



Express Catering Menu



Fresh. Thoughtful. Effortless.
Our Express Menu is designed
to bring exceptional food and
reliable service to your event—
with ease and style.

Perfect for meetings, luncheons,
celebrations, and everything
in between.



Express Breakfast and Lunch Menu



BEVERAGES



Cold Beverage Station | \$7.50 Per Person

15 people minimum | 15 per type

fresh lemonade

iced tea

assorted sodas

sparkling/spring water



Hot Beverage Station | \$6.50 Per Person

15 people minimum | 15 per type

coffee

decaf coffee

assorted teas



Please reach out to our sales representative for bar packages.





Bistro Breakfast | \$16.50 Per Person

15 people minimum | 15 per type

blueberry muffins, seasonal muffins,
croissants,
berry jam & butter
seasonal fresh fruit salad

Fiesta Breakfast Buffet | \$23.50 Per Person

15 people minimum | 15 per type

scrambled eggs
onion, garlic, tomatoes, cilantro,
house made refried beans, Mexican rice,
house made corn/flour tortillas,
traditional house made guacamole,
Mexican cheese, salsa roja, salsa verde,
grilled poblano

Breakfast Burritos | \$10.50 Per Person

15 people minimum | 15 per type

Mexican Chorizo Burrito

black beans, chorizo,
pico de gallo

California Breakfast Burrito

scrambled eggs, herbed roasted
potatoes, black beans, pico de gallo,
shredded Mexican cheese

Vegetarian Burrito

beans, rice, cheese





European Bistro Breakfast Buffet | \$24.50 Per Person

15 people minimum | 15 per type

spinach & bacon quiche

sun dried tomato & bacon quiche

black forest ham quiche

Vegetarian Option

feta cheese, olive & artichoke quiche

seasonal fresh fruit salad

individual assorted yogurts



Breakfast Bread Display | \$23.50 Per Person

15 people minimum | 15 per type

seasonal bread, walnut bread, zucchini bread,

assorted bagels with chive cream cheese

berry & jam, butter





Grove Crepe Brunch Station

Elevate your brunch with our Bistro Crêpe Brunch Station, a charming addition that brings warmth, elegance, and interactive flair to your event. Our on-site chef crafts each crêpe fresh to order, offering a delightful range of both sweet and savory creations. Guests can enjoy timeless favorites like Nutella, fresh berries, and whipped cream, or indulge in savory selections such as ham and cheese or spinach and feta. This engaging experience invites everyone to customize their crêpe exactly to their taste, making it a memorable highlight for any gathering. A chef on-site is required to ensure exceptional quality and service. For more details or to reserve our crêpe station for your event, please connect with our catering sales team.





Morning Sandwich Bites | \$19.50 Per Person

15 people minimum | 15 per type

choice of individually wrapped
croissant or brioche

bacon, scrambled eggs & cheese

eggs & seasonal vegetables

fresh seasonal fruit salad



Mid-Morning Grazers and Afternoon Snacks

15 people minimum | 15 per type

individual assorted yogurts | \$5.75 per person

individual snack bars | \$3.75 per person

roasted almonds | \$3.50 per person

house marinated olives | \$3.50 per person

assorted flavored kettle chips | \$2.50 per person





Sandwich Lunch Display | \$17.50 Per Person

15 people minimum | 15 per type
presented with kettle chips and speared pickles

Prime Roast Beef Sandwich

onion jam, cheddar cheese, lettuce, tomato

Black Forest Ham Sandwich

honey mustard, lettuce, tomato

Grilled Chicken Sandwich

chipotle aioli, sautéed onion, bell pepper

Roasted Turkey Sandwich

fresh house made garlic aioli, cheddar cheese,
lettuce, tomatoes

Caprese Sandwich

fresh mozzarella, basil tomato, olive oil, balsamic glaze





Individual Lunch Boxes | \$21.50 Per Person (Whole Sandwich)

15 people minimum | 15 per type
sandwiches prepared on assorted breads
gluten-free bread available upon request

Comes with:

kettle chips and speared pickles
house made cookies

Prime Roast Beef Sandwich

onion jam, cheddar cheese, lettuce, tomato

Black Forest Ham Sandwich

honey mustard, lettuce, tomato

Grilled Chicken Sandwich

chipotle aioli, sautéed onion, bell pepper

Roasted Turkey Sandwich

fresh house made garlic aioli, cheddar cheese,
lettuce, tomatoes

Caprese Sandwich

fresh mozzarella, basil tomato, olive oil,
balsamic glaze





Burrito Display | \$18.95 Per Person

15 people minimum | 15 per type
presented with kettle chips and speared pickles

California Burrito

pollo asado, herb roasted potatoes, black beans,
pico de gallo, Mexican cheese

Carne Asada Burrito

carne asada, salsa roja, Mexican cheese,
pico de gallo, black beans

Pollo Asado Burrito

pollo asado, Mexican rice, salsa verde,
Mexican cheese, pico de gallo, black beans

Vegetarian Burrito

black beans, pico de gallo, Mexican cheese, guacamole

If you would like to order desserts, please see page 19 for options





Salad Display | \$21.50 Per Person

15 people minimum | 15 per type
presented with house made bread rolls

Traditional Caesar Salad

romaine lettuce, Parmesan, croutons,
house made Caesar dressing

Garden Salad

mixed greens, cherry tomato, cucumber, carrots,
white wine vinaigrette

Three Berry Salad

mixed greens, strawberries, blackberries, raspberries,
goat, cheese, red wine vinaigrette

Jicama Salad

mixed greens, jicama, roasted bell peppers,
candied almonds, cilantro vinaigrette

Arugula Salad

arugula, breakfast radishes, artichokes,
olives, feta cheese, white wine vinaigrette

Add Protein

house made marinated grilled chicken | \$6.50 per person

house made marinated flank steak | \$8.50 per person

Vegetarian Option

Tofu | \$5.50 per person





EVENING EXPERIENCES

As the day transitions into evening,
the table becomes a place to gather, connect,
and savor. Explore our curated selections of
hors d'oeuvres, entrées, and display platters—
designed to elevate every moment.





Cold Hors d'Oeuvres

minimum 24 servings per item

Caprese Skewers | \$3.25 per person

fresh ciliegine, mozzarella, heirloom cherry tomatoes,
basil with extra virgin olive oil & balsamic drizzle

Wild Mushroom Duxelles | \$3.25 per person

wild mushroom, goat cheese mousse, arugula,
garnished with shaved Parmesan, served on a shallot crostini

Chilled Grilled Shrimp | \$3.75 per person

chilled grilled shrimp, chimichurri,
red pepper aioli sauce

Grilled Chilled Chicken Skewers | \$3.50 per person

marinated grilled chicken, served with tzatziki sauce

Persian Cucumber Cups | \$3.25 per person

tropical salsa, topped with cilantro aioli

Goat Cheese Endive Petals | \$3.25 per person

goat cheese mousse, candied pistachio, poached pears

Mission Figs BonBons | \$3.50 per person

fresh mission figs, gorgonzola mousse,
walnut powder, balsamic glaze
available seasonally

Traditional Hummus Endive Petals | \$3.25 per person

traditional hummus endive petals,
smoked paprika & extra virgin olive oil

Strawberry BonBon | \$3.25 per person

feta cheese mousse, lemon zest, crushed pistachio

Baja Ceviche | \$3.75 per person

baja ceviche, Persian cucumber cups, chopped cilantro





Hot Hors d'Oeuvres

minimum 24 servings per item | delivered with heating instructions

*items may require chef on-site

Bistro Signature Meatballs | \$3.50 Per Person
served with tomato basil marinara

Zucchini Fritters | \$3.25 Per Person
Parmesan, basil, served with red pepper aioli

***Shrimp Scampi | \$3.75 Per Person**
garlic-butter lemon shrimp

Crabcakes | \$3.95 Per Person
served with lemon aioli

Argentinian Beef Empanadas | \$3.50 Per Person
ground beef, onions, scallions, and spices

Bistro Signature Arancini | \$3.25 Per Person
rice, seasonal vegetables served with basil aioli

Chicken Skewers | \$3.50 Per Person
house marinated chicken skewers
served with chimichurri

***Bistro Marinated Jumbo Shrimp | \$3.75 Per Person**
flash sautéed, lemon zest, cilantro, chili flakes

***Salmon Croquettes | \$3.75 Per Person**
salmon and mashed potato croquettes

Sliders

Beef slider with cheddar cheese & garlic aioli | \$3.75 Per Person
Salmon slider with dill lemon zest & dill aioli | \$3.75 Per Person
Turkey slider with cheddar cheese & chipotle aioli | \$3.75 Per Person





Gourmet Trays

Large Platter (Serves up to 30)

Small Platter (Serves up to 15)

Seasonal Roasted Vegetables

\$50 small | \$100 large

roasted fresh seasonal vegetables

Mediterranean Mezze

\$50 small | \$100 large

traditional hummus, marinated olives, marinated artichokes,
marinated feta cheese served with soft pita bread

Market Vegetable Crudit 

\$50 small | \$100 large

seasonal market vegetables served with
roasted pepper aioli & classic ranch dressing

Shrimp Cocktail

\$80 small | \$180 large

chilled jumbo shrimp cocktail

Certified Roasted Flank Steak

\$90 small | \$180 large

house marinated flank steak, salsa verde,
blue cheese sauce, served with brioche rolls





Gourmet Platters

Large Platter (Serves up to 30)

Small Platter (Serves up to 15)

Bistro Cheese & Fruit Platter

\$80 small | \$160 large

imported Parmesan, blue cheese, Manchego cheese, cheddar cheese, served with seasonal fresh fruit, house made jam, honeycomb, crostini

Charcuterie Board

\$80 small | \$160 large

assorted Italian salami, ham, prosciutto, served with honey mustard, croutons, house made brioche rolls

House Roasted Turkey Platter

\$75 small | \$150 large

house made roasted razor sliced turkey breast, served with pickled onions, tomato, lettuce, garlic aioli

Chilled Pasta Salad Platter

\$40 small | \$80 large

farfalle pasta, basil, pesto, pine nuts, grated Parmesan, cherry tomatoes

Orzo Pasta Salad Platter

\$40 small | \$80 large

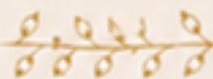
orzo pasta, sundried tomato, olives, Parmesan, fresh pesto

Bistro Fresh Fruit Platter

\$55 small | \$110 large

sliced seasonal fruit, grapes & assorted berries





Tasting Plates | \$16.50 Per Person

Served on a 6" Tasting Plate | Minimum of 24 per type

Bistro Marinated Jumbo Shrimp

marinated jumbo shrimp, seasonal vegetables, quinoa, served with house made chimichurri

Chicken Piccata

artichokes, capers, lemon zest, served with garlic-Parmesan mashed potatoes

Slow Braised Short Ribs

red wine demi-glace, served with garlic-Parmesan mashed potatoes, cauliflower, and baby carrots

Classic French Beef Bourguignon

French-style beef stew served with garlic-Parmesan mashed potatoes

Farfalle Pasta

vodka sauce, wild mushrooms, macadamia nuts, garnished with mixed micro herbs

Poached Chilled Salmon

tzatziki sauce, seasonal vegetables, quinoa

Seasonal Ravioli

vodka sauce, Parmesan, garnished with micro-basil
ask for availability





Flatbreads | \$17 each

one flatbread serves 4-6 | minimum of 5 per type

Margherita Flatbread

marinara sauce, heirloom cherry tomatoes,
mozzarella, olive oil

Seasonal Flatbread

ask your representative for the season's specialties

Roasted Pear Flat Bread

roasted pear, mozzarella, Parmesan,
onion jam, arugula, olive oil

Butternut Squash Flat Bread

roasted butternut squash, mozzarella,
goat cheese, arugula

Wild Mushroom Flatbread

wild mushroom, thyme, mozzarella,
Parmesan, arugula





Decadent Desserts | \$3.50 Per Person

15 people minimum | 15 per type

Chocolate budino shooter
Mango panna cotta shooter
Tiramisu shooter
Mini lemon tart
Mini fruit tart
Mini chocolate raspberry tart
Lemon bar

Whole Cakes | \$120 each

Whole 12-inch cakes | serves 10-12 people
Order 72 hours prior to delivery

Nutella cake
Strawberry white chocolate cake
Bistro signature lemon cake
Chocolate fudge cake





Let's make your
next event **exceptional.**

From corporate luncheons to unforgettable celebrations,
Grove Catering delivers thoughtfully crafted cuisine
and seamless service—so you can relax and enjoy
what matters most.

*Reach out to us today.
We'd love to be a part of your next gathering.*



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www.grovebistro.com



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