



GROOVIN' GOURMETS
CATERING & EVENTS

MENU

FOOD • SERVICE • STYLE



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THE GROOVIN' GOURMETS EXPERIENCE

At Groovin' Gourmets, our priority is to create and deliver an unforgettable experience. With attention to every detail, we make sure the menu includes your favorite dishes, your guests have a drink in hand, and you enjoy every moment. We love to make visions come to life. We can help with everything from linens, tableware, station design, and lighting, to complete event styling that will make your guests say, "Wow!"

If you're promoting a cause or planning a corporate event, we'll make you look like a rock star to your co-workers. If you're celebrating life experiences or exchanging vows with the love of your life, you won't have to worry about a thing or lift a finger. It's your day to enjoy!

We have over 20 years of catering and event experience in:

Weddings
Rehearsal Dinners
Engagement Parties
Showers

Birthdays
Anniversaries
Holiday Parties
Family Reunions

Bar and Bat Mitzvahs
Grand Openings
Corporate Events
Client Appreciation

Training Workshops
Networking Events
Retirement Celebrations



WHAT TO EXPECT

CONSULTATION

You'll meet with one of our event coordinators so we can learn your story and the ideas for your event. We'll walk you through our menus and services to find the best fit.

PROPOSAL

After the consultation, your event coordinator will write a customized proposal and review it with you.

CONTRACT & PAYMENTS

Once you're comfortable with and have confirmed most of the details, we can secure your date with a signed contract and initial payment.

PRIVATE TASTING

We'll host you in our Private Tasting Room where you can sample your top menu choices and make final selections. It's also an opportunity to go over elements like linens and floor plans in person.

ON-SITE PLANNING

In some cases, we'll schedule a visit to your venue to take a walkthrough together. It's a great way to envision the layout and discuss what needs special attention.

EVENT DAY

Our service team is there to take care of everything. We'll set up, serve, and break down the event. We even take out the trash.

COCKTAIL HOUR

CULINARY DISPLAYS
PASSED HORS D'OEUVRES



THE COCKTAIL RECEPTION

Light hors d'oeuvres are arranged on a buffet or event staff are walking and presenting on platters for guests as they enjoy conversation.

COCKTAIL HOUR

CULINARY DISPLAYS

(Served for up to one and a half hours)

* Chef attendant and additional rentals may be required for service

3 PASSED ITEMS	\$12	3 PASSED ITEMS AND 2 CULINARY DISPLAYS	\$21
2 CULINARY DISPLAYS	\$12	5 PASSED ITEMS AND 2 CULINARY DISPLAYS	\$27
3 PASSED ITEMS AND 1 CULINARY DISPLAY	\$17		

TUSCAN ANTIPASTO

grilled and roasted vegetables | caprese | prosciutto
artisan cured meats | marinated olives | focaccia | crostini

ARTISAN DIPS (choice of two)

chesapeake crab dip | spinach and artichoke dip
butterbean hummus | caramelized onion | flatbreads

ARTISAN CHEESE & SEASONAL FRUIT (V)

chef selection of artisanal cheese | seasonal fruits | fig jam
vanilla infused honey | crostini | variety of crackers

CHARCUTERIE BOARD

artisan cured meats | assorted pickles | mustard | crostini

VEGETABLE CRUDITÉ & HUMMUS (V)

seasonal raw vegetables | roasted red pepper
hummus | cucumber wasabi dip | pita chips

BRUSCHETTA BAR (choice of two)

classic tomato bruschetta | field pea spread | ragu of mushroom
marinated artichoke relish served with whipped feta, crostini, and
focaccia

SEAFOOD DISPLAY (add \$5 per person)

oysters on the half shell | chilled shrimp | marinated crab claws
cocktail sauce | cucumber-pepper mignonette | mini tabasco
marinated oyster crackers

SAUSAGE BOARD

andouille | bratwurst | little smokies | pretzels
crackers | seasonal mustards | gherkins | pickled onion

BISCUITS & CORNBREAD DISPLAY

buttermilk biscuit | maple bacon and cheddar biscuit
jalapeño cornbread | honey butter | apple butter
pepper jelly | pimento cheese

(v)..... vegetarian

*staffing, tax, and administrative fees are not included

NOODLE BAR

soba noodles | shaved vegetables | edamame | shiitake pickle
sesame | take-out box

(protein can be added for an additional fee)



COCKTAIL HOUR

PASSED HORS D'OEUVRES

VEGETARIAN

TUSCAN STUFFED MUSHROOMS

roasted tomato | feta | spinach
crusty bread crumbs

VEGETARIAN SPRING ROLLS

sweet chili dipping sauce

SPANAKOPITA

spinach | feta | phyllo

SWEET POTATO & BLACK BEAN CAKES

cilantro sauce

ROASTED TOMATO BRUSCHETTA

basil | feta

CLASSIC DEVILED EGGS

sweet pickles

ROASTED TOMATO & MOZZARELLA SKEWERS

balsamic drizzle

HERBED CHÈVRE PEPPADEWS

sweet peppers | goat cheese

ROASTED BEET

maple goat cheese mousse
candied walnuts

TOMATO BASIL TARTLET

balsamic glaze

FRIED MAC AND CHEESE BITES

cajun ranch sauce

HERBED FALAFEL

chickpea fritter | fresh herbs | tzatziki

WATERMELON SALAD SKEWER

compressed watermelon | feta | mint
serrano vinaigrette

POULTRY

CHICKEN EMPANADAS

chipotle dipping sauce

THAI PEANUT LETTUCE WRAPS

ginger | chili | peanut sauce | scallions

CHICKEN SALAD PROFITEROLES

ginger-scallion | red grapes

MINI CHICKEN BISCUITS

butter milk biscuit | crispy chicken | hot honey
pickled red onion

CHICKEN POT STICKERS

lemongrass-ginger dipping sauce

DUCK EMPANADAS

mojo spices | avocado salsa

FISH & SHELLFISH

PETITE CHESAPEAKE CRAB CAKES

red pepper aioli

BACON-WRAPPED SCALLOPS

sea scallops | applewood bacon

CRAB SALAD

tarragon | rice cracker

SHRIMP COCKTAIL SPOON

house cocktail sauce

CEVICHE SPOON

white fish | shrimp | onions | peppers
tomato | citrus cilantro garnish

SALMON CUCUMBER ROLL

salmon & lemon-dill crème fraîche
cucumber ribbons

SHRIMP & ANDOUILLE

bbq shrimp | roasted red pepper

MEAT

CAJUN SAUSAGE STUFFED MUSHROOMS

andouille sausage | cheddar
roasted onions | bell peppers

HOUSE-MADE MEATBALLS

sweet chili sauce

MINI BEEF WELLINGTON

dijon horseradish

PROSCIUTTO-WRAPPED MELON SKEWERS

honey-whipped goat cheese

MOJO PORK TACOS

mini tacos | lime slaw | avocado salsa

KOREAN BEEF LETTUCE WRAPS

ginger | chili | peanut sauce | scallions

BEEF SHORT RIB BRUSCHETTA

confit shallots | blue cheese
balsamic drizzle | crostini

MINI B.L.T.

prosciutto | arugula
roasted tomato | black pepper mayo

SWEET POTATO BISCUITS

ham | swiss cheese | apple butter

MARINATED BEEF SATAY

soy | black garlic aioli | lime

STICKY ASIAN PORK BELLY

hoisin glaze

HAM CROQUETTES

virginia ham | cheese | potato

(v)..... vegetarian

*staffing, tax, and administrative fees are not included

PLATED DINNER PACKAGES



PLATED SERVICE

Menu selections are prepared and plated in the kitchen. Plates are served by event staff to each seated guest. Additional staff is usually required to accommodate dining needs.

PLATED DINNER PACKAGES

SALAD

All plated dinner entrees include a salad and house-baked rolls with butter.

SIGNATURE

field greens | apricot slivers | almonds
feta honey lemon vinaigrette

GARDEN

romaine | cherry tomato | pickled onion
cucumber | feta and oregano dressing

CLASSIC CAESAR

romaine | shaved parmesan
garlic croutons | caesar dressing

ENTRÉE

Each entree is served with the season's fresh vegetables and complimented with a starch.

POULTRY

TUSCAN CHICKEN \$32

airline chicken breast | roasted tomato
basil | feta | tuscan cream

CHICKEN DIJON \$32

airline chicken breast
honey-dijon cream | sage

HERB-ROASTED CHICKEN \$31

semi-boneless chicken breast | charred
lemon jus

PAINTED DUCK \$41

duck breast | citrus hoisin glaze
toasted white and black sesame seeds

HARVEST CHICKEN \$32

airline chicken breast | andouille
apple | rosemary demi-glaze

MEAT

PORK TENDERLOIN \$32

succotash | honey mustard

BRAISED SHORT RIBS \$40

18-hour braised short ribs | tomato and
thyme demi

CHAR-GRILLED FILET \$45

beef tenderloin | port wine demi

CHIMICHURRI \$35 FLANK STEAK

char-grilled flank | garlic | red wine
vinegar | fresh herbs

CHERRY GLAZED \$35

LAMB CHOP

roasted half lamb rack | cherry glaze

SMOKED PORK LOIN \$33

hickory smoke | ancho-bourbon bbq



(v)..... vegetarian

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PLATED DINNER PACKAGES

ENTRÉE

Each entree is served with the season's fresh vegetables and complimented with a starch.

FISH & SHELLFISH

CHESAPEAKE CRAB CAKES \$45

jumbo lump blue crab cakes
roasted red pepper aioli | corn relish

SALMON BEURRE BLANC \$34

herb-seared salmon | charred lemon
lemon-caper cream

SHRIMP & GRITS \$30

sautéed shrimp | andouille
blistered tomatoes | byrd mill grits
sherry cream sauce

SZECHUAN GLAZED \$34 SALMON

grilled salmon | ponzu glaze | cilantro

CITRUS MAHI MAHI \$34

roasted mahi | yuzu & cashew crust
key lime butter

SEAFOOD RAVIOLI \$35

lobster & shrimp | ricotta
champagne cream

VEGETARIAN

BLACKENED TOFU STEAK \$29

dirty rice | roasted corn
light tomato sauce

STUFFED COLLARD ROLL \$28

plant based chorizo | monterey jack
quinoa

CAULIFLOWER STEAKS \$28 (VEGAN)

cashew butter | crispy shallots

STUFFED PORTOBELLO \$28

spinach | leek | feta

DUAL PLATES

BEEF AND SHRIMP \$59

mashed potatoes | asparagus
compound butter

CHICKEN AND SALMON \$49

arugula | shaved fennel
roasted potatoes | lemon vinaigrette

(v)..... vegetarian

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BUFFET PACKAGES



THE BUFFET PRESENTATION

A variety of dishes are beautifully arranged on a table. Guests collect their dish at the beginning of the buffet line and serve themselves as they reach each selection. Event staff provide tableside beverage service.



BUFFET PACKAGES

All buffet packages are served with preset salad,
house-baked rolls, and butter.

CHOICE OF SALAD: SIGNATURE, CLASSIC, OR CAESAR

GUARANTEED CROWD PLEASER \$39

marinated flank steak with sherry mushroom sauce
lemon butter chicken
herb braised red potatoes
broccoli amandine
honey and dill carrots

TASTE OF ITALY \$35

garlic bread sticks
pesto chicken bake
garlic parmesan shrimp pasta
marinated tuscan vegetables
roasted eggplant

HOME SWEET HOME \$39

meatloaf with mushroom and onion gravy
bbq chicken leg quarters
southern style green beans with smoked ham
garlic mashed potatoes

A NIGHT ON THE TOWN \$45

new york striploin with mushroom demi
salmon beurre blanc
grilled asparagus
seasonal vegetable medley
smoked gouda mashed potatoes

TOTALLY VEGETARIAN BUFFET \$32

eggplant stack with tomato and peppers
stuffed portobello with spinach, leek, and feta
seasonal vegetable medley
wild rice pilaf

(v)..... vegetarian

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ACTION STATION & BAR PACKAGES



ACTION STATIONS & BARS

Guests enjoy a mixture of small plates from chef-attended stations and build-it-as-you-like-it bars. Food that lends itself well to this service style includes gourmet mac & cheese, taco bars, freshly seared crab cakes, unctuous carving stations, and pasta stations.

ACTION STATION & BAR PACKAGES

3 CHOICES	\$40
4 CHOICES	\$47
5 CHOICES	\$53
6 CHOICES	\$61

ACTION STATIONS WILL REQUIRE CHEF ATTENDANCE FOR AN ADDITIONAL FEE

ADD A PRESET SALAD FOR \$4 PER PERSON.
CHOICE OF SALAD: SIGNATURE, GARDEN, OR CLASSIC CAESAR.

SELF-SERVE BARS

GOURMET MAC & CHEESE

(choose two)

- lobster and fontina
- broccoli and white cheddar (v)
- bacon and aged cheddar

SOUP DU JOUR

(choose two)

- shrimp chowder
- corn chowder
- minestrone
- chicken and wild rice
- crab bisque
- butternut squash & apple soup

PULLED PORK BAR

sweet bbq | hot sauce | coleslaw
southern green beans with ham
potato rolls

TACO BAR

(choose two)

- carnitas
- chicken
- ground beef
- vegetarian chorizo

includes flour tortillas, fresh guacamole, pico, chipotle aioli, and mexican cheese

ACTION STATIONS

PASTA ACTION STATION

(choice of protein: chicken or shrimp)

cavatappi pasta | roasted garlic alfredo | marinara

CHESAPEAKE CRAB CAKES STATION

pan-seared blue crab cakes | roasted red
pepper aioli | corn and okra relish

SHRIMP & GRITS ACTION STATION

andouille | shrimp | cajun gravy
byrd mill grits

BUTCHER'S BLOCK ACTION STATION

(choose one)

- slow roasted new york strip loin
- smoked turkey breast
- glazed hickory smoked ham
- chimichurri seared pork loin
- filet mignon (additional \$4 per person)

includes peppercorn mayo, creole mustard, horseradish sauce,
potato rolls, smoked gouda mashed potatoes, and seasonal
vegetables

(v)..... vegetarian

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PETITE DESSERTS





PETITE DESSERT DISPLAYS

1 DESSERT DISPLAY \$ 5 PER PERSON

2 DESSERT DISPLAYS \$10 PER PERSON



TRIO OF TARTLETS

citrus berry tartlets
chocolate amaretto tartlets
bourbon pecan tartlets

ASSORTED SWEETS TRAY

assorted cookies
brownie bites
blondie bites



GET BAKED

mini cupcakes
assorted macarons
flourless chocolate cake

TRIO OF CUPS

panna cotta
chocolate mousse
passion fruit curd with coconut mousse

DECADENT DELIGHTS

fudge
pate de fruit
cannoli "trifle" with mascarpone dip



(v)..... vegetarian

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BEVERAGES





COCKTAILS

* price per batch \$400
one batch serves 50

APPLE SPICE WARMER

whiskey | mulled apple cider
cinnamon sugar rim

MARGARITA

tequila blanco | lime | triple sec
choice of: classic lime, peach, strawberry,
or guava

MULE

ginger beer | lime
choice 1: vodka or bourbon
choice 2: classic lime or strawberry

SPIKED LEMONADE

house made lemonade | mint
choice of: mango & vodka, peach &
bourbon, or strawberry & tequila

SANGRIA

choice of: classic red, citrus, white peach,
or spiced cider

MOJITO

rum | mint | lime | club soda

FRENCH 75

vodka, sparkling wine, sugar, lemon
choice of: classic lemon or raspberry

GIMLET

gin | lime | simple syrup
choice of: classic lime, cucumber, or
rosemary

APEROL SPRITZ

aperol | sparkling wine | club soda
orange slice

* staffing, tax, and administrative fees
are not included

BEVERAGE PACKAGES

We have a flat rate per guest, based on the number of hours served.
Our house beer, wine, and spirits selection is \$9 for the first hour and
\$5 for each additional hour.

Examples:

A 5-hour event would be \$29/guest

A 2-hour event would be \$14/guest

WINE

choose one tier

HOUSE

pinot grigio
chardonnay
rosé
pinot noir
cabernet sauvignon
sparkling

VIRGINIA VINEYARDS

viognier
chardonnay
merlot
cabernet franc

BEER

all included

corona
alewerks weekend lager
full nelson virginia pale ale
miller lite
angry orchard cider

SPIRITS

choose one tier

HOUSE

vodka
gin
bourbon
rum
scotch
tequila

PREMIUM

grey goose vodka
bombay sapphire
makers mark
mount gay eclipse
johnnie walker red scotch
1800 silver tequila

NON-ALCOHOLIC

bottled water
soda



ADDITIONAL INFORMATION

DIETARY RESTRICTIONS

We understand that many of your friends and family have dietary restrictions. Our culinary team uses separate tools and areas of the kitchen to prevent cross-contamination of allergens, and they can accommodate requests for vegetarians, vegans, gluten-free menus, and more. Please let your coordinator know how we can best serve your guests.

LINDEN ROW INN

We have an exclusive partnership with Linden Row Inn in Downtown Richmond where we host rehearsal dinners, weddings, day-after brunches, and other social events. The hotel is a historically significant location, decorated with antiques from the 1800s and guest rooms that open into an intimate and winding garden courtyard. Hosting an event at Linden Row is taking a beautiful step back in time.

PAYMENTS

To book your event date, it is our policy to have a signed contract with a payment equal to 25% of the estimated event price. Your first payment reserves your date and pays for initial planning but does not lock you into a guest count or menu. We can continue to update your event and menu along the way. We request a second 25% payment no later than 60 days prior to your event. Final balances are due 10 days before your wedding.



RENTALS

With access to a large and diverse inventory through our vendor partners, your coordinator can easily recommend linen styles, china, flatware, and glassware to enhance the look of your event. If your event requires a disposable option, we have upscale disposable products available in black, starting at \$2.95 per guest.

RECOMMENDED VENDORS

EVENT PLANNERS

Blush Events
For Love of Love
Glint Events
Kim Moody Design
Marylee Marmer Events
The Dirty Blonde Stylist
Roberts & Co. Events
Stag & Lily
The Hive Wedding Collective
The Wedding Rabbit
XOXO Weddings and Events

DJ & PHOTO BOOTH

Black Tie Entertainment
Hott Shotz Entertainment
Rhythm of Love
Richmond Photo Booth

PHOTOGRAPHERS

Ash Carr Photo
Awesomesauce Photography
Betty Clicker Photography
Don Mears Photography
J&D Photography
Katelyn James Photography
Michelle Renee Photography
Mike Topham Photos
Molly Scott Photo & Video
Paige Stevens Photography
Photos by Sara Beth
Stephanie Yonce Photography
Strouse Photography
The Commoneer
Molly Scott Photo
Virginia Ashley Photography

FLORISTS

Amanda Burnette
Buckingham Greenery
Carbon & Salt
Flowers Make Scents
Petals & Twigs
Photosynthesis Floral Design
Strawberry Fields
Vogue Flowers

LIGHTING/AV

Boitnott Visual
Lighting Professors

RENTAL COMPANIES

Classic Party Rentals
Paisley & Jade
Party Perfect
Rent-E-Quip



GROOVIN' GOURMETS

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