

CATERING MENU

For groups of 8+ guests.

Whether you are planning a wine tour stop at The Market at Grelen or a celebration, we are here to help! The Market at Grelen can accommodate small tour groups as well as birthday parties, bridal & baby showers, corporate luncheons, garden club meetings and more! This also serves as our menu for Grelen's bridal suites.

BOARDS & PLATTERS

Minimum 8 guests required

PASTRY PLATTER

Grelen made pastries & coffee or tea station

\$15/person

MEZZA BOARD

Grilled flatbread, seasonal veggies, olives, Grelen garden pickles served with roasted red beet hummus

\$25/person

FRUIT & CHEESE BOARD

Seasonal fruit, local/imported/domestic sourced cheeses, crackers & local plum chutney,

Nelson County honey

\$25/person

GRAND CHEESE & CHARCUTERIE BOARD

Seasonal fresh & dried fruit, nuts, charcuterie local/imported/domestic cheeses, crackers &

local plum chutney

\$35/person

FRUIT & SWEETS BOARD

Seasonal fresh & dried fruit, nuts, lavender whipped cream, local Nelson County honey and local

chocolates

\$25.00/person

HAM BUISCUIT BOARD

Cheddar + chive buttermilk biscuit,

Bashir's Ham, with local chutneys

\$18/dozen

THE MARKET at Grelen

SANDWICH PLATTERS*

\$15/person

A mix of 2-4 sandwich choices

Gluten Free Bread available - add \$1 per person.

Chef's choice of sandwiches- upon request

ROASTED PORTOBELLO MUSHROOM

Roasted mushrooms, quinoa, baby spinach, candied dried cranberries, roasted red peppers, goat cheese, rosemary vin on a tomato wrap

HERB ROASTED TURKEY

Applewood bacon, fresh cranberry chutney, baby spinach, pickled red onions, brie, wheatberry bread

ROSEMARY ROAST BEEF

Roast Beef Smoked sea salt Blue cheese spread, red onions, roasted garlic aioli, lettuce, sliced tomato, sourdough bread

GRELEN FIG

Grelen Fig chutney, caramelized onions, goat cheese, sliced apples, on sourdough bread

AUTUMN CHICKEN SALAD

Roasted garlic, and herb chicken salad, romaine lettuce, parmesan, crispy onions, marble swirl bread

*Can be ordered as individual sandwiches

SALAD BOWLS*

\$13/person

THE MARKET GARDEN SALAD

Local mixed greens, apples, goat cheese, pickled onion, dried cranberries, candied walnuts, cucumber, w/ apple cider vinaigrette & croutons
Add Bacon (\$3), Roasted turkey, (\$5) Steak (\$6), Avocado (\$3) or chicken salad (\$5)

AUTUMN CHICKEN SALAD

Roasted garlic, and herb chicken salad, romaine lettuce, parmesan & crispy onions on a bed of lettuce

*Can be ordered as individual salads

SIDES

\$10 /person

Soup du Jour

Golden Beet Salad

Golden beets, pickled red onions, Caromont Farm goat cheese, toasted walnuts, Apple cider vinaigrette.

GRELEN'S HOMEMADE ICE CREAM

Flavors Rotate Daily

ONE SCOOP \$4

TWO SCOOPS \$7

PINT \$12

ICE CREAM FLIGHT \$12

1/2-size scoop of all 6 flavors ... serves 2-3

ICE CREAM SANDWICH \$10

Your choice of Ice Cream served on Grelen's famous Chocolate Molasses Cookies

GRELEN AFFOGATO \$6

Grelen Grinds Coffee poured on top of your choice of Ice Cream

DRINKS & EXTRAS

NON-ALCOHOLIC DRINKS

GRELEN GRINDS TEA or COFFEE STATION

Regular or Decaf Coffee \$ 6/per
*Proprietary coffee blend roasted locally in
Orange County, VA*

MIMOSA STATION \$16/per person/ per hour

BOYLAN SODA

Root Beer, Creme Soda, Cane Cola, Diet
Cola, Ginger Ale, Orange Soda, Lemon
Seltzer & Black Cherry Soda \$ 3

HONEST TEA

Black, Just Green, Mint, or Lemon \$ 4.50

KOMBUCHA

Ginger, Black Raspberry, Wild Pear, or
Jasmine Grape \$ 5.50

VA BOTTLED WATER

\$ 2.50 sm
\$ 4 lg

LOCAL FOODS

ROUTE 11 CHIPS \$ 2.75

BELMONT PEANUTS 10-0Z \$ 7.99
Unsalted, Sea Salt, or Jalapeño Sea Salt

THREE SISTERS CHEESE STRAWS \$ 7.99

GRELEN GRINDS COFFEE

Regular/Decaf Individual Bags \$ 3
Regular/Decaf 16-oz bags \$ 15.50

FERIDIES

3-oz Salted Peanuts \$ 4.99
3-oz Honey Roasted Peanuts
9-oz Salted Almonds
9-oz Salted Cashews \$ 15.99
9-oz Pistachios

LOCAL SWEETS

FOUND SHORTBREAD COOKIES \$ 10.99
Rosemary Shortbread or Pecan Buttons

GEARHARTS CHOCOLATE

Brown Sugar Pecan Toffee
Chai Spiced Peanuts \$ 9.99
Malt Caramels
Pistachio Toffee

All group meals come with a free water station.

Wine pairing suggestions available upon request.

*All pricing is subject to change as food costs fluctuate and
a 20% production fee, 5.3% state sales tax, and 4% local food tax will be applied to all invoices.*

Pricing does not include a reservation fee or rentals such as china, glassware, flatware, or linens.

Orders must be placed at least one week in advance,