

GROOVIN'

GOURMETS





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!

CONSULTATION

You'll schedule a call with one of our sales coordinators so we can learn your story and vision for the event. We'll walk you through our menus and services to find the best fit.

PROPOSAL

After the consultation, your sales 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.

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**

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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
chorizo dip | flatbread crackers

ARTISAN CHEESE & SEASONAL FRUIT DISPLAY (V)

chef selection of artisanal cheese | seasonal fruits | fig jam
crostini | crackers

CHARCUTERIE BOARD

artisan cured meats | gherkins | pickled onions
mustard | crostini

POKE BAR

tuna | shrimp | sushi rice | nori | pickled ginger | edamame
sesame seeds | tamari | sriracha sauce

VEGETABLE CRUDITÉ & HUMMUS (V)

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

BRUSCHETTA BAR

roasted bruschetta | marinated artichoke relish | whipped feta
crostini | focaccia

SEAFOOD DISPLAY

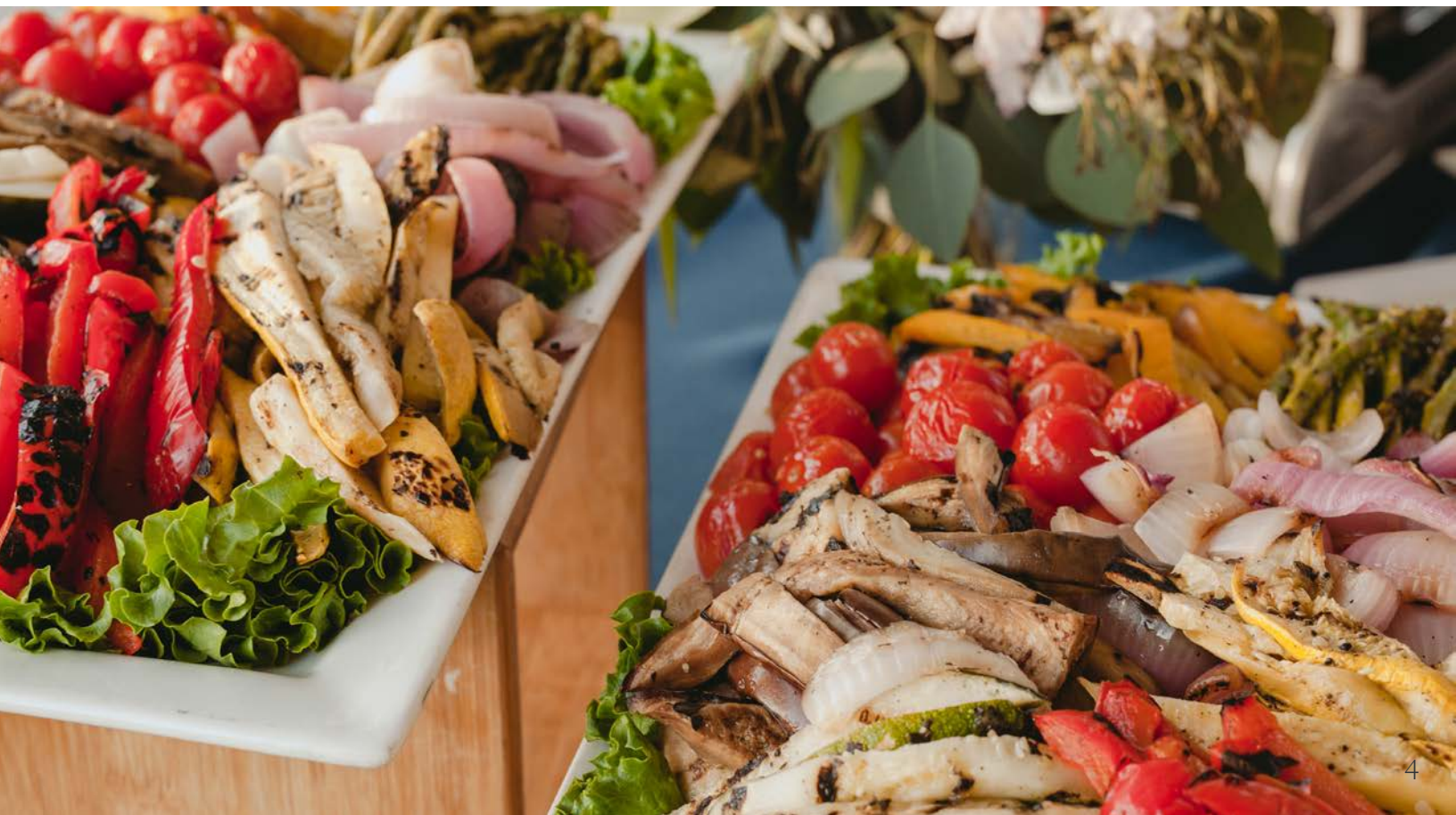
oysters on the half shell | chilled shrimp | marinated crab claws
cocktail sauce | cucumber-pepper mignonette
hot sauce | saltines

NOODLE BAR

soba noodles | pickled shiitake | shaved vegetables | edamame
ponzu sauce
- add crispy pork belly or chicken

OYSTERS ON THE HALF SHELL

shucked and displayed on ice | cucumber-pepper mignonette
cocktail sauce | lemon



HORS D'OEUVRES

VEGETARIAN

TUSCAN STUFFED MUSHROOMS

roasted tomato | feta | spinach
bread crumbs

VEGGIE SPRING ROLLS (VEGAN)

sweet chili dipping sauce

SPANAKOPITA

spinach | feta | phyllo

SOUTHWEST BLACK BEAN BITES (VEGAN)

corn chips | avocado salsa

ROASTED TOMATO BRUSCHETTA

basil | feta | balsamic drizzle | crostini

CLASSIC DEVILED EGGS

sweet pickles

ROASTED TOMATO & MOZZARELLA SKEWERS

balsamic drizzle

STUFFED PEPPADEWS

sweet mini peppers | herbed goat cheese

ROASTED BEET

maple goat cheese mousse
candied walnuts

TOMATO BASIL TARTLET

roasted tomato | cream cheese
balsamic drizzle

FRIED MAC & CHEESE BITES

cajun ranch sauce

WATERMELON SALAD SPOON

compressed watermelon | feta
mint | serrano vinaigrette

LAND

MINI CHICKEN EMPANADAS

chipotle dipping sauce

CHICKEN YAKITORI SKEWER

ginger | chili | teriyaki sauce | scallions

CHICKEN SALAD PROFITEROLES

ginger | mayo | red grapes

MINI CHICKEN BISCUITS

buttermilk biscuit | crispy chicken | hot honey
pickled red onion

LEMONGRASS CHICKEN POTSTICKERS

ginger dipping sauce

MAPLE CHICKEN BITE

mini pancake | popcorn chicken
spicy maple syrup

CAJUN SAUSAGE STUFFED MUSHROOMS

andouille sausage | cheddar
roasted onions | bell peppers
breadcrumbs

ALL BEEF MEATBALLS

sweet chili sauce

BEEF CANAPÉ

petite tender sliced medium rare
red onion chutney | crostini

KOREAN BEEF KABOB

red pepper | chili | bulgogi marinade

BEEF SHORT RIB BRUSCHETTA

confit shallots | blue cheese
balsamic drizzle | crostini

MARINATED BEEF SATAY

black garlic aioli

MINI P.L.T.

prosciutto | arugula | roasted tomato
black pepper mayo | profiterole

SWEET POTATO BISCUITS

ham | swiss | apple butter

STICKY ASIAN PORK BELLY

sesame seeds

MOJO PORK TOSTADAS

lime slaw | avocado salsa

LOADED BABY POTATOES

bacon | sour cream | chives
cheddar cheese

PROSCIUTTO MELON SKEWERS

honey whipped goat cheese

SEA

PETITE CHESAPEAKE CRAB CAKES

red pepper aioli

BACON-WRAPPED SCALLOPS

sea scallops | applewood-smoked bacon

SHRIMP COCKTAIL SPOON

house cocktail sauce

CEVICHE SPOON

white fish | shrimp | onions | peppers
tomato | citrus-cilantro garnish

SALMON CUCUMBER BRUSCHETTA

salmon | cucumber | lemon-dill crème fraîche
rice cracker

SHRIMP & ANDOUILLE SKEWER

bbq shrimp | roasted red pepper



ENTRÉES
PLATED & BUFFETS



PLATED

FIRST COURSE

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

SIGNATURE

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

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

ENTRÉES

TUSCAN CHICKEN

roasted tomato | basil | feta | Tuscan cream

CHICKEN DIJON

sage & honey-dijon cream

HERB-ROASTED CHICKEN

lemon-caper cream sauce

PAINTED DUCK

confit duck leg | citrus hoisin glaze
sesame seeds

HARVEST CHICKEN

local apple & rosemary demi-glace

PORK TENDERLOIN

honey-mustard glaze

CHAR-GRILLED BEEF FILET

beef tenderloin | port wine demi

PEPPER CRUSTED BEEF

bourbon-bacon demi-glace

BAROLO-BRAISED SHORT RIBS

tomato & thyme demi

BEEF MEDALLIONS

chimichurri

RACK OF LAMB

cherry glaze

SMOKED PORK LOIN

ancho-bourbon bbq

PLATED ENTRÉES

SEA

CHESAPEAKE CRAB CAKES

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

SALMON BEURRE BLANC

herb-seared salmon
lemon-caper cream

PAN SEARED SEA BASS

sea bass filet | miso glaze

SHRIMP & GRITS

sautéed shrimp | andouille | cajun gravy
blistered tomatoes | stone ground grits

CITRUS MAHI MAHI

roasted mahi | key lime butter

PASTA NEPTUNE

lobster | shrimp | scallops | lobster cream sauce
cavatappi pasta

VEGETARIAN

BLACKENED TOFU STEAK (VEGAN)

light tomato sauce

ROASTED VEGETABLE PASTA (VEGAN)

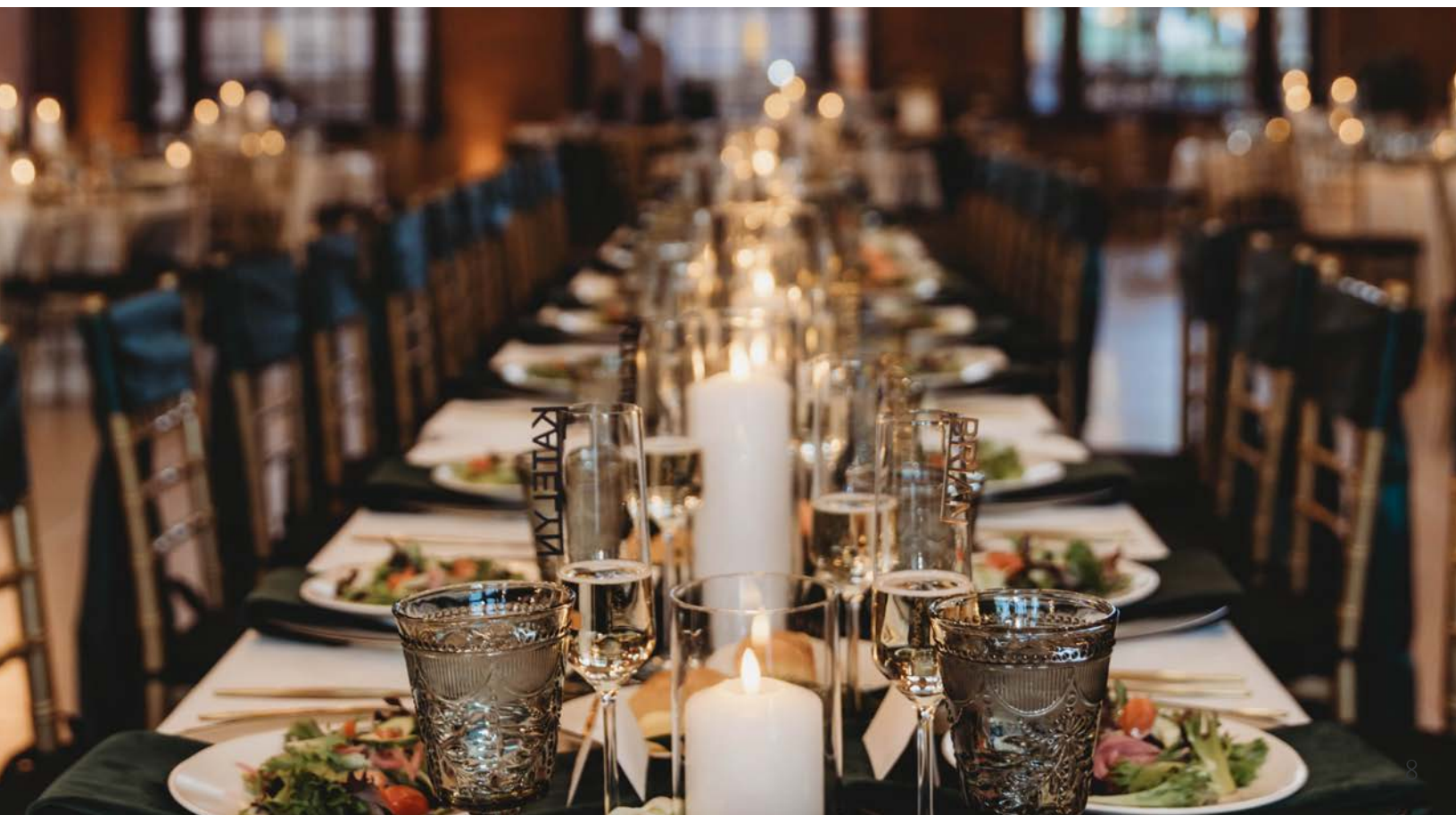
preserved lemon | cherry tomatoes | roasted vegetables
cavatappi pasta | shallot brodo

CHARRED CAULIFLOWER STEAKS (VEGAN)

chimichurri | crispy shallots

STUFFED PORTOBELLO (VEGAN)

spinach | shallot | marinated tofu





BUFFETS

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

CHOICE OF SALAD: SIGNATURE, CLASSIC CAESAR, HARVEST, OR MIXED GREENS

GUARANTEED CROWD PLEASER

beef burgundy | lemon butter chicken
smoked gouda mashed potatoes | roasted broccoli
vegetable medley

THE HOMESTYLE

honey dijon pork loin | bbq chicken thigh
southern style green beans | smoked gouda mac & cheese
vegetable medley

CITY LIGHTS

new york strip | port wine demi
salmon beurre blanc | grilled asparagus
vegetable medley | herb roasted potatoes

TUSCAN TABLE

tuscan chicken | garlic parmesan shrimp pasta
roasted garlic green beans | roasted eggplant
homemade focaccia

THE GARDEN HARVEST

eggplant parmesan casserole
stuffed portobello | vegetable medley
wild rice pilaf



STATIONS

Seasoned Beef
Tenderloin
With Rosemary Cream

STATIONS

CHEF ATTENDED

CHESAPEAKE CRAB CAKE

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

PASTA

(choose one)

- chicken
- shrimp

cavatappi pasta | roasted garlic alfredo | marinara

SHRIMP & GRITS

andouille | shrimp | cajun gravy
stone ground grits

BUTCHER'S BLOCK

(choose one)

- slow roasted new york striploin with port wine demi
- smoked turkey breast with brown butter gravy
- glazed hickory smoked ham
- chimichurri seared pork loin
- beef tenderloin with bordelaise

smoked gouda mashed potatoes |
sautéed green beans

UPSCALE SLIDERS

(choose two)

all sliders served with truffle salted chips

- beef tenderloin with bacon jam
- new england seafood roll
- crab cake with red pepper aioli
- fish-o-filet with american cheese and tartar sauce
- nashville hot chicken with pickle

BYO (BUILD YOUR OWN) BAR

GOURMET MAC & CHEESE BAR

(choose one)

- chicken
- shrimp
- steak
- tofu

smoked gouda mac (V)

bacon crumbles | bread crumbs | broccoli pickled jalapeños | roasted red peppers
crispy onions

GRAIN BAR

(choose one)

- mixed vegetables
- grilled chicken
- steak

brown rice | quinoa | arugula | kale
pickled red onion | kalamatas | crunchy chickpeas
lemon tahini | harissa-honey vinaigrette

TACO BAR

(choose two)

- carnitas
- fajita chicken
- enchilada beef
- sweet potato & black beans
- tequila shrimp

flour tortillas | guacamole | fire roasted salsa
chipotle aioli | shredded cheese



BAR



BEVERAGE PACKAGES

BEER (choose four)

Hardywood Great Return IPA
 Hardywood Pilsner
 Michelob Ultra
 Landshark Lager
 Bold Rock Cider
 White Claw Seltzer
 Athletic (non-alcoholic)

WINE (choose four)

HOUSE
 Pinot Grigio
 Chardonnay
 Rosé
 Pinot Noir
 Cabernet Sauvignon
 Sparkling

SPIRITS

HOUSE
 Vodka
 Gin
 Bourbon
 Rum
 Tequila

UPGRADED PACKAGES

VIRGINIA WINE

Rotating Seasonal Selection

CHAMPAGNE TOAST

TABLE-SIDE WINE SERVICE

PREMIUM SPIRITS

Ketel One Vodka
 Bombay Sapphire Gin
 Maker's Mark Bourbon
 Mt. Gay Rum
 1800 Silver Tequila

MIXER PACKAGE

Providing your own alcohol? We'll cover the rest of your bar service and ensure everything runs smoothly from start to finish.



COCKTAILS

ORDERED IN BATCHES OF 50

BEE'S KNEES

gin | honey syrup | lemon juice

ORANGE CRUSH

vodka | triple sec | sprite | orange juice

COSMOPOLITAN

vodka | triple sec | cranberry juice | lime juice

FRENCH 75

gin | lemon juice | simple syrup | sparkling wine

TEQUILA SUNRISE

tequila | orange juice | grenadine

CLASSIC MARGARITA

tequila | triple sec | lime juice | simple syrup

MANHATTAN

bourbon | sweet vermouth | angostura bitters

MOSCOW MULE

vodka | lime juice | ginger beer

RUM PUNCH

rum | pineapple juice | orange juice | grenadine | lime juice

MARTINIS (CHOICE OF)

classic dry | dirty | espresso

ALCOHOL FREE

GINGER BUG

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.

BLUEBERRY GINGER LEMONADE

blueberries | ginger beer | lemonade

VIRGINIA SUNSET

orange juice | pineapple juice | grenadine | soda

MINT LIMEADE

club soda | lime juice | simple syrup | mint sprig

DESSERT

PETITE DESSERTS

TARTLET QUARTET

key lime
chocolate chess
bourbon pecan
cheesecake with chocolate

SIMPLE SWEETS

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

SWEET SHOTS

triple chocolate (GF)
strawberry shortcake
peach cobbler
tiramisu

PLATED DESSERTS

STRAWBERRY SHORTCAKE VERRINE

FLOURLESS CHOCOLATE CAKE WITH RASPBERRY DRIZZLE (GF)

LEMON BUNDT CAKE (VEGAN, GF)

TIRAMISU VERRINE

KEY LIME TART WITH COCONUT MOUSSE





LATE NIGHT SNACKS

NACHO BAR

tortilla chips | cheese sauce | scallions | fire roasted salsa
black beans | pickled jalapeños

POKE CUP

tuna | shrimp | sushi rice | nori | pickled ginger | edamame
sesame seeds | soy sauce | sriracha sauce

BBQ SLIDERS

(choose one)

pulled chicken or pulled pork
soft slider buns | top it your way with a variety of sauces

TACO BAR

(choose one)

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

MAC & CHEESE BAR

smoked gouda mac | toasted bread crumbs
bacon | scallions

ARTISAN DIPS

(choose one)

Chesapeake crab dip, spinach and artichoke dip,
or chorizo dip | flatbread crackers

LATE NIGHT BAR SNACKS

(choose one)

French fries, tater tots, fried pickles, or pretzels

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 days before your event. Final details and the full balance 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, as well as eco friendly products.

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.

FAQ'S

Scan QR code or visit:

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



RECOMMENDED VENDORS

EVENT PLANNERS

The Hive Wedding Collective
Carson Ashby Events & Experience Studio
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
CH Events & Weddings
Belles & Whistles
For Love of Love
Greenery + Grace
Lauren Emerson Events
Belle Beauty Events
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

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