



Elevated Cuisine.
Memorable Occasions.

THOUGHTFUL FOOD. HEARTFELT HOSPITALITY.

MENU

About Grove Catering

At the heart of our catering experience is a dedication to beautifully crafted cuisine that delights the senses and elevates any occasion.

Rooted in the rich culinary traditions of Europe and inspired by the best of California's local ingredients, our dishes are thoughtfully prepared and artfully presented.

Whether you're celebrating a milestone, hosting colleagues, or gathering with those who matter most, we bring restaurant-quality food and genuine hospitality to your table—so you can relax and enjoy the moment.

*Let's create something
delicious together.*



Styles of Service



LUXURY PACKAGE

This includes full service for a customized pre fine menu up to 6 courses, either family style or individually plated.



SIGNATURE PACKAGE

This includes a fully staffed and customized buffet station for your guests.



SIMPLE PACKAGE

This includes a drop off buffet service.

BEVERAGE STATION

Beverages are not included in any package.
We offer both hot and cold drink options.
If you would like to inquire about
alcoholic beverages, please contact us further.



Luxury Package



This includes full service for a customized pre fixe menu up to 6 courses, either family style or individually plated.



Cold Hors d'Oeuvres

Heirloom Cherry Tomato & Ciliegine Mozzarella Skewer

With fresh basil, extra virgin olive oil, a balsamic reduction drizzle, and sea salt flakes.

Traditional Hummus with Belgian Endive

Creamy hummus dusted with paprika, paired with crisp endive and Sicilian-style caponata.

Hamachi Crudo

Delicate yellowtail with watermelon radish, pickled Fresno chili, tobiko, and a hint of togarashi.

Sesame-Crusted Ahi Tuna on Wonton Raft

Lightly seared ahi with wasabi aioli and chili oil garnished with micro cilantro.

Beef Carpaccio

Tender slices of beef with shaved parmesan, basil aioli, and house made shallot crostini.

Smoked Salmon Mousse on Persian Cucumber Raft

Topped with salmon roe and micro dill.

Housemade Black Bean Tostada

With queso fresco, jalapeño, papaya, roasted red pepper, and salsa roja.

Mission Fig with Point Reyes Blue Cheese Mousse

Filled with rich blue cheese mousse, garnished with candied hazelnuts and balsamic drizzle.

Strawberry-Feta Mousse

A light and tangy blend, finished with lemon zest and toasted Jamaican pepitas.

Chilled Gazpacho Shooter

Topped with a refreshing watermelon relish and micro basil.



Hot Hors d'Oeuvres

Pan-Flamed Shrimp with Chimichurri

Succulent shrimp seared in olive oil and finished with a bright, herbaceous chimichurri.

Mini Angus Beef Sliders

Garlic aioli, fig jam, aged cheddar, and premium beef patties on toasted brioche buns, small but flavor-packed.

Papaya-Jalapeño Quesadilla

Sweet papaya, spicy jalapeño, and melty Mexican chorizo with avocado and cilantro on a traditional flour tortilla.

Red Pepper Crab Cakes

Blue crab blended with roasted red pepper and citrus zest, finished with lemon-dill aioli.

Housemade Meatballs in Marinara

Savory beef meatballs simmered in rich marinara and topped with shaved parmesan.

Grilled Lamb Chops with Mint Sauce

Marinated and flame-grilled to perfection, paired with a vibrant mint sauce.

Grilled Chicken Skewers with Chimichurri

Tender, marinated chicken grilled and served with our signature chimichurri.

Seasonal Flatbread

Inspired by the season. Ask your representative for current flavors.

Black Forest Ham Croquettes

Creamy Yukon Gold potato, ham, and mozzarella parmesan blend in a crisp shell, served with roasted red pepper aioli.

Bacon-Wrapped Scallops

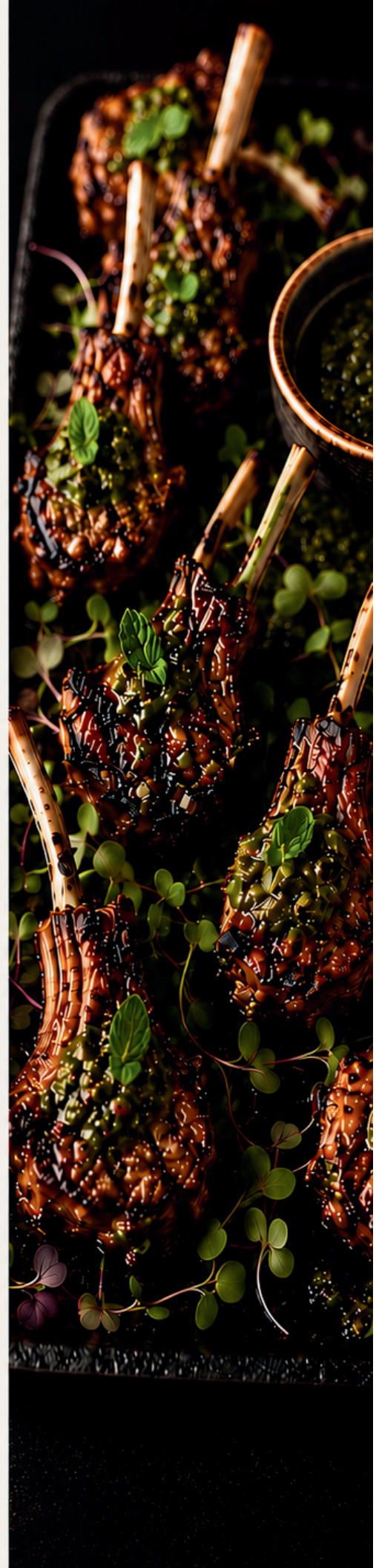
Sweet sea scallops wrapped in smoky bacon and finished with a maple glaze.

Spicy Tuna Tartare on Crispy Rice

Spicy tuna with avocado and sesame atop crispy rice, garnished with micro greens.

Truffle Mac & Cheese Bites

Creamy truffle-infused mac & cheese coated in crispy breadcrumbs and fried to golden perfection.



Seasonal Salad Selections

Local Strawberry & Goat Cheese Salad

Tender mixed greens tossed with ripe local strawberries, creamy goat cheese, and toasted almonds, finished with a light and effervescent champagne vinaigrette.

Mission Fig & Blue Cheese Salad

Fresh mixed greens paired with sweet mission figs, Point Reyes blue cheese crumbles, and candied hazelnuts, delicately dressed in a white balsamic vinaigrette.

Citrus & Fennel Arugula Salad

A bright medley of arugula and frisée with shaved fennel, crushed pistachios, and a vibrant sherry vinaigrette for a crisp, refreshing finish.

Grilled Papaya & Pepita Salad

Warm grilled papaya over arugula and frisée, complemented by toasted Jamaican pepitas and drizzled with a zesty citrus vinaigrette.

Golden Beet & Pomegranate Salad

Roasted golden baby beets and pomegranate arils layered with arugula and frisée, candied pecans, and delicate ricotta salata, dressed in a bold red wine vinaigrette.



From Field and Flame

Filet Mignon with Béarnaise

Cast iron-seared filet mignon served with creamy potato au gratin, seasonal vegetables, and a rich, velvety béarnaise sauce.

Flat Iron Steak au Poivre

Cast iron-seared flat iron steak paired with garlic-parmesan mashed potatoes, fresh seasonal vegetables, and finished with a bold, peppercorn cognac au poivre sauce.

Slow-Braised Short Ribs

Tender, fall-apart short rib braised in red wine, served with garlic-parmesan mashed potatoes, seasonal vegetables, and a red wine demi-glace reduction.



From Field and Flame

House-Marinated Skirt Steak

Flavor-packed skirt steak, grilled to perfection and served with tri-color smashed potatoes and fresh seasonal vegetables, drizzled with a rich balsamic reduction.

Herb-Crusted Rack of Lamb

Herb Crusted rack of lamb encrusted with fragrant herbs, paired with saffron-infused pistachio and cranberry couscous, seasonal vegetables, and a refreshing mint sauce.

Airline Chicken with Mushroom Marsala

Crisp pan-seared airline chicken served with velvety potato au gratin, seasonal vegetables, and finished with a rich mushroom Marsala sauce.

Rosemary Airline Chicken with Wild Rice

Juicy airline chicken delicately browned and served over fragrant wild rice with seasonal vegetables, finished with a mango habanero sauce.

Stuffed Chicken with Black Truffle Velouté

Golden-seared chicken breast filled with a savory mushroom duxelle and sun-dried tomatoes, served over garlic-parmesan mashed potatoes and drizzled with luxurious black truffle velouté.

Chicken Madeira

A classic favorite, perfectly pan seared chicken breast served with garlic-parmesan mashed potatoes, sautéed-seasonal vegetables, and a rich Madeira wine reduction.

Pan-Seared Chicken with Confit Black Truffle Risotto

Tender chicken breast paired with creamy confit black truffle risotto, seasonal vegetables, and a delicate balsamic reduction.

From Coast to Garden

Crispy-Skinned Scottish Salmon

Pan-seared to perfection served over aromatic wild rice and sautéed seasonal vegetables, finished with a bright and velvety citrus beurre blanc.

Nordic Halibut with Lemon-Thyme Risotto

Delicately pan-seared halibut atop a creamy lemon-thyme risotto, accompanied by vibrant seasonal vegetables and accented with a bold, homemade puttanesca sauce.

Wild Mexican Grilled Jumbo Shrimp with Romesco

Succulent jumbo shrimp, expertly grilled and served over a tri-color quinoa medley and seasonal vegetables, finished with a smoky, rich romesco sauce.



From Coast to Garden

Local Sea Bass with Chive-Parmesan Polenta

Crisp-seared local sea bass on a bed of creamy chive and parmesan soft polenta, paired with fresh seasonal vegetables and brightened with a zesty housemade chimichurri.

Pan-Seared Trout with Forbidden Rice

Delicate trout fillet, pan-seared to a golden finish, resting on forbidden black rice with toasted pine nuts, sun-dried tomatoes, and a vibrant roasted red bell pepper coulis.

Wild Mushroom Ravioli with Lemon Vodka Sauce

Delicate ravioli filled with a blend of wild mushrooms, served in a silky lemon vodka cream sauce and finished with shaved parmesan.

Spinach & Cheese Ravioli with Pesto Sauce

Handmade ravioli stuffed with spinach and artisan cheeses, topped with vibrant basil pesto, sun-dried tomatoes, toasted pine nuts, and golden garlic-shallot panko.

Ancient Grains & Roasted Vegetable Bowl

A nourishing medley of ancient grains and seasonal roasted vegetables, served with our bold house made romesco sauce.

Cauliflower Steak with Wild Rice

Flame-seared cauliflower steak set over nutty wild rice, accompanied by fresh seasonal vegetables and drizzled with herbaceous chimichurri.

Roasted Stuffed Tomatoes with Cauliflower Velouté

Oven-roasted tomatoes filled with saffron-infused rice and garden vegetables, resting atop a velvety cauliflower velouté and finished with a drizzle of olive oil.

Signature Package



This includes a fully staffed and customized buffet station for your guests.



Buffet Entree Options

Beef

Beef Bourguignon

Slow-braised beef in a velvety red wine reduction with aromatic herbs.

Braised Short Rib

Fork-tender short rib finished with a rich red wine demi-glace.

Lasagna Bolognese

Layers of pasta, slow-simmered beef ragù, béchamel, and parmesan.

Lamb Ragù Pasta

Savory ground lamb braised with tomatoes, herbs, and red wine, served over pasta.

Carved Beef Tenderloin

(Chef Required)

Elegant hand-carved tenderloin, served with a tarragon-infused horseradish cream.

Chicken

Chicken Piccata

Lightly sautéed chicken breast finished with a lemon-caper white wine sauce.

Chicken Marsala

Pan-seared chicken with a rich mushroom Marsala wine reduction.

Honey Mustard Chicken

Oven-roasted and glazed in a sweet and tangy honey mustard sauce.

Pan-Roasted Rosemary Chicken

Herb-marinated chicken with a crisp finish, served in a fragrant rosemary pan jus.

Mediterranean Chicken

Slow-braised with olives, tomatoes, red wine-soaked prunes, and tender artichokes.

Buffet Entree Options

Fish

Atlantic Salmon with Tropical Salsa

Pan-seared and topped with a bright, refreshing tropical fruit salsa.

Fluke with Salsa Verde

Delicate pan-seared fluke paired with a vibrant, herbaceous salsa verde.

Seabass with Norwegian Butter Sauce

Mild, flaky white fish complemented by a smooth, rich Norwegian butter sauce.

House-Marinated Shrimp with Chimichurri

Grilled jumbo shrimp served with bold, house made chimichurri.

Local Halibut with Lemon Caper Sauce

Pan-seared halibut finished in a classic white wine and lemon-caper reduction.

Vegetarian

Baked Ziti

Hearty baked pasta layered with marinara, mozzarella, and herbed ricotta.

Traditional Ratatouille

A rustic medley of stewed Provencal vegetables in olive oil and herbs.

Butternut Squash Ravioli

Velvety squash-filled pasta in a sage brown butter sauce, topped with black truffle.

Wild Mushroom Ravioli

Delicate ravioli filled with a medley of wild mushrooms, finished in a rich black truffle cream sauce, garnished with shaved Parmesan.

Simple Package



Our Simple Package offers a hassle-free drop off buffet service, delivered fresh and ready for your event.

We handle the details so you can relax and enjoy time with your guests.



Drop-Off Options

Salads

Traditional Caesar Salad

Romaine lettuce, Parmesan cheese, croutons, house made Caesar dressing

Garden Salad

Mixed greens, cherry tomatoes, cucumbers, carrots, white wine vinaigrette

Jicama Salad

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

Three Berry Salad

Mixed green, strawberries, blackberries, raspberries, goat cheese, red wine vinaigrette

Arugula Salad

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

Entrees

Beef Bourguignon

Slow-braised beef in a rich red wine and herb reduction.

Braised Short Rib

Tender, fall-off-the-bone short rib with savory demi-glace.

Lasagna Bolognese

Classic layered pasta with slow-simmered beef ragù, béchamel, and parmesan.

Chicken Piccata

Lightly sautéed chicken in a lemon-caper white wine sauce.

Chicken Marsala

Pan-seared chicken breast in a mushroom-Marsala wine reduction.

Honey Mustard Chicken

Oven-roasted chicken glazed with a sweet and tangy honey mustard sauce.

Baked Ziti

Pasta baked with marinara, mozzarella, and herbed ricotta. (v)

Traditional Ratatouille

Provençal-style vegetables gently stewed in olive oil and herbs. (v)

Let's Make Your Event Unforgettable

We would be honored to be a part of your special occasion. At Grove Catering, we believe exceptional food, genuine hospitality, and thoughtful details come together to create unforgettable experiences.

From intimate gatherings to grand celebrations, our team is here to bring your vision to life with care, creativity, and a personal touch.

Every menu is crafted with you in mind—completely customizable to reflect your tastes, preferences, and dietary needs.

Whatever you imagine, we'll help make it deliciously unforgettable.

*We can't wait to help
you celebrate.*



catering@grogebistro.com

| (619) 373-8650