

BREAKFAST

ON THE LIGHTER SIDE

\$9/person

Grelen made pastry, coffee & orange juice

Chef's Choice of (scone, muffin or banana bread and honey whipped butter) *nut free

CONTINENTAL BREAKFAST

*\$18/person**

Grelen made pastries 1 per person

Choice of Quiche*

The Market Parfait
yogurt, virginia made granola, seasonal fresh fruit

Coffee and orange juice

QUICHE

Free Range, Local Eggs

Quiche Lorraine (gruyere, bacon, chives)

\$17 each (serves 6-8 people)

Seasonal Quiche (Grelen garden vegetables)

\$17 each (serves 6-8 people)

MIMOSA BAR

\$5/person per hour ; Limit 3 hours

LUNCH MENUS

SANDWICHES \$18/person

Includes a sandwich, one side*, chips of choice
Gluten Free Bread available - add \$1 per person.

Piedmont Chicken Salad

VA cage free chicken, red onion, raisins, toasted pecans, poppyseed dressing, Grelen apples with local mixed greens, VA Chutney Co.'s spicy plum chutney, pickled radish on wheatberry bread

Greenhouse Club

Roasted turkey, pecan bacon, swiss, avocado, sprouts, arugula, mayo, locally made spicy peach chutney on toasted wheat berry bread

Adult Grilled Cheese

fontina, brie, cheddar with tomato chutney, spinach, on farmhouse white

The Market Garden Salad

Local mixed greens, Grelen apples, glazed walnuts, goat cheese, red onion, raisins, cucumber, croutons w/ cider vinaigrette

Foothills Melt

balsamic marinated portobello mushroom, roasted red peppers, tomato chutney, spinach, Chao vegan cheese on telera bread

French Onion Melt

slow roasted beef, caramelized onions, roasted garlic-horseradish mayo, cheddar cheese on telera bread

*SIDES

Sandwich orders come with one of the sides listed below. Your sandwich or salad come with chips and participants will be able to choose from a variety of flavors on the day of the event.
Additional sides can be added for \$6/person.

Golden Beet Salad

Golden beets, pickled red onions, Caromont Farm goat cheese, toasted walnuts, Norton w/ red wine vinaigrette.

Steak Chili served with a side of cheddar jack cheese, sour cream, and VA made tortilla chips

Soup du Jour

CAFE TO KITCHEN DINNERS

*Pre-cooked, ready to heat & eat dinners from Grelen Cafe to Your Kitchen
Great to pre-order when you rent one of the properties!*

Mediterranean Herb Crusted Roast Turkey

Local roasted turkey breast, rubbed with Grelen garden herbs, panko bread crumbs. Served with rosemary & white wine pan gravy

sm 4-6 (\$30) lg 10-12 (\$60)

Add Garden Salad- includes Grelen made ranch & creamy balsamic dressings *sm 6-8 (\$18); lg 12-16 (\$30)*

Add Roasted New Potatoes or Wild Rice Blend *sm 6-8 (\$18); lg 12-16 (\$30)*

Add Sauteed Seasonal Vegetables *sm 6-8 (\$18); lg 12-16 (\$30)*

Creamy Sundried Tomato Chicken

Seared chicken, marsala wine, prosciutto, sundried tomato cream sauce

sm 6-8 (\$35) lg 12-16 (\$60)

Add Garden Salad- includes Grelen made ranch & creamy balsamic dressings *sm 6-8 (\$18); lg 12-16 (\$30)*

Add Roasted New Potatoes or Wild Rice Blend *sm 6-8 (\$18); lg 12-16 (\$30)*

Add Sauteed Seasonal Vegetables *sm 6-8 (\$18); lg 12-16 (\$30)*

Churrasco Grilled Steak

Brazilian seasoned skirt steak, seared to medium rare. Served with chimichurri garlic butter sauce

10-12 (\$65)

Add Garden Salad- includes Grelen made ranch & creamy balsamic dressings *sm 6-8 (\$18); lg 12-16 (\$30)*

Add Roasted New Potatoes or Wild Rice Blend *sm 6-8 (\$18); lg 12-16 (\$30)*

Add Sauteed Seasonal Vegetables *sm 6-8 (\$18); lg 12-16 (\$30)*

Mac and Three Cheese Casserole

Locally made pasta, bechamel, aged cheddar, parmesan, gruyere, bread crumb topping

sm 6-8 (\$30); lg 12-16 (\$60)

Add pecan wood bacon sm (\$4); lg (\$8)

PATIO PARTY PLATTERS

minimum 10 guests required

ITEMS PRICED PER PERSON

Ask about wine pairings!

Mezze Platter

Grilled Flatbread, seasonal veggies, olives,
pickles with choice of 3 Grelen made dips -

Roasted Red Pepper Hummus, Tzatziki,

Rosemary White Bean, Spinach Artichoke, Harissa

\$12.50

Fruit & Cheese Board

seasonal fruit, local/imported/domestic
cheeses, crackers & local plum chutney

\$11

Grand Cheese & Charcuterie Board

with seasonal fresh & dried fruit, nuts,
charcuterie local/imported/domestic cheeses,
crackers & local plum chutney

\$15

Tuscan Summer

rosemary olive oil crostini & flatbread,
caprese salad, pesto, prosciutto melon salad

\$8

The Market Ham Biscuits

cheddar + chive buttermilk cornmeal biscuit,
prosciutto, with local chutneys

\$14.50/dozen

Add pimento cheese spread \$6 - 8 oz

The Chesapeake

Bite Size Baltimore Crab Cakes,
with pickled onion, corn relish, remoulade

\$ market price

Please note...

*Please see Beverage Menu for beer, cider, wine &
non-alcoholic offerings.*

*All pricing subject to a 20% service, 5.3% state
sales tax, and 4% local food tax. Pricing 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*

*If you are interested in a hosting an event at The
Market at Grelen, Boxwood Villa or Spotswood
Lodge, please fill out this [inquiry form](#).*