

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/WRAPS \$18/person

Includes a sandwich or wrap, one side,* chips & iced tea station. *Gluten Free Bread available - add \$1 per person.*

Curried Chicken or Tofu*Salad

Roasted chicken/tofu, curried mayo, red onion, golden raisins, toasted almonds, celery, carrot, pickled radish, local mixed greens, balsamic vinaigrette on sourdough or spinach tortilla

*Tofu with vegan mayo

Mediterranean Turkey

House marinated turkey breast, lettuce, Caromont Farms feta, red onion, cucumber, Grelen made tzatziki sauce on sourdough or spinach tortilla

Market Tuna Salad Wrap

Tuna, mayo, red onion, dill pickle, celery, parsley, with local mixed greens on sourdough or spinach tortilla

Brazillian Steak

Roast beef, fontina, caramelized onions, roasted red peppers, chimichurri sauce on sourdough or spinach tortilla

SALADS \$18/person

Includes choice of a salad, chips & iced tea station.

The Market Garden

Local mixed greens, seasonal fruit, toasted almonds, Caromont Farms goat cheese, red onion, cucumber, honey mustard croutons w/ Grelen buttermilk dressing or herb balsamic vinaigrette

Opa! Salad

Local mixed greens, red onions, artichoke hearts, grape tomatoes, Caromont Farm feta cheese, chickpeas, roasted red peppers, boiled egg w/ Grelen Goddess dressing

Curried Chicken or Tofu* salad

Roasted chicken/tofu salad (*see description under wraps*) served on local mixed greens w/ Grelen herb balsamic vinaigrette

Thai Grain Bowl

Thai spiced farro, local mixed greens & cabbage, cucumber, shredded carrots, crushed peanuts w/ sweet chili+lime dressing

*SIDES

Wrap orders come with one of the sides listed below. Both Wraps & Salads 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 \$4/person.

Golden Beet Salad

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

Potato Salad

Farm egg, celery, red onions, scallions, bacon

Pasta Salad

Orecchiette, prosciutto, capers, red onion, sundried tomatoes, Caromont Farm feta w/ creamy balsamic dressing

Soup du Jour

GRELEN BUFFET

VIRGINIA BBQ LUNCHEON

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

BBQ Chicken

Marinated & grilled chicken thighs with Grelen
chipotle-peach bbq sauce

Coleslaw

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

Mac and Three Cheese Casserole

Cavatappi 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)

Cast Iron Corn Bread

House made with locally ground cornmeal

Seasonal Fruit Crisp

Add grelen made vanilla ice cream \$2/person

GRELEN "STREET" TACOS

Served w/ limeade & agua fresca station;
\$21/person; minimum 20 guests

Pastor Style Tacos

Slow cooked pork with pineapple
Served with pico, salsa verde, cotija cheese & corn
tortillas

Refried Beans

House made with a touch of onion, garlic, & cumin

Chips & Guacamole

Served with local tortilla chips

Seasonal Fruit Crisp

Add grelen made vanilla ice cream \$2/person

FROM THE TRATTORIA

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

Chicken Marsala

Rockingham Co. chicken breast, wild local
mushrooms, sundried tomato cream sauce

Orzo Pilaf

Orzo pasta, leeks, white wine, parmesan, pine nuts

Caesar Salad

Local lettuce, red onion, homemade croutons,
Grelen made caesar dressing

Grelen Rosemary Focaccia

Seasonal Fruit Crisp

Add grelen made vanilla ice cream \$2/person

FRENCH MARKET

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

Boeuf Bourguignon

seared beef medallions, red wine sauce,
mushrooms, caramelized onions

Potatoes Lyonnaise

Thinly sliced new potatoes, spring onions, pan
fried in butter & parsley

Haricot Vert

Petite green beans, toasted almonds, shallots,
lemon zest

Hard Rolls

with whipped butter

Seasonal Fruit Crisp

Add grelen made vanilla ice cream \$2/person

SMALLER BITES

PRICED PER PERSON

Vegetable Crudites

assorted summer vegetables, crostini, hummus, roasted onion dip

\$3

Assorted Quiche Tarts

broccoli cheddar, french onion, garden herb & cheese

\$2

Bruschetta

garden tomatoes, fresh basil Caromont Farm goat cheese, balsamic vinegar

\$2

Assorted Tea Sandwiches

Grelens own curried chicken salad, farm egg salad, smoked gouda pimento cheese

\$2.50

Santa Fe Sliders

mini black bean burgers, crispy onions pickled jalapeno, queso sauce

\$2.50

Korean BBQ Meatballs

pork & chicken meatballs with sweet ginger chili sauce

\$2.50

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!*

Tuscan Pasta Bake

Orecchiette pasta, roasted broccoli, braised beef, caramelized onions, garlic parmesan topping
sm 6-8 (\$28); lg 12-16 (\$55)

Add Garden Salad- includes Grelen made ranch & creamy balsamic dressings *sm 6-8 (\$18); lg 12-16 (\$30)*
Add Grelen Made Rosemary Focaccia with Sundried Tomato Whipped Butter 8-12 (\$24)

Southwest Stuffed Peppers

Tri color bell peppers, red quinoa, cilantro, roasted corn, blackbeans, jack & cotija cheeses
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 Grelen made salsa with tortilla chips *sm 4-6 (\$18); lg 10-12 (\$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)*

BBQ Beef Brisket

Mesquite rubbed, slow cooked hereford beef |includes 1 quart cider brisket sauce
8-10 (\$55)

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

Cavatappi 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

Grelen rosemary focaccia, caprese salad,
pesto, prosciutto melon salad, parmesan

crisps

\$8

Fajitas Texasas

build your own fajitas

marinated+ grilled steak & chicken
flour tortillas, fire roasted peppers & onions
crema, salsa verde, cotija, black bean corn salad

\$15.50

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,
Bacon Wrapped Scallops
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 charge, 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](#).*