

2026 | HOLIDAY MENU

GROOVIN'

GOURMETS

RICHMOND



COCKTAIL HOUR

Contact us today to speak with one of our sales coordinators and customize your event. We make planning simple and enjoyable! Whether you're hosting a company party at home, in the office, or at one of our venues, we're here to help bring it all together. Below you'll find our complete holiday offerings, mix and match your favorites to create the perfect menu.

CULINARY DISPLAYS

WINTER WONDERLAND GRAZING TABLE

A festive grazing table featuring fresh fruit, artisan cheeses, and gourmet cured meats. Styled with dried apricots, jewel-like pomegranate arils, fresh figs, homemade focaccia, cranberry chutney, spiced pecans, and assorted crackers, then beautifully garnished with fragrant rosemary and cinnamon sticks for a touch of holiday warmth and seasonal flavor.

POMEGRANATE CHEESE ROUND

Cheddar and cream cheese with garlic and green onion, decorated with pomegranate arils pressed into the surface. A sweet, tangy, festive snack served with assorted crackers.

YULETIDE PETITE BEEF DISPLAY

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

SEAFOOD DISPLAY

Oysters on the half shell, chilled shrimp, and crab claws served with cocktail sauce, cucumber-pepper mignonette, hot sauce, and saltine crackers.

HOLIDAY HUMMUS AND CRUDITE

A colorful assortment of crisp seasonal garden vegetables served with pumpkin sage hummus.

HORS D'OEUVRES

BEEF CANAPE

Red onion chutney, crostini

PROSCIUTTO & FIG

Bruleed fig, wrapped in prosciutto

CORNBREAD STUFFED MUSHROOMS

Sage, feta, and dried cherries

POPCORN CHICKEN BISCUIT

Open-faced, honey mustard and pickle, skewered

TURKEY SALAD PROFITEROLE

Sage roasted turkey with cranberries in a light, airy pastry

BBQ MEATBALLS

With Cranberry BBQ sauce

COUNTRY HAM ROLL

With apple butter

LOADED BABY POTATOES

With bacon, sour cream, chive, and cheddar

DEVILED CRAB TARTLET

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

CHAMPAGNE SHRIMP (GF)

Champagne poached shrimp, served cold

BLOODY MARY SHRIMP

Bloody mary poached shrimp, with creamy horseradish, and lemon

BLUEBERRY GOAT BRUSCHETTA (V)

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

SOUTHWEST BLACK BEAN BITES (V)

On corn tortilla with avocado drizzle

BURRATA CROSTINI (V)

Grilled grapes, burrata, and a smoked almond crunch

DUCK RILLETTE

Served in a phyllo cup with apricot gelee

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





BUFFET ENTRÉES

Minimum 25 Servings Each

HERB ROASTED TURKEY BREAST

With house-made mushroom gravy

HOLIDAY BRAISED BEEF

Rich, herb infused beef jus

SMOKED PORK TENDERLOIN

With sorghum glaze

BRONZED SALMON

With a lemon cream sauce and pomegranate

ROASTED BUTTERNUT SQUASH & PORTOBELLO PASTA (V)

Served with a sage cream sauce

CHICKEN MARSALA

Pan roasted chicken thighs with a cremini and marsala sauce, finished with herbs

SLICED GLAZED HAM

Tender sliced ham glazed with rich maple syrup and gently caramelized to create a sweet and savory finish.

ACTION STATIONS

SHRIMP & GRITS (GF)

Andouille, shrimp, cajun gravy, and Byrd Mill grits

BUTCHER'S BLOCK (GF)

(CHOOSE ONE PROTEIN)

Slow-roasted New York striploin, Prime Rib or Smoked Turkey breast, with white cheddar mashed potatoes, and broccolini

SWEET POTATO BAR

(CHOOSE ONE PROTEIN)

Sweet potato mash, cornbread crumble, maple syrup, brown sugar, spiced pecans, mini

marshmello

MAC & CHEESE

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

CHESAPEAKE CRAB CAKES

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

BREAD BOWL SOUP STATION (V)

(CHOOSE ONE)

Butternut Squash, Broccoli & Cheddar, or Tomato Bisque

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



SIDES

Minimum 25 Servings Each

HOLIDAY SALAD (V,GF)

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

WINTER SALAD (V,GF)

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

ROASTED TOMATO GREEN BEANS (V,GF)

Sauteed with garlic, salt, and pepper

ROASTED BRUSSELS SPROUTS (V,GF)

Tossed with spiced honey

LEMON BROCCOLINI (VG, GF)

Tossed with garlic and herbs

ROASTED GARLIC MASHED POTATOES (V,GF)

RICE PILAF (VG,GF)

With roasted pears, sunflower seeds, and rosemary

ROASTED ROOT VEGETABLES (VG,GF)

Seasonal roots caramelized and tossed in a fig gastrique

SWEET POTATO CASSEROLE (V,GF)

Topped with candied pecans

DESSERTS

EGGNOG SHOOTER

Graham cracker crust, eggnog mousse, nutmeg garnish

PUMPKIN CHEESECAKE SHOOTER

graham cracker, pumpkin cheesecake filling.

GINGERBREAD SHOOTER

molasses-ginger cake, lemon curd, vanilla mouss.

MINT BROWNIES

with crushed peppermint and chocolate drizzle

GINGERBREAD BLOSSOM WITH LEMON GLAZE (V,GF)

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



COCKTAILS

WHITE CRANBERRY COSMO

Vodka, cranberry juice, lime juice, triple sec, lime twist garnish

FIRESIDE OLD FASHIONED

Bourbon, simple syrup, angostura bitters, orange peel, cinnamon stick garnish

MISTLETOE MARGARITA

Tequila, lime juice, triple sec, pomegranate juice, simple syrup, lime wedge garnish

HOLIDAY SPRITZ

Gin, lemon juice, st. germain, sparkling wine, rosemary sprig garnish

NON-ALCOHOLIC

GINGER BUG

(ROTATING FLAVORS)

Crafted in-house with wild-fermented ginger, citrus, and a touch of organic sugar, this naturally bubbly tonic is bold, spicy, and refreshingly tart. No booze, just living culture and bright, zingy flavor. A zero-proof option with real bite.

HOT BEVERAGES

Coffee (Regular or Decaf)
Hot Tea

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!

SOFT DRINKS

Lemonade
Sweet Tea and Unsweetened Tea
Bottled Water
Soda (Coke, Diet Coke, Sprite, Ginger Ale)

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



ADDITIONAL INFO

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.

