

HOST YOUR  
PRIVATE EVENT  
WITH US AT

the  est. 2019  
GROVE

*Cucina • Wine*

8815 SE Bridge Road  
Hobe Sound, FL 33455

[www.TheGroveHobeSound.com](http://www.TheGroveHobeSound.com)



At The Grove, we believe every gathering tells a story.

For us, that story begins right here on the Treasure Coast—a place where neighbors become friends, celebrations become traditions, and the table remains one of the most meaningful places to connect.

Since opening our doors in 2019, our mission has been simple: to bring world-class hospitality to the community we call home. Not because we're in a big city, but because we believe small towns deserve extraordinary experiences.

Our catering is an extension of that philosophy.

Whether you're hosting an intimate dinner, a wedding celebration, a corporate gathering, a nonprofit fundraiser, or a milestone family event, we approach each occasion with the same care we would if we were welcoming guests into our own home. Thoughtfully prepared cuisine, curated wines, genuine hospitality, and attention to every detail create experiences that linger long after the last toast.

This is more than catering.

It's a love letter to the Treasure Coast—written in flavor, shared around the table, and curated with the hospitality that has always been at the heart of who we are.

We're honored to be part of your story.

*Because life's most meaningful moments deserve more than a meal—  
they deserve a memory.*



## WINE LOUNGE

Semi-Private

Banquette & Bar

\$1500 Weeknights F&B Min

\$3500 Weekends F&B Min

**SEATED EVENTS-**  
Up to 45 guests

**RECEPTION-**  
Up to 50 guests

\*40 inch TV available for all  
business and special occasion needs





**DINING ROOM**  
**Semi-Private**

**\$1500 Weeknights F&B Min**  
**\$4500 Weekends F&B Min**

**SEATED EVENTS-** Up to 60 guests

**RECEPTION-** Up to 60 guests

**\*Two 40 inch TVs available for all  
business and special occasion needs**





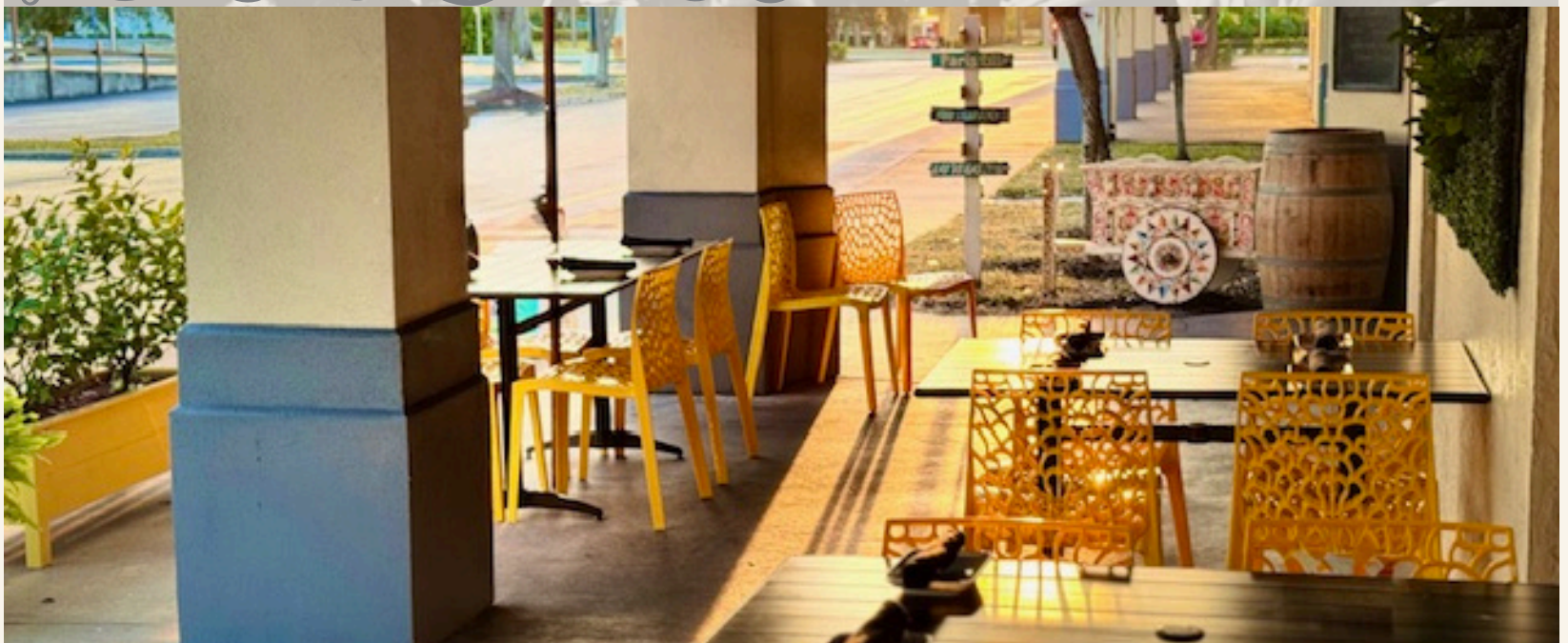
**PATIO**  
**Semi-Private**

**\$1000 Weeknights F&B Min**  
**\$2500 Weekends F&B Min**

**SEATED EVENTS-** Up to 25 guests

**RECEPTION-** Up to 25 guests

\*Two 60 inch TVs available for all business and special occasion needs





# OFFSITE EVENTS

## VENUES

- Belvedere Bungalow (above)
- Ever After Ranch
- Rockin H Ranch
- Ocean Front at Windmill
- The Flagler Center
- Palm City Community Center
- Mansion at Tuckahoe
- Francis Langford Pavilion
- Colab Gardens
- Private Home
- Magnolia (below)
- More...





**CATERING COLLECTION**

**Crafted with intention. Served with hospitality.  
Designed to make your gathering effortless and unforgettable.**

**From intimate dinners to large celebrations, our menus and offerings —  
from curated packages and à la carte selections let us to suit your event**

# BUFFET STYLE

<b>PRICING OPTION</b>	<b>\$50/PERSON</b>	CHOOSE 1 FROM EACH CATEGORY ADD-ONS AVAILABLE	ALL DISHES REPLENISHED AS NEEDED
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## BREAD

Sea Salt and Rosemary Rolls

Garlic Rolls

## SALAD

Watermelon & Feta with Balsamic

Mozzarella Caprese

Signature Caesar Salad

## PASTA

Cavatappi Mac & Cheese

Spaghetti Marinara

Penne Alfredo

Penne A La Vodka

Baked Penne with Lemon Basil & Ricotta

## MAIN

Creamy Rosemary & Mushroom Chicken

Creamy Lemon Herb Roasted Chicken

Chicken Parmesan

Chicken Marsala

Chicken Piccata

## DESSERT

Tiramisu

Chocolate Mousse

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FOOD PACKAGE PRICES ARE EXCLUSIVE OF TAX,  
SERVICE, SET-UP & GRATUITY

# TROPICAL BUFFET STYLE

<b>PRICING OPTION</b>	<b>\$60/PERSON</b>	CHOOSE 1 FROM EACH CATEGORY ADD-ONS AVAILABLE	ALL DISHES REPLENISHED AS NEEDED
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## BREAD

Sea Salt and Rosemary Rolls  
Honey Butter Rolls

## STARTERS

Watermelon & Feta with Balsamic  
Mozzarella Caprese  
Signature Caesar Salad  
Tropical Fruit & Greens  
Assorted Cuban Pastries

## RICE

Coconut Rice  
Spanish Yellow Rice  
Black Beans & Rice

## MAIN

Creamy Lemon Herb Roasted Chicken  
Huli Huli Soy Ginger Chicken  
Mahi Mahi with Tropical Salsa  
Mojo Marinated Pulled Pork

## DESSERT

Tres Leches  
Tropical Cheesecake  
Key Lime Pie  
Tiramisu

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# BUFFET STYLE- ELEVATED

<b>PRICING OPTION</b>	<b>\$75/PERSON</b>	CHOOSE 1 FROM EACH CATEGORY ADD-ONS AVAILABLE	ALL DISHES REPLENISHED AS NEEDED
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## BREAD

Sea Salt and Rosemary Rolls

Garlic Rolls

## STARTERS

Roasted Root Vegetables

Baba Ghanoush- Roasted Eggplant Dip

Mini Crab Cakes with Lemon Aioli

Mini Meatballs or Chicken Meatballs

## SALADS

Caesar Salad

Chopped Spinach & Pear Salad  
with Gorgonzola & Pecans

## PASTA

Orzo Chicken & Capers, Melted Brie & Dijonnaise Sauce

Gnocchi Bolognese

Mushroom Ravioli with Creamy Mushroom Glaze

Greek Pastitsio with Ground Lamb, Bechamel & Tomato

## MAIN

Tarragon & Basil Shrimp, Lemon Garlic  
& Artichoke Sauce

Moroccan Roasted Chicken Stew

Chicken Marsala

Chicken Cordon Bleu, Cognac au Poivre

Lamb Bolognese

## DESSERT

Tiramisu

Chocolate Mousse

Lemon Mascarpone Cake

Carrot Cake

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# BUFFET STYLE- PREMIUM

<b>PRICING OPTIONS</b>	<b>\$100/PERSON</b>	CHOOSE 1 FROM EACH CATEGORY & 2 MAIN DISHES ADD-ONS AVAILABLE	ALL DISHES REPLENISHED AS NEEDED
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## BREAD

Sea Salt and Rosemary Rolls  
Garlic Rolls

## STARTERS

Roasted Root Vegetables  
Baba Ghanoush- Roasted Eggplant Dip  
Mini Crab Cakes with Lemon Aioli  
Watermelon & Feta with Balsamic  
Mozzarella Caprese  
Chicken Meatballs  
Mini Meatballs

## SALADS

Caesar Salad  
Chopped Spinach & Pear Salad with  
Gorgonzola & Pecans  
Burrata, Orange Marmalade, EVOO  
& Arugula

## MAIN

Prime Rib Carving Station with  
Horseradish Aioli & Herb Butter  
Osso Bucco, Braised in a Red Wine Tomato Sauce  
Beef Tenderloin Tips with Mushroom  
Demi Glaze  
Roasted Duck Leg Confit, Grand Marnier  
Orange Sauce  
Double Breasted Bone-in Chicken with  
Sage & Butternut Squash Sauce

## SIDES

Tuscan Herb Roasted Potatoes  
Truffle Mashed Potatoes  
Sautéed Green Beans & Pancetta  
Roasted Root Vegetables

## DESSERT

Tiramisu  
Chocolate Mousse  
Sea Salt Chocolate Torte  
Baklava  
Lemon Marscapone Cake

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# À LA CART

## PRICING OPTIONS

Designed for ease, flexibility, and exceptional flavor. Perfect for corporate luncheons, private gatherings, and celebrations of all kinds

### STARTERS

Meatballs  
Crispy Mozzarella Sticks  
Jumbo Shrimp Cocktail  
Mini Crab Cakes  
Bruschetta  
Prosciutto Caprese Skewers  
Garlic Rolls  
Sea salt and Rosemary Rolls

### SALADS

Watermelon & Feta Salad  
Caesar Salad  
Chopped Antipasta Salad  
Citrus Mint Mediterranean Salad  
Caprese Salad  
Spinach & Beet Salad

### PASTA

Penne Al la vodka  
Penne Alfredo  
Baked Ziti  
Lasagna  
Sausage, Peppers & Onions  
Creamy Pesto Chicken  
Mushroom Ravioli  
Lobster Ravioli  
Cioppino (Seafood Stew)

### CHICKEN

Chicken Parmesan  
Chicken Marsala  
Chicken Piccata  
Lemon Basil Chicken  
Mediterranean Chicken Medley

### EGGPLANT

Eggplant Rollatini  
Eggplant Parmesan

### PIZZA

12" Cheese Pizza  
*Additional toppings available  
Minimum order applies*

Mozzarella Cheese  
Veggie  
Margherita  
Mega Meat  
Fig and Gorgonzola  
BBQ Chicken  
Hot Honey  
Buffalo Chicken

### CHARCUTERIE

*Beautifully arranged  
boards featuring:*

Artisan cheeses  
Cured meats  
House-made spreads  
Local honey & seasonal  
accompaniments

### SIDES

Risotto  
Roasted Asparagus  
Truffle Cream Corn  
Sautéed Garlic Green Beans  
Creamed Spinach

### DESSERT

Chocolate Moose  
Yeya's Flan  
Sea Salt Chocolate Torte  
Tiramisu  
Lemon Mascarpone Cake

## Extra Fancy Southern Classics

Pappardelle Bolognese  
Veal Milanese

Honey & Balsamic Glazed Salmon  
Linguini with Clams

Prime Rib  
Rabbit Ragu

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# PRIVATE EVENT BEVERAGE PACKAGES

## ON-SITE ONLY

Our full bar makes it possible to offer a variety of beverages, from simple house drinks to our premium cocktails, as well as a curated selection of wine, and craft beer. Shots are not included on any package

<p><b>BEER &amp; WINE PACKAGE</b></p>	<p>Includes All Beer Offered in House Includes All House Red, Sparkling and White Wine <b>\$20 Per Person/Hour</b></p>
<p><b>SOMMELIER SELECTIONS PACKAGE</b></p>	<p>The Sommelier will work with you to select specialty wines for your event. (ie. Sancerre, Chablis, Super Tuscan, Red Bordeaux) <b>\$35 Per Person/Hour</b></p>
<p><b>CALL BAR PACKAGE</b></p>	<p>(e.g. Tito's, Bulleit, Bombay Sapphire, Espolon, etc) Includes Mid-Level Spirit Offerings Across All Profiles Includes standard single bar mixer: Club Soda, Tonic, Juices. (Tito's and soda, Sapphire and tonic, etc...) <b>\$30 Per Person/Hour</b></p>
<p><b>PREMIUM BAR PACKAGE</b></p>	<p>(e.g. Grey Goose, Knob Creek, Hendrick's, Casamigos, etc) Includes High-Level Spirit Offerings Across All Profiles Includes Specialty Cocktails (Old Fashioned, Martini, and Margarita...) <b>\$35 Per Person/Hour</b></p>
<p><b>SELECT PACKAGE</b></p>	<p>Beverage Director/ Sommelier will work with you personally to craft a cocktail menu specifically catered to your party. Includes High-Level Spirit Offerings Across All Profiles Includes Specialty Cocktails <b>\$45 Per Person/Hour</b></p>
<p><b>NON-ALCOHOLIC PACKAGE</b></p>	<p>Dispensed mocktail cocktail, Ice Tea, Organic Lemonade: Lavender Mint, Lemon Basil, N/A Raspberry Spritzer. <b>\$15 Per Person/Hour</b></p>



