



Dinner Buffet Menu

Please answer the questions below to select the menu items you would like.
The pricing below accommodates 10 guests per order.

What is the Guest Count for your event? _____ guests

Salads (select 1)

- Southwest Salad** *crisp romaine, black bean and corn salsa, tomatoes, crispy tortilla, red onion, chipotle ranch dressing* \$45
- Crisp Romaine** *creamy herb vinaigrette, bacon, fried shallots* \$37
- Mixed Greens** *cucumber, cherry tomatoes, pickled red onion, apple cider vinaigrette* 🌾 🥕 🌱 \$37

Entrees (select 2-3)

- Big Grove Ribeye** (6 oz portion per guest) served with brandy mushroom sauce \$175
- Grilled Nordic Salmon** (7 oz portion per guest) soy chili sauce, toasted sesame seeds, green onions \$150
- Grilled Beef Tenderloin** (6 oz portion per guest) balsamic reduction 🌾 \$130
- Roasted Buttermilk Chicken** (2 pieces per guest, legs and thighs) cider-BBQ Sauce 🌾 \$100
- Big Grove Fried Chicken** (2 pieces per guest, legs and thighs) honey \$100
- Crispy Fried Tofu** roasted mushrooms 🌾 🥕 🌱 \$90
- Mushroom Ravioli** mushroom stuffed ravioli in a brandy mushroom alfredo sauce, topped with parsley (veg) \$120
- Taco Bar** choice of { } steak, { } Chicken, or { } both served with salsa verde, red onions, chipotle sour cream, muenster cheese, jalapenos, and cilantro \$100
- Pasta** choice of linguine { } or penne pasta { }, choice of chicken { } or tofu { }, choice of marinara sauce { }, or alfredo sauce { }, made with asparagus, cherry tomatoes, zucchini and yellow squash \$100

Sides (select 2-3)

- Bacon Mac N Cheese** penne, local cheeses, Nueske bacon \$70
- Vegetarian Mac N Cheese** penne, local cheeses 🥕 \$60
- Roasted Seasonal Vegetables** inquire about this season's selection 🌾 🥕 🌱 \$50
- Rosemary Roasted Potatoes** red bliss potatoes, fresh rosemary 🌾 🥕 🌱 \$50
- Smashed Potatoes** buttery potatoes, gravy 🥕 \$50
- Cheesy Grits** white grits, local cheddar & cream 🌾 🥕 \$45
- Chilled Roasted Beets** apple cider vinaigrette, pickled onion, dill crème fraiche 🌾 🥕 \$45
- Rice and Beans** sides of rice with carrots and corn and sides of seasoned black beans \$35
- Dinner Rolls** \$40

*All items and prices subject to change due to seasonality

🌾 Gluten Free | 🥕 Vegetarian | 🌱 Vegan



Dinner Buffet Menu

Please answer the questions below to select the menu items you would like.
The pricing below accommodates 10 guests per order.

Child's Entrees (all entrees are 1 child per plate - please pre-order)

- | | | |
|--|--|-----|
| <input type="checkbox"/> Grilled Cheese | Sourdough, muenster cheese with hand cut fries | \$8 |
| <input type="checkbox"/> Crispy Chicken | Fried chicken tenders with hand cut fries | \$8 |
| <input type="checkbox"/> Little Grove Sliders | all beef patties with hand cut fries | \$7 |
| <input type="checkbox"/> Cheese Quesadilla | flour tortilla, muenster cheese with hand cut fries | \$6 |
| <input type="checkbox"/> Mac and Cheese | penne pasta, cheddar and muenster cheese, Kilgus cream | \$8 |

Child's Sides (select 1-2)

- | | |
|--|-------|
| <input type="checkbox"/> hand cut fries | \$5 |
| <input type="checkbox"/> fresh fruit bowl | \$3 |
| <input type="checkbox"/> fresh veggie plate | \$3 |
| <input type="checkbox"/> vanilla ice cream | \$2.5 |