

# THE GROVE HUB

## CATERING SERVICES



The Grove Community Church  
1990 Grove Community Drive  
Riverside, CA 92508  
(951) 571-9090 Ext. 2246  
[www.thegrove.cc](http://www.thegrove.cc)

Updated: 12/6/2011

At The Grove Community Church campus we provide catering for a variety of services for your event ranging from banquets, memorials, weddings, beverage and dessert receptions, to three course dining.

### **BOOKING YOUR EVENT**

You must first contact Jenifer Oaks (951-571-9090 X 2170) to schedule event date and room location for your event. Catering arrangements can then be discussed by contacting Russell Stovner.

### **DEPOSIT**

A room deposit must be paid to The Grove to hold the room. **A 50% deposit is due two weeks before the event for catering services.** Full payment is due and payable five days prior to the event with your guaranteed number attending on the day of the event. Any meals served over the guaranteed number will be billed. All deposits are non-refundable.

### **ADDITIONAL EVENT INFORMATION**

The price of the event includes all food and beverages, wares, and linens. Gratuity of 16% and sales tax of 7.75% are not included in this pricing and will be added to your menu selection.

All catering services are served buffet style unless otherwise agreed upon. A 30-person minimum applies to all events.

**All menu prices and menu availability outlined in this document are subject to change.** Room set ups are due two weeks prior to the event.

### **HUB CATERING CONTACT PERSON**

Russell Stovner – 951-571-9090 Ext. 2246  
rstovner@thegrove.cc

## **BREAKFAST**

### **\*\* CONTINENTAL \*\***

Cinnamon Streusel Coffee Cake or assorted pastries and/or muffins, fruit bowl, coffee, hot tea, juice (orange, apple, and pineapple).

*\$7.00 per person*

### **\*\* ULTIMATE BREAKFAST \*\***

Eggs, bacon, sausage links, country potatoes, assorted pastries, fruit tray (in season), coffee and juice (see above).

*\$10.00 per person*

### **\*\* Add waffle or pancake bar \*\***

Syrup, sliced strawberries, whip cream and butter.

*\$12.00 per person*

## **LUNCH**

### **\*\* SANDWICHES \*\***

Assorted mini sandwiches served with garden salad and dressings, seasonal fruit bowl or choice of vegetable tray, cole slaw, or macaroni salad, assorted chips, full beverage service, and assorted desserts.

*\$11.00 per person*

### **\*\* BURGER DELUXE \*\***

Build your own burger: all the trimmings are provided and condiments so you can make it your own way served with your choice of macaroni salad or potato salad, assorted Sun/Frito chips, or vegetable tray, full beverage service and assorted desserts.

*\$11.35 per person*

All meals are served buffet style.

## **DINNERS**

These dinners include the following:  
A garden salad with dressings, choice of starch,  
seasoned vegetable of choice, rolls and butter,  
assorted desserts, and full beverage service.

**\*\* 12 OZ NEW YORK STEAK \*\***

Seasoned steak grilled over  
mesquite chips, baked potato  
with all the trimmings,  
and Santa Marie beans

*\$ 21.00 per person*

**\*\* SEASONED TRI TIP \*\***

Served with the salad, choice of potato, vegetable, rolls and butter,  
Assorted desserts and full beverage service.

*\$18.00 per person*

**\*\* ROASTED TURKEY BREAST \*\***

All white meat turkey breast  
served with mashed potatoes  
and gravy, cranberry relish,  
and cornbread stuffing

*\$15.00 per person*

All meals are served buffet style.

## **ALL-TIME FAVORITE DINNER SELECTIONS**

These entrees include assorted vegetable tray, garden salad with dressings, seasonal fruit bowl, choice of rice, garlic mashed potatoes or roasted medley potatoes, seasoned vegetables, rolls and butter, assorted desserts and full beverage service. Choice of one or two entrees.

**\*\* CHICKEN PICANTE \*\***

**\*\* CHICKEN MARSALA \*\***

**\*\* CHICKEN PICATTA \*\***

**\*\* CHICKEN NORMANDY \*\***

**\*\* MEAT OR VEGETARIAN LASAGNA \*\***

**\*\* BBQ CHICKEN LEG-THIGH OR BREAST \*\***

*\$15.75 (1 entrée) or \$17.60 (2 entrees) per person*

The all-time favorite selection with one of the above entrees and a carved steamship served with au jus and horseradish

*\$18.50 per person*

All meals are served buffet style.

## **THE HUB ITALIAN DINNER**

These entrees are served with garlic bread, garden salad with dressings or Caesar Salad, seasoned vegetables, assorted desserts, and full beverage service.

### **\*\* CHICKEN PARMESAN \*\***

Tender chicken breast baked in a tangy marinara sauce covered with mozzarella cheese

*\$15.00 per person*

### **\*\* FETTUCINI PRIMAVERA \*\***

Pasta smothered in garlic Alfredo and tossed with seasonal vegetables

*\$12.60 per person*

*add chicken: \$14.45 per person*

### **\*\* PASTA FEAST \*\***

Pasta topped with choice of marinara, alfredo or meat sauce and parmesan cheese

*\$11.30 per person*

*add meatballs or sausage links: \$12.75 per person*

### **\*\* LASAGNA (VEGETARIAN, MEAT OR BOTH) \*\***

For lovers of cheese, noodles, and veggies with white sauce or meat with red sauce

*\$12.40 per person (1 choice) or \$13.30 per person (2 choices)*

*add sausage links: \$2.00 per person*

All meals are served buffet style.

## **SOUTH OF THE BORDER FAIRE**

These dishes are served with tortilla chips and salsa, garden salad with dressings, refried beans or pinto beans, Spanish rice, assorted dessert table and full beverage service.

### **\*\* MAKE YOUR OWN \*\***

Create a taco, burrito or salad served with seasoned ground beef or turkey, flour tortillas, sour cream, shredded lettuce, and cheese.

*\$11.30 per person*

### **\*\* CHICKEN OR BEEF FAJITAS \*\***

Seasoned meat or chicken sautéed with bell peppers and onions served together, flour tortillas, sour cream.

*\$15.75 per person*

### **\*\* THE WESTERN BBQ \*\***

Seasoned tri-tip and Mesquite Chicken served with cole Slaw or Green Salad, Santa Maria beans, dinner roll and butter, assorted desserts, and full beverage service.

*\$19.10 per person*

All meals are served buffet style.

## RECEPTIONS

Assorted relishes, assorted fruit (in season),  
bowtie pasta, BBQ meatballs or Pigs in a Blanket,  
mini sandwiches, assorted desserts, full beverage service.

*\$12.60 per person*

See **Lunch Sandwich Menu** on page three (very popular for  
wedding or memorial receptions).

\$11.00 per person

Assorted fruit (in season), assorted cheese  
and crackers, assorted desserts, and full beverage service.

*\$6.80 per person*

Assorted relishes, cheese and crackers,  
and full beverage service.

*\$5.80 per person*

Assorted desserts and full beverage service

\$6.70 per person

All meals are served buffet style.

APPETIZERS

FRUIT TRAY (in season)  
*\$2.90 per person*

VEGETABLE TRAY  
(peapods, carrot crinkles, olives, pepperoni, celery, broccoli and dip)  
*\$2.35 per person*

PROTEIN PLATTER  
(hard salami, pepperoni, cheddar cheese with assorted crackers)  
*\$3.15 per person*

DESSERTS

COOKIES  
*\$1.40 per person*

ASSORTED DESSERT TABLE  
(brownies, fruit cobbler, dessert bars and cream puffs)  
*Cost included with buffet service*

BEVERAGES

FULL BEVERAGE SERVICE  
(coffee, decaf, ice water, iced tea, hot water, and soda bar where applicable)  
*Cost included with buffet service in selected room locations*

BOTTLED WATER  
*\$1.60 per person*

ASSORTED CAN SODAS  
*\$1.85 per person*

MARTINELLI'S SPARKING CIDER  
*\$37.50 per case of 12 serves 65/5 oz glasses*