



GROOVIN'  
GOURMETS



*Holiday Menu*  
2022

# Holiday Bundles



## Under the Mistletoe

Designed for the perfect cocktail hour, our Under the Mistletoe package provides heavy hors d'oeuvres for your guests. We have something for everyone with five different bites and two culinary displays. Under the Mistletoe package is available for a minimum of 25 guests in multiples of 5. Priced Per Person—\$29

### Passed or Stationary Hors d'Oeuvres

#### Dill Chicken Skewer

Grilled chicken served with a cranberry and whole grain mustard sauce

#### Andouille Sausage & Shrimp Bite

A New Orleans inspired bite of spicy sausage skewered with shrimp and red pepper

#### Sicilian Arancini

Fried risotto balls served with tomato jam

#### Grandma's Sausage Meatballs

House-made sausage meatballs stuffed with smoked gouda and chives

#### Sweet Potato Tart

Mini sweet potato tarts topped with maple cream cheese and candied pecans

### Culinary Displays

#### Red-nosed Reindeer Charcuterie & Artisan Cheese Display

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

#### Under the Mistletoe Artisan Dip Display

Chesapeake crab dip, spinach artichoke dip, roasted tomato pepperoni dip served with crostini, and flatbread crackers

Deck the Halls Charcuterie & Artisan Cheese Display



# Holiday Bundles



## By the Fire

Delight your guests with our classic holiday dinner package. Choose two entrées to pair with classic sides as well as dinner rolls for all your guests. By the Fire package is available for a minimum of 10. Priced Per Person—\$29

### Optional: Add Appetizers +\$6 Per Person

#### Dill Chicken Skewer

Grilled chicken served with a cranberry and whole grain mustard sauce

#### Grandma's Sausage Meatballs

House-made sausage meatballs stuffed with smoked gouda and chives

### Choose 2 Entrées

#### Classic Turkey Breast

Brined and carved turkey breast. Served with a brown butter gravy

#### Stuffed Honeynut Squash (V)

Roasted honeynut squash stuffed with farro, kale, roasted red peppers, and Manchego cheese

#### Traditional Spiral Ham

Carved spiral ham served with a brown sugar glaze

#### Mediterranean-Style Stuffed Collard Greens

Leaves of collards stuffed with ground lamb, rice, and herbs. Braised in a tomato & golden raisin 'gravy' (Can substitute vegan chorizo)

### Package includes:

#### White Cheddar Mashed Potatoes (V)

Classic mashed potatoes mixed with white cheddar cheese

#### Roasted Brussels Sprouts (Vegan)

Brussels sprouts tossed with spiced peanuts and honey

#### Jingle Bell Salad

Mixed greens topped with dried cranberries, candied pecans, red onions, and crumbled blue cheese. Served with a pomegranate-balsamic vinaigrette

#### Petite Rolls (V)

Dinner rolls topped with honey butter

Traditional Spiral Ham



# Holiday Bundles



## Let It Snow

Impress your guests with our Let it Snow package. Customize your experience by choosing a classic entrée, a deluxe entrée, a potato side, a vegetable, and an additional side. The Let it Snow package comes with two different salads and dinner rolls for all your guests. This package is available for a minimum of 10 guests.

Priced Per Person—\$39

Optional: Add Appetizers +\$6 Per Person

### Dill Chicken Skewer

Grilled chicken served with a cranberry and whole grain mustard sauce

### Grandma's Sausage Meatballs

House-made sausage meatballs stuffed with smoked gouda and chives

## Choose an Entrée

### Classic Turkey Breast

Brined and carved turkey breast. Served with a brown butter gravy

### Stuffed Honeynut Squash (V)

Roasted honeynut squash stuffed with farro, kale, roasted red peppers, and Manchego cheese

### Traditional Spiral Ham

Carved spiral ham served with a brown sugar glaze

### Mediterranean-Style Stuffed Collard Greens

Leaves of collards stuffed with ground lamb, rice, and herbs. Braised in a tomato & golden raisin 'gravy' (Substitute vegan chorizo to make it vegan)

## Choose a Second Entrée

### Roasted Chicken Thighs

Roasted chicken thighs served with charred lemon and herb butter

### Shrimp Étouffée

Louisiana style stewed shrimp served with scallion rice and a champagne cream sauce

### Stuffed Pork Loin

Roasted pork loin stuffed with spinach, pear, Manchego cheese, and garlic confit

### Roasted Spiced Salmon

Spice rubbed salmon, roasted and served with green lentils stewed with tomato and fennel. Topped with a carrot sauce

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# Holiday Bundles

## Let It Snow cont.

### Choose a Potato

#### **White Cheddar Mashed Potatoes**

Classic mashed potatoes mixed with white cheddar cheese

#### **Potato Gratin**

Sliced potatoes layered and roasted with gruyere cheese, cream, and thyme

#### **Sweet Potato Casserole**

Quintessential sweet potato casserole topped with candied pecans



### Choose a Vegetable

#### **Roasted Brussels Sprouts**

Brussels sprouts tossed with spiced peanuts and honey

#### **Roasted Broccolini**

Oven roasted broccolini tossed with lemon, garlic, and herbs

#### **Smoked Tomato Collard Greens**

Stewed collard greens with smoked tomatoes, onion, and garlic



### Choose another Side

#### **Corn Pudding (V)**

A southern classic

#### **Wild Rice Pilaf (Vegan)**

Warm wild rice mixed with cranberries, walnuts, and herbs

#### **Broccoli and Cheddar Casserole (V)**

Broccoli and white cheddar baked with a crispy shallot topping

#### **Sliced Winter Squash (Vegan)**

Caramelized squash served with a fig syrup

### Included with Let It Snow Package

#### **Jingle Bell Salad**

Mixed greens topped with dried cranberries, candied pecans, red onions, and crumbled blue cheese. Served with a pomegranate-balsamic vinaigrette

#### **Joy to the World Chopped Salad**

Chopped salad greens with tomatoes, cucumbers, bell peppers, red onions, celery, and parsley. Served with a buttermilk ranch dressing



# Seasonally Served



## Cocktail Hour

Call us today to 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 all together. The following is our full holiday offerings to pick and choose your favorites.

3 Passed Items \$13

3 Passed Items and 1 Culinary Display \$19

3 Passed Items and 2 Culinary Display \$24

5 Passed Items and 2 Culinary Display \$30

### Culinary Displays

#### **Deck the Halls Charcuterie & Artisan Cheese Display**

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

#### **Holly Jolly Flavor-Packed Dip Display**

Three tasty dips—roasted red pepper hummus, smoked white fish dip, and white bean & roasted garlic dip—laid out with assorted crackers and accoutrements

#### **Under the Mistletoe Artisan Dip Display**

Chesapeake crab dip, spinach artichoke dip, and a roasted tomato pepperoni dip served with crostini and flatbread crackers

#### **Jack Frost's Seafood Display**

A collection of seafood delights—blue crab martinis, classic cocktail shrimp, and smoked scallops

#### **Yuletide Petite Beef Tender Display**

Sliced medium-rare beef tenders displayed with rolls, mayo, mustard, and horseradish sauce

Yuletide Petite Beef Tender Display



# Seasonally Served



## Passed or Stationary Hors d'Oeuvres

### Classic Deviled Eggs (V)

Always a crowd favorite!

### Groovin's Signature Sweet Potato Biscuits

Mini sweet potato biscuits stuffed with roasted ham and apple butter

### Sicilian Arancini (V)

Fried risotto balls served with tomato jam

### Dill Chicken Skewer

Grilled chicken served with cranberry and whole grain mustard sauce

### Beef Satay

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

### Andouille Sausage & Shrimp Bite

A New Orleans inspired bite of spicy sausage skewered with shrimp and red pepper

### Grandma's Sausage Meatballs

House-made sausage meatballs stuffed with smoked gouda and chives

### Chilled Crab Salad

House-made crab salad with tarragon and orange. Served with a rice cracker

### Chesapeake Petite Crab Cakes

House made crab cakes topped with red pepper aioli

### Mini Beef Wellington

Beef and mushroom wrapped in puff pastry and served with a garlic & chive aioli

### Bacon-Wrapped Scallops

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

### Roasted Beet Bite (V)

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

### Tuscan Stuffed Mushroom (V)

Individual mushrooms stuffed with roasted tomato, feta, spinach, and crusty breadcrumbs

### Shrimp Cocktail

Classic poached shrimp served with cocktail sauce

Andouille Sausage & Shrimp Bite



# Seasonally Served

## Salads

Price Per Person—\$5

### Joy to the World Chopped Salad

Chopped salad greens with tomatoes, cucumbers, bell peppers, red onions, celery, and parsley. Served with a buttermilk ranch dressing

### 5 Golden Rings Caesar Salad

Chopped romaine mixed with shaved parmesan, black olives, and garlic croutons. Served with a caesar dressing

### Up on the Rooftop Salad

Red leaf salad greens topped with roasted root vegetables and spiced sunflower seeds. Served with an apple cider & honey vinaigrette

### Drummer Boy Salad

Mixed field greens topped with spiced pumpkin seeds, dried apples, sweet potato ribbons, bleu cheese. Served with a poppy seed vinaigrette

### White Christmas Salad

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

### Joy to the World Chopped Salad



## Reindeer Dinner

Price Per Person—\$10

### Blitzen's Beet & Fennel Salad

Chilled red and yellow beets, topped with shaved fennel, spinach, and toasted walnuts. Served with a poppy seed vinaigrette

### Vixen's Acorn Squash Panzanella

Acorn squash, granny smith apples, pickled shallot, and focaccia croutons. Served with an apple cider & honey vinaigrette



# Seasonally Served



## Entrées

Price Per Person—\$9

### Classic Turkey Breast

Brined and carved turkey breast. Served with a brown butter gravy

### Traditional Spiral Ham

Carved spiral ham served with a brown sugar glaze

### Stuffed Honeynut Squash (V)

Roasted honeynut squash stuffed with farro, kale, roasted red peppers, and Manchego cheese

### Mediterranean-Style Stuffed Collard Greens

Leaves of collards stuffed with rice, and herbs. Braised in a tomato & golden raisin 'gravy'

### Roasted Chicken Thighs

Served with charred lemon and herb butter  
+\$3 Per Person

### Stuffed Pork Loin

Roasted pork loin stuffed with spinach, pear, Manchego cheese, and garlic confit  
+\$3 Per Person

### Shrimp Étouffée

Louisiana style stewed shrimp served with golden rice and a champagne cream sauce  
+\$3 Per Person

### Roasted Spiced Salmon

Spice rubbed salmon, roasted, and served with green lentils stewed with tomato and fennel. Topped with a carrot sauce  
+\$3 Per Person

### Roasted Petite Beef Tender

Sliced petite beef tender served with horseradish, brioche rolls, and our house steak sauce  
+\$7 Per Person

### Roasted Spiced Salmon



# Seasonally Served



## Sides

Price Per Person—\$3

### Sweet Potato Casserole (V)

Quintessential sweet potato casserole topped with candied pecans

### Potato Gratin (V)

Sliced potatoes layered and roasted with gruyere cheese, cream, and thyme

### Roasted Brussels Sprouts (V)

Brussels sprouts tossed with spiced peanuts and honey

### Roasted Broccoli (Vegan)

Oven roasted broccoli tossed with lemon, garlic, and herbs

### Smoked Tomato Collard Greens (Vegan)

Stewed collard greens with smoked tomatoes, onion, and garlic

### White Cheddar Mashed Potatoes (V)

Classic mashed potatoes mixed with white cheddar cheese

### Corn Pudding (V)

A southern classic

### Broccoli and Cheddar Casserole (V)

Broccoli and white cheddar baked with a crispy shallot topping

### Wild Rice Pilaf (Vegan)

Warm wild rice mixed with cranberries, walnuts, and herbs

### Sliced Winter Squash (Vegan)

Caramelized winter squash served with a fig syrup

Broccoli and Cheddar Casserole



Add to any Event

### Petite Rolls (V)

Dinner rolls topped with honey butter

\$2 Per Person



# Seasonally Served



## Dessert Displays

### Whoville Cornet Display

Surprise your guests with our Cornet Display. Our cornets—like a mini ice cream cone—are dipped in dark chocolate and filled with luscious mousse. Your guests get to choose between dark chocolate, mint chocolate, or raspberry filled cones.

Price Per Person \$8

### Silver Bells Petit Fours Display

Wow your guests with a collection of decadent morsels. Our show-stopping Petit Fours Display includes a wide variety of flavors—pistachio, mocha, lemon, raspberry, dark chocolate, and caramel.

Price Per Person \$8

### Elf Party Chocolate Pot de Crème Display

Delight your guests with individual jars filled with a rich chocolate custard, topped with a swirl of whipped cream and crushed candy canes.

Price Per Person \$6

### Trim the Tree Holiday Dessert Display

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

Sweet Potato Tartlets  
Bourbon-Pecan Tartlets  
Chocolate Tartlets  
Eclair Profiteroles  
Chocolate Dipped Strawberries  
Baklava

Cheesecake Tartlet with Chocolate Drizzle  
Chocolate Truffles  
Christmas Cookies  
Brownie Bits  
Blondie Bits

Priced Per Person

3 Petite Desserts \$6 per person

4 Petite Desserts \$8 per person

5 Petite Desserts \$10 per person



# Seasonally Served



## Beverages

### Non-Alcoholic Staples

Price Per Person—\$2

Lemonade

Iced Tea

Bottled Water

Soda (coke, diet coke, ginger-ale)



### Hot Beverages

Price Per Person—\$4

Coffee

Hot Coffee, served with cream & assorted sweeteners

Hot Chocolate

served with mini marshmallows

Hot Apple Cider



### Winter Mocktails

\$300/ batch of 50 servings

Winter Citrus Punch

Mulled Cranberry Apple Punch



Mrs. Claus's Hot Cocoa Bar



### Mrs. Claus's Hot Cocoa Bar

Price Per Person—\$5

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



# Seasonally Served



## 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.

### PRICE FLUCTUATION

Due to current cost increases, fluctuating availability of products and supplies, and the effects of COVID-19 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.