



the grove
cafe & market

catering

600 Central Avenue SE, Abq, NM 505.248.9800
open Tuesday thru Saturday 7a-3p, Sunday 8a-3p, closed Monday



thegrovecafemarket.com

The Grove Cafe & Market uses local and organic products whenever possible and always the highest quality seasonal ingredients available. Our platters are beautifully arranged and ready to serve.

breakfast

OLD-FASHIONED ENGLISH MUFFINS

toasted housemade english muffins served with heidi's organic raspberry jam and butter
2.50 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 & FRESH FRUIT

housemade granola, organic greek yogurt and fresh cut fruit
40.00 (serves 8-10)

SEASONAL FRESH FRUIT BOWL

a bowl of fresh cut 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)
8.25 per person (minimum order of 10)

coffee & beverage service

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

HOUSE-SQUEEZED LEMONADE (serves 15-20) 40.00

HOUSE-SQUEEZED ORANGE JUICE (serves 15-20) 50.00

assorted bottled beverages are available including bottled water, iced tea, apple juice and blue sky sodas

sweets

flavors change seasonally, please inquire

SIGNATURE CUPCAKES 33.00 dz

MINI CUPCAKES 21.00 dz

OLD-FASHIONED COOKIES 24.00 dz

SCONES 27.00 dz

box lunches

served with our grove kale salad, house pickles and a housemade cookie
(minimum order of 10)

THE BEEF	12.25
thin sliced housemade all-natural roasted sirloin, caramelized onion, arugula, horseradish crème fraiche, whole grain mustard, havarti on sourdough	
ROASTED TURKEY	12.25
roasted turkey, avocado, mayo, yellow mustard, tomato, iceberg lettuce on whole wheat	
BLACK FOREST HAM	12.25
all natural black forest ham, mayo, whole grain mustard, gruyere, tomato, iceberg lettuce on sourdough	
TUNA SALAD	12.25
tuna salad, apple, tomato, arugula on toasted whole wheat	
MOZZARELLA	12.25
housemade fresh mozzarella, tomato, basil, arugula on toasted olive bread	
VEGGIE	12.25
tomato, roasted yellow pepper, english cucumber, grove guacamole, havarti, mixed greens on olive bread	

green box lunches

served with herbed roll and a housemade cookie

CHOPPED SALAD	13.95
chopped romaine lettuce, turkey, egg, bacon, tomato, avocado, point Reyes blue cheese with housemade ranch	
FARMERS SALAD	13.25
mixed greens, roasted golden beets, asparagus, yellow peppers, tomato, marcona almonds, goat cheese with lemon basil vinaigrette	
TUNA SALAD NICOISE	13.25
tuna salad, olives, tomato, mixed greens, egg, asparagus, fingerling potatoes with lemon basil vinaigrette	
FEATURED SALAD	13.25
an ever-changing salad that highlights seasonal ingredients, please inquire as to what the chef is featuring	

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 house pickles & kettle potato chips
see box lunches for your sandwich options *excluding tuna*
11.00 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*

three artisan cheeses, all natural genoa salami, la quercia prosciutto, roasted yellow peppers,
roasted asparagus, roasted garlic and olives, marcona almonds with fresh and toasted baguette
small 60.00 (serves 6-10) large 110.00 (serves 15-20)

GROVE CHEESE CLASSIC*

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

fresh seasonal vegetables including 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
small 45.00 (serves 6-10) large 85.00 (serves 15-20)

custom hors d'oeuvre platters

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

MOZZARELLA MINIS housemade mozzarella, tomato, basil and olive tapenade on olive bread	2.00 pc
CUCUMBER CANAPE whipped goat cheese, radish, beet	2.00 pc
ROASTED BEETS kale pesto, pickled onion, goat cheese	2.00 pc
LA QUERCIA PROSCIUTTO WRAPPED ARUGULA grana padano parmesan & balsamic	1.50 pc
TRUFFLED ASPARAGUS EGG SALAD served on a roasted fingerling potato	2.50 pc
ASPARAGUS WALNUT PESTO CROSTINI ricotta & arugula	2.00 pc
SEASONAL BRUSCHETTA inquire as to what the chef is featuring	2.25 pc
EGG SALAD TEA SANDWICHES truffled asparagus egg salad on whole wheat	2.75 pc
CUCUMBER TEA SANDWICHES herbed cream cheese and basil on whole wheat	2.75 pc
BEEF TEA SANDWICHES arugula, horseradish crème fraiche & caramelized onion on sourdough	2.75 pc

our chef is happy to create hors d'oeuvre per your preference, please inquire

*these items require 48 hour advance notice

All items include eco-friendly paper plates, plastic utensils & napkins upon request

call 505.248.9800 or order online at www.thegrovecafemarket.com

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CHANGES OR CANCELLATIONS MUST BE MADE AT LEAST 48 HOURS IN ADVANCE OF THE SCHEDULED PICK UP/DELIVERY TIME. ORDERS CANCELLED WITHIN 24 HOURS OF ORDER, 50% OF TOTAL ORDER WILL BE CHARGED. ORDERS CANCELLED THE DAY OF SCHEDULED PICK-UP/DELIVERY, 100% OF YOUR ORDER WILL BE CHARGED. CREDIT CARD REQUIRED TO PLACE CATERING ORDER. ALL PRICES ARE SUBJECT TO CHANGE.