



THE GROVE CATERS

Bringing The Grove Restaurants to you!

Since 1999, our family owned and operated business has been proudly serving San Francisco using fresh, local and artisanal ingredients.

Whether it's a breakfast meeting, office lunch or social occasion, we deliver the same house-made thoughtfully crafted comfort food that our guests have enjoyed for 20 years.



HOW TO ORDER



email 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

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.



INDOOR 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.



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.



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. Minimum order of 10.

Gluten free and vegan options available upon request.

Daybreaker Breakfast Box 16.

local, organic, Strauss yogurt, fresh berries and house-made granola parfait and a slice of house-made banana brown sugar crumble bread

Avocado Toast Box 16.

smashed California avocado, Mediterranean spice, lemon wedges, extra virgin olive oil, Maldon sea salt, cucumber, red radish, pickled shallots on grilled batard bread

Deep Dish Breakfast Quiche Box17.

a slice of applewood smoked bacon & aged sharp cheddar or roasted vegetables & goat cheese, baked in a house-made buttery pie crust

Mission Breakfast Burrito Box17.

miniature version of The Grove's signature breakfast burrito; stuffed with soft scrambled eggs, crispy golden rosemary hashbrowns, smoky black beans, aged sharp cheddar, Monterey jack, salsa, and mashed avocado. Add applewood smoked bacon or traditional breakfast sausage. Accompanied with house-made tortilla chips, mashed avocado, pico de gallo, sour cream and hot sauce

The Grove's Breakfast Sandwich Box17.

American heritage ham, applewood smoked bacon or avocado; with aged sharp cheddar, soft scrambled eggs, arugula and The Grove's green herb jalapeño sauce served on a toasted Acme brioche bun

BEST BREAKFAST PICNICS

Our breakfast picnics provide everything you need to get your group's day started right! Each picnic serves 8-10 guests. Served with a Fresh Fruit Platter.

The Ferry Building Brunch Picnic 170.

Yogurt & Granola Platter with house-made granola, fresh berries & local, organic Strauss yogurt. Deep Dish Breakfast Quiche (applewood smoked bacon & aged sharp cheddar or roasted vegetables & goat cheese) baked in a house-made buttery pie crust. Served with a fresh fruit platter of fresh strawberries, raspberries, pineapple, cantaloupe and honeydew, with minted honey

Mission Breakfast Burrito Picnic 165.

miniature version of The Grove's signature breakfast burrito; stuffed with soft scrambled eggs, crispy golden rosemary hashbrowns, smoky black beans, aged sharp cheddar, Monterey jack, salsa, and mashed avocado. Add applewood smoked bacon or traditional breakfast sausage. Accompanied with house-made tortilla chips, mashed avocado, pico de gallo, sour cream and hot sauce. Served with a fresh fruit platter

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.



Yogurt & Granola Platter 70.

small-batch-toasted oats, almonds, dried cranberries, fresh blueberries, strawberries, raspberries, honey; with local, organic, Strauss yogurt

Deep Dish Breakfast Quiche Platter 58.

slices of applewood smoked bacon & aged sharp cheddar or roasted vegetables & goat cheese, baked in a house-made buttery pie crust



Fresh Fruit Platter 45.

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

The Grove's Breakfast

Sandwich Platter 90.

American heritage ham, applewood smoked bacon or avocado with aged sharp cheddar, soft scrambled eggs, arugula and The Grove's green herb jalapeño sauce served on a toasted Acme brioche bun. 8 sandwiches

Avocado Toast Platter 60.

smashed California avocado, Mediterranean spice, lemon wedges, extra virgin olive oil, Maldon sea salt, cucumber, red radish, pickled shallots on grilled batard bread

Breakfast Bread and Pastry Platter 68.

house-made banana brown sugar crumble bread with sliced strawberries, raspberries, and whipped cream cheese. Outrageous homemade pop tarts, filled with strawberry or Nutella

BREAKFAST BEVERAGES

All beverages serve 8-10. Half gallon serves 4-5.



Sightglass Coffee 28.

Special "Grove Blend" roasted right here in SF. 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 16. / 32.

a Grove staple brought to you! (1/2 gallon or 1 gallon)

LUNCH



THE GROVE SIGNATURE PICNIC..... 150.

Our complete lunch picnics provide everything you need to satisfy your group's lunch cravings! Each picnic serves 8-10 guests.

Choose your salads and sandwiches from the selection lists on page 8.

12 half sandwiches (choose up to 3 different sandwiches)

1 entree salad

Kettle Chips and Pickles

LUNCH PICNIC ADD ONS

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

Mini Cookie Basket 25.

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

Add 8 gluten free vegan

brownie bites.....10.

Additional Sandwich Platter... 80.

12 half-sandwiches. Add up to 3 types of sandwiches

Fresh Fruit Platter 45.

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

Additional Entree Salad 80.

Arnold Palmer 28.

The Grove Iced Tea & fresh squeezed lemonade

LUNCH

SANDWICH SELECTION

Gluten free bread available upon request.

The Grove Turkey Club

our vine-ripened BLT loaded with house-roasted turkey breast on local artisan bread

Vine-Ripened BLT

romaine, thick-sliced applewood smoked bacon, mayo and tomatoes, toasted thick-sliced Semifreddi's batard

Smoked Ham and Cheddar

thinly sliced American heritage ham, cheddar, whole grain mustard and crisp sliced apple on focaccia

Balsamic Roast Beef

thinly sliced roast beef, roasted onions, roasted tomatoes, balsamic glaze, fontina cheese and arugula on focaccia

Chicken Salad

hand-pulled house brined and roasted chicken breast tossed with fresh herbs and shallots on grilled batard bread

Market Veggie

sliced radish, tomato, cucumber, arugula, avocado, goat cheese on focaccia. Available in a vegan version with hummus

SALAD SELECTION

All salad dressings are served on the side.

Berkeley Bowl

avocado, tomatoes, sliced radishes, shredded beets, chickpeas, sunflower seeds, organic spring mix, creamy green goddess dressing

Chinese Chicken

house brined and roasted chicken breast, shredded organic greens, cilantro, carrots, "wok" roasted chili spiced peanuts, fresh orange slices, orange-sesame vinaigrette

The Grove Cobb

house brined and roasted chicken breast, avocado, applewood smoked bacon, tomato, organic baby lettuces, Point Reyes blue cheese, hard-cooked egg, red onion, blue cheese vinaigrette

Roast Chicken Apple

house brined and roasted chicken breast, organic lettuces, Granny Smith apples, candied spiced walnuts, goat cheese, white balsamic-golden raisin dressing

Guacamole Chop

romaine, avocado, black beans, diced tomato, house-made tortilla chips, pickled shallots, cilantro, cotija cheese, chipotle lime dressing

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. Gluten free and vegan options available upon request.

Choose your salads and sandwiches from the selection lists on page 8.



The Sandwich Box17.

1 full sandwich, Kettle chips, pickle and assorted mini cookies

The Salad Box17.

1 entree salad and grilled batard bread, a side of assorted cut fresh fruit, assorted mini cookies

LUNCH BEVERAGES

All specialty beverages serve 4–5 (1/2 gallon size) or 8–10 (1 gallon size) and include disposable cups. Soda and water are sold individually.

Arnold Palmer 14. / 28.

The Grove Iced Tea & fresh squeezed lemonade.

Fresh Squeezed Lemonade 15. / 30.

Classic or Lavender. Served with lemon wedges

Cucumber Ginger Spritzer 16. / 32.

served with lemon wedges

Cranberry Black Tea “Sangria” 16. / 32.

black tea and cranberry juice with orange, strawberry, and mint. Non-alcoholic

Soda 2⁹⁵ ea.

Coca Cola, Diet Coke, 7Up

Smartwater 2⁹⁵ ea.

The Grove Iced Tea 14. / 28.

Served with lemon wedges



LUNCH

A LA CARTE OPTIONS

SANDWICH PLATTERS 80.

12 half-sandwiches. Serves 6–8. *Add up to 3 types of sandwiches:*

The Grove Turkey Club

Vine-Ripened BLT

Smoked Ham and Cheddar

Balsamic Roast Beef

Chicken Salad

Market Veggie

SALAD BOWLS 80.

Serves 6–8 as a main, 12–16 as a side salad.



Berkeley Bowl

Chinese Chicken

The Grove Cobb

Roast Chicken Apple

Guacamole Chop

CELEBRATION PARTY PACKAGE 75.

Celebrating someone's special day? Add this to any order! Each cake has 14 slices and comes with candles. Please order 48 hours in advance.

1 luscious, made-daily whole cake

Carrot Cake: a traditional favorite with brown sugar, cinnamon and freshly grated carrots. Topped with a vanilla buttercream frosting.

Devil's Food & Vanilla Cake: a decadent devil's food cake made extra moist with sour cream. Layered with a classic vanilla frosting.

Birthday Cake: a buttermilk-rich yellow cake slathered in Guittard chocolate frosting. Coated in rainbow sprinkles for everyday celebrations.



THE GROVE ALL DAY



ENTERTAINING PLATTERS

Perfect for a casual get together or mid-meal snacking! All items serve 6–10 and include compostable serving utensils, plateware, individual utensils and napkins.

Gluten free and vegan options available upon request.

The Grove Chicken Wings 75.

hot and smoky adobo roasted wings with scallions, cilantro, lime, savory blue cheese dipping sauce and crisp carrot and celery sticks. 40 pieces

Hummus and Vegetable Platter..... 65.

silky house-made chickpea puree with tahini, garlic, lemon; crunchy vegetables, green goddess dip, pita, chili flakes

Roast Sirloin Beef, Mozzarella and Basil Skewers..... 85.

sliced roast beef, cherry tomato, mozzarella, fresh basil and balsamic glaze. Available in vegetarian version with green olives. 40 pieces

Fresh Fruit Platter 45.

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

Local Cheese and Artisan Cured Meats Board 120.

locally made Salami, Coppa, and smoked ham with aged sharp cheddar, gruyere, Point Reyes blue, and triple cream cheeses. With mustard, cornichons, house-made fruit compote, candied spiced walnuts, grilled local artisan bread and crackers.

The Grove’s Savory Sandwich Bites 75.

choose one from our selection: The Grove Turkey Club, California Muffaletta, Balsamic Roast Beef, or Market Veggie (vegan version available). 36 mini focaccia sandwiches

Mini Cookie Basket 25.

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

Add 8 gluten free vegan brownie bites.....10.

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%.

PLATES, SERVING AND EATING UTENSILS

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

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 for a fee 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.



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.



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