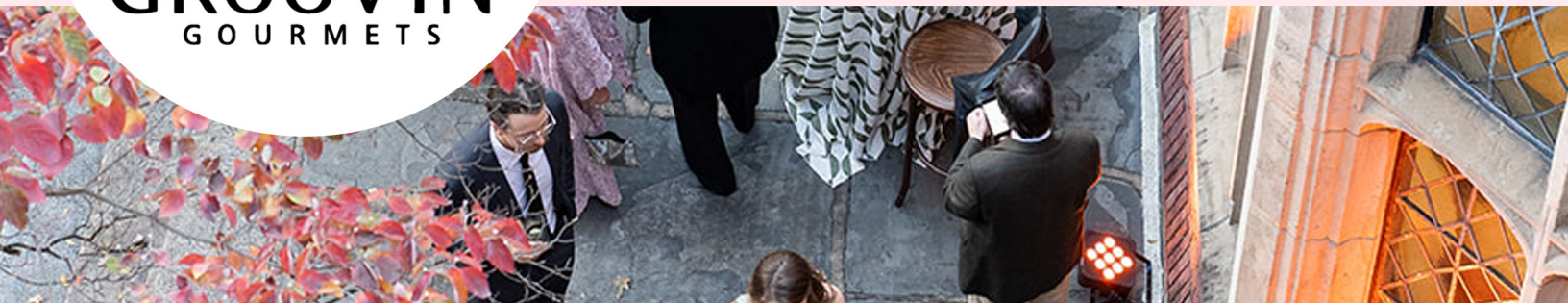




**GROOVIN'**  
GOURMETS

**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.







**GROOVIN'**  
GOURMETS

**cocktail  
reception**





# 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

classic tomato bruschetta | 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

buttermilk 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 | ginger chili marinade |  
bulgogi marinated beef

### 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 | 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 fraîche  
on a rice cracker

### SHRIMP & ANDOUILLE SKEWER

bbq shrimp | roasted red pepper





**GROOVIN'**  
GOURMETS

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

### MIXED GREENS

mixed greens | 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

#### 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

#### BLACKENED TOFU STEAK

dirty rice | roasted corn  
light tomato sauce

#### STUFFED COLLARD ROLL

plant based chorizo | monterey jack  
quinoa

#### CHARRED CAULIFLOWER STEAKS (VEGAN)

chimichurri | crispy shallots

#### STUFFED PORTOBELLO

spinach | leek | feta

### DUAL PLATES

#### BEEF AND SHRIMP

mashed potatoes | asparagus  
compound butter

#### 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 MIXED GREENS

### 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 parmesan casserole  
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

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### 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

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### 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



# 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

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## BEER

hardywood Great Return IPA  
hardywood richmond lager  
seasonal (rotating)  
bud light platinum seltzer  
michelob ultra

## 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

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## NON-ALCOHOLIC

bottled water  
assorted sodas  
tonic water  
club soda  
cranberry juice, orange juice



Champagne toast and tableside poured wine available for an additional charge





# COCKTAILS

## CLASSIC WELCOME COCKTAILS

ordered in batches of 50

### PINEAPPLE HURRICANE

rum | lime juice | pineapple juice | grenadine | cherry

### SPIKED LEMONADE

house made lemonade | mint | lime wheel | lemon wedge  
- choose your spirit: vodka | whiskey

### CRUSHING ORANGE

vodka | orange juice | cranberry juice | lime wedge

### BEES KNEES

lemon juice | vanilla honey syrup | lemon wedge  
-choose your spirit: gin or vodka

### COSMO

vodka | triple sec | cranberry juice | lime juice | lime wheel

### CITRUS SANGRIA

pinot grigio | triple sec | pineapple juice | orange wheel | lemon wedge

## SPECIALTY MOCKTAILS

ordered in batches of 50

### SUNSHINE SPARKLER

club soda | bitters | orange juice | pineapple juice | grenadine  
lemon wheel

### MINT LIMEAIDE

club soda | lime juice | simple syrup | lime wedge | mint sprig

### GINGER LEMONADE SPLASH

ginger-beer | lemonade | lime juice | mint sprig | lemon wedge

### POMEGRANATE COOLER

tonic water | lime juice | grenadine | lime wedge





# COCKTAILS ...CONTINUED

## GROOVIN' SPECIALTY COCKTAILS

ordered in batches of 50

### RICHMOND

whiskey | bitters | sweet vermouth | sugar | cranberry | cherry

### GIN DAISY

gin | triple sec | lemon juice | grenadine | club soda | cherry

### MARGARITA

tequila blanco | triple sec | salt | lime wedge  
- choose your flavor: classic lime, cranberry, or spicy

### MULE

ginger beer | lime juice | lime wedge  
- choose your spirit: vodka or whiskey - choose your flavor: classic lime or cranberry

### FRENCH 70s

sparkling wine | sugar | lemon juice | lemon twist  
-choose: French 75 gin or French 76 vodka

### OLD FASHIONED

bourbon | bitters | sugar | orange peel

### SUNRISE

orange juice | pineapple | grenadine | orange slice | cherry  
-choose your spirit: tequila or vodka

### HAMPTON

vodka | orange juice | bitters | lemon juice | simple syrup | lime wedge

## SEASONAL COCKTAILS

ordered in batches of 50

### SPRING & SUMMER

#### RED SANGRIA

wine | brandy | orange juice | triple sec | cider | orange wheel | lemon wedge

#### SUMMER SPRITZ

vodka | ginger beer | lemon juice | mint | lime wedge

### FALL & WINTER

#### THE BLUE RIDGE

whiskey | lemon juice | spiced simple syrup | apple cider | lemon wedge

#### MULLED WINE

red wine | mulled apple cider | cloves | cinnamon sticks | orange wedge | cranberries



# 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

tortilla chips, cheese sauce, scallions, fire roasted salsa, shredded cheese, black beans, pickled jalapenos

## TACO BAR

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

## POKE BAR

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

## MAC & CHEESE BAR

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

## BBQ SLIDERS

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

## SANDWICH BOARD

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

## WARM DIPS

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

## 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