

Maple-Chipotle Glaze	
Chicken	\$10.00
Salmon	\$12.00
Pork Tenderloin	\$10.00
Scallops	\$14.00
Honey-Ancho-Mango Glaze	
Scallops	\$14.00
Salmon	\$12.00
Pork Tenderloin	\$10.00
Shrimp	\$12.00
Chicken	\$10.00
Swordfish	(MP)
Tuna	(MP)
Halibut	(MP)
Whole-Grain Mustard & Tarragon Sauce	
Crabcakes	\$12.00
Pork Tenderloin	\$10.00
Chicken	\$10.00

DESSERTS

	per person
Dessert Platter	\$4.00
(choice of (housemade): brownies, pound cake, mascarpone tartlets, cheesecake bites, fresh fruit)	
Housemade Bread Pudding (1/2 pan-serves 12-15)	\$40.00/pan
Housemade Fruit Crisp (1/2 pan-serves 12-15)	\$40.00/pan
Housemade Tiramisu (9x12 pan—serves 12-16)	\$50.00/pan

BEVERAGES

	per person
Coffee & Tea Service	\$2.00
Soda & Water Service	\$2.00
All beer & wine are available at state minimum retail!	

These are just a few ideas to get you started. See something on our dinner menu not listed above? Just ask, and we'll let you know if it will work for you! Every menu at Grovewood is designed by our Executive Chef and prepared in our kitchen. This means that the same premium ingredients and attention to detail will shine at your special event.

February, 2010



Catering Menu

POPULAR SELECTIONS...
ENDLESS POSSIBILITIES

17105 Grovewood Avenue

Cleveland, Ohio 44110

(216) 531-4900

www.grovewoodtavern.com



Proud member of Cleveland Independents.
Cleveland Independents member restaurants
are locally owned and operated.

STARTERS

	per person
Artichoke Dip & Pita Chips	\$3.00
Cruditéés with Selection of Dips	\$3.00
Hummus or White Bean & Thyme Dip + Crisps	\$2.75
Colossal Shrimp Cocktail	\$5.00
Colossal Shrimp with Mango Sauce	\$5.00
Groveswood Signature Sesame Noodles (large platter of noodles \$45; 1/2 platter \$27)	\$2.50
Water Chestnuts with Bacon & Teriyaki Glaze	\$2.00
Spring Rolls	\$2.00
Meatballs (Asian Plum or Swedish-Style)	\$2.50
Coconut Shrimp (mango or raspberry sauce)	\$5.00
Flank Steak Skewers	\$4.00
Chicken Skewers	\$3.00
Mini Crabcakes & Creole Remoulade	\$4.00
Seared Ahi-Grade Tuna Platter	\$5.00
Cheese Tray with fruit, breads and nuts Good (good quality cheddar, brie, Jarlsberg, pepper jack, etc.)	\$6.00
Better (slightly more specialty cheese, such as Camembert, aged cheddar, Huntsman, Cotswald, etc.)	\$8.50
Best (high quality imported & artisanal cheeses)	\$11.25

SALADS

	per person
Green Bean Salad with Balsamic Dressing	\$2.00
Green Bean Salad with Balsamic Dressing, Crumbled Cheese (gorgonzola or feta), Dried fruit, Nuts	\$4.00
Same as above, with no cheese	\$3.50
Caesar Salad	\$3.50
Groveswood Tavern Salad, white balsamic dressing	\$3.50
Tossed Iceberg Salad, two dressings	\$3.50

SIDES

	per person
Herb-Roasted Redskins, Yukons or Fingerlings	\$3.00
Traditional Mashed Potatoes or Garlic/ Parmesan Mashed Potatoes	\$3.00
Rice Pilaf	\$3.00

Rice Pilaf with Dried Fruit and Nuts	\$3.25
Scalloped Potatoes	\$3.50
Potatoes au Gratin (Gruyère or Gorgonzola)	\$3.75
Potatoes Lyonnaise	\$3.50
Gourmet Macaroni & Cheese	\$4.00

VEGETABLES

	per person
Green Bean & Carrot Medley	\$2.50
Green Beans Amandine	\$2.50
Oven-Roasted Brussels Sprouts	\$2.50
Roasted Brussels Sprouts, Bacon & Cream	\$3.00
French Baby Peas & Pearls	\$2.50
Cauliflower Gratin	\$3.00
Broccoli Bake	\$3.00

PASTAS

	per person
Cheese Lasagna, Ohio City Pasta	\$12.00
Lasagna Bolognese, Ohio City Pasta	\$14.00
Cheese Tortellini, roasted garlic cream sauce, roasted red peppers, spinach & mushrooms	\$14.00
Pasta Primavera Choice of garlic <i>aglio e olio</i> or cream sauce Choice of bowties, penne, or cheese tortellini (+1.50)	\$14.00

MEAT & FISH

	per person
Signature Honey Lavender Sauce Chicken	\$10.00
Shrimp	\$12.00
Salmon	\$12.00
Fire-Roasted Tomato, Spinach & Goat Cheese Chicken	\$10.00
Pork Tenderloin	\$10.00
6 ounces of Filet Medallions	\$13.00
Curry-Crusted with Yogurt Sauce Salmon	\$12.00
Shrimp	\$12.00
Chicken	\$10.00
Flatiron Steak	\$12.00