



THE GROVE HOTEL

CATERING INFORMATION

DEVELOPING MENUS

Our Executive Chef, Director of Catering, and Catering Sales Managers are happy to consult with you on custom menus to accommodate any theme or occasion in order to create an exceptional experience for you and your guests.

PRICING

All prices shown are subject to a 20% Service Charge and 6% State Sales Tax. Pricing and availability of all items listed as part of a menu are subject to change.

A \$3.00 per person charge is applied to all Breakfast, Lunch, and Dinner functions with guarantees under 30 people.

GUARANTEE

Please provide a final guarantee to the catering representative no less than three working days prior to the scheduled starting date of your event. You will be charged for the guaranteed attendance or the number actually served, whichever is greater. The hotel will be prepared to seat and serve 5% above your guaranteed attendance.

PAYMENT

All arrangements for payment must be made and approved in advance of the scheduled date of your event. A non-refundable deposit to secure meeting and ballroom space may be required.

Direct billing may be arranged with approval from our accounting department by completing a credit application no less than thirty days in advance of your event.

MISCELLANEOUS

For your safety, no food and beverage is to be taken off property.

All food and beverage must be provided by the hotel; no outside food and beverage can be brought into the hotel's event rooms.

Each of our meeting rooms has different features and capabilities. The hotel may assign suitable charges for any extraordinary room set-up and electrical or audio-visual requirements. The hotel reserves the right to reassign the event room as needed to accommodate changes in attendance, type of function or other hotel functions.

Materials sent to the hotel prior to your arrival should be addressed to the attention of your catering representative, and marked with the name of your group and the date of your meeting, conference or event. Packages should arrive no earlier than three (3) days prior to the scheduled date of the event.





BREAKFAST MENUS

Plated Breakfast

\$15.00 per person

Plated Breakfasts Include Freshly Baked Breakfast Pastries, Juice, Milk, Coffee, and Tea

Meat Choices Include:

Applewood Smoked Bacon, Sausage, or Grilled Ham Steak

** Items do not include meat choice*

Breakfast Potato Choices Include:

Hash Brown Potatoes, Swedish Potatoes, or Yukon Potatoes

American Breakfast

Two Scrambled Eggs with Choice of Breakfast Potatoes and Two Meats

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Cinnamon French Toast

Choice of Flame Roasted Apple or Blueberry Topping

Served with Warm Maple Syrup and Butter

Scrambled Eggs and Choice of Meat

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Huckleberry Buttermilk Pancakes

Three Pancakes with Huckleberry Compote with Warm Maple Syrup and Butter

Scrambled Eggs and Choice of Meat

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Kurobuta Ham and Four Cheese Quiche *

Freshly baked in a Buttery Crust with Grated Cheese, Fresh Spinach and Wild Mushrooms

Served with Choice of Breakfast Potatoes

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French Quarter Strata *

Farm Fresh Eggs and French Baguette with Oyster Mushrooms, Aged Cheddar Cheese,

Roasted Red Peppers and Andouille Sausage

Served with Choice of Breakfast Potatoes

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Eggs Benedict *

Toasted English Muffin, Thick Canadian Bacon and Poached Eggs

Served with Hollandaise Sauce

Choice of Breakfast Potatoes

PRICES DO NOT INCLUDE 20% SERVICE CHARGE OR 6% STATE SALES TAX



Breakfast Menus, Continued

Includes Juice, Milk, Coffee, Tea

Continental Breakfast

Fresh Danish, Muffins, Croissants and Bagels
Preserves, Butter, and Cream Cheese
Assorted Cereals and Granola
Served with Whole Fresh Fruit
\$12 per Person

The Grove Continental

Fresh Danish, Muffins, Croissants, Mini Bagels
Preserves, Butter, and Cream Cheese
Assorted Cereals and Granola
With Yogurt and Fresh Seasonal Fruit Salad
\$14 per Person

Yogurt and Granola Parfait Bar

Assorted Light Yogurts, Served with Multi-Grain Granola, Fruit Cocktail and Mixed Berry Compote
Fresh Baked Danish, Muffins, Croissants and Mini Bagels with Preserves, Butter, and Cream Cheese
\$ 14 per person

Grand Buffets

Breakfast Buffets Include Fresh Breakfast Pastries with Preserves and Butter, Sliced Seasonal Fruit Display and Juice, Milk, Coffee, or Tea; Choice of Hash Brown Potatoes, Swedish Potatoes, or Yukon Potatoes

Idaho Chalet Breakfast

Choice of Buttermilk Pancakes, Belgium Waffles, or Cinnamon French Toast
Served with Mixed Berries, Whipped Cream, Warm Maple Syrup and Butter
Scrambled Eggs, Applewood Smoked Bacon and Sausage Links
\$17 per Person

All-American Breakfast

Scrambled Eggs
Applewood Smoked Bacon, Sausage Links
\$16 per person

New Orleans Strata

French Baguette and Eggs with Aged Cheddar
Cheese, Oyster Mushrooms, Roasted Red
Peppers and Andouille Sausage
\$17 per Person

Southwestern Breakfast Burrito

Tomato Basil Tortillas with Scrambled Eggs
Chorizo Sausage, Cheddar Cheese, Tomatoes,
Guacamole, Jalapeños, Salsa Fresca,
Sour Cream and Chipotle Black Beans.
\$17 per Person

French Quiche Breakfast

Freshly Baked Quiche
Prepared with an assortment of gourmet Meats,
Cheeses and Vegetables
Served in a flaky Pie Crust
\$18 per Person

The Grove Omelet Bar - Omelets Made to Order

Farm Fresh Eggs with Maple Cured Ham, Smoked Bacon, Spanish Onion, Roasted Peppers,
Mushrooms, Tomatoes, Aged Cheddar Cheese, Scallions, Sour Cream and Salsa Served with
Breakfast Potatoes and Sliced Seasonal Fruit
\$22 per Person

Breakfast Sandwich Buffet

Egg Ham and Aged Cheddar Croissants and Egg Sausage and Aged Cheddar Buttermilk
Biscuits. Served with Breakfast Potatoes and Sliced Seasonal Fruit

\$16 per Person

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Breakfast Menus, Continued

Includes Juice, Milk, Coffee, Tea

ALA CARTE

Farm Fresh Scrambled Eggs - \$3 per Person

Applewood Smoked Bacon, Sausage Links or Maple Cured Ham - \$4 per person

Hash Browns, Roasted Yukon Potatoes, or Swedish Potatoes - \$3 per person

Irish Oatmeal with Golden Raisins, Brown Sugar, Granny Smith Apples - \$2 per person

Egg, Sausage and Cheddar Biscuit Sandwich - \$3 per person

Egg, Shaved Ham Cheddar and Croissant Sandwich - \$3 per person

Sliced Pacific Smoked Salmon and Mini Bagel Display - \$5 per person

Any Variety of Croissant, Danish and Muffins - \$2 per person

Variety of Bagels with Flavored Cream Cheese - \$2 per person

Dungeness Crab Quiche with Gruyere Cheese and Chives - \$4 per person

Buckwheat Pancakes, Belgium Waffles or Cinnamon French Toast - \$3 per person

Creamy Organic White Grits with Sweet Cream Butter - \$2 per person

Warm Pecan Cinnamon Rolls - \$2 per person

Ricotta Cheese Blintz with Strawberry Compote - \$2 per person

Breakfast Cereals and Granola and Milk -\$3 per person

Low Fat Fruit Yogurt Variety - \$2 per person

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