

## CATERING MENU

The Grove Cafe & Market uses local and organic products whenever possible and always the highest quality seasonal ingredients available. Our platters are beautifully arranged and ready to serve.

### BREAKFAST

---

#### HOUSEMADE ENGLISH MUFFINS

toasted english muffins, housemade strawberry chia jam & butter  
**3.25 per person (minimum order of 10)**

#### BREAKFAST MUFFINS & PASTRIES

toasted english muffins, scones, breakfast muffins, housemade strawberry chia jam & butter  
**small 35.00 (serves 10-15)**  
**large 60.00 (serves 20-25)**

#### GRANOLA, ORGANIC YOGURT & FRESH FRUIT

housemade granola, organic greek yogurt & fresh cut fruit  
**45.00 (serves 6-10)**

#### SEASONAL FRESH FRUIT BOWL

apples, strawberries, kiwi, blueberries, grapes & local honey (creme fraiche available upon request)  
**small 45.00 (serves 10-15)**  
**large 75.00 (serves 20-25)**

#### GROVE BREAKFAST BURRITOS

scrambled egg, tully's local sausage, goat cheese, green chile, flour tortilla wrapped individually, can be halved upon request  
**8.75 (minimum order of 10)**

#### make it vegetarian

scrambled egg, roasted fingerling potatoes, goat cheese, green chile, flour tortilla

#### SMOKED SALMON PLATTER

served with toasted housemade english muffins, whipped cream cheese, red onion, capers & lemons  
**160.00 (serves 10-15)**

### LUNCH BOX

minimum order of 10

#### SANDWICH LUNCH BOX

---

served with grove kale salad, housemade pickles & a grove cookie  
**13.95**

#### Choose From:

##### LEMON HERB TURKEY

roasted turkey, avocado, lemon jam, sunflower sprouts, herb mayo on whole wheat

##### BLACK FOREST HAM

black forest ham, gruyere, tomato, iceberg lettuce, mayo, whole grain mustard on sourdough

##### THE BEEF

house roasted NM sirloin, caramelized onion, arugula, horseradish creme fraiche, whole grain mustard, havarti on sourdough

##### TUNA SALAD

tuna salad, apple, tomato, arugula on toasted whole wheat (not available on sandwich platter)

##### MOZZARELLA

housemade mozzarella, sunflower pesto, tomato, arugula on toasted olive bread

##### VEGGIE

tomato, roasted yellow pepper, english cucumber, grove guacamole, havarti, mixed greens on olive bread

### SALAD LUNCH BOX

---

served with a grove cookie  
**15.95**

#### Choose From:

##### CHOPPED SALAD

chopped romaine, turkey, hard-boiled egg, bacon, tomato, avocado, blue cheese with housemade ranch

##### FARMERS SALAD

mixed greens, roasted golden beets, asparagus, yellow peppers, tomato, marcona almonds, goat cheese with lemon basil vinaigrette

##### TUNA SALAD NICOISE

tuna salad, olives, tomato, mixed greens, egg, asparagus, fingerling potatoes with lemon basil vinaigrette

##### FEATURED SALAD

an ever-changing salad that highlights seasonal ingredients, please inquire as to what the chef is featuring

### SWEETS

---

offerings change seasonally, please inquire for our selection

#### GROVE SWEETS PLATTER

an assortment of our signature sweets including mini cupcakes, cookies & brownies  
**80.00 (serves 20-25)**

#### CUPCAKES

coconut, red velvet, chocolate ganache sea salt, sprinkle, seasonal cupcakes  
**37.00 per dozen**

#### OLD-FASHIONED COOKIES

chocolate chip, chocolate walnut sea salt, brown butter bourbon butterscotch, shortbread, grove-ee, seasonal cookies  
**27.00 per dozen**

#### MINI CUPCAKES

chocolate chip, chocolate walnut sea salt, brown butter bourbon butterscotch, shortbread, grove-ee, seasonal flavors  
**21.00 per dozen**

#### FRENCH MACARONS

**24.00 per dozen**  
custom macaron orders require a 4 dozen minimum, available Friday - Sunday

#### CHOCOLATE TAHINI BROWNIES gf

**37.00 per dozen**

#### SCONES

**27.00 per dozen**

### COFFEE & BEVERAGE SERVICE

---

bottled beverages are available including bottled water, iced tea and assorted sparkling sodas

#### INTELLIGENTSIA COFFEE

includes cups, sugar, stirrers, organic half & half, lids upon request  
**50.00 (serves 15-20)**

#### HOUSE-SQUEEZED LEMONADE

**45.00 (serves 15-20)**

#### HOUSE-SQUEEZED ORANGE JUICE

**55.00 (serves 15-20)**

## SALAD BOWLS

small 45.00 (serves 5-10)  
large 85.00 (serves 11-15)

### Choose From:

#### CHOPPED SALAD

chopped romaine, turkey, hard-boiled egg, bacon, tomato, avocado, blue cheese with housemade ranch

#### TUNA SALAD NICOISE

tuna salad, olives, tomato, mixed greens, egg, asparagus, fingerling potatoes with lemon basil vinaigrette

#### FARMERS SALAD

mixed greens, roasted golden beets, asparagus, yellow peppers, tomato, marcona almonds, goat cheese with lemon basil vinaigrette

#### FEATURED SALAD

an ever-changing salad that highlights seasonal ingredients, please inquire as to what the chef is featuring

## CLASSIC PLATTERS

#### SANDWICH PLATTER

a selection of sandwiches, cut in half, served with housemade pickles & potato chips choose from Lemon Herb Turkey, Black Forest Ham, The Beef, Mozzarella & Veggie

11.25 per person  
(minimum order of 10)

#### GROVE ANTIPASTO\*

three artisan cheeses, all natural genoa salami, la quercia prosciutto, roasted yellow peppers, roasted asparagus, roasted garlic, olives, housemade pickles & marcona almonds served with toasted baguette

small 60.00 (serves 6-10)  
large 110.00 (serves 15-20)

#### FRESH VEGETABLE PLATTER

fresh seasonal vegetables including cucumbers, asparagus, yellow peppers, cherry tomatoes & carrots served with basil green goddess or ranch dressing

small 45.00 (Serves 6-10)  
large 85.00 (Serves 15-20)

#### ARTISAN SANDWICH BAR

BYO (build your own) sandwiches with roasted turkey, black forest ham & house roasted beef accompanied by white cheddar & havarti cheese, butter lettuce, tomatoes, condiments & sage bakehouse breads

small 95.00 (serves 10-15)  
large 180.00 (serves 20-25)

#### GROVE CHEESE CLASSIC\*

five artisan cheeses, marcona almonds, grapes & berries with fresh baguette & artisan crackers

small 65.00 (Serves 6-10)  
large 95.00 (serves 15-20)

#### RUSTIC ROASTED VEGETABLE PLATTER

roasted seasonal vegetables including asparagus, mushrooms, radish, yellow peppers, carrots & sweet potatoes garnished with fresh herbs

small 45.00 (Serves 6-10)  
large 85.00 (serves 15-20)

#### MEDITERRANEAN PLATTER

seasonal hummus, fresh vegetables, mixed olives, local feta & crostini

small 65.00 (serves 6-10)  
large 95.00 (serves 15-20)

## CUSTOM HORS D'OEUVRE PLATTERS

mix and match your favorites  
(2 dozen minimum per variety)

### CANAPES

**SMOKED SALMON 2.95 pc**  
whipped cream cheese, capers, lemon, chive, creme fraiche on a mini toasted english muffin

**LA QUERCIA PROSCIUTTO WRAPPED ARUGULA 1.95 pc**  
grana padano parmesan

**TWICE BAKED FINGERLING POTATO 2.75 pc**  
bacon, cheddar, chives with creme fraiche

**SPICED SWEET POTATO 2.75 pc**  
whipped feta, sunflower basil pesto, sprouts

### TOASTS

**MOZZARELLA TOAST 2.75 pc**  
housemade fresh mozzarella, roasted tomato, sunflower basil pesto on toasted brioche

**ARTICHOKE & RICOTTA TOAST 2.75 pc**  
green olives, fresh herbs on toasted brioche

**ROASTED MUSHROOM TOAST 2.75 pc**  
goat cheese, truffle oil on toasted brioche

**STRAWBERRY ALMOND TOAST 2.75 pc**  
whipped ricotta, house strawberry chia jam, toasted almonds on toasted brioche

### COCKTAIL SLIDERS

**HOUSE ROASTED SIRLOIN 4.25 pc**  
caramelized onions, horseradish creme fraiche, whole grain mustard, arugula on a herb roll

**SPICED SWEET POTATO 4.25 pc**  
whipped feta, sunflower basil pesto, sprouts on a herb roll

**LEMON HERB TURKEY 4.25 pc**  
herbed mayo, lemon jam, sunflower sprouts on a herb roll

### TEA SANDWICHES

**EGG SALAD 2.95 pc**  
truffled asparagus egg salad on whole wheat

**CUCUMBER 2.95 pc**  
herbed cream cheese, basil on whole wheat

**HOUSE ROASTED SIRLOIN 2.95 pc**  
arugula, horseradish creme fraiche & caramelized onion on sourdough

## CATERING NOTES

\*these items require 48 hour advance notice

### PRESENTATION

All items are served on eco-friendly disposable platters and include plates, utensils & napkins upon request.

An upgrade to china and wood serving platters is available upon request.

### ORDERING

Order online at:  
[www.thegrovecafe.com](http://www.thegrovecafe.com)

Call:  
505.248.9800  
600 Central Avenue SE Suite A,  
Albuquerque NM 87102

Open Tuesday - Saturday 7a- 3p,  
Sunday 8a- 3p, closed Monday

### DELIVERY

Delivery is available on orders of \$250 or more, per availability.

A delivery charge of \$15 - \$50 is applied based on the delivery location.

CHANGES OR CANCELLATIONS MUST BE MADE AT LEAST 48 HOURS IN ADVANCE OF THE SCHEDULED PICK UP/DELIVERY TIME. ORDERS CANCELLED WITHIN 24 HOURS OF ORDER, 50% OF TOTAL ORDER WILL BE CHARGED. ORDERS CANCELLED THE DAY OF SCHEDULED PICK-UP/DELIVERY, 100% OF YOUR ORDER WILL BE CHARGED. CREDIT CARD REQUIRED TO PLACE CATERING ORDER. ALL PRICES ARE SUBJECT TO CHANGE.

