



THE GROVE

LUNCH*

NO CHANGES OR SUBSTITUTIONS TO THE CATERING MENU
*PRICING AND AVAILABILITY SUBJECT TO CHANGE WITHOUT NOTICE

PLATED LUNCH

SELECT THREE OR MORE COURSES
SELECT A SINGLE ITEM PER COURSE



SUPPLEMENTAL CHARGES:

PARTIES OF 60 PEOPLE OR LESS MAY OFFER THEIR GUESTS CHOICES PER COURSE WITH SUPPLEMENTAL CHARGES APPLIED DEPENDING ON YOUR SELECTION

APPETIZERS/SOUP/SALAD/DESSERT COURSE:
\$5 PER MENU ITEM SELECTED PER PERSON

ENTRÉE COURSE:
\$10 PER MENU ITEM SELECTED PER PERSON

MAXIMUM OF THREE CHOICES PER COURSE

[COMBINATION ENTREES ARE EXCLUDED FROM HAVING CHOICES OF THE DAY OF THE EVENT]

FOR THE TABLE ITEMS

SHARED BETWEEN GUESTS OF EACH TABLE
DOES NOT COUNT TOWARDS YOUR THREE COURSE MINIMUM

GUACAMOLE \$14

ROASTED POBLANO, SUNFLOWER SEEDS, YELLOW ONION
QUESO FRESCO & CILANTRO

DEVEILED EGGS \$11 / 5 PER ORDER

HOUSE SMOKED SALMON, PICKLED CORN & CHILES, ROOFTOP DILL
PICKLE JUICE VINAIGRETTE

ARTISANAL CHEESES \$7 PER SELECTION / CHANGES WEEKLY

HOUSE SOURDOUGH ROLLS & LAYLA BUTTER \$5 / SERVES 4



COURSE ONE

SOUPS

ROASTED POBLANO & CORN CHOWDER \$7

TORTILLA SOUP \$7
CILANTRO, RADISH & QUESO FRESCO

CREAMY CAULIFLOWER SOUP \$7
WHITE TRUFFLE OIL & SAGE PESTO

SALADS

BABY GREENS SALAD \$8.5
TOMATO, CUCUMBER, RED FRESNO, CHEDDAR & CROUTONS
VINAIGRETTE

CHOPPED ROMAINE HEARTS \$8.5
BOQUERONES, RADISH, PARMESAN & CHIPOTLE BITS
SMOKED GARLIC DRESSING

SLICED "BERG" \$12.5
DEEP ELLUM BLUE CHEESE, CRISP B.H.M PORK BELLY, TOMATO & RED ONION
AVOCADO DRESSING

HEIRLOOM TOMATO SALAD \$12.5
PESTO GOAT CHEESE, CROUTONS & CUCUMBERS

MAKE YOUR SALAD AN ENTRÉE BY ADDING ONE OF THE
FOLLOWING FROM OUR WOOD BURNING GRILL

BUTTERMILK CHICKEN BREAST \$8.5

SALMON FILET \$10.5

HANGER STEAK \$12.5

SPICY GRILLED SHRIMP \$12.5

HALF AN AVOCADO \$5

CRISPY CHICKEN \$8

ENTRÉES

ROTISSERIE CHICKEN \$20

SMOKED GARLIC AIOLI & ROASTED BABY CARROTS
CILANTRO-PUMPKIN SEED PESTO

LIVE OAK GRILLED BBQ CHICKEN BREAST \$22

SOUTHERN SUCCOTASH, CRUSHED PEANUTS & CHILE DE ARBOL

CHILE BRAISED SHORT RIBS \$28

CARROT & CHAYOTE ESCABECHE, REFRIED BLACK BEANS, QUESO FRESCO
TOASTED PUMPKIN SEEDS

PETIT FILET MIGNON \$36.5

GROVE MASHED POTATOES, BACON, CHEDDAR CHEESE
FRESH CHIVES, BUTTERMILK & RED WINE DEMI

WOOD GRILLED HANGER STEAK \$23

SWEET CORN ESQUITES, CREMA, RADISH & RED CHILE SALSA

SEARED SALMON FILET \$21

MARINATED KALE & CAULIFLOWER
ANCHOVY VINAIGRETTE, WATERCRESS & FENNEL

GRILLED REDFISH & "CRAB BOIL" POTATOES \$28.5

BUTTER LEMON EMULSION, CAJUN SPICE BLEND, BAY LEAF & THYME
BLACK SEA SALT

GULF RED SNAPPER VERACRUZANA \$28

SHAVED RED ONION, CILANTRO, LIME, CREAMED HOMINY

GRILLED JUMBO SHRIMP AND SWEET CORN ESQUITES \$23

AVOCADO, CREMA, QUESO FRESCO, CILANTRO & RADISH
RED CHILE SALSA

ENTRÉES VEGETARIAN

GRILLED AVOCADO \$18

SWEET CORN ESQUITES, CREMA, QUESO FRESCO & CILANTRO
RADISH & RED CHILE SALSA

ROASTED CAULIFLOWER, FINGERLINGS & CHICKPEAS \$17

BLACK PIPIAN, TOASTED SEEDS, NUTS, CRISPY SHALLOTS & J.C RICE

COMBINATION ENTREES

AVAILABLE AS A SINGLE SELECTION / CANNOT BE OFFERED AS A CHOICE

GRILLED FILET MIGNON & GULF SHRIMP \$46

“CRAB BOIL” POTATO MASH, LEMON BUTTER EMULSION & GRILLED ASPARAGUS

GRILLED FILET MIGNON & BLACKENED TX REDFISH \$46

BUTTERMILK MASHED POTATOES, ROASTED MUSHROOMS & RED WINE DEMI
TOMATO, CELERY & ROOFTOP HERBS

GULF RED SNAPPER & GRILLED BUTTERMILK CHICKEN BREAST \$35

MARINATED CHERRY TOMATOES, CILANTRO, CARROT & CHAYOTE SALAD

CUMIN CRUSTED TUNA {SEARED RARE} & CHILE BRAISED SHORT RIBS \$43

REFRIED BLACK BEANS, ONION, FRESH CHILE SLAW & TOASTED PUMPKIN SEEDS
QUESO FRESCO

GULF RED SNAPPER VERACRUZANA & GRILLED SHRIMP \$40.5

SHAVED RED ONION, HOMINY MASH, CILANTRO & LIME

BONE-IN RIBEYE & BARBECUE SEA SCALLOP SKEWERS \$65

GRILLED LOCAL VEGETABLES & DRY RUB

PUMPKIN SEED CRUSTED SALMON & CHILE BRAISED SHORT RIB \$46.5

GUACAMOLE, RED ONION SALAD, ONION & FRESH CHILE SLAW

DESSERTS

PINEAPPLE TRES LECHES CAKE \$9
VANILLA BEAN CHANTILLY & MANGO

BANANA CREAM PIE \$9
PEANUT PRALINES, COCONUT CHANTILLY & BOURBON CARAMEL

MOLE TORTE \$9
VALRHONA CHOCOLATE, ALMONDS, ANCHO CHILE & FIG

FRIED KEY LIME PIES \$9
GRAHAM CRACKER ICE CREAM, MEZCAL GLAZE & CANDIED JALAPENO





THE GROVE

PREMIUM BUFFET PACKAGES*

PRIMAVERA AND SECOND FLOOR PARTIES ONLY / FOR PARTIES OF 30 OR MORE GUESTS ONLY!

NO CHANGES OR SUBSTITUTIONS TO THE CATERING MENU
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GULF COAST SEAFOOD & GRILL

\$70 PER PERSON

HOUSE SOURDOUGH ROLLS & LAYLA BUTTER BISCUITS

SALAD

BABY GARDEN GREENS & PICKLED VEGETABLES
CRÈME FRAICHE, SEEDS & TOASTED BRIOCHE

ENTRÉE

[SELECT 2] / EACH ADDITIONAL ENTRÉE IS AVAILABLE FOR \$15 EA. PER PERSON

GRILLED TX REDFISH ON THE HALF SHELL

GRILLED TEXAS QUAIL

CHARRED GULF SHRIMP

WHOLE ROASTED TENDERLOIN [ADD \$10.00]

SIDES

JEFFERSON COUNTY JAMBALAYA

“CRAB BOIL” POTATO MASH

GRILLED LOCAL VEGETABLES

DESSERT [add \$5 PER SELECTION]

BEIGNET BITES / TOSSED IN ORANGE INFUSED SUGAR

SALTED PECAN PRALINE CLUSTERS

DOBERGE CAKE / CHOCOLATE CAKE LAYERS, BUTTERCREAM & FONDANT

BANANAS FOSTER POT DE CREME / RUM-BANANA CUSTARD
ORANGE SPICED CHANTILLY

SOUTHERN BBQ

\$70 PER PERSON

HOUSE SOURDOUGH ROLLS & SKILLET CORNBREAD

SALAD

CHOPPED BERG

B.H.M BACON, DEEP ELLUM BLUE CHEESE, AVOCADO & RED ONION
TOMATO BUTTERMILK DRESSING

ENTRÉE

[SELECT 2] / EACH ADDITIONAL ENTRÉE IS AVAILABLE FOR \$15 EA. PER PERSON

LIVE OAK GRILLED CHICKEN
TEXAS STYLE SMOKED BEEF BRISKET
JALAPENO PORK SAUSAGE
GRILLED GULF SHRIMP

SIDES

GRILLED LOCAL VEGETABLES
WILD MUSHROOM MAC & CHEESE
SOUTHERN SUCCOTASH

DESSERT [add \$5 PER SELECTION]

SEASONAL FRUIT SHORTCAKE PARFAIT
BANANA CREAM PIES / PEANUT PRALINES & COCONUT CHANTILLY
BROWNIE S'MORES / VANILLA & BOURBON MARSHMALLOW
SWEET TEA POT DE CREME / LEMON MINT CHANTILLY

SOUTHWEST

\$70 PER PERSON

CHIPS & SALSAS

SALAD

CRISP ROMAINE SOUTHWEST
FRESH AVOCADO, CHARRED LIME CREMA, CORN
BLACK BEANS & RADISH

ENTRÉE

[SELECT 2] / EACH ADDITIONAL ENTRÉE IS AVAILABLE FOR \$15 EA. PER PERSON

“COCHINITA PIBIL” STYLE B.H.M. PORK
CHILE BRAISED SHORT RIBS / CHAYOTE & CARROT SLAW
GROUPE ESCABECHE
SPICY GRILLED GULF SHRIMP

SIDES

SWEET CORN ESQUITES
JEFFERSON COUNTY TOMATO RICE
SKILLET POTATOES, HABANERO & TOMATO

DESSERT [add \$5 PER SELECTION]

TRES LECHES PARFAIT / PINEAPPLE CAKE SOAKED IN COCONUT CUSTARD
VANILLA BEAN CHANTILLY & MANGO
CAJETA TARTLET / GOAT'S MILK CARAMEL WITH PILONCILLO CHANTILLY
MOLE TORTE / VALRHONA CHOCOLATE, ANCHO CHILE, ALMONDS



THE GROVE

CUSTOMIZABLE BUFFET*

MINIMUM ORDER OF 1 SALAD / 2 ENTREES / 2 SIDES

PRIMAVERA AND SECOND FLOOR PARTIES ONLY / FOR PARTIES OF 30 OR MORE GUESTS ONLY!

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SALADS

CHOPPED ROMAINE HEARTS \$6

SMOKED GARLIC DRESSING, BOQUERONES, RADISH, PARMESAN & CHIPOTLE BITS

BABY GREENS SALAD \$6

TOMATO, CUCUMBER, RED FRESNO, CHEDDAR, CROUTONS & VINAIGRETTE

HEIRLOOM TOMATOES \$9

GOAT CHEESE, BASIL, BABY ARUGULA, CUCUMBERS & CROUTONS

SOUTHWEST SALAD \$7

FRESH AVOCADO, CHARRED LIME CREMA, CORN, BLACK BEANS & RADISH

SLICED "BERG" \$9

DEEP ELLUM BLUE CHEESE, CRISP B.H.M PORK BELLY & AVOCADO DRESSING
TOMATO & RED ONION



SIDES / PASTAS / BEANS / GRAINS

PASTA POMODORO \$8

LOCAL TOMATOES, ROOF TOP BASIL & GRANA PADANO CHEESE

WILD MUSHROOM MAC & CHEESE \$12

WHITE CHEESE BLEND, TOASTED BRIOCHE, TRUFFLE OIL & BABY ARUGULA

BAKED RIGATONI \$12

LACINATO KALE, RACLETTE CHEESE, TOASTED BRIOCHE, PECANS

HOMESTEAD GRITSMILL GRITS \$7

LUCKY LAYLA BUTTER, GREEN ONIONS & CAJUN SPICE BLEND

SOUTHERN SUCCOTASH \$9

BEANS, GRAINS, TOMATOES, SUGAR SNAPS & CORN
SAUTÉED WITH LUCKY LAYLA BUTTER & HERBS

SORGHUM BAKED BEANS \$7

BACON, PICKLED RED FRESNO CHILES & GREEN ONIONS

JEFFERSON COUNTY JAMBALAYA \$10

SAUSAGE, CHICKEN & SEAFOOD, THE TRINITY & CAJUN SPICES

REFRIED BLACK BEANS \$7

HOJA SANTA, EPAZOTE, QUESO & SERRANO

JEFFERSON COUNTY TOMATO RICE \$7

SIDES / VEGETABLES

SWEET CORN ESQUITES \$7

CREMA, RADISH, CILANTRO, AVOCADO, RED ONION & CHILE

HARVEST BEANS \$7

APPLE CIDER VINAIGRETTE, SHALLOTS & CRUSHED ALMONDS

GROVE MASHED POTATOES \$6

BUTTERMILK, CHIVES, CHEDDAR & BACON

ROASTED FINGERLING POTATOES & SHALLOTS \$7

SMOKED GARLIC AIOLI, CHIPOTLE & FRESH CHIVES

FRIED BRUSSELS SPROUTS \$7.5

PICKLED MUSTARD SEEDS & HONEY

CHARRED CAULIFLOWER \$7

RED FRESNO CHILE, CHIMICHURRI & CRUSHED PEANUTS

ROASTED BABY CARROTS \$8

PICKLED RAISINS, SPICED CASHEWS, QUESO FRESCO & CILANTRO

YUKON CREAMER POTATO SALAD \$6.5

BACON, HOUSE PICKLES, FRESH DILL & HARD BOILED EGG

“CRAB BOILED” POTATO MASH \$6

GRILLED LOCAL VEGETABLES \$7

GARLIC, FRESH HERBS & LAYLA BUTTER

GRILLED SWEET POTATOES \$7

CHILE DE ARBOL, RED ONION, HONEY & CILANTRO

ENTREES / MEATS

WHOLE ROASTED TENDERLOIN \$36

ROASTED ROMA TOMATOES, RED WINE DEMI & FRESH ROOFTOP HERBS

PEPPERCORN CRUSTED ROASTED STRIP LOIN \$32

CARAMELIZED MUSHROOMS, ONIONS & PEPPERCORN CREAM SAUCE
FRESH ROOFTOP HERBS

“COCHINITA PIBIL” STYLE B.H.M PORK \$20

ACHIOTE RUBBED, WRAPPED IN BANANA LEAF & SLOW ROASTED

SOUTHERN SMOKED BEEF BRISKET \$28

TEXAS STYLE BARBECUE, RUBBED & SLOW SMOKED

CITRUS & BAY BRAISED CHICKEN \$20

ORANGE, CORIANDER & GARLIC

HOUSE CURED AND SMOKED SLICED HAM \$30

MUSTARD GLAZED SHALLOTS & CRISP TARRAGON / 12 DAY NOTICE

CHILE BRAISED BEEF SHORT RIBS \$28

BRAISED TOMATO SALSA, CILANTRO & SHAVED ONION SALAD
TOASTED PUMPKIN SEEDS & QUESO FRESCO

GRILLED CHICKEN BREAST \$18

SALSA ROJA, SHAVED RADISH, CILANTRO, QUESO FRESCO & RED FRESNO CHILE

LIVE OAK GRILLED BBQ CHICKEN \$22

CRUSHED PEANUTS, BARBECUE SAUCE & CHILE DE ARBOL

ENTREES / SEAFOOD

RED SNAPPER VERACRUZANA \$28
SHAVED ONION, CHILE & CILANTRO SALAD

LOCAL CATCH ESCABECHE \$26
PICKLED VEGETABLES & FRESH HERBS

ROASTED SALMON FILET \$24
SALSA VERDE, SHAVED FENNEL & WATERCRESS SLAW

PUMPKIN SEED CRUSTED SALMON FILET \$26
AVOCADO & CILANTRO-CHILE-ONION SLAW

BLACKENED TEXAS REDFISH ON THE HALF SHELL \$24
LEMON BUTTER EMULSION, LEMON, THYME & BLACK SEA SALT

GRILLED GULF SHRIMP \$24.5
RED CHILE - HONEY GLAZE, GREEN ONIONS & ROASTED PEANUTS

SAUTÉED GULF SHRIMP \$24.5
ROASTED GARLIC, LUCKY LAYLA BUTTER & GARDEN HERBS

DESSERT

MINI BANANA CREAM PIES \$5
COCONUT CHANTILLY & PEANUT PRALINES

CAFÉ DE OLLA BUDINO \$5
CINNAMON-ALMOND COFFEE CUSTARD, CARDAMOM CHANTILLY
COCONUT COOKIE CRUMBLE

MOLE TORTE \$5
VALRHONA CHOCOLATE, ALMONDS & ANCHO CHILE

KEY LIME PIES, MEZCAL GLAZE \$5

ASSORTMENT OF COOKIES \$5

FRESH FRUIT DISPLAY \$12
SELECTION OF FRESH SEASONAL MELONS, BERRIES & STONE
CITRUS & TROPICAL

