



The Grove Catering

fresh and delicious every day





Breakfast

BREAKFAST COLLECTIONS

All prices are per person and available for 10 guests or more

Basic Beginnings \$6.19

ASSORTED DANISH, AND TO THE ROOTS COFFEE

Mini Continental \$8.49

INCLUDES MINIATURE MUFFINS, DANISH, CROISSANTS AND BAGELS SERVED WITH BUTTER, FRUIT PRESERVES, CREAM CHEESE, FRESH SEASONAL SLICED FRUIT, FRESH ASSORTED JUICES, AND TO THE ROOTS COFFEE

Healthy Choice Breakfast \$8.29

WHETHER IN COMBINATION WITH ONE OF OUR OTHER BREAKFAST PACKAGES OR ALONE, IT'S A HEALTHY WAY TO START YOUR DAY. INCLUDES INDIVIDUAL CEREAL CUPS, MILK, RIPE BANANAS AND ASSORTED INDIVIDUAL YOGURT CUPS, AND TO THE ROOTS COFFEE



À la Carte Breakfast

ASSORTED BAGELS WITH BUTTER, CREAM CHEESE AND PRESERVES \$17.99 per dozen

BASKET OF MINIATURE MUFFINS, DANISH AND SCONES \$17.99 per dozen

GRANOLA BARS \$1.79 per person

FRUIT AND YOGURT PARFAITS (PER PERSON)
\$3.49

HOT BREAKFAST

All prices are per person and available for 10 guests or more

Ultimate Breakfast \$12.29

DANISH, SCRAMBLED EGGS AND A CHEDDAR VEGETABLE STRATA, CRISP BACON, BREAKFAST SAUSAGE, PANCAKES, FRESH SEASONAL SLICED FRUIT, BREAKFAST POTATOES, ASSORTED JUICES, AND TO THE ROOTS COFFEE

American Breakfast \$9.99

SCRAMBLED EGGS, BREAKFAST POTATOES, CRISP BACON, BREAKFAST SAUSAGE AND DANISH WITH CONDIMENTS, AND TO THE ROOTS COFFEE

Oatmeal Bar (Per Person) \$4.29

HOT OATMEAL SERVED WITH FRUIT, WALNUTS, GRANOLA, RAISINS AND CREAM.

Egg Whites available on request – nominal fee may apply



BREAKFAST ENHANCEMENTS

All prices are per person and available for 10 guests or more

Yogurt Parfait Bar \$5.99

CHOOSE FROM TWO LOW-FAT YOGURTS, GRANOLA, THREE SEASONAL FRUITS, AND TWO TOPPINGS SERVED WITH BANANA BREAD CROUTONS TO BUILD YOUR IDEAL PARFAIT

Cereal Bar \$6.99

CHOOSE YOUR CEREAL, TYPE OF MILK, AND FRUIT TOPPING FOR THE PERFECT BOWL. A GREAT WAY TO START THE DAY!

Just Pancakes \$3.99

THREE LIGHT AND FLUFFY PANCAKES WITH BUTTER AND SYRUP

Egg Whites available on request – nominal fee may apply



Lunch & Buffet

CLASSIC COLLECTIONS

Sandwich Buffet \$10.99

CHOICE OF:

PREMADE SANDWICHES

WITH SAUCES

Served w/ Fresh Made chips, Pickle Spears, Cookies.

Classic Selections \$13.99

Please choose three (3) of the following

SOUTHWESTERN TURKEY WITH FAJITA VEGETABLES ON CIABATTA BREAD

GREEK SALAD WRAP WITH CRUMBED FETA, BLACK OLIVES, FRESH CUCUMBERS, PLUM TOMATOES AND RED ONION

DELI SLICED HAM WITH HONEY MUSTARD DRESSING ON CIABATTA BREAD

TURKEY BREAST WITH MESCLUN GREENS AND SAGE CREAM CHEESE ON CIABATTA BREAD

VERY VEGGIE SUBMARINE SANDWICH WITH PROVOLONE AND HONEY DIJON DRESSING

Includes Assorted Beverages, Cookies, Potato Chips, Pickles, Condiments and Choice of Salads

Classic Box Lunch \$8.99

YOUR CHOICE OF SMOKED TURKEY WITH HAVARTI, HAM AND SWISS, ROAST BEEF AND PROVOLONE OR ROASTED VEGETABLES – SERVED WITH POTATO CHIPS, WHOLE FRUIT, AND A COOKIE

PLATED LUNCHES

All prices are per person and available for 12 guests or more

Grilled Chicken Chef Salad \$12.49

GRILLED CHICKEN, HAM, SWISS, CHEDDAR OVER MIXED GREENS WITH SEASONAL FRESH VEGETABLES

Traditional Cobb Salad \$13.49

GRILLED CHICKEN OVER CHOPPED GREENS WITH DICED BACON, FRESH AVOCADO AND BLUE CHEESE CRUMBLES

Salmon Caesar Salad \$13.99

GRILLED SALMON, SHREDDED PARMESAN CHEESE AND SEASONED CROUTONS OVER FRESH ROMAINE

Vegetable and Mozzarella Panini \$11.99

GRILLED SQUASH, MUSHROOMS AND ZUCCHINI WITH BASIL AND RED PEPPER TAPENADE ON CIABATTA. INCLUDES SALT AND PEPPER POTATO CHIPS

Premium Box Lunch

CIABATTA MUFFALETTA WITH ORZO & GRILLED VEGETABLES \$12.49

ASIAN CHICKEN WRAP WITH PEANUT-LIME NOODLES \$12.79

TURKEY FAJITA CIABATTA WITH BLACK BEAN SALAD \$12.99

GRILLED CHICKEN SALAD WITH A FRESH ROLL \$13.99

MARINATED TOFU SALAD WITH A FRESH ROLL \$12.99

Includes Assorted Individual Chips, Whole Fruit and Gourmet Dessert

CLASSIC COLLECTIONS

The Executive Luncheon \$16.49

Please choose three (3) of the following

GARDEN VEGETABLES WITH BOURSIN, AGED PROVOLONE AND ROASTED GARLIC AIOLI ON CIABATTA

HAM AND BRIE, WITH FRESH PEAR, SPINACH AND CARAMELIZED ONIONS ON WHEATBERRY BREAD

SLICED PORTOBELLO MUSHROOMS WITH ARUGULA AND SUN-DRIED TOMATO OLIVE PESTO SPREAD ON A FRENCH BAGUETTE

SAUCY TURKEY CIABATTA WITH COLESLAW AND SWISS CHEESE

SPICY GRILLED VEGETABLE WRAP BRUSCHETTA AND BLACK OLIVES

TURKEY & HAM CLUB SUB WITH BACON, SWISS CHEESE AND HONEY DIJON DRESSING

DELI STYLE TURKEY, HAM, AND MOZZARELLA WITH PESTO MAYO ON A BAGUETTE

With Choice of Two Salads, Cookies, Potato Chips, Pickles, Condiments, Ice Water and Iced Tea

Salad Selections

(Included with Deli Express, Classic Selections, and Executive Luncheon Sandwich Buffets)

GREEK PENNE SALAD TOSSED WITH TOMATOES, CUCUMBERS, RED ONIONS, PEPPERS, FRESH BABY SPINACH, FETA CHEESE AND BLACK OLIVES

PEPPER SLAW WITH RED, GREEN AND YELLOW PEPPERS TOSSED IN JALAPEÑO CHILE-LIME CREAM

TOASTED BARLEY ORANGE CRANBERRY SALAD WITH RED ONIONS, ALMONDS, HONEY, CINNAMON AND ORANGE

WHITE BEAN HERB SALAD WITH CANNELLINI BEANS, RED PEPPERS, CELERY, SCALLIONS, FRESH BASIL AND PARSLEY IN A BALSAMIC DRESSING

CHICKPEA SALAD WITH FRESH CUCUMBERS, RED ONIONS, GREEN AND RED PEPPERS, CELERY AND GARLIC WITH A HOT PEPPER SAUCE AND LEMON SEASONING

CHILLED DILL CUCUMBER SALAD WITH RED ONIONS TOSSED IN ITALIAN DRESSING

GRILLED VEGETABLE ROTINI PASTA SALAD WITH A BALSAMIC DRESSING

RED SKINNED POTATO SALAD WITH EGG, CELERY AND SPANISH ONION IN A SEASONED MAYONNAISE DRESSING

TRADITIONAL COLESLAW FINELY SHREDDED WITH CARROTS IN A MAYONNAISE AND CELERY SEED DRESSING



Lunch & Buffet

BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(10 Person Minimum)

Traditional American \$14.99

BABY SPINACH SALAD, ROASTED NEW POTATOES, FRESH HERBED
VEGETABLES, GRILLED LEMON ROSEMARY CHICKEN AND WHOLE WHEAT
ROLLS WITH PEACH COBLER

Asian Accents \$16.99

PEANUT LIME RAMEN NOODLES, EGG ROLLS, DIPPING SAUCES, GENERAL
TSO'S CHICKEN WITH BROCCOLI AND STEAMED RICE, TERIYAKI SALMON
WITH LEMON GREEN BEANS, AND RASPBERRY COCONUT DESSERT BARS



Wok This Way \$19.29

ASIAN SLAW, SZECHUAN GREEN BEANS, EGG ROLLS WITH
ASSORTED DIPPING SAUCES, VEGETABLE FRIED RICE, CASHEW
CHICKEN WITH BROCCOLI, BEEF AND BROCCOLI, AND FORTUNE
COOKIES

BBQ Picnic \$13.99

GRILLED HAMBURGERS AND HOTDOGS WITH ALL THE TOPPINGS
(LETTUCE, TOMATO, CHEESE, ONIONS, PICKLES, KETCHUP,
MUSTARD, AND RELISH), HOME-STYLE POTATO SALAD, AND FRESH
COUNTRY COLESLAW; SERVED WITH HOUSE-MADE KETTLE CHIPS,
COOKIES AND BROWNIES

Southern BBQ \$15.49

BARBECUED BAKED BEANS, CHEDDAR BACON MASHED POTATOES,
COLESLAW, BISCUITS WITH HONEY BUTTER, CHOICE OF
OVEN-ROASTED CHICKEN OR HONEY-STUNG CHICKEN, AND
BROWNIES

Sizzling Salad Bar \$17.99

SEASONAL SALAD BAR WITH TERIYAKI SALMON, FRESHLY GRILLED
FLATBREADS AND ASSORTED GOURMET COOKIES

BUFFETS

Served with Assorted Rolls and Butter, Ice Water and Iced Tea
(10 Person Minimum)

Burrito Buffet \$12.99

SERVED WITH THREE BURRITO FILLINGS, SPANISH RICE, REFRIED BEANS,
AND CHEDDAR CHEESE. SERVED WITH: ROJO SAUCE, VERDE SAUCE,
SALSA & SOUR CREAM INCLUDES CANNED SODA OR BOTTLED WATER.

CHOICE OF ONE PROTEIN:

GROUND BEEF OR BEYOND BEEF

SHREDDED CHICKEN

Pasta Bar \$12.99

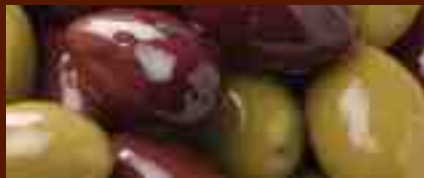
SERVED WITH ITALIAN SALAD, GARLIC BREADSTICK, COOKIES AND
CANNED SODA OR BOTTLED WATER.

YOUR CHOICE OF:

PENNE ALFREDO WITH BAKED CHICKEN BREAST OR

FUSILLI MARINARA SAUCE WITH SLICED SAUSAGE





Lunch & Buffet

BUFFETS

Build Your Own Buffet: Select two salads, one entrée, two sides, and one dessert

Buffet Starters

SEASONAL GARDEN SALAD WITH BALSAMIC VINAIGRETTE

CLASSIC CAESAR SALAD

ITALIAN GREEN SALAD WITH PENNE AND PROSCIUTTO

AUTUMN VEGETABLE SALAD WITH RED WINE VINAIGRETTE

TRADITIONAL HUMMUS WITH TOASTED PITA

SEASONAL FRESH FRUIT SALAD

Buffet Entrees

GRILLED CHICKEN BREAST WITH CIDER MARINADE **\$16.99**

STUFFED CHICKEN BREAST WITH GOAT CHEESE AND SUN-DRIED TOMATOES **\$16.99**

CHICKEN AND SHRIMP CREOLE **\$15.99**

HONEY AND BROWN SUGAR HAM **\$16.99**

GRILLED SALMON WITH PARMESAN PESTO SAUCE **\$18.29**

GRILLED FLANK STEAK WITH BLACK BEAN AND GARLIC SOY MARINADE **\$18.49**

EGGPLANT, COUSCOUS AND ROASTED RED PEPPER LASAGNA **\$14.99**

Buffet Sides

ITALIAN SEASONED GREEN BEANS

GOAT CHEESE AND ROASTED GARLIC MASHED POTATOES

HERB-ROASTED MUSHROOMS

PENNE WITH MARINARA SAUCE

MARINATED ROASTED RED POTATOES

TOASTED ORZO WITH SPINACH AND CRANBERRIES

BRUSSEL SPROUTS WITH ALMOND BUTTER

Buffet Finishes

NEW-YORK STYLE CHEESECAKE

WARM PEACH COBBLER

SPICED CARROT CAKE

LAVA CAKE

TRIPPLE BERRY CRUMBLE CAKE

ANGLE FOOD CAKE WITH TOPPINGS

Don't see what you'd like?

Our talented chefs are delighted to create special menus that accommodate your culinary preferences and budget. Please contact our Catering Office at (503) 352-2241 to arrange a personal consultation.

Served Meals



PLATED MEAL COLLECTIONS

All prices are per person

Includes Entrée, Garden Salad, Fresh Rolls, Butter, Water and Coffee Service

Roasted Mushroom Lasagna \$15.99

WHITE CHEDDAR BECHAMEL AND BABY SPINACH. SERVED WITH HOUSE SALAD.

Stuffed Portabello Mushroom \$17.99

STUFFED WITH QUINOA, GARDEN SALAD.

Grilled New Your Steak \$22.99

GRILLED NEW YOUR STEAK WITH FINGERLING POTATOES AND ASPARAGUS

Grilled Salmon \$21.99

IN A TARRAGON CREAM SAUCE SERVED WITH A WILD RICE PILAF & ROASTED SEASONAL VEGGIES

Pecan Crusted Chicken Breast \$21.99

WITH SWEET RED PEPPER CREAM SAUCE, ROASTED RED POTATOES & SEASONAL VEGETABLE

Stout & Brown Sugar roasted Pork loin \$19.99

WITH A POTATO AU GRATIN & A SEASONAL VEGETABLE





Receptions

RECEPTIONS

All prices are per person and available for 12 guests or more

Cold Hors D'Oeuvres

- WILD MUSHROOM AND GOAT CHEESE CROSTINI \$24.99 per dozen
- ROASTED VEGETABLES AND CURRIED HUMMUS ON PITA CRISP \$19.99 per dozen
- STUFFED CHERRY TOMATO AND HUMMUS \$17.99 per dozen
- SPINACH DIP WITH PITA CHIPS \$17.99 per dozen
- KUNG POW CHICKEN WRAPS \$22.99 per dozen
- SHRIMP COCKTAIL \$37.99 per dozen
- CRAB CAKES \$37.99 per dozen
- BLUE CHEESE ENCRUSTED GRAPES \$29.99 per dozen

Hot Hors D'Oeuvres

- GOAT CHEESE AND SPINACH STUFFED CREMINI MUSHROOMS \$27.99 per dozen
- SPANAKOPITA \$22.99 per dozen
- PARMESAN ARTICHOKE HEART WITH GOAT CHEESE \$24.99 per dozen
- CRISPY PORK POT STICKERS \$22.99 per dozen
- MOZZARELLA STICKS WITH MARINARA SAUCE \$27.99 per dozen
- BARBECUE MEATBALLS \$22.99 per dozen
- BRIE & APRICOT QUESADILLA \$18.99 per dozen
- SMOKED CHICKEN QUESADILLA \$28.99 per dozen



Additions

- CLASSIC CHEESE TRAY SERVED WITH SWISS, CHEDDAR AND PEPPER JACK CHEESES, PITA CHIPS AND CROSTINI \$3.29 per person
- FRESH GARDEN CRUDITÉS SERVED WITH VEGGIE NEUFCHATEL OR ARTICHOKE OLIVE SPREAD, AND PITA CHIPS \$2.99 per person
- FRESH SEASONAL FRUIT \$3.99 per person
- ANTIPASTO PLATTER SERVED WITH MARINATED VEGETABLES, ITALIAN MEATS AND ASSORTED CHEESES \$5.99 per person
- ASSORTED MINI SANDWICHES INCLUDING HAM, ROAST BEEF, TURKEY AND MOZZARELLA SERVED ON ARTISANAL BREADS AND ROLLS \$5.99 per person

RECEPTION STATIONS

Add one of the following stations to your reception
All prices are per person and available for 12 guests or more

Mediterranean \$8.99

SEASONAL ROASTED VEGETABLES, TABBOULEH SALAD, MARINATED OLIVES, GREEK SALAD, AND HUMMUS WITH PITA CHIPS

Happy Hour \$14.99

HAVE A "PUB" BREAK WITH YOUR FAVORITE HAPPY HOUR FINGER FOODS, INCLUDING: CHILLED SPINACH DIP WITH PITA CHIPS, MINI CHEESESTEAKS, BUFFALO CHICKEN TENDERS SERVED WITH CELERY AND BLUE CHEESE DIP, AND COOKIES AND DESSERT BARS

Grown Up Mac and Cheese \$14.99

GOURMET ROASTED GARLIC AND SMOKED GOUDA MAC & CHEESE WITH POBLANO PEPPERS - SERVED WITH CHICKEN, MUSHROOMS AND SHRIMP

BREAKS

All prices are per person and available for 10 guests or more

Chocaholic \$7.49

BECOME ADDICTED WITH AN ASSORTMENT OF MINI CHOCOLATE BARS, DOUBLE CHOCOLATE CHIP COOKIES, CHILLED CHOCOLATE MILK, CHOCOLATE DIPPED PRETZELS AND CHOCOLATE DIPPED STRAWBERRIES

Energy Break \$3.49

RAISE THE BAR WITH AN ASSORTMENT OF GRANOLA, FRUIT FILLED BARS OR BREAKFAST BARS

The Healthy Alternative \$7.99

GET HEALTHY WITH ASSORTED APPLES, ORANGES, BANANAS AND PEARS ALONG WITH YOGURT CUPS, TRAIL MIX AND GRANOLA BARS

Tortilla Pin Wheels \$5.99

VARIETY OF TORTILLAS, MEAT AND VEGGIE WRAP

Snack Attack \$5.99

ENJOY ASSORTED CHIPS, HONEY PEANUTS, TRAIL MIX AND SPECIALTY COOKIES AND BROWNIES



BEVERAGES

REGULAR AND DECAFFEINATED COFFEE, TEA \$19.99 per gallon

HOT APPLE CIDER \$19.99 per gallon

HOT CHOCOLATE \$19.99 per gallon

ICED TEA \$17.99 per gallon

LEMONADE \$17.99 per gallon

ICED WATER \$1.29 per gallon

INFUSED WATER \$8.99 per gallon

BOTTLED WATER \$1.99 per person

ASSORTED SODAS (CAN) \$1.79

HOT TEA (PER GALLON) \$8.99

DESSERTS

ASSORTED GOURMET COOKIES \$11.49 per dozen

BAKERY-FRESH BROWNIES \$13.99 per dozen

GOURMET DESSERT BARS \$14.99 per dozen

CHOCOLATE COVERED STRAWBERRIES \$19.99 per dozen

ICE CREAM SOCIAL 3 GAL. W/ 5 TOPPINGS \$74.99

CONTACT US TODAY

503.352.2241

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www.PacificUDining.com

Prices effective until 06/30/2017

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