

2026 | HOLIDAY MENU

GROOVIN'

GOURMETS

RICHMOND



COCKTAIL HOUR

We make planning simple and enjoyable! Whether you're hosting a 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, fresh figs, homemade focaccia, cranberry chutney, spiced pecans, and assorted crackers.

POMEGRANATE CHEESE ROUND

Cheddar and cream cheese with garlic and green onion. Topped with pomegranate arils and 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 & CRUDITÉ

A colorful assortment of crisp seasonal garden vegetables served with pumpkin sage hummus and roasted beet labneh.

HORS D'OEUVRES

BEEF CANAPÉ

Red onion chutney, crostini

BBQ MEATBALLS

Cranberry BBQ sauce

POPCORN CHICKEN BISCUIT

Open faced, honey mustard, dill pickle

TURKEY SALAD PROFITEROLE

Sage-roasted turkey, cranberries, puff pastry

DUCK RILLETTE

Phyllo cup, apricot gelée

COUNTRY HAM ROLL

Apple butter

LOADED BABY POTATOES (GF)

Bacon, sour cream, chive, and cheddar

PROSCIUTTO WRAPPED FIG (GF)

Brûléed fig, aged prosciutto

DEVEILED CRAB TARTLET

Spicy lump crab and cream in a phyllo shell

CHAMPAGNE SHRIMP (GF)

Champagne poached shrimp

BLOODY MARY SHRIMP (GF)

Bloody Mary-poached shrimp, creamy horseradish, and lemon

CORNBREAD STUFFED MUSHROOMS (V, GF)

Sage, feta, and dried cherries

BLUEBERRY GOAT BRUSCHETTA (V)

Blueberry-thyme compote, whipped goat cheese, crostini

SOUTHWEST BLACK BEAN BITES (VG, GF)

Corn tortilla, avocado salsa

BURRATA CROSTINI (V)

Grilled grapes, burrata, smoked almond crunch

(V) vegetarian, (VG) vegan, (GF) gluten free





BUFFET ENTRÉES

Minimum 25 servings each

HERB-ROASTED TURKEY BREAST

House-made brown gravy

HOLIDAY BRAISED BEEF TIPS (GF)

Rich herb-infused beef jus

SMOKED PORK TENDERLOIN (GF)

Sweet sorghum glaze

BRONZED SALMON (GF)

Lemon cream sauce and pomegranate

ROASTED BUTTERNUT SQUASH & PORTOBELLO PASTA (V)

Sage cream sauce

PAN-ROASTED CHICKEN (GF)

Cremini and Marsala sauce, finished with herbs

GLAZED HAM (GF)

Caramelized rich maple syrup

VEGAN OPTION (GF)

TBD

STATIONS

SHRIMP & GRITS (GF)

Shrimp, Andouille gravy, and grits

BUTCHER'S BLOCK (GF)

(CHOOSE ONE PROTEIN)

Slow-roasted New York Striploin, Prime Rib, or Smoked Turkey Breast, with smoked gouda mashed potatoes and broccolini

SWEET POTATO BAR

Sweet potato mash, cornbread crumble, maple syrup, spiced pecans, and marshmallows

MAC & CHEESE

Lobster and Gruyère mac and roasted tomato baked mac

CHESAPEAKE CRAB CAKES

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

SLIDER STATION

*****TBD*****

(V) vegetarian, (VG) vegan, (GF) gluten free

SIDES

Minimum 25 servings each

HOLIDAY SALAD (V, GF)

Field greens, feta, dried sweet cherries, almonds, and balsamic vinaigrette

WINTER SALAD (V, GF)

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

ROASTED TOMATO GREEN BEANS (VG, GF)

Sautéed with garlic, salt, and pepper

ROASTED BRUSSELS SPROUTS (V, GF)

Tossed with spiced honey

LEMON BROCCOLINI (VG, GF)

Tossed with garlic and herbs

YUKON GOLD MASHED POTATOES (V, GF)

Creamy roasted garlic

ROASTED ROOT VEGETABLES (VG, GF)

Drizzled with a fig gastrique

SWEET POTATO CASSEROLE (V, GF)

Topped with candied pecans

DESSERTS

EGGNOG SHOOTER (V)

Graham cracker crust, eggnog mousse, nutmeg

PUMPKIN CHEESECAKE SHOOTER (V)

Graham cracker, pumpkin cheesecake filling

HOLIDAY COOKIES (V)

Lemon white chocolate, brown butter sage and chocolate chip

MINT BROWNIES (V)

Chocolate drizzle

GINGERBREAD BLOSSOM (VG, GF)

Lemon glaze

SWEET POTATO TARTLET





COCKTAILS

CACHACA CLAUS MULE

Leblon Cachaca Rum, lime juice, ginger beer, cranberry, bitters

FIRESIDE OLD FASHIONED

Fireball, simple syrup, Angostura bitters, orange peel

MISTLETOE MARGARITA

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

EVERGREEN FIZZ

Vodka, rosemary simple syrup, lemon, soda

NON-ALCOHOLIC

GINGER BUG

(ROTATING FLAVORS)

Crafted in-house with wild-fermented ginger, citrus, and a touch of organic sugar

HOT BEVERAGES

Coffee (regular or decaf)

Hot Tea

Hot Apple Cider

MRS. CLAUS' HOT COCOA BAR

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. Please note: 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 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.

