

For events at The Market during business hours

Please place orders with Grelen's Concierge Director, [Emmie Woody](#), at least 2 weeks in advance. Pricing includes use of earth-friendly paper and plastic products, reserved area for your group, seasonal Grelen centerpieces, water station, set up and clean up.

For weddings and large catering events (50+)...

Please contact Event Director, [Amanda Landon](#), for a quote. Tastings w/ Grelen's Chef Thomas are available

Please note...All pricing subject to a 20% service charge, 5.3% state sales tax, and 4% local food tax. All pricing below does not include rentals such as china, glassware, flatware, or linens. Private event servers may be required for your event when renting china, glassware, and flatware and are billed at \$18/hour. Please ask for additional details on staffing your event. Rental Estimates: Table Linens \$24+ each, Linen Napkins \$1+ each, Glassware .50+ per piece, Silverware (lunch fork and knife) \$1.00+ per set

BREAKFAST

Perfect for a breakfast meeting or morning workshop!

ON THE LIGHTER SIDE

\$9/person

Grelen Made Scones, coffee & orange juice

CONTINENTAL BREAKFAST

*\$18/person**

Grelen made Scones

Egg Potato Casserole (vegetarian/gluten free) or Vegetable Quiche*

Yogurt and granola

Coffee and orange juice

*Seasonal vegetables; add meat to casserole or quiche \$20/person

*add fresh fruit for \$3/person

MIMOSA BAR

\$5/person per hour ; Limit 3 hours

LUNCH MENUS

SANDWICH BUFFET \$15/person

Includes choice of two different wraps, one side, chips & iced tea station.*

Curried Chicken Salad Wrap

golden raisin, scallions, shredded carrots, roasted almonds, arugula on flour tortilla

Smoked Turkey Caesar Wrap

House smoked turkey, parmesan cream cheese, croutons, romaine, on garlic and herb tortilla

Mushroom Wrap (Vegetarian)

Marinated portobello, lettuce, hummus, smoked gouda, roasted peppers on spinach tortilla

Southwest steak Wrap

Seasoned local beef (cooked med rare), assorted roasted peppers, pepper jack cheese, grilled corn, romaine, on tomato flour tortilla

SALAD BUFFET \$20/person

Includes choice of one salad, two sides & iced tea station. For two salads add an additional \$7/person.*

Nicoise Salad

Seared tuna, mixed greens, tapenade vinaigrette, green beans, roasted tomatoes, farm soft boil egg

Curried Chicken salad

Curried chicken salad, apple, fennel, apricot chutney and yogurt dressing, mixed green

Power Salad with Grilled Chicken

Faros, lettuce, tarragon pesto, goat cheese, pumpkin seeds (available with no chicken for \$18/person)

***SIDES**

Additional sides \$4/person

Beets

red onion, blue cheese, fennel, chives, orange vinaigrette

House Salad

cucumber, spiced pecans, honey balsamic vinaigrette

Israeli Couscous Salad

olives, pimentos, herbs, dates

Potato Salad

With farm egg, pickles and bacon

Lentils Salad

lentils, red onions, tarragon pesto, carrots, mustard, oil, vinegar, parsley

Potato Chips

(4 varieties, \$2 per bag)

OPTIONAL ADDITIONS

Priced per person when added to a luncheon buffet; minimum 10 guests

Grilled Seasonal Vegetables \$3.50/person

marinated zucchini, squash, sweet onions, peppers, roast tomato, olive oil, oak aged sherry vinegar

Soup du Jour \$4/person

Grelen Ice Cream \$4/person

Homemade ice cream using local farm eggs, Grelen fruits and honey. Daily selections offered

OTHER IDEAS...

VIRGINIA BBQ LUNCHEON

Served w/ seasonal lemonade station; \$21/person; minimum 20 guests

Pulled Pork Sandwich

Smoked pulled pork in Grelen peach bbq sauce on Kaiser roll

Coleslaw

Creamy-style cole slaw made with fresh chopped cabbage and carrots

Southern Potato Salad

pickles, farm eggs, Dijon,bacon

Brownies

Chocolate with chocolate chip

GRELEN TACO BAR

Served w/ seasonal tea station; \$21/person; minimum 20 guests

Chipotle Braised pork Tacos with Balsamic-Soaked Raisins

Coleslaw

Creamy-style cole slaw made with fresh chopped cabbage and carrots

Southern Potato Salad

pickles, farm eggs, Dijon,bacon

Brownies

Chocolate with chocolate chip

Add a Sangria bar for \$x/person

CHEESE, CHARCUTERIE & WINE TASTING

Served w/ seasonal tea; \$21/person; minimum 20 guests

Would you like some appetizers prior to your lunch or perhaps an afternoon snack instead of lunch.

Consider a cheese station with marcano almonds, olives, seasonal fruit, jam, crackers \$8/person

Add charcuterie and make it \$11/person

Add a personalized beer, cider or wine tasting and add \$8/person

OTHER BUFFET OPTIONS

For those wishing to have a plated hot lunch or a custom dinner menu, there are a variety of price levels. Grelen Chef, Thomas Leroy, can create a wonderful meal within each level and has listed examples of main dishes below. If you have menu items that you'd prefer, please just ask! If you would like to meet with Chef Thomas to discuss a special menu, that is available, too. Tastings are offered for larger events. All pricing subject to a 20% service charge, 5.3% state sales tax, and 4% local food tax. Labor costs will be quoted based on needs.

BUFFET OPTION I

\$28/person

Choice of Two Proteins

Chicken & pork

Roasted chicken w/ mushrooms and artichokes
heart
Prosciutto crusted pork tenderloin with port glaze
Tarragon chicken
Boneless pork chop with balsamic-plum chutney
Choice of starch side (Pasta, Rice, Grain or Beans)*
One Vegetable (*Seasonal & local when possible*)
Green Seasonal Salad
Bread & Butter

BUFFET OPTION II

\$35/person

Choice of Two Proteins

Chicken, pork, some fish & beef

Roasted cod with tomato, olive and caper relish
Salmon papillotes w/ red peppercorn, lime zest &
ginger cream
Roasted chicken with mushrooms & artichokes
heart
Prosciutto crusted pork tenderloin with port glaze
Hanger steak au poivre
Tarragon chicken
Boneless pork chop with balsamic-plum chutney
Choice of starch side (Pasta, Rice, Grain or Beans)*
Two vegetables (*Seasonal & local when possible*)
Green Seasonal Salad
Bread & Butter

BUFFET OPTION III

\$45/person

Choice of Two Proteins

Chicken, pork, fish, beef tenderloin, shrimp, duck

Pepper crusted ahi tuna w/ blackberries gastrique
sauce
Coffee rubbed rib eye with roasted garlic butter
Moroccan spiced duck breast with orange
reduction
Spicy shrimp kebab with peach coulis
Roasted cod with tomato, olive and caper relish
Salmon papillotes with red peppercorn, lime zest
and ginger cream
Roasted chicken w/ mushrooms and artichokes
heart
Prosciutto crusted pork tenderloin with port glaze
Hanger steak au poivre
Tarragon chicken
Boneless pork chop with balsamic-plum chutney
Choice of starch side (Pasta, Rice, Grain or
Beans)*
Two vegetables (*Seasonal & local when possible*)
Green Seasonal Salad
Bread & Butter

** Examples of Starch Sides: Creamy mushroom and israeli couscous, Spring Risotto of asparagus, Potato gratin with goat cheese and fresh herb, Rosemary roasted fingerling potatoes, Local white grits with fontina cheese, Southwestern spiced roasted sweet potato wedges, Baked penne with tomato and five cheese, Farfalle with peas and fresh basil cream*

BEVERAGES

Grelen carries a variety of non-alcoholic drinks, as well as, a wonderful selection of Virginia beer, cider & wine.

SPECIALTY

*Made w/ Grelen grown berries & herbs; priced by the gallon; 16 8 oz cups per gallon
Subject to change w/ season and produce availability.*

Summer Sage-Peach Lemonade \$24
Summer Blackberry Lemonade \$24
Grelen Berry Infused Iced Tea \$24
Spring Blueberry Mint Lemonade \$24
Fall Apple Cider \$24
Southern Sweet Tea \$20
Fresh Lemonade \$20

VIRGINIA BEER, HARD CIDER, WINE & NON-ALCOHOLIC BEVERAGES

BEER, CIDER & WINE

This list is continually being updated
See [CURRENT DRINK LISTS](#)

DRAFT

Glass of beer \$5
Pitcher of beer \$15
Glass of wine \$8
Craft of wine (market)