

the grove cafe & market

catering menu

The Grove Café & Market is East Downtown's newest breakfast and lunch café & specialty market.

We are located on Central Avenue, the historic Route 66, on the corner of Central and Walter.

The Grove serves breakfast all day, lunch as well as a full line of espresso and coffee drinks featuring Intelligentsia Coffee & Tea.

The market features artisan grocery products ranging from olive oil, cheese, chocolate and more from around the region and the world. Custom gifts and baskets are available.

Our extensive catering menu is available for any size group, company lunch, home party or special event.

Custom menus are available for private parties.

The Grove Café & Market is available to rent out for private functions.

boxed lunches

THE BEEF 10.50

house-roasted, all natural sirloin, caramelized onion, butter lettuce, wholegrain mustard, havarti on sage bakehouse sourdough with seasonal fresh fruit, sweet pickles and a housemade cookie

ROASTED TURKEY 9.50

roasted all natural turkey, mayo, yellow mustard, tomato, avocado, iceberg lettuce on sage bakehouse whole wheat with seasonal fresh fruit, sweet pickles and a housemade cookie

VEGGIE 9.50

tomato, house-roasted yellow pepper, english cucumber, havarti, grove guacamole, mixed greens on sage bakehouse olive bread with seasonal fresh fruit, sweet pickles and a housemade cookie

TUNA SALAD 9.50

tuna salad, apple, tomato, arugula on toasted sage bakehouse whole wheat with seasonal fresh fruit, sweet pickles and a housemade cookie

BLACK FOREST HAM 9.50

all natural black forest ham, mayo, spicy mustard, gruyere, tomato, iceberg lettuce on sage bakehouse sourdough with seasonal fresh fruit, sweet pickles and a housemade cookie

GREEN BOXED 10.50

choose from any of our fresh salads served with our housemade herbed roll and a housemade cookie

greens

small greens (serves 3 to 5) 30.00

large greens (serves 6 to 8) 50.00

CHOPPED SALAD

iceberg and romaine lettuce, all-natural turkey, egg, bacon, tomato, avocado, point Reyes blue cheese with our housemade ranch

FARMERS SALAD

mixed greens, roasted golden beets, asparagus, yellow peppers, cherry tomatoes, marcona almonds, goat cheese with our housemade lemon basil vinaigrette

TUNA SALAD NICOISE

housemade tuna salad, roasted asparagus, egg, tomato, nicoise olives, fingerling potatoes and mixed greens served in a beautiful platter style, with our housemade lemon basil vinaigrette

Please inquire as to what Feature Salad is available

classics

SANDWICH PLATTER 10.00 per person
choice of any of the above sandwiches, cut in half, served with sweet pickles and paper goods
includes 5oz bag of kettle potato chips for every 4 people
(please specify how many people, minimum 10)

SEASONAL FRUIT BOWL 5.00 per person
an assortment of seasonal fruit with crème fraiche served on the side
(please specify how many people, minimum 10)

THE GROVE CHEESE CLASSIC
an assortment of 5 different artisan cheeses served with marcona
almonds, fresh grapes and berries with crostini and baguette
small platter serves 6 to 10 people 50.00
large platter serves 15 to 20 people 95.00

GROVE ANTIPASTO
3 artisan cheeses, olives, all natural toscano genoa salami, house-roasted peppers,
house-roasted asparagus and house-roasted garlic, crostini and baguette included
small platter serves 6 to 10 60.00
large platter serves 15 to 20 110.00

MEAT AND CHEESE PLATTER
all natural turkey, house-roasted natural sirloin and all natural black forest ham,
accompanied by two cheeses, sliced, and sage bakehouse breads with all of the necessary condiments
small platter serves 6 to 10 60.00
large platter serves 15 to 20 110.00

sweets

Grove sweets are baked fresh daily from scratch using the finest bakery ingredients including Callebaut
Chocolate, King Arthur's All-Natural premium flour, Nielsen-Massey Vanilla and other fine names in baking

Please inquire as to what pastries the Chef is featuring

1/2 dozen cookies 9.00
1 dozen cookies 16.00

arranged on a platter or in a pastry box

1/2 dozen signature cupcakes 12.00
1 dozen signature cupcakes 22.00

arranged on a platter or in a pastry box

1/2 dozen scones 15.00
1 dozen scones 25.00

arranged on a platter or in a pastry box

a variety of bottled beverages are available

custom catering suggestions

arranged on a platter for any number of guests (minimum serves 10)
please inquire as to what new suggestions the Chef has created

House-Roasted Sirloin with Caramelized Onion, Roasted Tomato and Herbed Aioli on Toast Point
Prosciutto Wrapped Arugula, Grana Padano Parmesan with Olive Oil and Balsamic
Tomato and Mozzarella Mini with Basil and Black Olive Vinaigrette
Truffled Egg and Asparagus served on Roasted Fingerling Potato
Smoked Salmon with Lemon Crème Fraiche on English Cucumber
Roasted Golden Beet, Shaved Fennel, Herbed Goat Cheese on Toast Point

guidelines

48 hours notice is required on all catering orders...sometimes more for over 25 people
menu subject to change due to seasonal availability
prices are subject to change, please call for any updates