



THE GROVE CATERS

The Grove Caters — but we do so much more than that.

Whether it's brunch, office lunch, an all day working session or a celebration, let us make any occasion memorable and special.

The Grove Caters brings the same honest, incredibly fresh, made-from-scratch food, hospitality and personal neighborhood experience we are known for from our restaurants to you.



HOW TO ORDER



email catering@TheGroveSF.com

phone 415 • 205 • 2521

Please tell us about your event:

1 Date and Time

Let us know the date & time of your event. We kindly ask for 24-hours notice on all orders but don't hesitate to reach out if you have a same day request — we'll always do our best to accommodate you.

2 Number of guests

Determine the number of people you are planning to feed. It never hurts to have a little extra food. If you're unsure of how much food you'll need, give us a call to discuss. Our catering managers are experts.

3 Service Style

If you have enough space, a spread is probably best. If you're looking for something quick and easy to serve, we recommend individual boxes.

4 Delivery or Pick-Up

Our minimum catering order is \$150 pre-tax and delivery fee. We are more than happy to offer delivery to your event or orders can be picked up at our Hayes Valley location free of charge.

WHAT TO ORDER

Choose from individual boxed meals, complete “picnics” or select from a variety of a la carte platters to create the perfect menu for your event.

BOXES

Individual selections for each guest!

Serves 1

Minimum order of 8 boxes.

The perfect solution for business meetings, outdoor events, or on-the-go occasions!

Each box includes 1 complete meal, compostable utensil pack and napkins.



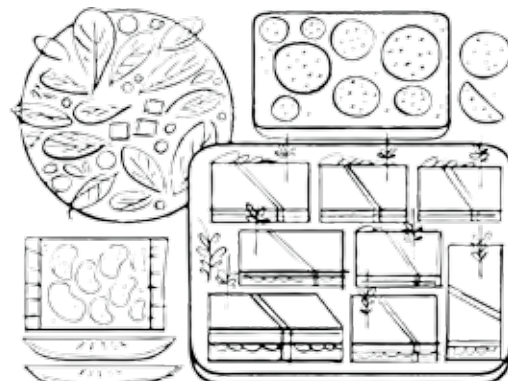
PICNICS

The perfect “One Stop Shop” to satisfy your group.

Serves 8–10

Each picnic includes a variety of pre-selected items to create a complete meal.

Includes compostable serving utensils, plateware, individual utensils and napkins.



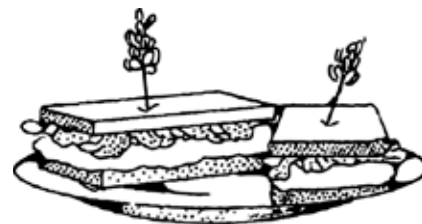
PLATTERS

Create your own menu or supplement your order with these delicious a la carte selections.

Serves 6–8

Select from a variety of a la carte options to create your own custom menu.

Includes compostable serving utensils, plateware, individual utensils and napkins.



If you have a larger party, please speak with one of our catering managers and we'll be happy to adjust accordingly!

BREAKFAST

BREAKFAST BOXES

Your breakfast solution for a meeting, event, or on-the-go occasion, in one neatly packed box! All boxes come with a side of fresh fruit, a small bottle of The Grove's fresh-squeezed orange juice, a compostable utensil pack and napkins. Minimum order of 8.

Daybreaker Breakfast Box 12.

Greek yogurt, berries and house-made granola parfait and a slice of brown sugar crumble banana bread

Avocado Toast Box 12.

Mashed avocado, extra virgin olive oil, tomato, cucumber, red radish, a drizzle of lemon, and sea salt on Semifreddi's sweet batard

PBBJ Box 12.

Honey roasted peanut butter, raspberry preserves, sliced caramelized bananas, and walnut halves on Semifreddi's sweet batard

Deep Dish Breakfast Quiche Box 12.

A slice of your choice of bacon & cheddar or roasted vegetables & goat cheese, baked in a flaky, buttery crust

Lox Box 15.

Cambridge House Royal Smoked Salmon, whipped cream cheese, marinated cucumbers, hard boiled egg, capers, and pickled shallots alongside Semifreddi's sweet batard

Feels Like Sunday Box 12.

A slice of our Homemade Banana Brown Sugar Crumble Bread and a square of The Grove's signature Cinnamon Roll Bread Pudding with classic vanilla icing and sliced strawberries

BEST BREAKFAST PICNICS

Our breakfast picnics provide everything you need to get your group's day started right! Each picnic serves 8-10 guests and includes compostable serving utensils, plateware, individual utensils and napkins. If you have a larger party, please speak with one of our catering managers and we'll be happy to adjust accordingly!

The Mission Breakfast Burrito Picnic 125.

Miniature versions of The Grove's signature breakfast burritos stuffed with soft scrambled eggs, rosemary hash browns, smoky black beans, cheddar, jack, salsa and avocado. Accompanied by a spread of the best sides and toppings: La Palma tortilla chips, guacamole, salsa, hot sauce and sour cream. Served with a Fresh Fruit Platter.

The Ferry Building Brunch Picnic 95.

A selection of sweet and savory items to satisfy all of your guests' tastebuds: Yogurt & Granola Platter with house-made granola, berries & organic Greek yogurt. Deep Dish Breakfast Quiche (choice of Egg, Bacon & Cheddar or Roasted Vegetable, Egg & Goat Cheese). Served with a Fresh Fruit Platter.

A perfect addition to any breakfast picnic!

**"Everything But The Vodka"
Bloody Mary Bar 50.**

The Grove's signature Bloody Mary Mix, served with all of the fixins': celery sticks, green beans, green olives, pickles, cherry tomatoes, lemon wheels, and horseradish



BREAKFAST

A LA CARTE BREAKFAST PLATTERS

Combine a few of these a la carte items to customize your own breakfast spread! All Platters serve 6-8. Compostable serving utensils, plateware, individual utensils and napkins are included.

Yogurt & Granola Platter.....68.

Small-batch-toasted oats, almonds, toasted coconut, and dried cranberries, served with bananas, blueberries, honey and organic Greek yogurt

Deep Dish Breakfast Quiche.....52.

Your choice of Egg, Bacon & Cheddar, or Egg, Roasted Vegetables & Goat Cheese baked in a flaky, buttery crust

Smoked Salmon Platter85.

Cambridge House Royal Smoked Salmon with capers, marinated cucumbers, pickled shallots and whipped cream cheese alongside sliced Semifreddi's sweet batard

Fresh Fruit Platter42.

Strawberries, blueberries, raspberries, pineapple, cantaloupe and honeydew served with minted honey

Homemade Breakfast Breads68.

Homemade Banana Brown Sugar Crumble Bread and The Grove's signature Cinnamon Roll Bread Pudding with classic vanilla icing and sliced strawberries

BREAKFAST BEVERAGES

All beverages serve 8-10.

House Blend Coffee.....24.

Locally-roasted Verve coffee served with all of the accompaniments: half and half, sugar, cups, napkins and stirrers

The Grove Hot Chocolate.....32.

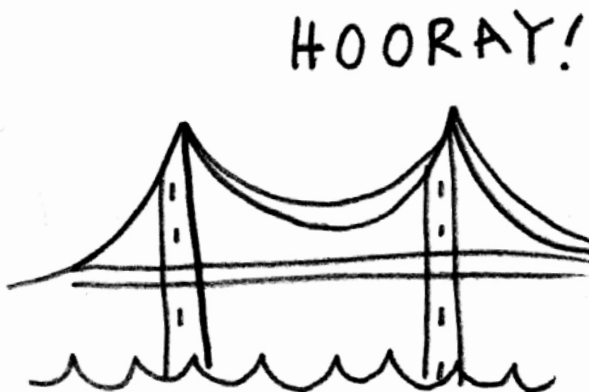
House-made with Guittard chocolate

The Grove Chai Latte.....28.

Locally made David Rio spiced chai

Squeezed-to-Order OJ32.

A Grove staple brought to you! (1 gallon)



LUNCH

LUNCH BOXES

Great for business meetings, outdoor events, or on-the-go occasions! All boxes come with signature Grove Mini House-baked Cookies, a compostable utensil pack and napkins. Minimum order of 10 with additional increments of 2.

Choose your salads and sandwiches from the selection lists on page 7.

The Sandwich Box 15.
1 full sandwich, Kettle Chips and assorted mini cookies

The Salad Box 15.
1 entree salad and toasted sweet batard, a side of assorted cut fresh fruit, assorted mini cookies

LUNCH PICNICS

Our complete lunch picnics provide everything you need to satisfy your group's lunch cravings! Each picnic serves 8-10 guests and includes compostable serving utensils, plateware, individual utensils and napkins. If you have a larger party, please speak with one of our catering managers and we'll be happy to adjust accordingly!

Choose your salads and sandwiches from the selection lists on page 7.

The Dolores Picnic 110.
1 large Organic Mixed Greens Salad Bowl
12 half sandwiches (choice of up to 3 different sandwiches)
Kettle Chips and Pickles

The Lands End Picnic 135.
1 entree salad bowl
12 half sandwiches (choice of up to 3 different sandwiches)
Kettle Chips and Pickles
2 dozen Mini House-baked Cookies

The Golden Gate Picnic 165.
1 entree salad bowl
12 half sandwiches (choice of up to 3 different sandwiches)
Kettle Chips and Pickles
2 dozen house-baked Mini Cookies
Fresh Fruit Platter

California Muffaletta* 110.
An entire focaccia slab layered with thinly sliced Fra'Mani smoked ham, fontina, roasted peppers, red onions, oil cured black olives, arugula, extra virgin olive oil and red wine vinegar. Accompanied by a large Organic Mixed Green Salad, Kettle Chips, and Pickles.

** A 24 hour notice is requested for California Muffaletta*



LUNCH

SANDWICH SELECTION

The Grove Turkey Club

House-roasted turkey breast, romaine, thick-sliced Applewood smoked bacon, mayo and tomatoes on Semifreddi's sweet batard

Vine-Ripened BLT

Romaine, thick-sliced Applewood smoked bacon, mayo and tomatoes on Semifreddi's sweet batard

Smoked Ham and Cheddar

Thin sliced Fra'Mani smoked ham, cheddar, whole grain mustard and crisp sliced apple on Semifreddi's rosemary focaccia

Balsamic Steak

Creekstone Farm Black Angus flank steak, roasted onions, roasted tomatoes, balsamic glaze, crumbled blue cheese and arugula on Semifreddi's rosemary focaccia

Chicken Salad

Hand-pulled roasted chicken breast tossed with fresh herbs and shallots on Semifreddi's sweet batard

Market Veggie

Sliced radish, fennel, tomato, cucumber, arugula, avocado and goat cheese on Semifreddi's sliced whole wheat

SALAD SELECTION

All salad dressings are served on the side.

Berkeley Bowl

Diced tomatoes, marinated cucumbers, ripe avocado, sliced radishes, shredded beets, and garbanzo beans with sunflower seeds piled on organic spring mix with our house made Green Goddess dressing

Chinese Chicken

House-roasted chicken, fresh shredded organic greens with cilantro, carrots, "wok" roasted chile spiced peanuts and orange-sesame vinaigrette

The Grove Cobb

House-roasted chicken, organic spring mix, kale, avocado, Applewood smoked bacon, tomato, diced red onion, hard-boiled egg, with blue cheese vinaigrette

Steak & Bacon "Bloody Mary"

Creekstone Farms Black Angus flank steak, Applewood smoked bacon, parmesan cheese, romaine, green beans, cherry tomatoes, celery, red onions, and house-made croutons, with our signature Bloody Mary vinaigrette

Apple Chicken

House-roasted chicken, organic spring mix, Granny Smith apples, Point Reyes blue cheese and candied spiced walnuts in a white balsamic golden raisin dressing

Roasted Beet

Mixed greens, roasted beets, candied walnuts, crumbled goat cheese and red wine vinaigrette



LUNCH

A LA CARTE OPTIONS

SANDWICH PLATTERS 68.

12 half-sandwiches. Serves 6–8. Includes compostable serving utensils, plateware, individual utensils and napkins. *Choice of up to 3 types of sandwiches:*

Smoked Ham and Cheddar

Chicken Salad

Market Veggie

Vine-Ripened BLT

Balsamic Steak

The Grove Turkey Club

SALAD BOWLS 68.

Serves 6–8 as a main, 12–16 as a side salad. Includes compostable serving utensils, plateware, individual utensils and napkins. *Choice of:*

The Grove Cobb

Berkeley Bowl

Steak & Bacon “Bloody Mary”

Apple Chicken

Roasted Beet

Chinese Chicken



LUNCH

SIGNATURE LUNCH ADD ONS

The perfect way to round out your lunch catering spread! All items serve 8-10.

Mini Cookie Basket30.
A basket of 2 dozen house-baked Mini Cookies (includes chocolate chip, chocolate brownie fudge, and oatmeal raisin)

Fresh Fruit Platter42.
Strawberries, blueberries, raspberries, pineapple, cantaloupe and honeydew served with minted honey

BIRTHDAY PARTY PACKAGE!

Celebrating someone's special day? Add this to any order! Serves 8-10 and includes compostable serving utensils, plateware, individual utensils and napkins.

The Birthday Party75.
1 whole cake or pie (ask us about our seasonal selection!)
10 Candles
10 Birthday hats
10 Birthday noise makers



LUNCH BEVERAGES

All specialty beverages serve 8-10 and include disposable cups. Soda and water is sold individually.

Iced Tea28.
Choice of Classic or Arnold Palmer. Served with lemon wheels

Cranberry Black Tea "Sangria"32.
Black tea and cranberry juice with orange, strawberry, and mint. Nonalcoholic

Lemonade30.
Choice of Classic or Lavender. Served with lemon wheels

Soda2.⁹⁵ ea.
Coca Cola, Diet Coke, 7Up

Cucumber Ginger Spritzer32.
Served with lemon wheels

Green Planet Natural Spring Bottled Water2.⁵⁰ / 4.²⁵ ea.



THE GROVE ALL DAY

THE SAN FRANCISCO ALL DAY PICNIC SPREAD 360.

Everything you need to ensure your group doesn't feel the faintest bit hungry throughout the day!

Includes compostable serving utensils, plateware, individual utensils and napkins. If you have a larger party, please speak with one of our catering managers and we'll be happy to adjust accordingly!

The All Day Picnic Spread serves 6-8.

Breakfast

Yogurt Parfait Platter

with house-made granola, berries & organic Greek yogurt

Deep Dish Breakfast Quiche

choice of bacon & cheddar or roasted vegetables & goat cheese, baked in a flaky, buttery crust

Mid Morning Snack (add \$42)

Fresh Fruit Platter

Strawberries, blueberries, raspberries, pineapple, cantaloupe and honeydew served with minted honey

Lunch

1 Entree Salad Bowl

12 half sandwiches

choice of up to 3 different sandwiches

Kettle chips and Pickles

Mini Cookie Basket

A basket of 2 dozen Mini House-baked Cookies (includes chocolate chip, chocolate brownie fudge, and oatmeal raisin)

Choose your salads and sandwiches from the selection lists on page 7.

Afternoon Snack

The Entertaining Platter

A spread of the following: Bacon wrapped dates stuffed with Point Reyes blue cheese; Semifreddi's sweet batard topped with butter, sea salt, sliced radishes and chives; fresh pita and cut vegetables with creamy spinach dip

Beverages

House Blend Coffee

Locally-roasted Verve coffee served with all of the accompaniments: half and half, sugar, cups, napkins and stirrers

Squeezed-to-Order OJ

A Grove staple brought to you! (1 gallon)

Lemonade

Choice of Classic or Lavender. Served with lemon wheels

Iced Tea

Choice of Classic or Arnold Palmer. Served with lemon wheels



THE GROVE ALL DAY

ALL DAY ACCOMPANIMENTS

Perfect for a casual get together or mid-meal snacking! All items serve 6–8 and include compostable serving utensils, plateware, individual utensils and napkins.

Smoked Salmon Platter 85.

Cambridge House Royal Smoked Salmon with capers, marinated cucumbers, pickled shallots and whipped cream cheese alongside sliced Semifreddi's sweet batard

Mezze Platter 55.

Hummus topped with extra virgin olive oil, tomato dip, rosemary-spiced roasted cashews, almonds, hazelnuts and pecans alongside mixed olives marinated in orange zest, oregano and fennel. Served with fresh pita and cut vegetables

The Entertaining Platter 70.

A spread of the following: Bacon wrapped dates stuffed with Point Reyes blue cheese; Semifreddi's sweet batard topped with butter, sea salt, sliced radishes and chives; fresh pita and cut vegetables with creamy spinach dip

Afternoon Tea Sandwich Platter.....70.

A selection of mini focaccia sandwiches: Smoked Salmon and Goat Cheese, Mini Grove Turkey Club and Market Veggie

Fresh Fruit Platter 42.

Strawberries, blueberries, raspberries, pineapple, cantaloupe and honeydew served with minted honey

Mini Cookie Basket 30.

A basket of 2 dozen house-baked Mini Cookies (includes chocolate chip, chocolate brownie fudge, and oatmeal raisin)



CAN'T FIND WHAT YOU'RE LOOKING FOR?

Give us a call at 415.205.2521 and speak with a real, live human being attentive to your wishes: our Director of Catering & Events is able to answer any questions and help with special requests you may have. Or feel free to email us at catering@thegrovesf.com. Either way that you choose to contact us we will be responsive in a timely manner.



THE FINE PRINT

ORDERING

To place your order, please contact us directly: catering@TheGroveSF.com or 415.205.2521.

Can't find what you're looking for? Please don't hesitate to call us—we're here to help! Just ask to speak with one of our catering managers. They'll be able to answer any questions or help with special requests you may have!

We kindly ask for 24 hour notice for all orders but don't hesitate to reach out if you have a same day request—we'll always do our best to accommodate you.

PAYMENT

The Grove Caters accepts American Express, MasterCard, and Visa.

Prices are subject to change and do not include tax or gratuity.

CANCELLATION

Life can get in the way . . .

We kindly request a 24 hour cancellation notice. Same day cancellations prior to 4 hours before the scheduled delivery/pickup time may reschedule their order for another day with no additional charge, otherwise a 50% charge shall apply. Cancellations under 4 hours prior to scheduled delivery/pickup time shall be charged 100%.

PICK-UP AND DELIVERY

Our minimum catering order is \$150 pre-tax and delivery fee. We are more than happy to offer delivery to your event or orders can be picked up at our Hayes Valley location free of charge. Please provide us with a one hour delivery window. Ask our catering managers whether we can accommodate delivery to your location or how best to coordinate a pickup.

PLATES, SERVING AND EATING UTENSILS

All orders include compostable serving utensils, plateware, individual utensils and napkins.