



THE GROVE CATERS

BREAKFAST - LUNCH - EVENTS



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690 MISSION STREET
SAN FRANCISCO, CA 94105
(ON MISSION @ 3RD ST)

THE GROVE CATERS

Since 1999, our family owned and operated business has been proudly serving San Francisco using fresh, local and artisanal ingredients.

Whether it's a breakfast meeting, office lunch or social occasion, we deliver the same house-made thoughtfully crafted comfort food that our guests have enjoyed for over 25 years.

TO PLACE AN ORDER

Please email us with your event details.
For larger parties, contact our catering team—we're happy to assist!

1 Date & Time

Please provide the date and time of your event. We kindly request at least 24 hours notice for all orders, but if you have a same-day request, feel free to reach out—we'll do our best to accommodate you.

2 Number of Guests

Estimate the number of guests you plan to serve—it's always good to have a little extra. Our catering team is here to help with expert guidance.

3 Service Style

If you have the space, a spread is ideal. For a quick and easy serving option, we recommend individual boxes.

4 Delivery & Pickup

Our minimum catering order for delivery is \$200 before tax, delivery fees, and the SF Employer Mandate. Pickup is available at no charge.

WHAT TO ORDER

Choose from individual boxed meals, complete "picnics" or select from a variety of à la carte platters to create the perfect menu for your event.



INDIVIDUAL BOXED MEALS

OUR MOST POPULAR OFFERING

Minimum order of 10 boxes

Perfect for business meetings, outdoor events, or on-the-go occasions. Each box contains a complete meal.

INDOOR PICNICS

THE PERFECT "ONE STOP SHOP" TO SATISFY YOUR GROUP

Serves 8-10

Each picnic includes a variety of pre-selected items to create a complete meal.

ENTERTAINMENT PLATTERS

IDEAL FOR ANY GET TOGETHER OR SOCIAL OCCASION

Serves 8-10

Select from a variety of à la carte options.

BREAKFAST

INDIVIDUAL BOXES

Minimum order of 10

Your breakfast solution for a meeting, event, or on-the-go occasion, in one neatly packed box!

GLUTEN FREE AND VEGAN OPTIONS AVAILABLE UPON REQUEST

**All boxes include fresh-squeezed OJ & a side of fresh fruit*

THE GROVE'S BREAKFAST SANDWICH BOX 21

American heritage ham, applewood smoked bacon or avocado; with aged sharp cheddar, soft scrambled eggs, arugula and The Grove's green herb jalapeño sauce served on a toasted English muffin

MISSION BREAKFAST BURRITO BOX 23

a miniature version of The Grove's signature breakfast burrito (see description in à la carte Mission Burrito Platter) accompanied with house-made tortilla chips, mashed avocado, pico de gallo, and hot sauce

DEEP DISH BREAKFAST QUICHE BOX 19

a slice of applewood smoked bacon & aged sharp cheddar or roasted vegetables & goat cheese, baked in a house-made buttery pie crust

AVOCADO TOAST BOX 19

mashed California avocado, fresh lemon, drizzle of extra virgin olive oil, Maldon sea salt, Mediterranean spice, tomato, cucumber, red radish on local artisan bread

À LA CARTE PLATTERS

All platters serves 8–10 guests

Mix and match a few à la carte items to build your perfect breakfast!

FRESH FRUIT PLATTER 90

strawberries, blueberries, raspberries, pineapple, cantaloupe and honeydew served with minted honey

DEEP DISH BREAKFAST QUICHE PLATTER 85

eight slices of applewood smoked bacon & aged sharp cheddar or roasted vegetables & goat cheese, baked in a house-made buttery pie crust

INDIVIDUAL MALIBU BREAKFAST CUPS 56 / 6 cups

chia-hemp seed pudding, Straus Greek yogurt, California kiwi, banana, toasted coconut, sunflower, pepita & flax seeds; marcona almonds, goji berries, spiced honey & mint

AVOCADO TOAST PLATTER 110

mashed California avocado, fresh lemon, drizzle of extra virgin olive oil, Maldon sea salt, Mediterranean spice, tomato, cucumber, red radish on local artisan bread

BREAKFAST PICNICS

Serves 8–10 guests

Everything you need to get your group's day started right!

THE FERRY BUILDING BRUNCH PICNIC 210

local, organic Straus yogurt with fresh berries. Deep Dish Breakfast Quiche (applewood smoked bacon & aged sharp cheddar or roasted vegetables & goat cheese) baked in a house-made buttery pie crust.

Served with a seasonal fresh fruit platter

MISSION BREAKFAST BURRITO PICNIC 225

a miniature version of The Grove's signature breakfast burrito (see description in à la carte Mission Burrito Platter) accompanied with house-made tortilla chips, mashed avocado, pico de gallo, and hot sauce.

Served with a seasonal fresh fruit platter

BREAKFAST SPECIAL PICNIC 195

Soft scrambled eggs, applewood smoked bacon, Yukon gold breakfast potatoes, toasted batard and English muffins with butter and house made strawberry jam.

Served with a seasonal fresh fruit platter



THE GROVE'S BREAKFAST SANDWICH PLATTER 110

8 sandwiches, 1 type per tray

American heritage ham or applewood smoked bacon or avocado with aged sharp cheddar, soft scrambled eggs, arugula and The Grove's green herb jalapeño sauce served on a toasted English muffin

MISSION BURRITO PLATTER 135

Platter includes 10 mini burritos, salsa, & mashed avocado

A miniature version of The Grove's signature breakfast burrito; stuffed with soft scrambled eggs, crispy golden rosemary hashbrowns, smoky black beans, aged sharp cheddar, Monterey jack cheese. Add applewood smoked bacon on us!

LUNCH



THE GROVE SIGNATURE PICNIC

Our complete lunch picnics provide everything you need to satisfy your group's lunch cravings. *serves 10–12 guests* 200

12 HALF SANDWICHES

(choose up to three different sandwiches)

ONE ENTREE SALAD

KETTLE CHIPS & PICKLE

ADD ONS:

FRESH BAKED COOKIES

a basket of a dozen house-baked chocolate chip cookies 55

add 8 gluten free brownie bites 15

FRESH FRUIT PLATTER

strawberries, blueberries, raspberries, pineapple, cantaloupe, and honeydew served with minted honey 90

ADDITIONAL SANDWICH PLATTER

12 half-sandwiches. Add up to 3 types of sandwiches 120

ADDITIONAL ENTREE SALAD 120

Choose your salads and sandwiches on the next page

INDIVIDUAL LUNCH BOXES

Minimum order of 10

Great for business meetings, outdoor events, or on-the-go occasions!

**All boxes come with signature Grove house-baked cookies, a compostable utensil pack and napkins.*

GLUTEN FREE AND VEGAN OPTIONS AVAILABLE UPON REQUEST

THE SANDWICH BOX 22⁵⁰

one full sandwich, Kettle chips, pickle and a cookie

THE SALAD BOX 22⁵⁰

one entree salad, crostini, and a cookie

À LA CARTE LUNCH PLATTERS

All platters serves 8–10 guests

SANDWICH PLATTERS 120

add up to 3 types of sandwiches for 12 half-sandwiches

SALAD BOWLS 120

as a side

BEVERAGES

All house-made beverages offered in:
individual 8 oz bottles | 1/2 gallon (*serves 6–8*) | 1 gallon (*serves 12–15*)
Disposable cups included.

Bottled & canned beverages sold individually.

THE GROVE ICED TEA 5 | 20 | 35

FRESH SQUEEZED LEMONADE 5 | 20 | 35

Classic or Lavender

ARNOLD PALMER 5 | 20 | 35

The Grove iced tea & fresh squeezed lemonade

SODA 3⁷⁵ each

Coca Cola, Diet Coke, 7Up

BOTTLED WATER 3⁷⁵ each

50 ml still or sparkling

LUNCH

SANDWICHES

à la carte Sandwich Platters 3 types for 120

GLUTEN FREE BREAD AVAILABLE UPON REQUEST FOR 2⁵⁰ EACH

THE GROVE TURKEY CLUB

our vine-ripened BLT loaded with house-roasted turkey breast on local artisan bread

VINE-RIPENED BLT

romaine, thick-sliced applewood smoked bacon, mayo and tomatoes, toasted thick-sliced local artisan bread

SMOKED HAM AND CHEDDAR

thinly sliced American heritage ham, cheddar, whole grain mustard and crisp sliced apple on local artisan bread

SALADS

à la carte Salad Bowls 120

ALL SALAD DRESSINGS ARE SERVED ON THE SIDE

THE GROVE COBB

house brined and roasted chicken breast, avocado, applewood smoked bacon, tomato, organic baby lettuces, Point Reyes blue cheese, hard-cooked egg, red onion, blue cheese vinaigrette

ROAST CHICKEN APPLE

house brined and roasted chicken breast, organic lettuces, Granny Smith apples, candied spiced walnuts, goat cheese, white balsamic-golden raisin dressing

BALSAMIC ROAST BEEF

thinly sliced roast beef, roasted onions, tomatoes, balsamic glaze, fontina cheese and arugula on local artisan bread

THE VEGETARIAN

silky house-made hummus, braised portobello mushrooms, roasted red peppers, cucumbers, sliced radishes, wild arugula, avocado on local artisan bread

CHICKEN SALAD

hand-pulled house brined and roasted chicken breast tossed with fresh herbs and shallots on local artisan bread

BERKELEY BOWL

avocado, tomatoes, sliced radishes, shredded beets, chickpeas, sunflower seeds, organic spring mix, creamy green goddess dressing

ROASTED VEGETABLE

wild arugula and organic baby lettuces, roasted portobello mushrooms, maple roasted sweet potatoes, chickpeas, radishes, cucumber, glazed walnuts, our green herb sauce



ENTERTAINMENT PLATTERS

AVAILABLE ALL DAY

Serves 8–10

Perfect for a casual get together or afternoon snacking!

GLUTEN FREE AND VEGAN OPTIONS AVAILABLE UPON REQUEST

FRESH FRUIT PLATTER 90

strawberries, blueberries, raspberries, pineapple, cantaloupe and honeydew

FRESH BAKED COOKIES 55

a basket of a dozen house-baked chocolate chip cookies

Add 8 gluten free brownie bites 15

HUMMUS AND VEGETABLE PLATTER 85

silky house-made chickpea puree with tahini, garlic, lemon; crunchy vegetables, green goddess dip, pita, chili flakes

THE GROVE CHICKEN WINGS 100

hot and smoky adobo roasted wings with scallions, cilantro, lime, savory blue cheese dipping sauce and crisp carrot and celery sticks 40 pieces

THE GROVE'S SAVORY SANDWICH BITES 100

choose one from our selection: The Grove Turkey Club, Ham and Cheddar, Balsamic Roast Beef, or The Vegetarian 36 mini sandwiches



BEVERAGES

COLD DRINKS

All house-made beverages offered in:
individual 8 oz bottles | 1/2 gallon (serves 6-8) | 1 gallon (serves 12-15)
Disposable cups included.
Bottled & canned beverages sold individually.

SQUEEZED-TO-ORDER OJ 7 | 28 | 40
a Grove staple brought to you!

THE GROVE ICED TEA 5 | 20 | 35

FRESH SQUEEZED LEMONADE 5 | 20 | 35
Classic or Lavender

ARNOLD PALMER 5 | 20 | 35
The Grove iced tea & fresh squeezed lemonade

SODA 3⁷⁵ each
Coca Cola, Diet Coke, 7Up

BOTTLED WATER 3⁷⁵ each
50 ml still or sparkling

HOT DRINKS

GRAND COFFEE 60
'Lights On' medium roast coffee, ground and brewed just before delivery. Served with disposable cups, half & half and sugar.

THE GROVE CHAI 65
locally made David Rio spiced chai. Served with disposable cups



THE GROVE CATERS

PAYMENT

The Grove Caters accepts American Express, MasterCard, and Visa. Orders are confirmed once payment has been provided. Prices are subject to change and do not include tax, SF Employer Mandate, delivery fee or gratuity.

CANCELLATION

Life can get in the way... We kindly request a 24 hour cancellation notice. A 50% charge shall apply for same day cancellations.

LARGE PARTIES

If you have a larger party, please speak with our catering team and we'll be happy to assist!

SERVICWARE

When requested, all orders will include compostable serving utensils, plateware, individual utensils and napkins.

HAVE QUESTIONS?

We are here to help! Send us an email



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