

WEDDINGS

THE GROVE BRUNCH PACKAGE
— TERRACE ROOM —





COCKTAIL HOUR

BUTLERED HORS D'OEUVRES

select three

miniature crab cake
caper remoulade

coconut shrimp
orange thai sauce

scallop
wrapped in hickory brown sugar bacon

chicken satay
thai peanut sauce

crispy sesame chicken
sweet chili sauce

buttermilk chicken waffle wedge
local bourbon maple syrup drizzle

braised short rib wonton
avocado crema

cheesesteak spring roll
fried onion

roasted pork baguette
apple-onion bourbon chutney

fontina mac + cheese spoon

baked brie
pear chutney

avocado tostada
roasted corn | cilantro

DISPLAY

artisan cheese presentation
domestic and imported cheeses
seasonal fruits | local jams
gourmet nuts | crostini
sliced baguette

BRUNCH RECEPTION

BRUNCH

breakfast pastries | muffins | breads

farm fresh scrambled eggs

fresh sliced seasonal fruit

brioche french toast warm maple syrup

roasted new potatoes

country sausage | smoked bacon

caesar salad crispy romaine | shaved parmesan
brioche crouton | classic caesar dressing

french-cut lemon-thyme chicken
garlic white wine reduction

baked salmon lemon
white wine caprese sauce

penne pasta alla vodka

locally sourced seasonal vegetables

ENHANCEMENTS

omelete station

made to order with farm fresh ingredients:
eggs | egg whites | peppers | mushrooms
onions | tomatoes | cheese | ham

belgian waffle bar

made to order waffles
accompaniments: whipped cream
powdered sugar | fresh berries | nuts
chocolate shavings | warm maple syrup

CARVING TABLE

tenderloin of beef

house herb blend | au jus

roasted prime rib

garlic | rosemary | whole grain mustard | au jus

stuffed pork tenderloin

herbed country stuffing

smoked turkey breast

homemade gravy

virginia ham

honey | brown sugar glaze

DESSERT

miniature pastry and sweets table

custom-made wedding cake
*tiered rounds with buttercream +
simple piped borders*

flavors:

vanilla sponge | chocolate
pound cake | funfetti | lemon

icing:

italian buttercream
chocolate buttercream

filling:

assorted buttercreams | jams
pastry cream | flavored mousses

OPEN BRUNCH BAR

4 hours

brunch cocktails

mimosa | bellini | bloody mary
wine spritzers

house wines

prosecco | chardonnay | pinot grigio | rosé
cabernet sauvignon | merlot

bottled beer

coors light | miller lite
yuengling | corona

refreshments

coffee | tea | assorted chilled juices
iced tea | soft drinks

Please ask about upgraded bar selections





THE GROVE

AT CENTERTON

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