

WEDDINGS |
PRIVATE EVENTS |
CORPORATE
CATERING

EVERYDAY
Gourmet

6010 N CRESTWOOD AVE
RICHMOND, VA
(804) 651-7281
EGOURMETRVA.COM



BARBECUE BUFFET

Priced per person / minimum 10 guests

OPTION 1: ONE ENTRÉE, TWO SIDES & ONE BREAD

pulled pork, pulled chicken, smoked rope sausage or smoked mushrooms and onions w/slider rolls, hot sauce, two sides and bread choice 13

OPTION 2: TWO ENTRÉES, TWO SIDES & ONE BREAD

pulled pork, pulled chicken, smoked rope sausage or smoked mushrooms and onions w/ slider rolls, hot sauce, two sides and bread choice 16

premium entrée options

*additional charge applies / priced per person
minimum 10 per order*

SPARE RIBS 4, HOT SMOKED SALMON 5, BRISKET 6

hot side options

BAKED MAC AND CHEESE

scratch made cheddar and parmesan sauce folded into elbow noodles

ROSEMARY ROASTED POTATOES

Yukon gold potato wedges roasted with garlic and rosemary

ROASTED CARROTS AND BROCCOLI

carrots, broccoli and onions roasted in olive oil and kosher salt

SOUR CREAM MASHED POTATOES

Yukon gold potatoes whipped with sour cream and butter

SWEET AND SAVORY BAKED BEANS

baked beans with brown sugar and bacon

GREEN BEANS WITH BACON AND ONIONS

fresh green beans braised with garlic, onions and bacon

HONEY BUTTER CORN ON THE COBB

boiled sweet corn cobettes tossed in Kosher salt, white pepper and whipped honey butter.

cold side options

TOMATO AND CUCUMBER SALAD

English cucumbers, ripe tomatoes, slivered red onion, fresh basil and red wine vinaigrette

TEXAS CAVIAR

black beans, pinto beans, red peppers, corn, red onion, celery, cilantro vinaigrette

SOUTHWEST CARROT SLAW

julienned carrots and jicama in a cilantro-lime dressing

RED POTATO SALAD

red skin potatoes, Duke's mayo, apple cider vinegar, sugar & scallion

COLESLAW

cabbage, carrots, mayo, apple cider vinegar, dijon, garlic & scallion

FRESH FRUIT SALAD

a medley of the ripest fruits available

à la carte entrées

Priced per pound

PULLED PORK, PULLED CHICKEN, SMOKED MUSHROOMS AND ONIONS, OR SMOKED ROPE SAUSAGE	16
SPARE RIBS OR BBQ JACKFRUIT	18
HOT SMOKED SALMON	20
BRISKET	24

à la carte sides

pan serves 12-15

COLESLAW OR CORN COBBS	23
SOUTHWEST CARROT SLAW	27
TOMATO & CUKE SALAD, CARROTS & BROCCOLI, TEXAS CAVIAR, POTATO SALAD, BAKED BEANS, OR ROSEMARY POTATOES	29
GREEN BEANS W/ BACON & ONIONS	33
MAC 'N CHEESE OR MASHED POTATOES	35
FRUIT SALAD	36

breads

priced by the dozen

SOUR CREAM CORNBREAD, GARLIC BREAD, YEAST ROLLS, OR BUTTERMILK BISCUITS	15
POTATO SLIDER ROLLS	9

dessert trays

one dozen or three

TRIPLE CHOCOLATE BROWNIES	20/54
ASSORTED COOKIES	20/54

pan serves 12-15

STRAWBERRY SHORTCAKE	38
PINA COLADA CAKE	38
S'MORES CAKE	38

beverages

one gallon serves up to 12 / cups and ice included

HOUSE BREWED TEA, SWEET OR UNSWEET GALLON	15
FRESH LEMONADE GALLON	15
CANNED SODA OR BOTTLED WATER	1.5

*We reserve the right to substitute ingredients based upon freshness and availability
Prices do not include 10% sales/meals tax, delivery fees, or gratuity.*