

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.



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

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