

# 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](http://www.thegrove.cc)

Updated: 4/14/2009

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.

### **CONTRACT**

At the time your event is finalized with The Hub, all parties will sign a contract guaranteeing your event date, menu, and anticipated participation. No changes can be made without signed acceptance from both parties.

### **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. 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, linens and limited decorations. Gratuity of 15% and 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. For less than 30, we will refer your event to The Grille.

**HUB CATERING CONTACT PERSON**  
RUSSELL STOVNER – 951-571-9090 EXT. 2246

## **BREAKFAST**

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

Cinnamon Streusel Coffee Cake or assorted pastries and/or muffins, fruit tray (in season), coffee (including decaffeinated), hot tea, juice (orange, apple, and pineapple)

*\$7.50 per person*

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

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

*\$9.65 per person*

## **LUNCH**

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

Assorted mini sandwiches served with bowtie pasta salad, fruit tray (in season) or vegetable tray, full beverage service, and chocolate chip cookies or brownies

*\$8.35 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 French fries or assorted Sun/Frito chips, fruit tray (in season) or vegetable tray, full beverage service, and chocolate chip cookies

*\$10.80 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

*\$10.75 per person*

All meals are served buffet style.

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

These entrees include assorted vegetable tray, garden salad, fruit salad, 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.

**\*\* *BBQ MESQUITE TRI-TIP SIRLOIN* \*\***

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

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

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

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

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

*\$12.75 or \$14.50 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*

### **\*\* FETTUCCHINI PRIMAVERA \*\***

Pasta smothered in garlic Alfredo and tossed with seasonal vegetables  
*\$10.50 per person*  
add chicken: *\$11.75 per person*

### **\*\* SPAGHETTI FEAST \*\***

Pasta topped with choice of marinara or meat sauce and parmesan cheese  
*\$9.50 per person*  
add meatballs: *\$10.75 per person*

### **\*\* VEGETARIAN LASAGNA \*\***

For lovers of cheese, noodles, and mild sauce served with sausage links  
*\$9.75 per person*

All meals are served buffet style.

## **SOUTH OF THE BORDER FAIRE**

These dishes are served with 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 and Fritos, sour cream and shredded lettuce

*\$8.65 per person*

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

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

*\$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 relish tray, bowtie pasta, assorted mini quiche, BBQ meatballs, mini ham and swiss sandwiches, mini cheese cakes and truffles, full beverage service with canned sodas and bottled water

*\$13.00 per person*

Assorted fruit tray (in season), assorted cheeses and crackers, assorted small cookies, iced tea, ice water, and coffee

*\$5.95 per person*

Assorted cheese and crackers, chips and salsa, garden salad with dressings, tri-tip, chicken picatta, rice pilaf, steamed vegetables, rolls and butter, full beverage service with soda bar, and chocolate fountain

*\$21.50 per person*

All meals are served buffet style.

APPETIZERS  
FRUIT TRAY (in season)  
*\$2.50 per person*

VEGETABLE TRAY  
*\$1.95 per person*

PROTEIN PLATTER  
(ham, turkey, roast beef, Swiss and cheddar cheese)  
*\$2.75 per person*

DESSERTS  
COOKIES  
*\$1.25 per person*

ASSORTED DESSERT TABLE  
(brownies, fruit cobbler, frosted cake 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*