4135 | email [info@thegrove1848.com](mailto:info@thegrove1848.com)

### Hors d'oeuvres

<b>Chicken Wings</b> .....	75 (50pc) / 140 (100pc)
Hickory Smoked or Regular - Served with celery & house made blue cheese	
<b>Sausage Stuffed Mushrooms</b> .....	45/90
Button mushrooms stuffed with sausage, pepper, herbs & panko breadcrumbs	
<b>Shrimp Oreganta</b> .....	75/150
Hand breaded shrimp with parmesan panko breadcrumbs in butter lemon sauce	
<b>Clams Casino</b> .....	MP
Oven baked little neck clams topped with buttery herbed panko crumb and hickory smoked bacon	
<b>Classic Arancini</b> .....	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.	
<b>Truffled Arancini</b> .....	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.	
<b>Artichoke Dip &amp; Pita Chips</b> .....	40/85
Rich spinach & cheese dip with house made pita chips	
<b>Domestic Cheese &amp; Artisan Crackers</b> .....	45/90
Assorted cut domestic cheeses and artisan crackers	
<b>Cured Meats &amp; Artisan Crackers</b> .....	50/100
Assorted cut dried meats & artisan crackers	
<b>Premium Mixed Charcuterie</b> .....	80/160
Assorted domestic and imported meats, cheese, artisan crackers, compotes & fresh fruit	
<b>Fresh Cut Fruit</b> .....	45/90
Assortment of fresh cut fruit & berries	
<b>Crudit� &amp; Ranch</b> .....	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

<b>St. Louis Style Ribs</b> .....	75 (2.5 racks) / 140 (5 racks)
Smoked St. Louis style pork ribs basted with bbq sauce	
<b>Italian Sausage &amp; Peppers</b> .....	50/100
Italian sausage links with onions & peppers	
<b>Smoked BBQ Pulled Pork</b> .....	60/110
Shredded smoked pork shoulder with BBQ glaze	
<b>Sundried Tomato Sliced Pork Loin</b> .....	65 (3lbs) /120 (6lbs)
Slow Roasted parmesan and herb stuffed pork loin, sliced with in sun dried tomato & spinach cream sauce	

## Vegetarian

<b>Artichoke French</b> .....	60/120
Egg dipped artichoke hearts, fried golden brown atop sherry lemon butter sauce with parmesan dusting	
<b>Mediterranean Pasta Primavera</b> .....	60/120
Artichoke hearts, Greek olives, tomatoes & feta cheese married in a white wine garlic sauce tossed with rigatoni pasta	
<b>Eggplant Parmesan</b> .....	60/120
Italian breaded sliced eggplant fried golden brown topped with melted mozzarella & grated parmesan atop house marinara	
<b>Cheese Lasagna</b> .....	60/120
Pasta layered with ricotta cheese, herbs & house marinara. Melted mozzarella baked top	

## Hot Sides

<b>Greens &amp; Beans</b> .....	35/70
Cannellini beans & escarole in white wine garlic butter sauce + add sausage +10	
<b>Roasted Potatoes</b> .....	35/70
Oven roasted herb potatoes	
<b>Parmesan Mashed Potatoes</b> .....	35/70
Whipped mashed potatoes with butter & parmesan cheese	
<b>Whipped Sweet Potato Mash</b> .....	35/70
Whipped sweet potatoes with butter & brown sugar	
<b>Rice Pilaf</b> .....	35/70
Rice cooked with herbs, chicken broth & aromatic small diced vegetables	

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

**Cold Sides**

<b>Italian Spiral Pasta Salad</b> .....	45/90
Corkscrew pasta with Italian vinaigrette with pepperoni, diced mozzarella & black olives	
<b>Tortellini Pasta Salad</b> .....	50/100
Cheese tortellini with Italian vinaigrette with pepperoni, diced mozzarella & black olives	
<b>Potato Salad</b> .....	45/90
Diced potatoes married with creamy mayo dressing & small diced aromatic vegetables	
<b>Broccoli Salad</b> .....	30/60
Fresh chopped broccoli with seasoned mayo dressing, bacon & sunflower seeds	
<b>Creamy Coleslaw</b> .....	30/60
Creamy dressed shredded cabbage, carrots & purple cabbage	
<b>Carolina Coleslaw</b> .....	30/60
Vinegar based dressed shredded cabbage, carrots & purple cabbage	
<b>Garden Salad</b> .....	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

<b>Meat Hot Sauce</b> .....	60/110
Grove meat hot	
<b>Homefries</b> .....	35/70
Seasoned home fries	
<b>Mac Salad</b> .....	35/70
Shell pasta and small diced aromatic vegetables with seasoned mayo dressing	
<b>Vegetarian Baked Beans</b> .....	30/60
Beans baked with hint of mustard & brown sugar	
<b>Baked Beans &amp; Bacon</b> .....	35/70
Baked beans with bacon, brown sugar & hint of mustard	
<b>Burgers</b> .....	45/80
4oz Certified Angus Beef Patties	
<b>Hot Dogs</b> .....	35/70
Grilled Red Zweigles pop open hot dogs	

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

<b>All American Wrap or Sandwich Platter</b> .....	\$60
Assorted Ham, Turkey, & Roast Beef with Provolone Cheese <i>+ 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</i>	
<b>Premium Boars Head Italian Assorted</b> .....	\$70
Assorted Premium Salami, Capicola, Salami, Mortadella & Sliced Provolone Cheese <i>+ 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</i>	

**Desserts**

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

**Bread**

<b>Soft Dinner Rolls</b> .....	\$6 dozen
<b>Weck Rolls</b> .....	\$12 dozen
<b>Burger Buns</b> .....	\$12 dozen
<b>Hot Dog Buns</b> .....	\$8 dozen
<b>Sausage Rolls</b> .....	\$8 dozen

***Catering wire tray holder and fuel package - \$25 per (yours to keep)***

# *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 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*

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### **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*

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*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

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*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*

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## **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

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## 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

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**\$4pp**

Cannoli

Italian Cookies

Tiramisu

Cheesecake Bars

Assorted Platter

## Specialty Beverages

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**\$9 pp**

Champagne

Prosecco Bellini

Mimosa

# Grove Plates

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**\$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