

A Little History...

The Grovewood Tavern & Wine Bar started very humbly in April, 1999, with the central mission of providing an unpretentious place for people of all racial, economic, vocational, and ethnic backgrounds to share a love of wine and a sense of neighborhood. The “Tavern” part of the Grovewood consisted of hot dogs, chili, and chili dogs.

In the Fall of 1999, nearly six months after opening, the Grovewood finally offered a meaningful dinner menu with a CIA-trained chef at the helm. The unlikely combination of an obscure, blue-collar setting, an extensive and affordable wine list, a truly outstanding and reasonably priced cuisine, and very friendly service soon caught the attention of customers and local restaurant critics. However, it took two years for the dining experience to take on the level of consistency and professionalism that guests know and expect today.

The current Executive Chef, Brandon Kercher, has taught culinary school and was part of the AAA “Four Diamond Award” winning team at The Leopard in Aurora. He continues to “raise the bar” of customer expectations, with ongoing emphasis on the highest quality food, innovative offerings, and reasonable prices.

Where’s the Party?

At the Grovewood

We can host gatherings from 10 to 40 people and it all happens right on our premises. We’ll make a good impression with your guests, which will reflect nicely on you.

At the Amber Ballroom

We have partnered with the Lithuanian Village to host parties up to 250 people, in a nicely appointed hall with a bandstand/stage area, dance floor and built-in bar. Sit-down or buffet, we’ll handle the details.

At Your Home or Somewhere Else

Whether it’s a catered lunch at the office for a business meeting, at a nearby Metropark, your backyard, or a banquet hall of your choice, Grovewood can deliver all the ingredients for a successful party.

What's the Party?

Wedding Reception

Fundraiser

Picnic

Corporate Function

Holiday Party

Bar/Bat mitzvah

Anniversary

Family Reunion

Executive Meeting

Company Picnic

Intimate Dinner

Corporate Grand Opening

Catered Luncheons for Business and Board Meeting

Hors d'Oeuvres Reception

Bridal Shower

Baby Shower

Rehearsal Dinner

Other Catered Event

etc.

If you can dream it, we can deliver it!

What Are the Choices?

We'll plan your event with you down to the last detail, so you can concentrate on other matters. We tailor each party individually, working within your budget and needs. We can create a menu from our regular menu offerings or customize a menu to suit the your preferences. The choice is yours – we're at your service.

We provide tasteful presentation of delectable food with exquisite attention to every detail. Let Grovewood handle as little or as much of your catering event as you would like. We can take care of everything, from providing friendly & professional servers and bartenders to rental equipment, flowers, linens, and any other accessories you might desire.

Grovewood provides To-Go services from our restaurant menu. For 10 or more people, let us prepare delicious food on artfully designed trays for delivery to your event or for pick up at our restaurant. As always, our knowledgeable and professional serving staff will be happy to deliver the food and serve your guests at your event.

Sample Theme Menus

Wedding Reception

For Example: Mango-chipotle glazed salmon, dried cherry & walnut-stuffed airline chicken breast, pork tenderloin medallions with dried fruit compote, garlic mashed potatoes, fresh vegetables.

Bridal or Baby Shower

Assorted finger sandwiches and/or wraps (e.g., pulled bison or pork, Waldorf or curried chicken salad, seared salmon with cucumber and lemon-dill crème fraîche, grilled Portobello and chèvre), tossed salad, mini lava cakes & berries.

Mini-Wine Tasting Dinner

For Example: Chilled cucumber mint soup, fried chicken & lovage crème fraîche, seared scallop & bruleed pineapple with basil olive oil, petit filet with gorgonzola potatoes and balsamic green beans, orange honey cream tart + chopped pistachios, each course paired with wine.

Southern Comfort

Fried chicken, macaroni & cheese, yams, greens, corn bread, and soft drinks.

Texas Barbeque

Barbequed chicken & ribs, baked beans, corn wheels, Boursin potato salad, coleslaw, and soft drinks.

Polynesian Luau

Groewood's award-winning pulled pork mini-sandwiches, coconut shrimp with pineapple chutney, fresh fruit salad, seared sesame crusted Ahi tuna with spicy noodles.

Clambake

Steamed clams, housemade chowder, fresh corn, sweet potatoes, and chicken (Add whole lobster, lobster tail, or steak at market price).

Graduation or Summer Party

Certified Angus hamburgers & kosher hotdogs, housemade potato salad or coleslaw, brownie & cookie platter . Optional Hamburger Bar features choice of housemade aiolis [peppadew mayo, roasted garlic aioli, horseradish crème fraîche, roasted shallot sour cream] and burger toppers [caramelized shallot/red wine compote, tropical mango salsa, chunk bacon guacamole, smokey corn salsa].

Sample Menus

Sample Menu #1

Assorted finger sandwiches and/or wraps (e.g., roast beef & horseradish crème fraîche, Waldorf or curried chicken salad, seared salmon with cucumber and lemon-dill crème fraîche, grilled Portobello and chèvre), tossed salad, brownie & cookie platter

Sample Menu #2

Mini pulled pork or bison sandwiches, Boursin potato salad, fresh fruit salad, soft drinks, and mini cream puffs.

Sample Menu #3

Assorted wrap sandwiches wheels (steak wrap, smoked turkey & swiss, veggie wrap, etc.), chips, soft drinks, and cookies .

Sample Menu #4

Fried chicken with sorrel cream dipping sauce, tortellini salad, fresh seasonal vegetables, soft drinks and classic carrot cake.

Sample Menu #5

Chicken, sundried tomato and goat cheese pasta, fresh seasonal vegetables, tossed salad with housemade white balsamic vinaigrette, housemade rolls, assorted mini desserts.

Sample Menu #6

Groewood's award-winning pulled pork, seared sesame crusted Ahi tuna with spicy noodles, and fresh fruit salad.

Sample Menu #6

Chicken skewers & spicy sesame noodles, teriyaki beef skewers and Asian slaw, mini crabcakes & Creole remoulade, balsamic-dressed green bean & feta salad.

These are just a few ideas to get you started. Every menu at Groewood 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.