



HOLIDAY

takeaway catering



Winter Salad \$66

*mixed greens, pomegranate seeds,
orange segments, goat cheese, parsnip chips,
white balsamic vinaigrette*

Crab Cakes \$72

lemon chive aioli

Brown Sugar Glazed Ham \$90

Pan Seared Chicken Breast \$125

mushroom, pearl onion, white wine gravy

Garlic & Herb Roasted Prime Rib \$225

bone marrow au jus

Shrimp Cocktail \$96

Butternut Squash Soup \$44

Garlic Mashed Potatoes \$55

Baked Macaroni & Cheese \$68

Maple Roasted Carrots \$44

Garlic Green Beans \$40

***Each item is portioned for approximately 6-8 servings in
aluminum foil half pans and will be cold at pick up.***

Reheating instructions will be provided.

Pick up on Wednesday December 24th between 3pm-4pm.

*If there is something else you would love to have to make your holiday more special,
please let us know, we will do our best to accommodate!*

***ORDER BY Saturday
12/20 3pm***



***PLACE ORDERS VIA EMAIL OR PHONE:
THEGROVEATREDHOOK@GMAIL.COM
845-758-3006***



Christmas Eve

PRIX FIXE

appetizers

CRAB CAKES

lemon chive aioli

SHRIMP COCKTAIL

zesty cocktail sauce

BUTTERNUT SQUASH SOUP

candied pepitas

WINTER SALAD

*mixed greens, pomegranate, orange segments,
goat cheese, parsnip chips, white balsamic
vinaigrette*

entrees

PAN SEARED SALMON

*sweet potato puree, sautéed spinach,
pomegranate beurre blanc*

BROWN SUGAR GLAZED HAM

mashed potatoes, roasted carrots

AIRLINE CHICKEN BREAST

*pan seared, with mushroom,
pearl onion, white wine gravy,
wild rice pilaf*

MUSHROOM RISOTTO

*creamy arborio rice, parmesan cheese,
balsamic glaze*

HERB & GARLIC ROAST PRIME RIB + \$10

mashed potatoes, garlic green beans

desserts

BLACK FOREST TRIFLE

CHRISTMAS COOKIE SKILLET

HOLIDAY CREME BRULEE

JANE'S ICE CREAM

TWO COURSES \$49
THREE COURSES \$59

