

# The Grove 1848 Catering

## Entrées & Sides

### Dinner Buffet Packages

#### Light Dinner

*\$18.00 pp pick up / \$20.00 pp dine in  
two entrées & two sides*

#### Moderate Dinner

*\$23.00 pp pick up / \$25.00 pp dine in  
three entrées & two sides*

#### Medium Dinner

*\$28.00 pp pick up / \$30.00 pp dine in  
two entrées, two sides & platter*

#### Gold Dinner

*\$38.00 pp pick up / \$40.00 pp dine in  
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*

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### **Chicken French**

egg dipped chicken finished with dry sherry butter sauce & lemon slices, tossed with angel hair pasta

*+ gf pasta available*

### **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

### **Chicken Parmesan**

Italian cutlets finished / marinara / melted mozzarella / angel hair pasta

*+ gf pasta available*

### **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

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### 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

## Vegetarian Entrées

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### Vegetable Lasagna

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

### Truffled 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*

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## **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 Meat Lasagna**

Layers of pasta, rich ricotta cheese, fresh herbs, meat & marinara with baked mozzarella top

## **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 Chip / Crème Fraiche and Chives +*

*Prosciutto Wrapped Melon & Basil*

*Mini Porchetta*

*Mini Goat Cheese & Honey Bites*

*Mini Quiche*

*Zucchini Fritters with Tzatziki*

*Mini Bruschetta*

*Sausage Stuffed Mushrooms*

*Bruschetta Shrimp Phyllo Cups +*

# *Sliders*

*Ham & Swiss Mini Croissant*

*Beef on Weck*

*Mini Bacon Cheddar Burgers*

*Meatball Sliders*

*Mediterranean Vegetable Sliders Fresh Mozzarella / Balsamic Drizzle*

*Mini Chicken Salad Croissants*

*Mini Caprese Burgers*

*Mini Chicken Pesto Sliders*

*Mini Steak and Garlic Greens Sliders*

# *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*

### **Smashed 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**

**Baklava**

**Italian Cookies**

**Tiramisu**

**Cheesecake Bars**

**Key Lime Pie Bars**

**Lemon Pie Bars**

**Assorted Platter**

# Grove Plates

*\$18pp pick up / \$20 pp on site*

*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

*Served with rolls & butter*