



GROOVIN'

GOURMETS

HOLIDAY MENU 2024



Cocktail Hour

Call us today and speak with one of our sales coordinators to customize your event. We make planning fun and easy! Whether you're hosting a company party at your home, your office, or one of our venues we'll help you pull it

Culinary Displays

Deck the Halls Charcuterie & Artisan Cheese Display

A gourmet collection of smoked meats, sausages, and artisan cheeses served with seasonal accoutrements and assorted crackers

Under the Mistletoe Artisan Dip Display

Chesapeake crab dip, spinach artichoke dip, and chorizo cheese dip served with crostini and flatbread crackers

Yuletide Petite Beef Tender Display

Sliced medium-rare beef tenderloin served with rolls, mayo, creole mustard, and horseradish sauce

Miniature Brie Wheel (V)

Served with local preserves, crostini, and seasonal fruits

Seafood Display

Oysters on the half shell, chilled shrimp, and mussels served with cocktail sauce, cucumber-pepper mignonette, hot sauce, and marinated oyster crackers

Sushi Display (GF)

Spicy salmon roll, California roll, miso sweet potato roll, served with ginger, wasabi, and soy sauce



(V) Vegetarian, (VG) Vegan, (GF) Gluten Free



Passed or Stationary Hors d'Oeuvres

Groovin's Signature Sweet Potato Biscuits

Mini sweet potato biscuits stuffed with roasted ham and apple butter

Rosemary Chicken Skewer

Grilled chicken served with stone ground mustard

Cajun Sausage Stuffed Mushrooms

Andouille sausage, cheddar, roasted onions, and bell peppers

Beef Satay

Beef satay marinated with soy, garlic, and lime. Served with garlic aioli

Mini Beef Wellington

Beef and mushroom wrapped in puff pastry, served with chive aioli

Chicken Salad Profiteroles

Savory chicken salad with cranberries and crunchy walnuts in a light, airy pastry

Deviled Crab Tartlet

Crab meat tossed with spices and cream, baked in phyllo shell

Champagne Shrimp

Poached shrimp, served warm with champagne butter sauce

Chesapeake Petite Crab Cakes

House-made crab cakes topped with red pepper aioli

Bacon-Wrapped Scallops (GF)

Atlantic scallops wrapped in bacon, roasted and served on a skewer

Shrimp Cocktail (GF)

Classic poached shrimp served with cocktail sauce

French Onion Puff Pastry (V)

Caramelized onions and gruyere cheese served in a flaky puff pastry

Blueberry Goat Bruschetta (V)

Blueberry-thyme compote and whipped goat cheese served on a crostini

Pomegranate Bruschetta (V)

Sweetened pomegranate cream cheese served on a crostini topped with fresh herbs and toasted almonds

Roasted Beet Bites (V, GF)

Roasted red beet topped with maple goat cheese mousse and candied walnuts, served in a spoon

Sicilian Arancini (V)

Fried risotto balls served with tomato jam

Pimento Cheese Tartlet (V)

Classic pimento cheese baked into a mini shell

Eggplant Parm Skewer (V)

Fried eggplant, mozzarella, and tomato

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Buffet Entrées

Minimum 25 Servings Each

Classic Turkey Breast (GF)

Brined and carved turkey breast, served with brown butter gravy

Traditional Spiral Ham (GF)

Topped with a brown sugar glaze

Stuffed Acorn Squash (V)

Stuffed with farro, kale, roasted red peppers, and Parmesan cheese

Roasted Chicken Thighs (GF)

Served with a charred lemon and herb butter sauce

Holiday Pork Loin (GF)

Topped with spinach, pear, Manchego cheese, and garlic confit

Butternut Ravioli (V)

Finished with brown butter sage sauce

Pomegranate Molasses Salmon (GF)

Topped with pomegranate molasses glaze and black pepper

Beef Short Rib (GF)

Topped with red wine demi

Action Stations

Shrimp & Grits (GF)

Andouille, shrimp, cajun gravy, and Byrd Mill grits

Butcher's Block (*choose one protein*) (GF)

Slow-roasted New York striploin or smoked turkey breast, with white cheddar mashed potatoes, and broccolini

Mac & Cheese

Lobster and gruyere mac, roasted tomato baked mac, topped with bread crumbs

Chesapeake Crabcakes

House-made crab cakes, corn relish, and red pepper aioli

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Sides

Minimum 25 Servings Each

Holiday Salad (V,GF)

Field greens, feta, dried sweet cherries, and almonds. Served with balsamic vinaigrette

Garden Salad (V,GF)

Salad greens with tomatoes, cucumbers, red onions, and celery. Served with buttermilk ranch dressing

Winter Salad (V,GF)

Kale topped with pickled shallots, dried cranberries, gorgonzola, and spiced pecans. Served with pomegranate vinaigrette

Green Bean Amandine (V,GF)

Sautéed with garlic, salt, pepper, and toasted almonds

Roasted Brussels Sprouts (V,GF)

Tossed with spiced honey

Lemon Broccolini (VG, GF)

Tossed with garlic and herbs

Smoked Tomato Collard Greens (VG,GF)

Stewed collard greens with smoked tomatoes, onion, and garlic

White Cheddar Mashed Potatoes (V,GF)

Classic mashed potatoes with white cheddar cheese

Quinoa Pilaf (VG,GF)

Warm quinoa mixed with cranberries, walnuts, and herbs

Roasted Root Vegetable (VG,GF)

Caramelized celery root and sweet potato with a fig syrup

Sweet Potato Casserole (V,GF)

Topped with candied pecans

Dessert Displays

Trim the Tree Holiday Dessert Display

Craft your own dessert display by picking your favorite sweet treats.

We recommend 2-3 options

Cozy Cookies

Chocolate Peppermint
Mini Chocolate Chip
Brown Butter Sage

Blizzard Bites

French Toast Bites
Peppermint Brownies
Pecan Blondies

Good Tiding Tartlets

Sweet Potato & Maple
Bourbon Pecan
Shortbread Cheesecake

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Beverages

Non-Alcoholic

Priced Per Person

Hot Beverages

- Coffee
- Hot Apple Cider

Soft Drinks

- Lemonade
- Iced Tea
- Bottled Water
- Soda (coke, diet coke, ginger-ale)

Mrs. Claus' Hot Cocoa Bar

A wintertime favorite - served with mini marshmallows, chocolate chips, sprinkles, and whipped cream so you can make it just the way you like!

Cocktails & Mocktails

Priced per batch of 50

Holiday Cocktails

- Winter Sangria
- Pomegranate Margarita
- Apple Cider Mimosa
- Cranberry Orange Whiskey Sour

Winter Mocktails

- Mulled Cranberry Apple Punch
- Snow Day Fruit Punch

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Additional Information

DIETARY RESTRICTIONS

Please let your coordinator know of any dietary restrictions for your event. We make every effort to ensure that the allergen information provided is accurate. However, because of the nature of our menu items and the variety of procedures used in our kitchens, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.

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. We can continue to update your event, your guest count, and your menu up until 10 days before your event. Final balances are due 10 days before your event.

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.

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