



# 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

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email [catering@TheGroveSF.com](mailto:catering@TheGroveSF.com)

phone 415 • 205 • 2521

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

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.

# WHAT TO ORDER

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**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 10 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.**



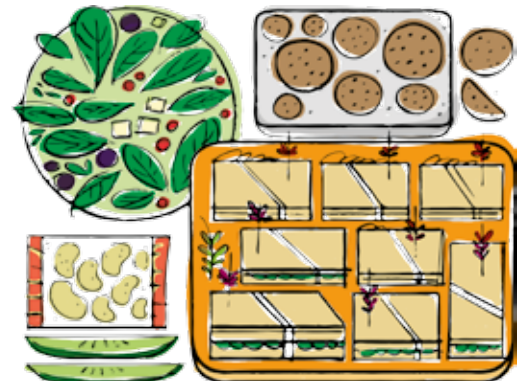
## PICNICS

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.**



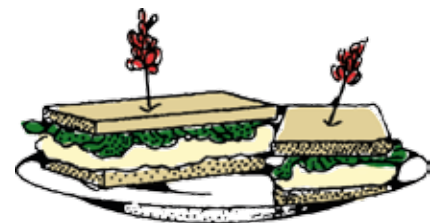
## PLATTERS

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 ..... 15.**

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

**Avocado Toast Box ..... 15.**

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

**PBBJ Box ..... 15.**

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

**Deep Dish Breakfast Quiche Box ..... 15.**

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 ..... 15.**

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 ..... 135.**

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 ..... 150.**

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 Platter .....85.**

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

**Fresh Fruit Platter .....42.**

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

**Homemade Breakfast Breads .....68.**

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.**

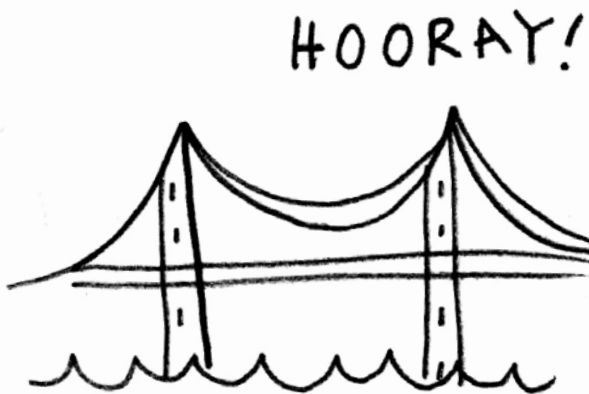
House-made with Guittard chocolate

**The Grove Chai Latte.....28.**

Locally made David Rio spiced chai

**Squeezed-to-Order OJ .....32.**

A Grove staple brought to you! (1 gallon)



# LUNCH

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## 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** ..... 125.  
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** ..... 150.  
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** ..... 185.  
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\*** ..... 95.  
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

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## 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** ..... 75.

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** ..... 75.

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 Basket .....24.**  
A basket of 2 dozen house-baked Mini Cookies (includes chocolate chip, chocolate brownie fudge, and oatmeal raisin)

**Fresh Fruit Platter .....42.**  
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 Party .....75.**  
1 whole cake or pie (ask us about our seasonal selection!)  
Candles  
Birthday hats  
Birthday noise makers



## LUNCH BEVERAGES

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

**The Grove Iced Tea .....28.**  
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

**Homemade Lemonade .....30.**  
Choice of Classic or Lavender. Served with lemon wheels

**Soda .....2.<sup>95</sup> ea.**  
Coca Cola, Diet Coke, 7Up

**Cucumber Ginger Spritzer.....32.**  
Served with lemon wheels

**Green Planet Natural Spring Bottled Water.....2.<sup>50</sup> / 4.<sup>25</sup> ea.**



# THE GROVE ALL DAY

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## THE SAN FRANCISCO ALL DAY PICNIC SPREAD ..... 425.

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)

#### Homemade Lemonade

Choice of Classic or Lavender. Served with lemon wheels

#### The Grove Iced Tea

Choice of Classic or Arnold Palmer. Served with lemon wheels



# THE GROVE ALL DAY

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## 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 ..... 75.**

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..... 75.**

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 ..... 24.**

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?

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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](mailto:catering@thegrovesf.com). Either way that you choose to contact us we will be responsive in a timely manner.



# THE FINE PRINT

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## ORDERING

To place your order, please contact us directly: [catering@TheGroveSF.com](mailto: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.