

# THE GROVE

\*CATERING MENUS

\*PRICES AND ITEMS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.

1611 LAMAR HOUSTON, TX 77010 / 713.337.7321 / THEGROVEHOUSTON.COM

# H O R S D ' O E U V R E S

LIGHT BITES DESIGNED TO BE PASSED DURING  
YOUR STAND UP COCKTAIL RECEPTION

---

PRICED PER PIECE / MINIMUM OF (2) DOZEN PER SELECTION  
NO SUBSTITUTIONS OR CHANGES

# C O L D

HOUSE CORNED BEEF BRISKET / Pickled Red Onion, Horseradish Crema  
\$3.25

BEEF TENDERLOIN TARTARE / Dijon, Egg, House Crackers  
\$3.5

BACON & RED CHILE DEVEILED EGG / House Pickled Jalapeños  
\$3.5

SPICY TUNA TARTARE TACO / Micro Cilantro, Sriracha Mayo, Avocado Crema  
\$4

TUNA RILLETTE & TOAST / Celery, Chile, Capers  
\$3.5

CHILLED CHARRED GULF SHRIMP / Red Chile - Honey Glaze, Roasted Peanuts  
\$3.75

SEARED CUMIN CRUSTED AHI TUNA / Pickled Mango, Crisp Plantain, Red Chile  
\$4

JUMBO GULF SHRIMP COCKTAIL / Chipotle Cocktail Sauce  
\$3.75

SHRIMP & CRAB SALAD TOP LOADER  
\$3.75

HOUSE CURED & SMOKED SALMON SALAD / Crème Fraîche, Dill, Crisp Potato  
\$3.50

# W A R M

GULF SHRIMP & GRITS FRITTER / Tabasco Remoulade  
\$3.25

FRIED GULF OYSTER IN A HALF SHELL / Jalapeño Tartar  
\$3.25

BACON WRAPPED QUAIL BITE / Red Pepper Jelly, Green Apple  
\$3.5

SPICY SMOKED CHICKEN TOSTADA / Tamarind Chipotle Salsa, Mango, Cilantro  
\$3

CRISPY PORK SKIN & PICKLED JALAPEÑO GUACAMOLE / Chile Dust, Lime  
\$3

SMOKED PULLED PORK SLIDER / Spicy Cabbage Slaw, Barbecue Sauce  
\$3

BAY LEAF & CITRUS PORK CARNITAS SOPE / Cilantro Onion Relish, Guajillo Honey  
\$3

CHILE BRAISED SHORT RIB GORDITA / Braised Salsa, Queso Fresco  
\$3.25

SHAVED HOUSE TASSO / Cheddar Drop Biscuits & Pimento Cheese  
\$3.5

CHEESEBURGER / House Pickles, Special Sauce  
\$3

# VEGETARIAN

MACARONI & CHEESE FRITTER / Truffle Aioli  
\$3.5

HUMMUS & CRISPY ARTICHOKEs / Preserved Lemon, Pine nuts,  
Golden Raisins, served on Plantain Chips  
\$3

CRISPY VEGETABLE SPRING ROLL / Sweet & Sour  
\$3

FINGERLING POTATO / Smoked Garlic Aioli, Dried Chipotle & Fresh Chives  
\$3

HEIRLOOM TOMATO SALAD / Cilantro – Pumpkin Seed Pesto  
Parmesan & House Cracker  
\$3.25

# SWEETS

\$3 PER PIECE

CHOCOLATE CREAM PIE

BANANA COFFEE PUDDING

PEANUT & JELLY COOKIE SANDWICH

LAVENDER & JAM TARTLET

ANCHO CHILE BROWNIE & GANACHE

CHOCOLATE POTATO CHIP CLUSTER

TX GRAPEFRUIT BAR

TURTLES / CHOCOLATE, CARAMEL & PECANS

# COCKTAIL RECEPTION STATIONS

MORE SUBSTANTIAL THAN THE LIGHT BITES OR PASSED  
HORS D' OEUVRES, STATIONED APPETIZERS ARE IDEAL FOR  
A STAND UP COCKTAIL RECEPTION

---

ORDERS ARE PREPARED BASED ON THE TOTAL NUMBER OF GUARANTEED GUESTS  
NO SUBSTITUTIONS OR CHANGES

# COCKTAIL STATIONS

AVAILABLE FOR 20 OR MORE GUESTS / NOT AVAILABLE IN THE GREEN ROOM

ARTISANAL CHEESE SLATES / Fresh Grapes, Dried Fruits, Almonds, House Crackers  
\$15

DRY CURED ARTISANAL MEAT BOARDS / Marinated Olives, Mustards, House Pickles, Toast  
\$14

ANTIPASTI SLATES & BOARDS / A combination of the Artisanal Cheese  
& Dry Cured Meats w/ their designated accompaniments  
\$24

GARDEN VEGETABLES / **SELECT FRESH \$10 OR ROASTED \$12**  
**ALL VEGETABLES AVAILABLE BASED ON SEASONALITY**

FRESH VEGETABLES / Cauliflower, Baby Carrots, Radish, Broccoli, Tomatoes, Celery, Romanesco,  
Cucumber, Endive, Green Beans, Zucchini & Squash  
SAUCE: (Examples) Buttermilk Ranch, Mustard Herb Vinaigrette, Salsa Blanca

ROASTED VEGETABLES / Cauliflowers, Beets, Baby Carrots, Turnips, Radishes, Broccoli, Brussels Sprouts,  
Artichokes, Leeks, Corn, Fingerling Potatoes, Shishito Peppers, Zucchini & Squash  
SAUCE: (Examples) Preserved Lemon Hummus, Romesco, Apple Cider Vinaigrette

CHILLED CHARRED GULF SHRIMP / Red Chile - Honey Glaze, Serrano  
Roasted Peanuts, Green Onions  
\$12.5

\*JUMBO GULF SHRIMP COCKTAIL / Chipotle Cocktail Sauce  
\$12.5

SMOKED SALMON / Crème Fraiche, Fried Capers, Dill, Red Onion, Avocado  
\$11.5

GULF FISH CEVICHE / Mint Basil Salsa Verde, Orange Segments,  
Leche de Tigre, Cilantro, Serrano  
\$14

TUNA SASHIMI / Lime Ponzu, Melon, Jicama, Red Fresno, Radish  
\$16.5

\*IF YOUR PARTY IS TO INCLUDE AN ICE SCULPTURE AND CHILLED SEAFOOD FOR THE GUEST TO ENJOY,  
PLEASE ASK ABOUT OUR CHILLED SEAFOOD DISPLAY OPTIONS.

# COCKTAIL STATIONS CONT'D

HUMMUS TRIO / SELECT ONE FOR \$8 OR ALL THREE FOR \$18

PRESERVED LEMON HUMMUS / Crispy Artichokes, Toasted Pine nuts, Chile de Arbol, Golden Raisins. Served with Crisp plantains

CARROT CHIPOTLE HUMMUS / Cranberries, Toasted Pumpkin Seeds, Crisp Shaved Carrots. Served with Corn Tortilla Chips

SMOKED GARLIC HUMMUS / Spicy Roasted Peanuts, Potato Chips & Red Fresno Served with House Crackers

## SALSA BAR

Salsa Roja, Fresh Guacamole, Tamarind Chipotle, Salsa Verde, Salsa Blanca & Mexicana Served with Corn Tortilla Chips  
\$10

## HOMESTEAD GRITSMILL GRITS BAR

Smoked Jalapeño Pork Sausage, Grilled Spicy Shrimp, Grilled Onions, Oven Roasted Tomatoes, Grilled Corn, Jalapeño Toreados, Fresh Green Onion, Caramelized Fennel, Assortment of Crunchy Toppings & Spices  
\$25

## DIY MACARONI & CHEESE

Crispy Bacon, House Cured & Smoked Salmon, Roasted Mushrooms, Broccoli, Cauliflower Toasted Bread Crumbs, Grilled Green Onion, Zucchini, Red Chile, Assortment of Crunchy Toppings and Spices  
\$22

## DIY QUINOA SALAD BAR

An Assortment of Tapenades, Pestos & Vinaigrettes, Selection of Legumes, Roasted Vegetables, Spices & Crunchy Toppings  
\$20

## FRESH FRUIT DISPLAY

Sliced, Diced & Whole. Selection of Fresh Seasonal Melons, Berries, Stone, Citrus & Tropical Fruits  
\$12



# COCKTAIL CARVING STATIONS CHEF ATTENDED

EACH STATION REQUIRES AT LEAST (1) CULINARY ATTENDANT AT A FEE OF \$150 EA.  
WE RECOMMEND CHEF ATTENDED COCKTAIL STATIONS FOR PARTIES OF 50 GUESTS OR MORE

\*ALL ACCOMPANIMENTS & SAUCES ON THE CARVING STATIONS ARE BASED ON AVAILABILITY

## PEPPERCORN CRUSTED ROTISSERIE STRIP LOIN

Peppercorn Cream Sauce, Herb Salsa Verde, Fresh Baked Parker House Rolls  
SIDE: Roasted Fingerling Potatoes & Shallots, Smoked Garlic Aioli & Fresh Chives  
\$31

## WHOLE ROASTED BEEF TENDERLOIN

Red Wine Demi, Savory Oven Roasted Tomato & Horseradish Spread, Fresh Baked Parker House Rolls  
SIDE: Harvest Beans, Apple Cider Vinaigrette, Shallots & Crushed Almonds  
\$36

## DRIED CHILE RUBBED PORK LOIN

Tamarind Chipotle Salsa, Herb Salsa Verde, Fresh Baked Parker House Rolls  
SIDE: Grilled Sweet Potatoes, Chile de Arbol, Red Onion, Honey & Cilantro  
\$28

## ROASTED CURRY RUBBED LEG OF LAMB

Cucumber Yoghurt, Red Pepper Jelly, Fresh Baked Parker House Rolls  
SIDE: Roasted Cauliflower, Mint Basil Salsa Verde, Crushed Peanuts  
\$30

## HOUSE SMOKED COUNTRY HAM

Sorghum Mustard, Pickled Chile Pimento Cheese, Fresh Baked Parker House Rolls  
SIDE: Fried Brussel Sprouts, Pickled Mustard Seeds & Honey  
\$25

## BLACKENED TURKEY BREAST

Roasted Tomatoes & Spinach, Natural Jus, Smoked Garlic Aioli, Fresh Baked Parker House Rolls  
SIDE: Grove Mashed Potatoes, Buttermilk, Chives, Cheddar & Bacon  
\$24

# DIY TACO STATIONS

ALL TACO BUILDING STATIONS COME WITH THE CONDIMENTS:  
PICO DE GALLO, CILANTRO, LIME WEDGES, JALAPEÑO TOREADOS & FRESH CORN TORTILLAS

## MARINATED WOOD GRILLED SKIRT STEAK

Salsa Roja, Chayote & Carrot Escabeche & Queso Fresco

SIDE: Sweet Corn Esquites, Crema, Radish, Cilantro & Chile  
\$28

## BUTTERMILK BRINED GRILLED CHICKEN

Tamarind Chipotle Salsa, Mango & Sweet Pepper Salad & Queso Fresco

SIDE: Grilled Sweet Potatoes, Chile de Arbol, Red Onion, Honey & Cilantro  
\$23

## BAY LEAF & CITRUS INFUSED PORK CARNITAS

Guajillo Honey, Cilantro, Onion & Jicama Slaw & Queso Fresco

SIDE: Black Bean Hummus, Shaved Yellow Onion, Cilantro, Fresh Chiles & Queso Fresco  
\$25

## GRILLED PORTABELLA MUSHROOMS TOSSED IN CILANTRO- PUMPKIN SEED PESTO

Crème Fraîche, Grilled Sweet Onion, Poblano Chile & Queso Oaxaca

SIDE: Roasted Baby Carrots, Pickled Raisins, Spiced Cashews, Queso Fresco & Cilantro  
\$20