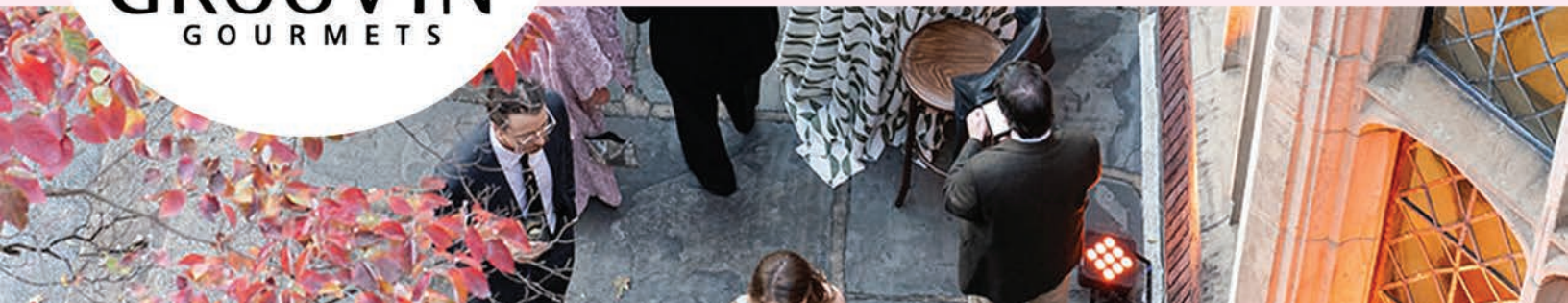




GROOVIN'
GOURMETS

**catering
menu**



FOOD • SERVICE • STYLE

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. Our sales and production team 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. It's your day to enjoy!

WHAT TO EXPECT

CONSULTATION

You'll schedule a call with one of our sales 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. Changes like menu offering can be changed even after contract signing

PRIVATE TASTING

For large events and weddings, 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 walk through 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 reception



GROOVIN'
GOURMETS



COCKTAIL RECEPTION

CULINARY DISPLAYS

*Chef attendant and additional rentals may be required for service

For cocktail hours up to 1 hour, we suggest 2-3 passed hors d'oeuvres and 1 culinary display. For cocktail receptions over 3 hours, our culinary team suggests a variety of 5 passed appetizers and 3-4 culinary displays.

TUSCAN ANTIPASTO

grilled and roasted vegetables | caprese | marinated olives
variety of Italian artisan cured meats | focaccia | crostini

ARTISAN DIPS (choice of two)

Chesapeake crab dip | spinach and artichoke dip
butterbean hummus | caramelized onion | flatbread crackers

ARTISAN CHEESE (V) & SEASONAL FRUIT DISPLAY (V)

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

CHARCUTERIE BOARD

artisan cured meats | assorted pickles | seasonal mustards | crostini

VEGETABLE CRUDITÉ & HUMMUS (V)

seasonal raw vegetables | roasted red pepper hummus |
buttermilk ranch | crackers

BRUSCHETTA BAR (choice of two)

classic tomato bruschetta | field pea spread | marinated artichoke
relish | accompanied by whipped feta | crostini | focaccia

SEAFOOD DISPLAY (add \$5 per person)

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

NOODLE BAR

soba noodles | shaved vegetables | edamame | shiitake pickle |
sesame

protein can be added for an additional fee

SAUSAGE BOARD

andouille | bratwurst | seasonal sausage | pretzels | crackers
seasonal mustards | gherkins | pickled onions



COCKTAIL RECEPTION

VEGETARIAN

TUSCAN STUFFED MUSHROOMS

roasted tomato | feta | spinach
breadcrumbs

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 mini peppers | goat cheese

ROASTED BEET

maple goat cheese mousse
candied walnuts

TOMATO BASIL TARTLET

balsamic drizzle

FRIED MAC AND CHEESE BITES

cajun ranch sauce

HERBED FALAFEL

chic pea fritter | fresh herbs | tzatziki

WATERMELON SALAD SPOON

compressed watermelon | feta | mint
serrano vinaigrette

LAND

MINI CHICKEN EMPANADAS

chipotle dipping sauce

THAI CHICKEN SKEWER

ginger | chili | peanut sauce | scallions

CHICKEN SALAD PROFITEROLES

ginger-scallion mayo | red grapes

MINI CHICKEN BISCUITS

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

CHICKEN POTSTICKERS

lemongrass-ginger dipping sauce

CAJUN SAUSAGE STUFFED MUSHROOMS

andouille sausage | cheddar
roasted onions | bell peppers

SWEET CHILI 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 KABOB

red pepper | chili | peanut sauce | ginger
chili marinade

BEEF SHORT RIB BRUSCHETTA

confit shallots | blue cheese
balsamic drizzle | crostini

MINI B.I.T.

prosciutto | arugula
roasted tomato | black pepper mayo

SWEET POTATO BISCUITS

ham | swiss | apple butter

MARINATED BEEF SATAY

soy | black garlic aioli | lime

STICKY ASIAN PORK BELLY

hoisin glaze | sesame seeds

HAM CROQUETTES

Virginia ham | cheese | potato

SEA

PETITE CHESAPEAKE CRAB CAKES

red pepper aioli

BACON-WRAPPED SCALLOPS

sea scallops | applewood-smoked 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 BRUSCHETTA

salmon & lemon-dill crème fraiche
on a rice cracker

SHRIMP & ANDOUILLE SKEWER

bbq shrimp | roasted red pepper



**plated &
served entrees**

PLATED DINNER ENTRÉES

SALAD

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

SIGNATURE

field greens | apricot slivers
feta | honey - lemon vinaigrette |
toasted almonds

GARDEN

spring mix | cherry tomato | pickled
onion cucumber | feta & oregano
dressing

HARVEST

field greens | cranberry | blue cheese
crumble | sunflower seeds | balsamic
dressing

CLASSIC CAESAR

romaine | shaved parmesan
garlic croutons | caesar dressing

ENTRÉE

Each entree is served with choice of fresh vegetables and complimented with a starch.

LAND

TUSCAN CHICKEN

roasted tomato | basil | feta | tuscan cream

CHICKEN DIJON

sage & honey-dijon cream

HERB-ROASTED CHICKEN

charred lemon caper sauce

PAINTED DUCK

confit duck leg | citrus hoisin glaze
toasted white and black sesame seeds

HARVEST CHICKEN

local apple & rosemary demi-glaze

PORK TENDERLOIN

pan-seared tenderloin
honey mustard glaze

CHAR-GRILLED BEEF FILET

beef tenderloin | port wine demi

PEPPER CRUSTED BISTRO BEEF

bourbon - bacon glaze

BAROLO-BRAISED SHORT RIBS

red wine braised short ribs
tomato and thyme demi

CHIMICHURRI BEEF MEDALLIONS

garlic | red wine vinegar | fresh herbs

CHERRY-GLAZED LAMB CHOP

roasted half lamb rack
cherry glaze

SMOKED PORK LOIN

hickory smoked | ancho-bourbon bbq

PLATED DINNER PACKAGES

ENTRÉE

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

SEA

CHESAPEAKE CRAB CAKES

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

SALMON BEURRE BLANC

herb-seared salmon | charred lemon lemon-caper cream

SHRIMP & GRITS

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

BLACKENED TOFU STEAK

dirty rice | roasted corn
light tomato sauce

STUFFED COLLARD ROLL

plant based chorizo | monterey jack
quinoa

BEEF AND SHRIMP

mashed potatoes | asparagus
compound butter

SZECHUAN GLAZED SALMON

grilled salmon | ponzu glaze | cilantro

CITRUS MAHI MAHI

roasted mahi | yuzu & cashew
key lime butter

SEAFOOD RAVIOLI

lobster & shrimp | ricotta
champagne cream

VEGETARIAN

CHARRED CAULIFLOWER STEAKS (VEGAN)

chimichurri | crispy shallots

STUFFED PORTOBELLO

spinach | leek | feta

DUAL PLATES

CHICKEN AND SALMON

arugula | shaved fennel
roasted potatoes | lemon vinaigrette





buffet





BUFFET OPTIONS

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

CHOICE OF SALAD: SIGNATURE, CLASSIC, HARVEST, OR GARDEN

GUARANTEED CROWD PLEASER

marinated flank steak | sherry mushroom sauce
lemon butter chicken | herb braised red potatoes
broccoli amandine | vegetable medley

HOME SWEET HOME

honey dijon pork loin | bbq chicken thigh
southern style green beans | white cheddar mac & cheese
squash medley

A NIGHT ON THE TOWN

new york strip | mushroom demi
salmon beurre blanc | grilled asparagus |
vegetable medley |
smoked gouda mashed potatoes

TASTE OF ITALY

homemade focaccia | tuscan chicken
garlic parmesan shrimp pasta |
vegetable medley | roasted eggplant

TOTALLY VEGETARIAN

eggplant stack | tomato | peppers
stuffed portabello | spinach | leek | feta
seasonal vegetable medley |
wild rice pilaf

(v)..... vegetarian

*staffing, tax, and administrative fees are not included



GROOVIN'
GOURMETS

**stations
& bars**

ACTION STATIONS

WE RECOMMEND 2-3 OPTIONS FOR GROUPS OF 75 AND UNDER. FOR LONGER EVENTS OR HIGHER GUESTS COUNTS WE RECOMMEND 3-4 STATIONS.

ACTION STATIONS WILL REQUIRE CHEF ATTENDANCE FOR AN ADDITIONAL FEE
ADD A PRESET SALAD FOR A FEE
CHOICE OF SALAD: SIGNATURE SALAD, CAESAR, HARVEST OR GARDEN

CHEF ATTENDED

CHESAPEAKE CRAB CAKE STATION

pan-seared blue crab cakes
roasted red pepper aioli | corn relish
includes seasonal vegetables

PASTA ACTION STATION

choice of protein: chicken | shrimp
cavatappi pasta | roasted garlic alfredo | marinara

SHRIMP & GRITS ACTION STATION

andouille | shrimp | cajun gravy
byrd mill grits

BUTCHER'S BLOCK ACTION STATION

(choose one)

- slow roasted new york striploin
- smoked turkey breast
- glazed hickory smoked ham
- chimichurri seared pork loin
- beef tenderloin (additional \$4 per person)

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

BYO (BUILD YOUR OWN) BAR

GOURMET MAC & CHEESE

(choose two)

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

includes bacon crumbles | bread crumbs

GRITS BAR

(choose two)

- bacon
- smoked gouda
- scallion
- cheddar
- cajun compound butter

TACO BAR

(choose two)

- carnitas
- chicken
- ground beef
- vegetarian chorizo

includes flour tortillas | fresh guacamole | pico
chipotle aioli | mexican cheese

PULLED PORK BAR

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



COCKTAILS

SPECIALTY COCKTAILS

ordered in batches of 50

MARGARITA

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

MULE

ginger beer | lime
- choose your spirit: vodka or bourbon
- choose your flavor: classic lime or strawberry

OLD FASHIONED

bourbon | bitters | sugar | orange peel

SPIKED LEMONADE

house made lemonade | mint
- choice of: mango + vodka | peach + bourbon
strawberry + tequila

SANGRIA

wine | liqueur | fruit
- choice of: classic red, citrus, white peach, spiced cider

MOJITO

rum | mint | lime | club soda

FRENCH 75

gin | 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

APPLE SPICE WARMER

whiskey | mulled apple cider | cinnamon sugar rim

STRAWBERRY DAIQUIRI

white rum | strawberry | lime | mint
-choice of: straberry, peach, traditional lime

SPECIALTY MOCKTAILS

ordered in batches of 50

GRAPEFRUIT ROSEMARY FIZZ

rosemary syrup | grapefruit | soda water

SPARKLING HONEY LIMEAID

spiced honey syrup | lime | soda water

BLUEBERRY GINGER LEMONADE

ginger-beer | lemonade | fresh blueberries

MANGO PEACH SPARKLER

lemon soda | peach nectar | mango juice |

*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
Bartender labor and glassware not included.

WINE

(choose one tier)

HOUSE

pinot grigio
chardonnay
rosé
pinot noir
cabernet sauvignon
sparkling

VIRGINIA VINEYARDS

viognier
chardonnay
merlot
cabernet franc

BEER

(all included)

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

kettle one vodka
bombay sapphire
makers mark
plantation 3 star rum
johnnie walker red scotch
1800 silver tequila

NON-ALCOHOLIC

bottled water
soda
sparkling grape juice

Champagne toast and tableside poured wine available for an additional charge



DESSERT

PETITE DESSERTS

We recommend 1 grouping in addition to other desserts (like your wedding cake or ice cream) or 2-3 options as a stand alone display

TARTLET QUARTET

citrus berry
chocolate
bourbon pecan
cheesecake

SWEET SHOTS

cafe con leche panna cotta featuring *Blanchard's Coffee* (GF)
triple chocolate (GF)
strawberry shortcake

SIMPLE SWEETS

assorted cookies
brownie bites
lemon blossoms (V, GF)
pecan blondie bites

PLATED DESSERTS & DISPLAYS

DISPLAYS

serverd bulk

mascarpone and chocolate chip dip with cannoli chips
bread pudding
peach cobbler (V, GF)

PLATED

strawberry shortcake verrine
flourless chocoate cake (GF) with raspberry drizzle
seasonal berry citrus personal pie with whipped cream
coconut cake with guava glaze
lemon bundt cake (V, GF)



LATE NIGHT SNACKS

An after-dessert treat, served at least an hour before the reception ends

NACHO BAR

pulled chicken or carnitas, tortilla chips, cheese sauce, scallions, fire roasted salsa, shredded cheese, black beans, pickled jalapenos

POKE BAR

build your own bowl with sushi rice, tuna & shrimp, wakame, edamame, pickled ginger, sesame seeds, soy sauce, sriracha

BBQ SLIDERS

pulled chicken and/or pulled pork on soft slider buns, top it your way with a variety of hot sauces

WARM DIPS

warm pepperoni dip, spinach artichoke dip, & crab dip with crostini & flatbread crackers

TACO BAR

pulled chicken or carnitas, flour tortillas, fire roasted salsa, shredded cheese, lime crema, & scallions

MAC & CHEESE BAR

our famous white cheddar mac, shredded parmesan, sharp cheddar, toasted bread crumbs, bacon, & scallions

SANDWICH BOARD

built on baguettes & house made focaccia, cut in half choice of 2 sandwich types - we recommend italian and chicken salad

COLD DIP

french onion, smoked salmon, & pimento dip with crackers and chips

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. A second 25% deposit is due 60 before your event. 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. If your event requires a disposable option, we have upscale disposable products available in black, starting at \$2.99 per guest.

PRICE FLUCTUATION

Due to current cost increases, fluctuating availability of products, supplies, on all aspects of commerce, options and prices are subject to change. You will be notified before your event of any such changes, and we are happy to adjust your event to meet your needs.

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.

FAQ'S

Scan QR code or visit:

<https://www.trolleyhouseva.com/groovin-gourmets/weddings>



RECOMMENDED VENDORS

EVENT PLANNERS

The Hive Wedding Collective
Roberts & Co. Events
Stag & Lily Event Company
JLM Design & Events
Lane Stewart Events
Marylee Marmer Events
Illumination Events Studio
Shelby Lynn Events
Starry Night Events
Eventfull RVA
When Hearts Unite
Simply Charmed Weddings & Events
Kate Phillips Events
CH Events & Weddings
Belles & Whistles
Amy Marie Events
For Love of Love
Greenery + Grace
Lauren Emerson Events
Belle Beauty Events
Kim Moody Design
Colleen Cook

DJ & PHOTO BOOTH

Black Tie Entertainment
Bunn DJ Company
Rhythm of Love
Rudy H. Lopez
Richmond Photo Booth

PHOTOGRAPHERS

Alexandria Photography
Awesomesauce Photography
Brittany Lowe Photography
Faith Photography
Kate Thompson Weddings
Molly Scott Photo & Video
Nessa K Photography
Virginia Ashley Photography

FLORIST

Amy Marie Events
Black Creek Flowers
Flowers Make Scents
Petals & Twigs
Strawberry Fields
Vogue Flowers

LIGHTING/AV

AVP
Boitnott Visual
Lighting Professors
Eventfull RVA

RENTAL COMPANIES

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