



EVENT MENUS

650 Route 199
Red Hook, NY 12571
845-758-3006
www.thegroveatredhook.com

GOLF OUTINGS

BREAKFAST DURING REGISTRATION

Self Serve Coffee & Tea Included

Continental \$14/pp

Assortment of Fresh Bagels, Muffins & Pastries
Fruit Salad, Yogurt & House-made Granola
Orange Juice, Cranberry Juice, Lemonade & Iced Tea

Grab & Go \$10/pp *Add to Continental for \$5/pp

Bacon/Egg/Cheese, Sausage/Egg/Cheese, Egg/Cheese
Sandwiches on Hard rolls

Buffet \$22/pp

Scrambled Eggs, Bacon, Pancakes, Syrup
Assortment of Fresh Bagels, Muffins & Pastries
Fruit Salad, Yogurt & House-made Granola

LUNCH ON THE TURN

Soft Drinks, Water & Chips Included

Grill \$10/pp

One Burger or Two Hot Dogs \$10 / person
Add Bratwurst & Sauerkraut \$3/pp
*Veggie Burgers available upon request

Grab & Go \$15/pp

Turkey Club Wrap, Chicken Salad Wrap,
Grilled Veggie & Hummus Wrap

Preorder \$/pp TBD

Offer a selection of Sandwiches, have each guest
choose in advance and redeem a ticket to pick up

Add a Side \$2/pp

Side Salad, Potato Salad, or Macaroni Salad

DINNER

Includes House Salad & Bread

One Entrée for \$26/pp or Two Entrées for \$30/pp Includes Two Sides

Entrees:

- BBQ Chicken
- Pulled Pork
- Chicken Parmesan
- Italian Sausage & Peppers
- Baked Ziti
- Baked Mac & Cheese
- Pasta Primavera
- Penne a la Vodka

Sides:

- Seasonal Mixed Vegetables
- Grilled Zucchini & Summer squash
- Corn on the Cob
- Baked Potatoes with Sour Cream
- Black Bean & Corn Salad
- Pesto Pasta Salad

BEVERAGES

TOURNAMENTS

Bottled Water on the Course \$4/pp

Beer on the Course \$/pp TBD

Kegs approx. \$200 per half / \$125 per quarter
\$200/100 cans for most domestic brands

Open Bar Beverage Cart \$24/pp

Roaming Bartender Service: Basic Liquors & Mixers,
Bottled Water, Canned Beer

One Hour Open Bar \$18/pp

Indoor Bar Service with full selection at conclusion of event

3 HOUR PARTY PACKAGES

Full Unlimited Open Bar Billed on Consumption

Running a tab allows access to restaurant's bar
and full range of available liquor, beer & wine

Signature Open Bar \$29/person

Two signature cocktails, two red wines,
two white wines and draft beers

Beer & Wine Bar \$25/person

Draft beers, two reds and two whites

BRUNCH BAR \$21/person

Bloody Mary's & Mimosas

CORKAGE FEE \$20/bottle (BYO wine)

CHAMPAGNE TOAST \$8/PP

DETAILS

- \$250 non-refundable deposit via cash or check
- 8.125% Tax and 20% Gratuity will be added to final bill
- \$600 space rental fee for private events (non golf related)
- Guaranteed headcount and final menu changes due 1 week prior
- All fees for a 3 hour party, additional fee for longer events
- Outdoor parties require an inclement weather back up plan
- Parties of over 99 guests require tent rental
- White linen napkins included, tablecloth rentals extra
- Rentals quoted separately if needed
- Access to space for one half hour prior to event for set up
and one half hour after event for clean up
- DIY decor is welcome with the exception of tacks or nails in walls,
all balloons must be weighted, please no confetti or glitter
- Rates and terms listed here subject to change, custom menus and
requests subject to additional fees
- Catering quotes do not include, unless otherwise negotiated,
arrangements or services by outside vendors such as event décor,
photographers, florists, bakeries, DJ, or any special requests
- All pricing listed for on-premise events only

HORS D'OEUVRES

PASSED COLD SELECTIONS

\$115 per choice, 40-60 pieces each

- Grilled Steak Crostini, Horseradish Crema
- Fig-Jamon-Serrano-Mozzarella Crostini
- Antipasto Skewers
- Prosciutto Wrapped Asparagus
- Cherry Tomato-Mozzarella-Basil Skewers
- Whipped Ricotta, Balsamic Strawberries, Grilled Baguette
- Smoked Salmon on Everything Bagel Chips
- Shrimp or White Fish Ceviche on Tortilla Chips
- Shrimp Cocktail

PASSED HOT SELECTIONS

\$150 per choice, 40-60 pieces each

- Bacon Wrapped Dates with Fig Aioli
- Pigs in Blanket
- Bean & Cheese Taquitos
- Mini Crab Cakes, Lemon Aioli
- Chicken Satay Skewers
- Grilled Steak on Crostini with Chimichurri
- Mini Veggie/Cheese Quiche
- Mini Stuffed Mushrooms
- Chicken Cordon Bleu Bites
- Greek Meatballs with Tzatziki
- Chicken Croquetas with Honey Garlic Aioli

COLD APPETIZER PLATTERS

\$85 per choice, 20-25 people

- Crudités Platter, Blue Cheese & Ranch Dressing
- Cheese & Charcuterie Platter with Crackers & Crostini
- Caprese Platter: Fresh Mozzarella, Basil & Tomato

HOT APPETIZER PLATTERS

\$125 per choice, 20-25 people

- Buffalo Chicken Dip with Pita or Crudites
- Pulled Pork Sliders, Red Cabbage Slaw
- Jumbo Fried Chicken Wings
- Cheese Burger Sliders, Caramelized Onion
- Assorted Quesadillas
- Spinach & Artichoke Dip with Pita or Crudites

DINNER PARTY

Buffet of one entree selection for \$31/pp, two for \$37/pp or three for \$42/pp. Add \$6/pp for plated or family style service.

Includes one first course and two sides.

FIRST COURSE

- Soup, seasonal choices
- Salad; Garden, Ceasar or Seasonal

ENTREES

- Penne a la Vodka
- Baked Mac & Cheese
- Pasta Primavera
- Vegetarian Lasagna
- Creamy Cajun Shrimp Pasta
- Chicken Breast: Parmesan, Marsala, Francese, Teriyaki
- Chicken Thighs: BBQ, Stewed, Curried
- Stuffed Pork Tenderloin
- BBQ Ribs
- Italian Sausage & Peppers
- Braised Short Ribs; Classic, Asian or BBQ
- Steak & Pepper Fajita, Flour Tortillas
- Lemon Salmon
- Fish Tacos
- Coconut Shrimp Curry
- Tempura Shrimp with Sweet Chili Sauce

Additional \$10/pp per choice selections:

- Roast Prime Rib
- Pan Roasted Rack of Lamb
- Surf and Turf-4oz Grilled Filet Mignon with 4oz Lobster tail OR 2 Grilled jumbo Shrimp

SIDES

- Potatoes; Baked, Mashed or Roasted
- Seasonal Vegetables; Roasted or Grilled
- Corn on the Cob
- Haricot Vert
- Orzo Salad
- Baked Beans
- Fried Rice
- Rice Pilaf
- Black Bean & Corn Salad
- Macaroni Salad
- Red Skinned Potato Salad

LUNCHEON

Choose a Soup or Salad and 3 Sandwiches served Family Style or Buffet, \$22/person

- Caprese Sandwich
- Turkey Club
- Chicken Salad Wrap
- Chicken Caesar Wrap
- Grilled Veggie Panini
- Pulled Pork Sliders

Add French Fries, Potato Salad or Coleslaw \$2/pp

BRUNCH BUFFET

Choose 5 items \$25/pp

- Buttermilk Pancakes
- French Toast
- Breakfast Sandwiches
- Veggie & Cheese Quiche
- Scrambled Eggs
- Bacon or Canadian Bacon
- Breakfast Sausage
- Garden Salad
- Fruit Salad
- Yogurt & Granola Parfait
- Danish & Muffins
- Bagels & Cream Cheese

DESSERT

Platters for 20-25

- Assorted Cookies \$75
- Brownies & Blondies \$125
- Seasonal Fruit Crisp \$95
- Tiramisu \$110
- Cheesecake \$150
- Carrot Cake \$140
- Chocolate Cake \$140
- Petit Fours \$135
- BYO Dessert fee \$2/pp