

THE GROVE CATERING LUNCH MENU
\$35 per person (exclusive of tax + gratuity)

STARTER

- ✧ Arugula salad w/ shaved fennel + dried cherries
- ✧ Grove green salad w/ cheddar 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

- ✧ 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

DESSERT

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