

THE GROVE HUB

CATERING SERVICES



FOOD ... ART ... DREAMS



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

Updated: 1/18/2010

At The Grove Community Church campus we provide catering for all types of events including banquets, weddings, receptions, beverage and dessert service.

All menu prices and menu availability outlined in this document are subject to change.

At the time your catering event is scheduled to the Master Calendar, please contact the person below regarding your event for the menu, serving details, and anticipated participation.

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 8.75% are not included.

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

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)

\$5.50 per person

**** ULTIMATE BREAKFAST ****

Eggs, bacon, sausage links, country potatoes with your choice of waffles, or biscuits and gravy, fruit tray (in season), coffee and juice (see above)

\$8.50 per person

LUNCH

**** SANDWICHES ****

Assorted mini sandwiches served with bowtie pasta salad, garden salad with dressings, fruit bowl or vegetable tray, assorted chips, full beverage service, and assorted desserts

\$8.50 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, fruit bowl or vegetable tray, and full beverage service

\$8.00 per person

All meals are served buffet style.

DINNERS

These dinners are served as described.
Included is a garden salad with dressings,
seasoned vegetable of choice, rolls and butter,
assorted desserts, and full beverage service.

**** BBQ 12 OZ NEW YORK STEAK ****

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

\$ 17.25 per person

**** ROASTED TURKEY BREAST ****

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

\$12.00 per person

**** MEATLOAF ****

Homemade meatloaf served with
choice of garlic mashed potatoes or
roasted red potatoes, gravy, and
choice of seasoned vegetable

\$10.00 per person

All meals are served buffet style.

ALL-TIME FAVORITE DINNER SELECTIONS

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

**** SEASONED TRI-TIP ****

**** CHICKEN MARSALA ****

**** CHICKEN PICATTA ****

**** CHICKEN NORMANDY ****

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

**** BBQ CHICKEN LEG-THIGH-BREAST ****

\$12.75 (1 entrée) or \$14.50 (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

\$16.20 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 by provolone cheese

\$11.95 per person

**** FETTUCINI PRIMAVERA ****

Pasta smothered in garlic Alfredo and tossed with seasonal vegetables

\$10.00 per person

add chicken: \$11.75 per person

**** SPAGHETTI FEAST ****

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

\$9.00 per person

add meatballs or sausage links: \$10.75 per person

**** VEGETARIAN LASAGNA ****

For lovers of cheese, noodles, and mild sauce served with sausage links

\$9.50 per person

add sausage links: \$10.50

All meals are served buffet style.

SOUTH OF THE BORDER FAIRE

These dishes are served with tri-colored 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, corn and flour tortillas, Fritos, sour cream, shredded lettuce, and cheese

\$8.75 per person

**** CHICKEN OR BEEF FAJITAS ****

Seasoned meat or chicken sautéed with bell peppers and onions served together, corn tortillas, sour cream, guacamole, shredded lettuce, and cheese

\$12.00 per person

**** THE WESTERN BBQ ****

Seasoned tri-tip served with cole slaw, corn on the cob, Santa Maria beans, dinner roll and butter, assorted desserts, and full beverage bar

\$15.25 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 ham or turkey, sandwiches with cheese,
assorted desserts, full beverage service

\$11.00 per person

See lunch sandwiches on page three (very popular).

Assorted fruit (in season), assorted cheese
and crackers, assorted desserts, iced tea,
ice water, and coffee

\$5.95 per person

Assorted relishes, cheese and crackers,
and full beverage service

\$4.00 per person

All meals are served buffet style.

APPETIZERS

FRUIT TRAY (in season)

\$2.50 per person

VEGETABLE TRAY

(peapods, carrot crinkles, olives, peperoncini, celery, broccoli and dip)

\$2.00 per person

PROTEIN PLATTER

(hard salami, pepperoni, cheddar cheese with assorted crackers)

\$3.00 per person

DESSERTS

COOKIES

\$1.25 per person

ASSORTED DESSERT TABLE

(brownies, fruit cobbler, frosted cake or bars and mini cheese cakes)

Cost included with buffet service

BEVERAGES

FULL BEVERAGE SERVICE

(coffee, decaf, ice water, iced tea, hot water, and lemonade)

Cost included with buffet service

BOTTLED WATER

\$1.50 per person

ASSORTED CAN SODAS

\$1.75 per person

MARTINELLI'S SPARKING CIDER

\$35.00 per case serves 76/5 oz glasses