



# 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 over 20 years.



# HOW TO ORDER



email      catering@TheGroveSF.com

phone      415 • 205 • 2521

**Our minimum catering order is \$200 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 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-hour's 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 guests you are planning to serve. It never hurts to have a little extra. Our catering team are experts and are here to assist. Give us a call.

## 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!

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.

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

Serves 8-10



## PLATTERS

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

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

Serves 6-8



If you have a larger party, please speak with our catering team and we'll be happy to assist!

415-205-2521

# BREAKFAST

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## 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.....17.50**

local, organic Straus yogurt with fresh berries and a slice of house-made banana brown sugar crumble bread

### **Avocado Toast Box.....17.75**

mashed California avocado, fresh lemon, drizzle of extra virgin olive oil, Maldon sea salt, Mediterranean spice, tomato, cucumber, red radish on local artisan bread

### **Deep Dish Breakfast Quiche Box.....18.50**

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 Box.....18.50**

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 on us! Accompanied with house-made tortilla chips, mashed avocado, pico de gallo, sour cream and hot sauce

### **The Grove's Breakfast Sandwich Box.....18.50**

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 brioche bun

## BEST BREAKFAST PICNICS

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

### **The Ferry Building Brunch Picnic..... 188.**

local, organic Straus yogurt with fresh berries. 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

### **Mission Breakfast Burrito Picnic .....190.**

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 on us! Accompanied with house-made tortilla chips, mashed avocado, pico de gallo, sour cream and hot sauce. Served with a fresh fruit platter of fresh strawberries, raspberries, pineapple, cantaloupe and honeydew



# 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.



### Malibu Breakfast Bowl..... 98.

chia-hemp seed pudding, Straus Greek yogurt, California kiwi, banana, toasted coconut, sunflower, pepita & flax seeds; marcona almonds, goji berries, spiced honey & mint

### Deep Dish Breakfast Quiche Platter ..... 98.

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



### Fresh Fruit Platter.....65.

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

### The Grove's Breakfast Sandwich Platter.....98.

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 brioche bun. 8 sandwiches, one type per tray

### Avocado Toast Platter..... 85.

mashed California avocado, fresh lemon, drizzle of extra virgin olive oil, Maldon sea salt, Mediterranean spice, tomato, cucumber, red radish on local artisan bread

### Breakfast Breads.....38.

house-made banana brown sugar crumble bread. 6 slices

## BREAKFAST BEVERAGES

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

### Grand Coffee..... 42.

roasted right here in SF. Served with all of the accompaniments: half and half, sugar, cups, napkins and stirrers



### The Grove Chai Latte .....47.

locally made David Rio spiced chai

### Squeezed-to-Order OJ ..... 30. / 55.

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

# LUNCH



## THE GROVE SIGNATURE PICNIC 188.

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.*

**Additional Sandwich Platter.. 95.**

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

**Cookie Basket.....40.**

a basket of a dozen house-baked chocolate chip cookies

*Add 8 gluten free brownie bites...13.*

**Additional Entree Salad .....95.**

**Fresh Fruit Platter .....65.**

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

**Arnold Palmer .....40.**

The Grove Iced Tea & fresh squeezed lemonade

# LUNCH

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## 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 local artisan bread

### **Smoked Ham and Cheddar**

thinly sliced American heritage ham, cheddar, whole grain mustard and crisp sliced apple on local artisan bread

### **Balsamic Roast Beef**

thinly sliced roast beef, roasted onions, tomatoes, balsamic glaze, fontina cheese and arugula on local artisan bread

### **The Vegetarian**

silky house-made hummus, braised portobello mushrooms, roasted red peppers, cucumbers, sliced radishes, wild arugula, avocado on local artisan bread

### **Chicken Salad**

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

## SALAD SELECTION

All salad dressings are served on the side.

### **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

### **Berkeley Bowl**

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

### **Roasted Vegetable**

wild arugula and organic baby lettuces, roasted portobello mushrooms, maple roasted sweet potatoes, chickpeas, radishes, cucumber, glazed walnuts, our green herb sauce

# LUNCH

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## LUNCH BOXES

Great for business meetings, outdoor events, or on-the-go occasions! All boxes come with signature Grove house-baked cookies, a compostable utensil pack and napkins. Gluten free and vegan options available upon request. Minimum order of 10.

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

**The Sandwich Box.....19.**

1 full sandwich, Kettle chips, pickle and a cookie

**The Salad Box.....19.**

1 entree salad, local crostini bread, and a cookie

**The Cheeseburger Box.....22.**

half pound of all natural chuck & brisket house blend, whipped aged sharp cheddar, toasted bun, onion, tomato, bib lettuce, pickle, and Grove Sauce; Kettle chips, pickle and a cookie

**The Grove Reuben Box..... 22.**

our slow cooked hot pastrami, hand sliced to order, house-made Russian dressing, Gruyere, Sonoma Brinery sauerkraut, on grilled NY Jewish rye; Kettle chips, pickle and a cookie

**The Classic French Dip Box..... 22.**

thinly sliced roast beef, grilled rustic roll, horseradish mayo, pickle; Kettle chips, pickle and a cookie

## 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..... 20. / 40.**

The Grove Iced Tea & fresh squeezed lemonade

**Fresh Squeezed Lemonade ..... 20. / 40.**

Classic or Lavender.

**Soda .....3<sup>75</sup> ea.**

Coca Cola, Diet Coke, 7Up

**Bottled Water .....3<sup>75</sup> ea.**

**The Grove Iced Tea ..... 20. / 40.**





# LUNCH

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## A LA CARTE OPTIONS

### SANDWICH PLATTERS ..... 95.

Add up to 3 types of sandwiches for 12 half-sandwiches. Serves 6-8.

**The Grove Turkey**

**Club Vine-Ripened BLT**

**Smoked Ham and Cheddar**

**Balsamic Roast Beef**

**The Vegetarian**

**Chicken Salad**

### SALAD BOWLS ..... 95.

Salad serves 6-8 as a main, 12-16 as a side.



**The Grove Cobb**

**Roast Chicken Apple**

**Berkeley Bowl**

**Roasted Vegetable**

# THE GROVE ALL DAY

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## ENTERTAINING PLATTERS

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

Gluten free and vegan options available upon request.

### **The Grove Chicken Wings ..... 95.**

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 ..... 75.**

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

### **Roast Sirloin Beef, Mozzarella and Basil Skewers ..... 98.**

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

### **Fresh Fruit Platter..... 65.**

strawberries, blueberries, raspberries, pineapple, cantaloupe and honeydew

### **The Grove’s Savory Sandwich Bites ..... 95.**

choose one from our selection: The Grove Turkey Club, Ham and Cheddar, Balsamic Roast Beef, or The Vegetarian (vegan version available). 36 mini sandwiches

### **Cookie Basket..... 40.**

a basket of a dozen house-baked chocolate chip cookies

*Add 8 gluten free brownie bites..... 13.*

# THE FINE PRINT

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## ORDERING

To place your order, you may email us directly: [catering@TheGroveSF.com](mailto:catering@TheGroveSF.com), or phone us at 415.205.2521

You will receive an email confirming the date and time are available

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 our catering team. 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.

Orders are confirmed once payment has been provided.

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

## CANCELLATION

Life can get in the way . . .

We kindly request a 24 hour cancellation notice. A 50% charge shall apply for same day cancellations.

## 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 \$200 pre-tax and delivery fee. We are more than happy to offer delivery to your event for a fee or orders may be picked up free of charge. Please provide us with a 30 minute delivery window. Ask our catering team whether we can accommodate delivery to your location or how best to coordinate a pickup.



## CAN'T FIND WHAT YOU'RE LOOKING FOR?

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Our Catering Team is available to assist you with creating meals, special requests and any questions that may arise when planning group meals. Give us a call at 415.205.2521 or send us an email at [catering@TheGroveSF.com](mailto:catering@TheGroveSF.com), we are here to help every step of the way.



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