

STARTERS

	per person
Groewood Signature Sesame Noodles	
Rolled Bundles—Large (1 per person)	\$4.00
Rolled Bundles—Medium (1 per person)	\$2.50
Rolled Bundles—Small/Fork-sized (2 per person)	\$2.50
Large platter of unstructured noodles	\$45.00
Half platter of unstructured noodles	\$27.00
Seared Ahi Tuna Platter	\$5.00
Teriyaki Chicken	\$2.50
Artichoke Dip & Pita Chips	\$3.00
Crudités with Selection of Dips	\$3.00
Bean Dips:	\$2.75
Hummus—Traditional with pita chips & veg	
White Bean Hummus “Provençal” with crostini & veg	
Black Bean Hummus (Mexican) with tortilla chips & veg	
Caprese Salad Skewers	\$2.00
Colossal Shrimp Cocktail	\$5.00
Colossal Shrimp with Mango Sauce	\$5.00
Water Chestnuts with Bacon & Teriyaki Glaze	\$2.00
Spring Rolls (vegetarian)	\$2.00
Chèvre & caramelized onion tartlettes	\$2.00
Rumaki (Bacon-wrapped Water Chestnuts)	\$3.00
Meatballs (Cranberry-Dijon, Asian Plum, or Swedish)	\$2.50
Pork & Shrimp Potstickers with Thai chili crème fraîche	\$2.50
Portabello Potstickers with bacon/onion crème fraîche	\$2.50
Coconut Shrimp (mango or raspberry sauce)	\$5.00
Flank Steak Skewers	\$4.00
Chicken Skewer with Satay Sauce	\$3.00

Zinfandel & Dried Cranberry Braised	
Certified Angus Beef Shortribs	\$13.00
Bison Potroast	\$16.00

DESSERTS

	per person
Dessert Platter	\$4.00
(choice of (housemade): brownies, pound cake, honey cream 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 to go 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 Groewood is designed by our Chef Team and prepared in our kitchen. This means that the same premium ingredients and attention to detail will shine at your special event.

MEAT & FISH

	per person
Champagne Tarragon Cream	
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
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
Tuna	(MP)
Halibut	(MP)

Empanadas (filling varies)	\$3.00
Stuffed Baby Bella Mushrooms Caps, Dijon cream	\$3.00
OCP Four Cheese Ravioli & Pesto Skewers	\$2.00
Flatbread Wedges with choice of topping (e.g., duck confit, chevre & spiced cherry glaze; roasted butternut, gorgonzola and arugula; braised beef, shallot & smoked gouda) (MP)	

Sliders

Tenderloin, shallot confit & horseradish crème fraîche	\$3.00
Portabello, garlic-marinated roasted red pepper, chèvre	\$2.50
Herbed chicken salad sliders with baby lettuce	\$2.50
Curried chickpea salad sliders with baby lettuce	\$2.00
Pulled Pork with house barbecue sauce, b-milk slaw	\$3.00

Fondue Station

Gruyère, housemade French & pumpernickel bread, crudités, fruit	\$8.00
Cheddar/Lager, housemade pretzels, crudités	

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, housemade dressing	\$3.50
Groewood Tavern Salad, white balsamic dressing (baby greens, candied walnuts, gorgonzola)	\$3.50
Tossed Iceberg Salad, housemade ranch	\$3.50
Harvest Salad, white balsamic dressing (mesclun greens, Ohio apples, pecans, cranberries)	\$3.50
Spring Berry Salad, vinaigrette (baby spinach, Ohio strawberries, pecans)	\$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
Local Vegetable Medley (changes with season)	\$3.00

PASTAS

	per person
Pasta Station	\$9.00
Sauces: basil marinara, vodka cream sauce, garlic & olive oil; AND add-ins: spinach, roasted red peppers, mini meatballs, mushrooms, caramelized onions, roasted garlic.	
Cheese Lasagna, Ohio City Pasta	\$12.00
Lasagna Bolognese, Ohio City Pasta	\$14.00
Mushroom Lasagna	
Cheese Tortellini, roasted garlic cream sauce, roasted red peppers, spinach & mushrooms	\$14.00
Pasta Primavera	\$14.00
Choice of <i>aglio e olio</i> (garlic & oil) or cream sauce	
Choice of bowties, penne, or cheese tortellini (+1.50)	
Gourmet Macaroni & Cheese	\$4.00