



## EVENT MENU

☑ = vegetarian dishes

Prices are per guest.

### HORS D'OEUVRES

All hors d'oeuvres include acrylic plates, napkins, and serving ware.

	Less Than 100 Guests	More Than 100 Guests		Less Than 100 Guests	More Than 100 Guests
Peking Duck Spring Rolls (2)	6.00	5.00	Maryland Lump Crab Dip	4.00	3.00
Chili-Lime Salmon Satays (2)	6.00	5.00	Fresh Fruit and Vegetables Combination ☑	4.00	3.00
Lobster Pot Pies (2)	5.50	4.50	Vegetable Spring Rolls (2) ☑	3.50	2.75
Beef Tenderloin Sliders (2) <i>with horseradish mustard</i>	5.00	4.00	Homemade Barbecue Meatballs (3)	3.25	2.50
Petite Beef Wellingtons (2)	5.00	4.00	Vegetable Tray with Ranch Dressing ☑	3.25	2.50
Bacon Wrapped Scallops (2)	5.00	4.00	Fresh Fruit ☑	3.25	2.50
Caramel Apple and Goat Cheese Purses (2) ☑	5.00	4.00	Stuffed Mushrooms (2)		
Chicken Tikka Skewers (2)	5.00	4.00	Crab	3.25	2.50
Asian Short Rib Pot Pies (2)	5.00	4.00	Spinach & Feta ☑	3.00	2.00
Buffalo Chicken Trumpets (2)	5.00	4.00	Brie and Raspberry in Phyllo Log (2) ☑	3.25	2.50
Smoked Chicken Wings (4)	4.50	3.50	Loaded Potato Skins (2)	3.25	2.50
Pulled Pork Sliders (2)	4.50	3.50	Finger Sandwiches (2)	3.25	2.50
Lump Crab Balls (3)	4.50	3.50	Kicked Up Ham Biscuits (2)	3.25	2.50
Cashew Chicken Spring Rolls (2)	4.50	3.50	Chicken Tenderloin Fingers (2)	3.25	2.50
Jumbo Shrimp Cocktail (4)	4.50	3.50	Spinach Artichoke Dip ☑	3.25	2.50
Dijon Chicken and Asparagus Puffs (2)	4.50	3.50	Bruschetta ☑	3.00	2.00
Thai Chicken Satays w/ Peanut Sauce (2)	4.00	3.00	Cheese Cubes with Crackers ☑	2.25	1.50

### ENTRÉES

All entrées include one side and salad. Acrylic plates, cutlery and napkins included.

	Less Than 100 Guests	More Than 100 Guests		Less Than 100 Guests	More Than 100 Guests
Slow-Roasted Beef Tenderloin <i>with horseradish sauce</i>	30.00	25.00	Lemon Caper Chicken	15.00	12.00
Lump Crab Cakes <i>with Roasted Red Pepper Remoulade</i>	30.00	25.00	Chicken Teriyaki	15.00	12.00
Glazed Atlantic Salmon <i>with Stone Ground Mustard Honey</i>	24.00	18.00	Chicken Marsala	15.00	12.00
Stuffed Pork Tenderloin <i>with Apple and Sage Stuffing</i>	22.00	17.00	Chicken Parmigiana	15.00	12.00
Shrimp and Cheddar Grits	22.00	17.00	Carolina Pulled Pork BBQ	15.00	12.00
Whole Herb-Roasted Chicken	17.00	14.00	Baked Penne with Chicken & Basil	15.00	12.00
Braised Beef Brisket with Gravy	17.00	14.00	Four Cheese Beef Lasagna	15.00	12.00
Citrus Peppercorn Tilapia <i>with cream sauce</i>	18.00	15.00	Spinach & Ricotta Lasagna ☑	15.00	12.00
Pork Tenderloin Teriyaki	19.00	16.00	Cheese Ravioli ☑	15.00	12.00
Seafood Linguini	19.00	16.00			
Fettuccini Alfredo - Chicken or Shrimp	17.00	14.00			
Pork Tenderloin - <i>Roasted Garlic &amp; Rosemary</i>	17.00	14.00			
Meatloaf with Dill Sour Cream	15.00	12.00			
Carolina-Style BBQ Chicken	15.00	12.00			
Brazilian Mustard Glazed Chicken	15.00	12.00			

**ENTRÉE STATIONS - Add \$150 for station services.**

#### CARVING STATION

Perfect Prime Rib	30.00	25.00
Pork, Beef & Turkey Breast	30.00	25.00
Pork & Beef Tenderloins	26.00	22.00

## SIDES

(additional sides \$2.50 each for orders over 100 guests;  
\$3.00 for orders under 100 guests, per person)

- Jalapeño Cheese Grits ❶
- Asparagus with Balsamic Glaze ❶
- Buttered Green Beans ❶
- Roasted Baby Carrots with Sage and Butter ❶
- Smashed Potatoes  
*Regular, Garlic, Goat Cheese, or Bleu Cheese* ❶
- Roasted Potatoes ❶
- Red Skin Potato Salad ❶
- Cole Slaw ❶
- Long Grain Wild Rice
- Rice Pilaf
- Sticky White Rice ❶
- Brown Sugar Baked Beans
- Mediterranean Pasta Salad ❶
- Potatoes au Gratin (add \$1) ❶
- Cheddar Macaroni & Cheese (add \$1) ❶

## SALADS

- Homemade Strawberry Balsamic Vinaigrette, Pomegranate Vinaigrette, Italian, and Ranch dressings provided
- Greek Salad
- Café Salad
- Strawberry, Walnut & Gorgonzola Salad
- Apple Pecan Winter Salad
- Caesar Salad (*grilled chicken \$2 extra*)

## DESSERTS

- Chocolate Fountain with all accoutrements 6.00
- New York Cheesecake 3.00  
*Cherry or Raspberry Topped*
- Cheesecake Bites 2.00
- Pumpkin Cheesecake (Seasonal) 3.00
- Chocolate Bundt Cake 2.00
- Chocolate Covered Strawberries (3) 3.50
- Cupcakes 2.00
- Sheet Cake (Custom Decorated) 2.00  
*White, Chocolate, or Marble*
- Assorted Cookies 1.00

## DRINKS

- Iced Tea 2.00
- Bottled Water 1.00
- Lemonade 2.00
- Tea, Water **and** Lemonade 3.50
- Hot Apple Cider 2.50
- Coffee Service 2.50
- Sparkling Cider 3.00

## SERVICES

- Wait Staff \$150 up to 5 hours, \$25 each additional hour
- Bartenders \$150 each
- Cake Cutting FREE with purchase of wait staff
- Carving Stations \$150 service charge
- Chafing Dishes \$100
- Delivery \$25+ for drop-off orders only

## RENTALS & VENDORS

Classic Party Rentals  
[www.classicpartyrentalsva.com](http://www.classicpartyrentalsva.com)  
China • Glassware • Flatware

Party Time Entertainment  
[www.PartyTimeDJEntertainment.com](http://www.PartyTimeDJEntertainment.com)  
Chocolate Fountain • DeeJay

Amanda Dorian  
[www.AmandaDorian.com](http://www.AmandaDorian.com)  
Photography

Jen Sinclair  
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Photography



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