

## THE GROVE CATERING LUNCH MENU

starting at \$35 per person (exclusive of tax + gratuity)

### STARTER (CHOICE OF ONE)

- ✕ Arugula salad w/ shaved fennel + dried cherries
- ✕ Grove green salad w/ toast
- ✕ Iceberg salad w/ bacon + blue cheese + buttermilk dressing
- ✕ Seasonal soup
- ✕ Fresh tomatoes w/ shaved parmesan + olive oil + sea salt
- ✕ Chilled asparagus w/ lemon + goat cheese
- ✕ Wild mushroom risotto
- ✕ Fettuccine w/ red shrimp + Swiss chard

### MAIN COURSE (CHOICE OF ONE)

- ✕ Petit filet w/ potatoes + asparagus
- ✕ Roasted chicken w/ yukon potatoes + herbs
- ✕ Braised duck legs w/ mushrooms + baby turnips
- ✕ Atlantic salmon w/ spicy greens + vinaigrette
- ✕ Gulf redfish w/ black eyed peas + aioli
- ✕ Texas striped bass w/ brussels sprouts + pancetta

\*There would be a \$10 surcharge per person if two or more choices are selected. Select up to 3 choices.

### DESSERT (CHOICE OF ONE)

- ✕ Pecan pie w/ sweet cream
- ✕ Lemon meringue pie w/ berries
- ✕ Banana caramel sundae
- ✕ Bread pudding w/ crème anglaise
- ✕ Flourless chocolate cake