



CATERING MENU*

GRELEN PROPERTIES

For groups of 10+ guests



A.M. BITES & BITS

PASTRY PLATTER

Grelen made scones, biscuits, banana bread,
brown sugar coffee cake & fruit jam
Small (pick 2) \$5/pp, Large \$9/pp

FRITATTA PLATTER

Mini egg frittatas:
Herb & cheddar cheese
Colby cheese & bacon, and/or
Mushroom & bell pepper
Pick 1 \$6/pp, Pick 2 \$8/pp, Pick 3 \$10/pp

YOGURT BAR

Plain yogurt, local VA granola, local
honey & berries
\$7/pp

FRUIT SALAD

Seasonal fruit salad with mint
\$4/pp

HAM BISCUITS

Thinly sliced Bashir's ham, seasonal
chutney & butter
\$21/doz

SMOKED SALMON

Thinly sliced smoked salmon, cream
cheese, capers, sliced red onions & toast points
\$15/pp

ADD A COFFEE or TEA STATION

Grelen Coffee or Hot/Cold Tea
\$3/pp

ADD A MIMOSA or PEACH BELLINI BAR

Peach bellini during Grelen peach season only
Mimosa \$16/pp; Bellini \$20/pp

P.M. BITES & BITS

MEZZE BOARD

Assorted seasonal vegetables, three seasonal
dips (e.g., hummus, herb dip, etc.), olives, grilled
flatbread
\$13/pp

HEIRLOOM TOMATO PLATTER

Colorful sliced heirloom tomatoes, goat
cheese, sliced pickled peaches, fresh herbs,
sherry vinaigrette (summer season only)
\$18/pp

FRUIT & CHEESE BOARD

Seasonal fruit, local/imported/domestic
sourced cheeses, seasonal chutney, local honey,
sliced baguette & crackers
\$8/pp

GRAND CHARCUTERIE BOARD

Thinly sliced cured meats,
local/imported/domestic sourced cheeses,
marinated olives & peppers, seasonal fruit &
chutney, local honey, mustard, sliced baguette,
focaccia crisps & crackers
\$15/pp

CURED SALMON PLATTER

Thinly sliced house-cured Atlantic salmon,
capers, pickled onions, chopped hard-cooked
egg, remoulade, flatbread, crackers
\$15/pp

HAM BISCUITS

Thinly sliced Bashir's ham, seasonal
chutney & butter
\$21/doz

**Special orders must be ordered at least two weeks in advance. Menu Subject to Change - items out of season/stock may be substituted. These prices do not include 5.3% sales tax, 4% food tax or production fees*



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CASUAL FARE

SANDWICH SAMPLER

Assorted Seasonal Sandwiches and Wraps
Grilled Chicken Salad, Turkey, Steak, Pimento Cheese
and/or Hummus Veggie

Includes Chips & Grelen Ice Tea Station
Pick two \$16/pp, Pick three \$18/pp

SLIDER SAMPLER

Assorted Seasonal Sliders
Pimento cheese, Steak, Turkey Club, BBQ Pork, and/or
Chicken Salad

Includes Chips & Grelen Ice Tea Station
Pick 2 \$18/pp, Pick 3 \$20/pp

SALAD SAMPLER

Assorted Seasonal Salads
Grilled Chicken, Caesar, Green, Beet, Couscous
and/or Potato Salad
Pick 3 for \$17/pp

CHICKEN ANTIPASTO SPREAD

Grilled balsamic chicken breast, fresh
mozzarella, parmesan crisps, marinated olives &
peppers, grilled artichoke hearts, sliced
baguette & focaccia crisps, grainy mustard, aioli
\$19/person; room temperature

STEAK ANTIPASTO SPREAD

Grilled flank steak over baby spinach, cannellini
beans, marinated olives & peppers, pickled
onions, spiced feta, sliced baguette & focaccia
crisps, white balsamic vinaigrette
\$21/pp; room temperature

ADD-ONS

GRELEN CAESAR

Romaine, Kale, roasted bread crumbs,
parmesan crisps & creamy caesar dressing
Main \$12/pp; Side \$6; add chicken \$4/pp

MIXED GREENS SALAD

Mixed greens, seasonal vegetables, spiced nuts,
cider vinaigrette
Main \$8/pp; Side \$5/pp

COUSCOUS SALAD

Pearl couscous, shaved fennel, cucumber,
Kalamata olive, feta, red wine vinaigrette
Main \$8/pp; Side \$4/pp

MARBLE POTATO SALAD

Red, yellow, purple potatoes, celery, dill, lemon
vinaigrette
Side \$4/pp

GOLDEN BEET SALAD

Golden beets, cherry tomatoes, fresh
mozzarella, arugula, white balsamic vinaigrette
Side \$6/pp

RT. 11 POTATO CHIPS

BBQ, Dill Pickle, Lightly Salted, Salt & Pepper,
Salt & Vinegar, Sour Cream or Chive
\$3/pp

TEA PARTY?!

Assorted tea sandwiches
Cured salmon with dill cream, Marinated
cucumber with butter, Pimento cheese,
Tarragon chicken salad
\$17/pp



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APPETIZERS

SMOKED TROUT DIP

Smoked trout, cucumbers, celery, flatbread
\$6/pp

MUSHROOM CROSTINI

Crostini topped with sautéed local mushrooms,
shallots, and parmesan
\$21/dozen

MEATBALLS

Beef & pork meatballs in caramelized
onion-sherry sauce
\$21/dozen

FRITTERS

Shrimp and scallion fritters, pickled mustard
seed cream
\$21/dozen

MINI TURNOVERS

Chicken, artichoke, and goat cheese turnovers
\$27/dozen

FOCACCIA CRISPS

Focaccia crisps topped with honeyed duck,
apricot, and almond salad
\$36/doz

CHICKEN, BEEF, OR PORK SKEWERS

Lemon-rosemary marinade, tzatziki sauce
\$36/DOZ

MINI CRAB CAKES

With citrus aioli
\$42

ENTREES

VEGETABLE PLATTER

Grilled, roasted, and raw seasonal vegetables
over baby arugula, pickled onions, fresh herbs,
balsamic syrup
Main \$12/pp; Side \$5/pp

SPRING CHICKEN STEW

Diced chicken thighs and asparagus in lemon-
herb sauce, served over egg noodles
\$16/pp

FALL BEEF STEW

Red wine-braised beef and vegetables in a rich
sauce, served over egg noodles
\$19/pp

SUMMER CHICKEN

Grilled chicken breast topped with fresh tomato,
spinach, feta, and lemon, served with roasted
fingerling potatoes.
\$16/pp

PORK STIR FRY

Local pork loin and spring vegetables sautéed
with ginger and garlic, served over jasmine rice
\$16/pp

FAJITA FIESTA

Grilled steak, pork, or chicken, grilled onions &
peppers, cheddar-colby cheese blend, lime
crème, seasonal salsa, cumin black beans,
herbed rice, flour & corn tortillas
\$22/pp

VIRGINIA BBQ

Slow-cooked, chile-rubbed beef brisket with
roasted onions and peach BBQ sauce
Includes mac & cheese, slaw & green salad
\$32/pp



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SIDES, SWEETS & SIPS

COOKIE PLATTER

Grelen made cookie platter (flavors rotate)
\$3/pp

GREENBERRY'S NITRO COLD BREW

Honey Vanilla, Mocha, Salted Caramel
\$4.99

ASSORTED DESSERT PLATTER

Brownies & Cookies
\$4/pp

BETTER MOCKTAILS (NEW!)

Elderberry Gin & Tonic (12 oz) \$7
Mint Mojito w/ Lime (12 oz) \$7
Rosemary Grapefruit Paloma (12 oz) \$7

GRELEN ICE CREAM

Flavors Rotate
\$4/pp

BLUE RIDGE BUCHA

Black Raspberry, Elderberry Sunrise, Original
Ginger, Wild Pear
\$5.50

Grelen carries a fabulous selection of

VIRGINIA BEER, CIDER & WINE

Please ask to see our full
Cafe Beverage Menu

BOYLAN SODA

Black Cherry, Cane Cola, Creme Soda, Diet
Cola, Ginger Ale, Lemon Seltzer, Orange Soda,
Red Birch Beer, Root Beer
\$3.25

**All orders include a free water station.*

Custom menus & wine pairing suggestions available upon request

Menus subject to change due to seasonality and/or availability

Prices subject to change due to food cost fluctuations

A 5.3% sales tax, 4% food tax or production fee 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 two weeks in advance