



the grove
cafe & market

catering

600 Central Avenue SE, just west of I-25

505.248.9800

Open Tuesday - Saturday 7a-4p, Sunday 8a-3p

Closed Monday

www.thegrovecafemarket.com

The Grove Café & Market uses local and organic produce whenever possible and always the highest quality seasonal ingredients available. We proudly feature Sage Bakehouse bread, Taos Farms all-natural eggs, Heidi's organic jam, local and all-natural preservative-free meats, Tully's sausage, Old Windmill Farms goat cheese, artisan cheeses and other products of the finest quality.

breakfast

OLD-FASHIONED ENGLISH MUFFINS

toasted housemade english muffins served with butter and heidi's organic jam
2.25 per person (minimum order of 10)

BREAKFAST MUFFIN & PASTRIES

an assortment of our housemade english muffins, scones and breakfast muffins with heidi's organic raspberry jam and butter
small 22.00 (serves 8-10) large 40.00 (serves 15-20)

GRANOLA, ORGANIC YOGURT AND FRESH FRUIT

create your own granola parfait with our housemade granola, straus organic yogurt and fresh cut fruit
40.00 (serves 8-10)

SEASONAL FRESH FRUIT BOWL

a bowl of fresh cut fruit featuring apples, oranges, strawberries and grapes with local honey (crème fraiche available upon request)
small 40.00 (serves 10-15) large 70.00 (serves 20-25)

GROVE BREAKFAST BURRITOS

scrambled egg, tully's sausage, local goat cheese, housemade green chile in a tortilla with our roasted tomato jalapeno salsa served on a platter (can be halved upon request)
7.25 per person (minimum order of 10)

coffee & beverage service

LARGE BOX OF COFFEE

includes cups, sugar, stirrers and cream (lids upon request)
40.00 (serves 15- 20)

HOUSE-SQUEEZED JUICES

orange juice 50.00 (serves 15- 20) lemonade 40.00 (serves 15- 20)

ASSORTED BOTTLED BEVERAGES

iced tea 2.29 ea fiji water 2.29 ea blue sky sodas 1.09 ea apple juice 1.79 ea orangina 1.99 ea

sweets

SIGNATURE CUPCAKES

choice of coconut grove, red velvet, heavenly chocolate, classic carrot and 2 seasonal cupcakes 27.00dz

MINI CUPCAKES

15.00dz

OLD-FASHIONED COOKIES

choice of chocolate chip, chocolate chip ginger and oatmeal cranberry 21.00dz

SCONES

25.00dz

box lunches

(minimum order of 10)

served with fresh fruit, sweet pickles and a housemade cookie

THE BEEF

thin sliced housemade all-natural roasted sirloin, caramelized onion, arugula, horseradish crème fraiche, whole grain mustard, havarti on sourdough 10.75

ROASTED TURKEY

roasted turkey, avocado, mayo, yellow mustard, tomato, iceberg lettuce on whole wheat 10.75

BLACK FOREST HAM

all natural black forest ham, mayo, whole grain mustard, gruyere, tomato, iceberg lettuce on sourdough 10.75

TUNA SALAD

tuna salad, apple, tomato, arugula on toasted whole wheat 10.75

MOZZARELLA

housemade fresh mozzarella, tomato, basil, arugula on toasted olive bread 10.75

VEGGIE

tomato, roasted yellow pepper, english cucumber, grove guacamole, havarti, mixed greens on olive bread 10.75

green box lunches

served with our herb roll and a housemade cookie

CHOPPED SALAD

chopped romaine lettuce, turkey, egg, bacon, tomato, avocado, point Reyes blue cheese with housemade ranch 12.25

FARMERS SALAD

mixed greens, roasted golden beets, asparagus, yellow peppers, tomato, marcona almonds, goat cheese with lemon basil vinaigrette 11.75

TUNA SALAD NICOISE

tuna salad, olives, tomato, mixed greens, egg, asparagus, fingerling potatoes with lemon basil vinaigrette 11.75

FEATURED SALAD

an ever-changing salad that highlights seasonal ingredients, please inquire as to what the chef is featuring 11.75

large salads

BIG BEAUTIFUL SALAD

choice of chopped salad, farmers salad, tuna salad nicoise or featured salad (see above descriptions)

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



classics

SANDWICH PLATTER

a display of your choice of sandwiches, cut in half, served with sweet pickles & kettle potato chips
see box lunches for your sandwich options
10.00 per person (minimum order of 10)

ARTISAN SANDWICH BAR

build your own sandwiches with all natural turkey, black forest ham and house roasted beef accompanied by white cheddar and havarti cheese, butter lettuce, tomatoes, condiments and sage bakehouse breads
small 95.00 (serves 10-15) large 180.00 (serves 20-25)

GROVE ANTIPASTO*

a beautiful presentation featuring three artisan cheeses, all natural genoa salami, roasted yellow peppers, roasted asparagus, roasted garlic and olives with fresh and toasted baguette
small 60.00 (serves 6-10) large 110.00 (serves 15-20)

GROVE CHEESE CLASSIC*

a selection of five artisan cheeses, marcona almonds, grapes and berries with fresh and toasted baguette
small 50.00 (serves 6-10) large 95.00 (serves 15-20)

FRESH VEGETABLE PLATTER

an assortment of fresh seasonal vegetables featuring cucumbers, asparagus, yellow peppers, cherry tomatoes and carrots served with basil green goddess dressing
small 35.00 (serves 6-10) large 65.00 (serves 15-20)

RUSTIC ROASTED VEGETABLE PLATTER*

roasted seasonal vegetables including asparagus, yellow peppers, mushrooms, carrots and squash served with herb balsamic dressing
small 45.00 (serves 6-10) large 85.00 (serves 15-20)

custom hors d'œuvre platters

elegant & fun finger foods perfect for any social gathering*
(minimum 20 pieces per type of hors d'œuvre)

BLT MINIS housemade guacamole, bacon, arugula and roasted tomato on sourdough	2.00pc
MOZZARELLA MINIS housemade mozzarella, tomato, basil and olive tapenade on olive bread	2.00pc
ATLANTIC SMOKED SALMON herb cream cheese and cucumber caper relish on sourdough	2.75pc
LA QUERCIA PROSCIUTTO WRAPPED ARUGULA grana padano parmesan & balsamic	1.50pc
TRUFFLED ASPARAGUS EGG SALAD served on a roasted fingerling potato	2.50pc
ASPARAGUS WALNUT PESTO CROSTINI local goat cheese & arugula	2.00pc
CUCUMBER TEA SANDWICHES herb cream cheese and basil on whole wheat	2.75pc
EGG SALAD TEA SANDWICHES piquillo peppers on whole wheat	2.75pc
BEEF TEA SANDWICHES arugula, horseradish crème fraiche & caramelized onion on sourdough	2.75pc

*these items require 48 hour advance notice

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Changes or cancellations must be made at least 48 hours in advance of the scheduled pick up time. Orders cancelled less than 24 hours before your scheduled pick up, 50% of order will be charged. Orders cancelled the day of pick up, 100% of your order will be charged. Credit card required to place catering order. All prices are subject to change.