

WEDDINGS |
PRIVATE EVENTS |
CORPORATE
CATERING

EVERYDAY
Gourmet

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



FULL BUFFET MENU

gourmet buffet salads

small serves up to 12 / large serves up to 24

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| THE BELLE ISLE <i>mixed greens, tomatoes, cucumbers, carrots, radish, balsamic vinaigrette</i> | 25/48 |
| THE MONUMENT <i>romaine, herb-garlic croutons, shaved parmesan, grape tomatoes, Caesar dressing</i> | 25/48 |
| THE BOULEVARD <i>baby arugula, tomatoes, grilled red onion, shaved parmesan, cornbread croutons, honey mustard dressing</i> | 29/55 |
| THE CAPITOL <i>mixed greens, feta, olives, pepperoncini, red onion, tomatoes, cucumbers, red wine vinaigrette</i> | 30/57 |
| THE FAN <i>mixed greens, cucumbers, mango, pickled red peppers, cashews, scallions, cilantro lime vinaigrette</i> | 30/57 |
| THE MOSQUE <i>romaine, charred corn, tomatoes, hard-boiled egg, blue cheese, buttermilk avocado dressing</i> | 32/62 |
| THE MAYMONT <i>baby spinach, spiced pecans, strawberries, oranges, goat cheese, poppy seed dressing</i> | 32/62 |
| THE TRAIN SHED <i>baby arugula, roasted beets, toasted walnuts, feta, balsamic vinaigrette</i> | 35/68 |
| THE HOLLYWOOD <i>baby spinach, carrots, apples, walnuts, edamame, sunflowers seeds, lemon vinaigrette</i> | 35/68 |
| THE CHURCH HILL <i>mixed greens, fresh mozzarella, Granny Smith apples, dried cranberries, and cashews with poppy seed vinaigrette on the side.</i> | 35/68 |

buffet salad toppings

small serves up to 12 / large serves up to 24

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| GRILLED CHICKEN, SLICED ROAST PORK, ROASTED MUSHROOM MEDLEY <i>served chilled</i> | 20/38 |
| SEARED SALMON, GRILLED FLANK STEAK, GRILLED SHRIMP, SMOKED TOFU <i>served chilled</i> | 30/56 |

extra salad dressing bottles

6.5 per 12 oz bottle

butter milk avocado dressing, classic caesar dressing, ranch dressing, honey mustard dressing, poppy seed dressing, balsamic vinaigrette, lemon vinaigrette, cilantro lime vinaigrette or red wine vinaigrette

hot entrees

minimum of 10 guests per entree

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| LEMON BASIL CHICKEN <i>garlic marinated chicken seared with fresh basil in a light lemon sauce</i> | 9 |
| KOREAN BBQ BEEF <i>flank steak marinated in sesame, tamari and garlic served over cabbage & carrot slaw</i> | 13.50 |
| OVEN FRIED CHICKEN <i>boneless chicken breast with a buttery parmesan-panko crust</i> | 10 |
| CARIBBEAN JERK PORK LOIN <i>island spiced pork with a pineapple-cucumber salsa on the side</i> | 9 |
| GRILLED ITALIAN SAUSAGE & PEPPERS <i>sweet sausage smothered with sautéed peppers and onions</i> | 9 |
| SLOW BRAISED BEEF & MUSHROOMS <i>Slow braised beef chuck roast served in a rich red wine roasted mushroom and onion gravy.</i> | 13.5 |
| GRILLED BBQ CHICKEN BREAST <i>grilled chicken glazed with a smoky bbq sauce</i> | 9 |
| HOT SMOKED SALMON <i>hot smoked in house, served over a bed of sautéed fennel, red onion and grape tomatoes with a sour-cream cucumber sauce on the side</i> | 13.5 |
| TERIYAKI SALMON <i>salmon fillet marinated in garlic and ginger, then baked and glazed with teriyaki sauce.</i> | 13.5 |
| CHICKEN MARSALA <i>boneless chicken breasts lightly dusted in flour and sautéed with mushrooms and onions. Finished with a rich Marsala wine brown sauce.</i> | 10 |
| GREEK CHICKEN W/ TOMATOES, FETA & OLIVES <i>chicken breasts marinated in lemon, oregano, garlic and olive oil - grilled perfectly and served topped with sliced olives, crumbled feta, spinach and oven roasted tomatoes.</i> | 10 |
| GRILLED CHICKEN W/APPLE GINGER CHUTNEY <i>Grilled marinated chicken breasts smothered with a tangy, sweet and sour chutney that contains mangoes, ginger, green apples, raisins and crushed red pepper.</i> | 10 |
| BASIL PECAN SALMON <i>salmon fillet topped with whipped pesto butter and chopped pecans and then baked.</i> | 13.5 |
| COCONUT CURRY TOFU (VG) <i>pan fried tofu, peppers, onions, and shiitake mushrooms. pairs well with a side of jasmine rice (see hot sides)</i> | 10 |
| CHILLES RELLENOS (VG) <i>poblano peppers simmered in enchilada sauce and stuffed with diced sweet potatoes, black beans, and topped with toasted panko crumbs, & shredded vegan cheese.</i> | 13.50 |

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rice & pasta entrees

pan serves 12-15

served in a 10" x 12" buffet-style aluminum pan

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| CHICKEN AND ANDOUILLE JAMBALAYA | 68 |
| <i>tender chicken and andouille sausage tossed with peppers, onions, celery and creole rice</i> | |
| VEGETABLE PAELLA | 64 |
| <i>spanish saffron rice dish with potatoes, peas, spinach, roasted peppers, asparagus, and artichoke hearts (v)</i> | |
| CUBAN PORK, BLACK BEAN AND RICE | 68 |
| <i>tender marinated pork tossed with yellow rice, black beans, peppers, onions, and tomatoes</i> | |
| PASTA MEATBALL BOLOGNESE | 64 |
| <i>cavatappi, italian beef and pork meatballs, and bacon in a rich meat sauce w/ cream</i> | |
| STEAK AND MUSHROOM GNOCCHI | 72 |
| <i>marinated beef tossed with sautéed mushrooms, spinach, onions, potato gnocchi and lemon parmesan sauce</i> | |
| SHRIMP & GRITS | 72 |
| <i>sautéed shrimp with peppers and onions, bacon, tomato gravy and stone ground cheese grits.</i> | |
| SOUTHWEST CHICKEN LASAGNA | 72 |
| <i>layers of corn tortillas, shredded slow-cooked chicken, diced chiles, sautéed peppers and onions, jack and cheddar cheeses and our enchilada sauce.</i> | |
| CHICKEN DIVAN | 68 |
| <i>chicken and broccoli casserole with cheddar, parmesan and a hint of curry.</i> | |
| TEX MEX CHILI MAC | 64 |
| <i>seasoned ground beef with onions, peppers, tomatoes, cheese, garlic and pasta baked bubbly with ground chilis.</i> | |
| GREEK SPAGHETTI | 64 |
| <i>spaghetti noodles tossed with sautéed spinach, onions, peppers, mushrooms, tomatoes, olives, pepperoncini, feta, Greek dressing and cream. (v)</i> | |
| CHEESE TORTELLINI & ROASTED VEG PRIMAVERA | 68 |
| <i>oven roasted squash, carrots, broccoli & tomatoes tossed with cheese filled tortellini, wilted spinach and a rich roasted garlic bechamel. Topped with shaved parmesan and fresh parsley. (v)</i> | |

hot sides

pan serves 12-15

served in a 10" x 12" buffet-style aluminum pan

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| ROSEMARY ROASTED POTATOES | 29 |
| <i>yukon gold potato wedges roasted with garlic and rosemary</i> | |
| SOUTHERN SQUASH CASSEROLE | 41 |
| <i>squash, zucchini, onions, pimento cheese, ritz cracker crumbs</i> | |
| ROASTED CARROTS & BROCCOLI | 29 |
| <i>carrots, broccoli and onions roasted in olive oil and kosher salt</i> | |
| SWEET AND SAVORY BAKED BEANS | 29 |
| <i>with brown sugar and bacon</i> | |
| GREEN BEANS WITH BACON & ONION | 32 |
| <i>fresh green beans braised with garlic, onions and bacon</i> | |
| BAKED MAC AND CHEESE | 35 |
| <i>scratch-made cheddar and parmesan sauce folded into elbow noodles</i> | |
| SAUTEED SQUASH MEDLEY | 29 |
| <i>zuchinni, squash, peppers and onions with olive oil, garlic, & fresh basil</i> | |
| SPANISH RICE | 23 |
| <i>simmered with tomatoes, onions and southwest spices</i> | |

hot sides (cont.)

pan serves 12-15

served in a 10" x 12" buffet-style aluminum pan

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| SOUR CREAM MASHED POTATOES | 35 |
| <i>yukon gold potatoes whipped with sour cream and butter</i> | |
| RICE AND LENTIL PILAF | 23 |
| <i>rice, red lentils, onions, celery, and carrots</i> | |
| HONEY BUTTER CORN ON THE COB | 23 |
| <i>boiled sweet corn cobettes tossed in Kosher salt, white pepper and whipped honey butter</i> | |
| BROWN SUGAR MASHED SWEET POTATOES | 32 |
| <i>a puree of steamed sweet potatoes blended with butter, brown sugar and cinnamon.</i> | |
| REFRIED BEANS | 23 |
| <i>traditional refried beans topped with cheddar and Monterey jack cheeses and garnished with scallions.</i> | |
| RICE PILAF | 23 |
| <i>buttery rice cooked to fluffy perfection with onion, carrot and celery.</i> | |
| GARLIC SCALLION JASMINE RICE | 23 |
| <i>fluffy jasmine rice steamed and topped with sautéed scallions & roasted garlic.</i> | |
| GREEN BEANS W/ CARAMELIZED ONIONS | 29 |
| <i>fresh sautéed green beans tossed with sweet caramelized onions</i> | |
| SESAME STIR-FRY VEGETABLES | 29 |
| <i>a colorful collection of Asian vegetables stir fried with a sesame ginger sauce.</i> | |
| OVEN ROASTED VEGETABLE MEDLEY | 29 |
| <i>seasonal vegetables, tossed lightly with olive oil and a sprinkling of salt, roasted to perfection</i> | |

cold sides

bowl serves 12-15

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| FRESH FRUIT SALAD | 36 |
| <i>fresh melons, pineapple & grapes with seasonal additions.</i> | |
| GREEK PASTA SALAD | 29 |
| <i>Cavatappi pasta, baby spinach, feta, tomatoes, pepperoncini & olives tossed in a red wine vinaigrette.</i> | |
| MEDITERRANEAN PASTA SALAD | 33 |
| <i>Orecchiette pasta tossed with fresh basil and oregano, grape tomatoes, capers, shaved parmesan, baby arugula and lemon vinaigrette.</i> | |
| RED SKIN POTATO SALAD | 29 |
| <i>red skin potatoes, Duke's mayo, cider vinegar, sugar, scallions</i> | |
| QUINOA AND ROASTED VEGETABLE SALAD | 37 |
| <i>quinoa, roasted vegetable medley, lemon vinaigrette</i> | |
| TRADITIONAL COLESLAW | 23 |
| <i>crisp cabbage, carrots and scallions in a creamy dressing</i> | |
| TEXAS CAVIAR | 29 |
| <i>black beans, pinto beans, red peppers, corn, red onion, cilantro-lime vinaigrette</i> | |
| SOUTHWEST CARROT SLAW | 27 |
| <i>julienned carrots, jicama, radish, chile powder, fresh cilantro and jalapeno in a honey-lime vinaigrette</i> | |
| SESAME BROWN RICE SALAD | 29 |
| <i>brown rice, edamame, scallions, julienne carrots and diced red peppers tossed with a sesame-ginger vinaigrette</i> | |
| TOMATO & CUCUMBER SALAD | 29 |
| <i>English cucumbers, ripe tomatoes, slivered red onion, fresh basil and red wine vinaigrette.</i> | |

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hot bars

\$12 per person; minimum of 10 servings per bar

TACO BAR

choice of Tinga chicken or spiced ground beef served with black beans, pico de gallo, cheese, lettuce, sour cream, flour tortillas, and corn chips

MASHED POTATO BAR

mashed potatoes, whipped butter, roasted broccoli, corn, tomatoes, sour cream, chopped bacon, scallions, and brown gravy

MAC & CHEESE BAR

creamy mac & cheese, diced grilled chicken, peas, caramelized onions, sautéed mushrooms, and roasted peppers

SLIDER BAR

Mini grilled burgers with a topping bar including sliced cheddar and swiss cheese, house made aioli, mustard, lettuce, tomato and pickles. Two 2 ounce sliders per guest.

BAKED POTATO BAR

baked potatoes, roasted broccoli, shredded cheddar, sour cream, bacon, scallions, diced tomatoes with vegetarian black bean chili

PULLED BBQ BAR

choice of pulled chicken bbq or pulled NC pork bbq, w/ creamy cabbage slaw, house pickles, 2 bbq sauces, potato slider rolls, & hot sauce
ask about our bbq menu for more options!

sandwich platters

small is 8 sandwiches cut in half / large is 16 sandwiches cut in half

ESSENTIAL SAMMIE PLATTER 65/125

choice of four varieties of Essential Sammies cut in half and picked on a platter, served with mayonnaise and mustard packets, pickles, plates and cutlery kits.

GOURMET SAMMIE PLATTER 75/145

choice of four varieties of Gourmet Sammies cut in half and picked on a platter. served with mayonnaise and mustard packets, pickles, plates and cutlery kits.

beverages

one gallon serves up to 12 / cups and ice included

HOUSE BREWED TEA, SWEET OR UNSWEET GALLON 15

FRESH LEMONADE OR LIMEADE GALLON 15

BOTTLED WATER 1.5

CANNED SODAS 1.5

REGULAR OR DECAF COFFEE 26

in disposable server or coffee dispenser (attended events only). comes with cups, sugars and creamer. serves 12 guests.

NON-ALCOHOLIC BEVERAGE STATION 3

choice of mint cucumber water & one choice: lemonade, limeade, strawberry lemonade, blueberry limeade sweetened iced tea, unsweetened iced tea. Priced per person, attended events only.

soups & stews

each gallon serves up to 12

BRUNSWICK STEW 52
smoked chicken, pork, lima beans, corn, potatoes and tomatoes

CHICKEN & DUMPLINGS 48
stewed chicken, dumpling noodles, carrots, celery and onion

PASTA E FAGIOLI 48
a hearty Italian vegetable, pasta and bean soup (v)

LOADED POTATO SOUP 48
potatoes, bacon, scallion, cheddar cheese and cream

SENATE BEAN SOUP 44
white bean, potato and ham

CHILI CON CARNE 48
Ground beef and sliced steak slow cooked with tomatoes, onions, peppers, kidney beans and Southwest spices.

bread

priced by the dozen

SOUR CREAM CORNBREAD 15
baked with creamed corn and sour cream. Served with butter on the side.

YEAST ROLLS 15
aromatic soft rolls with butter on the side

GARLIC BREAD 15
italian bread slathered with herbed garlic butter and baked

BUTTERMILK BISCUITS 15
Fluffy buttermilk biscuits served with butter pats on the side.

dessert trays

one dozen or three

TRIPLE CHOCOLATE BROWNIES 20/54
everyone's favorite chocolate treat!

LEMON BARS 24/68
squares of lemon perfection! Garnished with real whipped cream and fresh blueberries.

APPLE PIE BARS 24/65
as good as pie, but easier to eat!

OAT JAM BARS 24/65
layers of sweet oats, butter and fruit jam baked golden and cut into ever-so-tasty squares. vegan upon request.

ASSORTED COOKIES 20/54
an assortment of chocolate chip, oatmeal raisin and white chocolate macadamia nut cookies.

for cakes and more, ask about our dessert menu!

We reserve the right to substitute ingredients based upon freshness and availability

Rentals can be provided by our rental company partners and can vary according to venue.

Prices do not include 10% sales tax, 12% service charge (attended events only), delivery fees or gratuity.