

GROVE EVENTS  
713.337.7321  
CATERING@THEGROVEHOUSTON.COM

# plated dinner

two course minimum requirement

pricing & availability subject to change without notice  
raw & undercooked foods may be potentially hazardous to your health  
no changes or substitutions, please

# FOR THE TABLE

these items are optional and designed to be shared between the guests at each table and does not apply to your two-course minimum requirement

## GUACAMOLE

# OF GUARANTEED GUESTS X \$5

*with diced yellow onion, sunflower seeds, queso fresco & cilantro  
in a roasted poblano served with tortilla chips*

[ALLERGIES] GLUTEN FREE / VEGETARIAN / CONTAINS DAIRY [QUESO FRESCO] / CONTAINS SOY [TORTILLA CHIPS]

## WARM ROLLS

# OF GUARANTEED GUESTS X \$3

*yeast rolls with whipped butter, thyme leaves, sea salt & roasted garlic oil*

[ALLERGIES] CONTAINS GLUTEN / VEGETARIAN / CONTAINS DAIRY [BUTTER & ROLLS] / CONTAINS EGG [ROLLS]

## ARTISANAL CHEESE

# OF GUARANTEED GUESTS X \$7

*chef's selection of cheeses with accompaniments & house made crackers*

[ALLERGIES] CONTAINS GLUTEN [HOUSE CRACKERS] / VEGETARIAN / CONTAINS DAIRY  
MAY CONTAIN PEANUTS [ACCOMPANIMENTS] / MAY CONTAIN TREE NUTS [ACCOMPANIMENTS]

## ANTIPASTO

# OF GUARANTEED GUESTS X \$9

*chef's selection of cheeses & cured meats with accompaniments & house made crackers*

[ALLERGIES] CONTAINS GLUTEN [HOUSE CRACKERS] / CONTAINS DAIRY / CONTAINS PORK  
MAY CONTAIN PEANUTS [ACCOMPANIMENTS] / MAY CONTAIN TREE NUTS [ACCOMPANIMENTS]

## HUMMUS & CRUDITE

# OF GUARANTEED GUESTS X \$8

*red beet hummus, local, seasonal vegetables & pita chips*

[ALLERGIES] CONTAINS GLUTEN [PITA CHIPS] / VEGAN / CONTAINS SESAME SEEDS [HUMMUS]

# PLATED APPETIZERS

for 60 or less guests, please select up to (2) items for guests to choose from the day of the event. a third option will incur a \$5 charge in addition to the price of the item. parties of over 60 guests can only offer a single item.

## AGAVE BEETS

\$15

*roasted red beets with citrus segments, baby arugula, toasted pistachio and shaved fennel with agave vinaigrette, goat feta, pickled serrano, dill & toasted sesame seeds*

[ALLERGIES] GLUTEN FREE / VEGETARIAN / CONTAINS DAIRY [GOAT FETA] / CONTAINS SESAME SEEDS  
CONTAIN TREE NUTS [PISTACHIOS]

## MUSHROOM EMPANADAS

\$14.5

*with mashed chickpeas and mushrooms*

*served with refried lentils, tomato salsa, caramelized onions & chile oil*

[ALLERGIES] CONTAINS GLUTEN [EMPANADA DOUGH] / VEGETARIAN / CONTAINS DAIRY [EMPANANDA]  
CONTAINS SOY [CHILE OIL & EMPANADA] / CONTAINS SESAME SEEDS

## STEAK TARTARE

\$18

*filet mignon minced, capers, olive, shallot, horseradish, egg yolk*

*chive & lemon zest , served with kettle chips*

[ALLERGIES] GLUTEN FREE / CONTAINS EGG [EGG YOLK & STEAK TARTARE SAUCE]  
CONTAINS FISH [ANCHOVY, STEAK TARTARE SAUCE]

## GULF SHRIMP CAMPECHANA

\$16

*grilled avocado with poached shrimp in a latin inspired cocktail sauce*

*with house made crackers*

[ALLERGIES] CONTAINS GLUTEN [CRACKER & CAMPECHANA SAUCE] / CONTAINS SHELLFISH [POACHED SHRIMP]  
CONTAINS FISH [CAMPECHANA SAUCE]

## BLUE CRAB CAKE

\$28

*fresh blue crab with onion, sweet pepper and celery*

*with sweet corn aioli, tabasco sauce, honey & lemon*

[ALLERGIES] CONTAINS GLUTEN [CRAB CAKE] / CONTAINS SHELLFISH [BLUE CRAB]  
CONTAINS DAIRY [CRAB CAKE] / CONTAINS EGG [BLUE CRAB CAKE & SWEET CORN AIOLI]

## SALMON TATAKI

\$18

*sweet miso marinated salmon, torched, served with orange and avocado*

*serrano, green onion & toasted sesame seeds*

[ALLERGIES] GLUTEN FREE / CONTAINS SESAME SEEDS / CONTAINS SOY [MISO SALMON]

## HEIRLOOM TOMATO & BURRATA

\$15

*whipped burrata, red onion, pistachio, basil, za'atar*

*focaccia & charred lemon vinaigrette*

[ALLERGIES] CONTAINS GLUTEN [FOCACCIA] / VEGETARIAN / CONTAINS TREE NUTS [PISTACHIO]  
CONTAINS DAIRY [WHIPPED BURRATA]

## SWEET POTATO & KALE TAQUITO

\$15

*tomato-chile sauce, refried lentils, cabbage slaw, jalapeno*

*cashew crema, avocado & toasted pumpkin seeds*

[ALLERGIES] GLUTEN FREE / VEGAN / CONTAINS PUMPKIN SEEDS / CONTAINS SOY [TAQUITO]  
CONTAINS TREE NUTS [CASHEWS]

# SOUPS & SALADS

for 60 or less guests, please select up to (2) items for guests to choose from the day of the event. a third option will incur a \$5 charge in addition to the price of the item. parties of over 60 guests can only offer a single item.

## SOUPS

### TORTILLA \$12

*tomato-chile broth, pulled chicken, tortilla strips, avocado, queso fresco, jalapeño cilantro & lime*

[ALLERGIES] GLUTEN FREE / CONTAINS DAIRY [QUESO FRESCO & TORTILLA SOUP]  
CONTAINS SOY [TORTILLA CHIPS]

### CHOWDER \$12

*cream, sweet corn, potato, poblano, garlic, corn pico & dried chile*

[ALLERGIES] VEGETARIAN / CONTAINS GLUTEN [CORN CHOWDER & SLICED BREAD]  
CONTAINS SOY [CORN CHOWDER] / CONTAINS DAIRY [CORN CHOWDER]

### MINISTRONE \$12

*red bean, pasta, tomato, green bean, squash, carrot, spinach, parmigiano & herbs*

[ALLERGIES] VEGETARIAN / CONTAINS GLUTEN [MINISTRONE & SLICED BREAD]  
CONTAINS DAIRY [PARMIGIANO] / CONTAINS SOY [MINISTRONE]

### TOMATO \$12

*carrot, garlic, ginger, spices, cashew cream, toasted pumpkin seeds  
olive oil & aleppo chile*

[ALLERGIES] VEGAN / CONTAINS TREE NUTS [CASHEW CREMA] / CONTAINS GLUTEN [SLICED BREAD]  
CONTAINS GLUTEN FREE OATS / CONTAINS PUMPKIN SEEDS

### POZOLE \$12

*hominy, tomatillo, poblano, zucchini, tofu  
cabbage, pumpkin seeds & cilantro*

[ALLERGIES] VEGAN / CONTAINS PUMPKIN SEEDS [POZOLE & GARNISH] / GLUTEN FREE  
CONTAINS SESAME SEEDS [POZOLE & GARNISH] / CONTAINS SOY [POZOLE]

# SOUPS & SALADS

## SALADS

### WEDGE \$14

*iceberg lettuce, blue cheese, bacon, avocado, red onion, tomato  
fresh herbs & buttermilk ranch*

*[ALLERGIES] GLUTEN FREE / CONTAINS PORK / CONTAINS DAIRY [BUTTERMILK RANCH & BLUE CHEESE]  
CONTAINS EGG [BUTTERMILK RANCH]*

### CAESAR \$14

*romaine, parmigiano, croutons, lemon, radish & smoked garlic aioli*

*[ALLERGIES] CONTAINS GLUTEN [CROUTONS] / VEGETARIAN / CONTAINS DAIRY [PARMIGIANO & SMOKED GARLIC AIOLI]  
CONTAINS EGG [SMOKED GARLIC AIOLI]*

### KALE \$14

*chickpea, sun-dried tomato, cashew, sesame, lemon, crouton & tahini dressing*

*[ALLERGIES] CONTAINS GLUTEN [CROUTON] / VEGAN  
CONTAINS TREE NUTS [CASHEW] / CONTAINS SESAME SEEDS [TAHINI DRESSING]*

### GARDEN \$14

*avocado, snaps peas, cucumber, carrot, cabbage, cashew & sesame-ginger vinaigrette*

*[ALLERGIES] GLUTEN FREE / VEGAN / CONTAINS TREE NUTS [CASHEW]  
CONTAINS SESAME SEEDS [SEEDS & MISO VINAIGRETTE] / CONTAINS SOY [MISO VINAIGRETTE]*

### BABY ARUGULA \$14

*strawberry, avocado, red onion, toasted almond & white balsamic vinaigrette*

*[ALLERGIES] GLUTEN FREE / VEGAN / CONTAINS TREE NUTS [ALMOND]  
CONTAINS SESAME SEEDS [WHITE BALSAMIC DRESSING]*

### GOLDEN BEET \$14

*baby spinach, tangerine, goat cheese, curly endive, hazelnut & vinaigrette*

*[ALLERGIES] GLUTEN FREE / VEGETARIAN / CONTAINS TREE NUTS [HAZELNUT]  
CONTAINS DAIRY [GOAT CHEESE]*

# ENTRÉES

for 60 or less guests, please select up to (2) items for guests to choose from the day of the event. a third option will incur a \$10 charge in addition to the price of the item. parties of over 60 guests can only offer a single item.

<b>CHICKEN BREAST</b>	\$30
<i>pan roasted, preserved lemon, baby potatoes, curly endive, herbs &amp; au jus</i>	
<i>[ALLERGIES] GLUTEN FREE / CONTAINS DAIRY [AU JUS] / CONTAINS SOY [BABY POTATOES]</i>	
<b>STRIPED BASS</b>	\$32
<i>seared a la plancha, zucchini, avocado, cilantro-cress &amp; tomatillo salsa</i>	
<i>[ALLERGIES] GLUTEN FREE / CONTAINS CHICKEN STOCK [TOMATILLO SALSA]</i>	
<b>REDFISH</b>	\$33
<i>blackened, macque choux, preserved lemon butter sauce &amp; chopped herbs</i>	
<i>[ALLERGIES] GLUTEN FREE / CONTAINS CHICKEN STOCK [PRESERVED LEMON BUTTER] CONTAINS DAIRY [PRESERVED LEMON BUTTER &amp; MACQUE CHOUX]</i>	
<b>SALMON</b>	\$33
<i>roasted, pearled barley, mushrooms, sunchoke, kale &amp; lime cream</i>	
<i>[ALLERGIES] CONTAINS GLUTEN [PEARLED BARLEY] / CONTAINS CHICKEN STOCK [PEARLED BARLEY] CONTAINS DAIRY [LIME CREAM]</i>	
<b>PORK CHOP</b>	\$32
<i>grilled berkshire chop, cheddar grits, green beans, peas, crispy leek &amp; white wine cream sauce</i>	
<i>[ALLERGIES] GLUTEN FREE / CONTAINS DAIRY [WHITE WINE CREAM SAUCE, GREEN BEANS &amp; GRITS] CONTAINS SOY [CRISPY LEEK] / CONTAINS PORK [PORK CHOP]</i>	
<b>FILET MIGNON</b>	\$46.5
<i>8 oz. live oak grilled, creamer potatoes, broccolini &amp; red wine demi glacé</i>	
<i>[ALLERGIES] GLUTEN FREE / CONTAINS DAIRY [CREAMER POTATOES]</i>	
<b>N.Y. STRIP</b>	\$39
<i>14 oz. live oak grilled, sweet potato, leek &amp; red pepper steak sauce</i>	
<i>[ALLERGIES] GLUTEN FREE / CONTAINS DAIRY [BRAISED LEEKS &amp; SWEET POTATO MASH] CONTAINS ANCHOVY [RED PEPPER STEAK SAUCE]</i>	

# ENTRÉES

## CAULIFLOWER

\$24

*chickpea, wild rice, black lentil, tomato-chile sauce, fingerling potatoes  
crispy shallot, caramelized onion, dukkah & chile oil*

[ALLERGIES] GLUTEN FREE / VEGAN / CONTAINS SOY [CRISPY SHALLOT]  
CONTAINS SESAME SEEDS [DUKKAH]

## BUTTERNUT SQUASH

\$28

*roasted brussels sprout, red quinoa, carrot, apple, garlic  
ginger, pumpkin seeds & aleppo*

[ALLERGIES] GLUTEN FREE / VEGAN / CONTAINS COCONUT MILK / CONTAINS PUMPKINS SEEDS

## EGGPLANT

\$30

*curry, mushroom, poblano chile, wild rice, raisin, tomato, coconut milk & toasted seeds*

[ALLERGIES] GLUTEN FREE / VEGAN / CONTAINS COCONUT MILK / CONTAINS PUMPKINS SEEDS  
CONTAINS SESAME SEEDS

## SWEET POTATO

\$24

*enchilada, lacinato kale, lentil, rajas, queso oaxaca, tomato-guajillo salsa  
fennel slaw, cilantro & pepitas*

[ALLERGIES] GLUTEN FREE / VEGETARIAN / CONTAINS DAIRY [QUESO OAXACA & QUESO FRESCO]  
CONTAINS PUMPKINS SEEDS / CONTAINS SESAME SEEDS

# COMBINATION ENTRÉES

the combination entrée offers a duo designed for a variety of palates.

please select one item for all guests

choices of combination entrées for your guests to select from are not available

## FILET MIGNON & GULF SHRIMP

\$48

*live oak grilled petit filet & sautéed shrimp*

*with white wine - garlic cream sauce, creamer potato & broccolini*

[ALLERGIES] GLUTEN FREE / CONTAINS DAIRY [CREAMER POTATO & CREAM SAUCE]

CONTAINS SHELLFISH [GULF SHRIMP]

## FILET MIGNON & SALMON

\$48

*live oak grilled petit filet with veal demi glace & roasted salmon fillet*

*with lime cream sauce, served with caramelized mushrooms, sunchoke,*

*watercress & parsley*

[ALLERGIES] GLUTEN FREE / CONTAINS DAIRY [ROASTED MUSHROOMS-SUNCHOKE & LIME CREAM SAUCE]

## FILET MIGNON & CHICKEN BREAST

\$45

*live oak grilled petit filet & roasted chicken breast*

*served with charred poblano chiles & onions, mushroom cream sauce, sea salt & fresh thyme*

[ALLERGIES] GLUTEN FREE / CONTAINS DAIRY [MUSHROOM CREAM SAUCE]

## FILET MIGNON & REDFISH

\$52

*live oak grilled petit filet & blackened redfish served with creamer potatoes, macque choux*

*preserved lemon butter sauce & fresh herbs*

[ALLERGIES] GLUTEN FREE / CONTAINS DAIRY [PRESERVED LEMON BUTTER SAUCE, MACQUE CHOUX & CREAMER POTATOES]

## CHICKEN BREAST & SALMON

\$42

*roasted chicken breast & salmon fillet served with charred poblano chiles & onions*

*mushroom cream sauce, sea salt & thyme*

[ALLERGIES] GLUTEN FREE / CONTAINS DAIRY [MUSHROOM CREAM SAUCE]

## CHICKEN BREAST & REDFISH

\$44

*roasted chicken breast & blackened redfish served with creamer potatoes, macque choux*

*preserved lemon butter sauce & fresh herbs*

[ALLERGIES] GLUTEN FREE / CONTAINS DAIRY [PRESERVED LEMON BUTTER SAUCE, MACQUE CHOUX & CREAMER POTATOES]

## CHICKEN BREAST & SHRIMP

\$40

*roasted chicken breast & sautéed gulf shrimp served with white wine-garlic cream sauce*

*creamer potato & broccolini*

[ALLERGIES] GLUTEN FREE / CONTAINS DAIRY [WHITE-WINE CREAM SAUCE & CREAMER POTATOES]



# ADDITIONAL SIDES

optional

## FOR THE TABLE

### GRILLED VEGETABLES

*lightly grilled with olive oil, garden herbs & sea salt*

[ALLERGIES] GLUTEN FREE / VEGAN

# OF GUARANTEED GUESTS X \$4.5

### BRAISED CARROTS

*brown sugar, orange & ancho chile*

[ALLERGIES] GLUTEN FREE / CONTAINS SESAME SEEDS

# OF GUARANTEED GUESTS X \$5

### TEXAS STREET CORN

*lime, crema, cilantro, queso & pickled jalapeño*

[ALLERGIES] GLUTEN FREE / VEGETARIAN / CONTAINS DAIRY [TX STREET CORN & QUESO]

# OF GUARANTEED GUESTS X \$5

### ROASTED CAULIFLOWER

*tomato sauce, black sea salt, pea shoots & chile oil*

[ALLERGIES] GLUTEN FREE / VEGAN / CONTAINS SOY {CHILE OIL}

# OF GUARANTEED GUESTS X \$5

### ASPARAGUS

*smoked garlic aioli, parmigiano & lemon*

[ALLERGIES] GLUTEN FREE / VEGETARIAN / CONTAINS DAIRY [SMOKED GARLIC AIOLI & PARMIGIANO CHEESE]  
CONTAINS EGG [SMOKED GARLIC AIOLI]

# OF GUARANTEED GUESTS X \$7

### DIRTY RICE

*onion, bell pepper, celery, chicken liver pate & spicy pork sausage*

[ALLERGIES] GLUTEN FREE / CONTAINS DAIRY [DIRTY RICE] / CONTAINS PORK [DIRTY RICE]

# OF GUARANTEED GUESTS X \$4.5

### "CRAB BOILED" POTATOES

*creamer potatoes boiled in cajun spices & roasted with preserved lemon butter sauce*

[ALLERGIES] GLUTEN FREE / CONTAINS DAIRY [PRESERVED LEMON BUTTER SAUCE]  
CONTAINS SOY ["CRAB BOILED" POTATOES]

# OF GUARANTEED GUESTS X \$4.5

### MAC & CHEESE

*roasted mushrooms, white cheese sauce, truffle oil, breadcrumbs, parmigiano & arugula*

[ALLERGIES] CONTAINS GLUTEN [PASTA] / CONTAINS DAIRY [WHITE CHEESE SAUCE & PARMIGIANO CHEESE]  
CONTAINS EGG [PASTA] / VEGETARIAN

# OF GUARANTEED GUESTS X \$7

### HOMESTEAD GRITSMILL GRITS

*slow cooked with milk, butter, sharp cheddar & spring onion*

[ALLERGIES] GLUTEN FREE / CONTAINS DAIRY [GRITS - MILK & BUTTER] / VEGETARIAN

# OF GUARANTEED GUESTS X \$6

### MASHED POTATOES

*russet potato whipped with cream and butter, sea salt & fresh chive*

[ALLERGIES] GLUTEN FREE / CONTAINS DAIRY [MASHED POTATO - CREAM & BUTTER] / VEGETARIAN

# OF GUARANTEED GUESTS X \$4.5

### GRILLED SWEET POTATOES

*hot honey drizzle, butter & sea salt*

[ALLERGIES] GLUTEN FREE / CONTAINS DAIRY [BUTTER] / VEGETARIAN

# OF GUARANTEED GUESTS X \$5

# DESSERTS

for 60 or less guests, please select up to (2) items for guests to choose from. a third option will incur a \$5 charge in addition to the price of the item. parties of over 60 guests can only offer a single item.

## PINEAPPLE TRES LECHES

\$13

*vanilla - pineapple sponge cake, three milk custard topped with chantilly cream, mango & toasted coconut*

[ALLERGIES] CONTAINS GLUTEN [VANILLA - PINEAPPLE SPONGE CAKE] / VEGETARIAN  
CONTAINS DAIRY [THREE MILK CUSTARD & SPONGE CAKE]  
CONTAINS COCONUT [COCONUT MILK & TOASTED COCONUT]  
CONTAINS EGG [THREE MILK CUSTARD & SPONGE CAKE]

## BANANA CREAM TART

\$13

*sweet egg custard, fresh banana slices, chantilly cream, peanut pralines  
bourbon caramel in a graham tart shell*

[ALLERGIES] CONTAINS GLUTEN [GRAHAM TART SHELL] / VEGETARIAN / CONTAINS EGG [SWEET EGG CUSTARD]  
CONTAINS DAIRY [SWEET EGG CUSTARD & CHANTILLY CREAM] / CONTAINS PEANUTS [PEANUT PRALINES]

## FLOURLESS CHOCOLATE TORTE

\$13

*chocolate buttercream, almond tuile, chantilly cream & berries*

[ALLERGIES] GLUTEN FREE / VEGETARIAN  
CONTAINS DAIRY [FLOURLESS CHOCOLATE TORTE & BUTTERCREAM & CHANTILLY CREAM]  
CONTAINS TREE NUTS [ALMOND TUILE] / CONTAINS EGG [FLOURLESS CHOCOLATE TORTE]

## BEET & STRAWBERRY SHORTCAKE

\$13

*white chocolate sponge cake, bourbon macerated strawberries, sweet goat cheese cream  
beet honey gelato & almond*

[ALLERGIES] CONTAINS GLUTEN [WHITE CHOCOLATE SPONGE CAKE] / VEGETARIAN  
CONTAINS DAIRY [SPONGE CAKE & BEET-HONEY GELATO & SWEET GOAT CHEESE CREAM]  
CONTAINS TREE NUTS [ALMOND]  
CONTAINS EGG [SPONGE CAKE & SWEET GOAT CHEESE CREAM]

## BERRIES & CREAM

\$13

*cashew pastry cream, sweet balsamic glaze, vanilla bean-coconut milk sorbet, fresh berries & almonds*

[ALLERGIES] GLUTEN FREE / VEGAN / VEGETARIAN  
CONTAINS DAIRY [FLOURLESS CHOCOLATE TORTE & BUTTERCREAM & CHANTILLY CREAM]  
CONTAINS TREE NUTS [ALMOND & CASHEW PASTRY CREAM]

## SPICED CARROT CAKE

\$13

*vegan carrot cake, citrus-cashew cream icing, candied carrots, maple syrup, vanilla bean-coconut milk sorbet  
& roasted almond*

[ALLERGIES] GLUTEN FREE / VEGAN / VEGETARIAN  
CONTAINS TREE NUTS [ALMOND & SPICED CARROT CAKE & CITRUS CASHEW CREAM ICING]