

WEDDINGS |  
PRIVATE EVENTS |  
CORPORATE  
CATERING

EVERYDAY  
*Gourmet*

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



## HORS D'OEUVRES

### *hors d'oeuvres packages*

each serves 12 / five varieties per package

**no substitutions**

#### THE COASTAL

*Shrimp Ceviche Tostada Cups | Pao de Queijo rolls w/ Brazilian Chicken Salad | Sweet Potato & Black Bean Cake w/ Red Onion Marmalade  
Smoked Pineapple Skewers w/ Pork Belly | Chimichurri Beef Medallions*

274

#### THE TEX MEX

*Esquites Corn Salad Cups | Dr. Pepper Glazed Pork Skewers w/ Texas Spiced Pecans | Smoked Salmon Salad on Texas Toast w/ Salsa Verde  
Grilled Watermelon Skewers w/ Chipotle Lime Sauce | Chopped Brisket Barbacoa in Mini Jalapeno Corn Muffins*

249

#### THE FAR EAST

*Ginger, Lime, & Sesame Shrimp Skewers | Spicy Korean Cucumber Cup w/ Brown Rice Salad & Chili Threads | Mini Chicken Banh Mi w/ Pickled  
Mushroom | Bacon & Brussels Sprouts Wonton Cups | Smoked Negimaki Beef Rolls w/ Japanese BBQ Sauce & Pickled Ginger on Rice Cracker*

285

#### THE DOWN SOUTH

*Sweet Potato Ham Biscuits | Fancy Deviled Eggs | Pimento Cheese Thumbprint Cookies w/ Red Pepper Jelly | Brioche Slider Roll w/ Smoked Beef,  
Pickled Red Onion & Horseradish Cream | Pickled Grilled Chicken Skewers*

270

#### THE ITALIAN

*Whipped Pepperoni & Roasted Garlic Spread on Bruschetta | Peach Jam, Goat Cheese & Prosciutto Flatbread | Antipasto Skewers  
Rosemary Shrimp Skewers with Romesco | Caprese Deviled Egg*

259

#### THE FRENCH QUARTER

*Muffaletta Skewers | Barbecued Shrimp & Grits Canape | Mini House Smoked Oyster Po Boy | Creole Chicken Salad Puffs | Maque Choux Corn  
Fritters w/ Bacon Jam*

289

#### THE VEGGIE PATCH

*Roasted Sweet Potato Rounds w/ Goat Cheese, Cranberry, and Spiced Pecans | Thai Cashew Salad Wonton Cups | Truffled Mushroom Duxelles on  
Crostini w/ Zucchini Ribbons & Parmesan | Tomato-Avocado Tart | Potato-Cheddar Cakes w/ Apple, Sweet Pepper Relish & Horseradish Cream*

261

### *hors d'oeuvres trays*

priced and sold per 24 pieces

#### CHIMICHURRI BEEF MEDALLIONS 62

*Slightly smoky beef medallions cooked to medium rare, skewered and served w/ a puree of fresh herbs, garlic, onion & lime. (GF)*

#### THAI CHICKEN SKEWERS 56

*Tender chicken breast marinated in garlic, chile & lime w/ a sesame-soy peanut sauce. (GF)*

#### BRAZILIAN CHICKEN SALAD CHEESE ROLLS 60

*Pao de queijo cheese rolls filled w/ Brazilian chicken salad – shredded chicken breast mixed w/ sofrito, shredded carrot, sweet corn, golden raisins, & a zesty mayo-based dressing. Garnished w/ crispy potato bits.*

#### BLACK BEAN & SWEET POTATO CAKES 48

*Roasted sweet potatoes, black beans and poblano peppers baked into mini cakes with red onion marmalade & dairy-free lime crema. (GF, V)*

#### ESQUITES MEXICAN CORN SALAD CUPS 49

*Blue corn mini tortilla cups filled with Mexican street corn salad - fresh roasted corn kernels tossed w/ lime, cilantro, mayonnaise, cotija cheese & chiles.*

#### BBQ BEEF SLIDERS 72

*Thin sliced house smoked roast beef, horseradish sauce, pickled red onion & baby greens on Brioche slider roll.*

#### SHRIMP CEVICHE TOSTADA CUPS 68

*Blue corn mini tortilla cups filled w/ chopped ancho roasted shrimp tossed w/ our fresh pico de gallo & garnished with crumbled queso fresco. (GF)*

#### MINI CUBANO SANDWICHES 64

*Our house hoagie rolls stuffed w/ pulled pork, ham, swiss cheese, dill pickle & brown mustard, pressed and sliced into bite-sized wedges. (GF)*

#### SMOKED PINEAPPLE & PORK BELLY SKEWERS 56

*Ripe pineapple skewered w/ pork belly & smoked with a brown sugar-chile rub. Garnished w/ scallion & toasted coconut. (GF)*

#### BRISKET BARBACOA STUFFED JALAPENO CORN MUFFINS 58

*Mini roasted jalapeno corn muffins stuffed with our chopped house-smoked chopped barbacoa beef tossed in an orange-lime glaze & garnished w/ pickled red onion.*

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## HORS D'OEUVRES

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- DR. PEPPER GLAZED PORK & SPICED PECAN SKEWERS** 56  
*Pork tenderloin marinated in Dr. Pepper, lime, & Southwest spices then grilled & glazed w/ BBQ sauce & sprinkled w/ chopped Texas spiced pecans. (GF)*
- TEXAS SMOKED SALMON SALAD BITES** 58  
*Creamy hot smoked salmon rillettes salad on Texas toast points topped w/ a vibrant salsa verde.*
- GRILLED WATERMELON SKEWERS W/ CHIPOTLE & LIME** 48  
*Ripe watermelon skewered, basted w/ a honey, chipotle & lime glaze & quickly grilled.*
- MINI CHICKEN BANH MI** 62  
*Mini banh mi buns stuffed w/ shaved Vietnamese marinated & grilled chicken breast, crunchy pickled julienned vegetables, cilantro & Asian BBQ sauce.*
- SWEET POTATO BISCUITS W/ HAM & APPLE BUTTER** 60  
*Our original! House made sweet potato biscuits filled w/ pit ham, melted white cheddar & apple butter.*
- GINGER SHRIMP SKEWERS W/ LIME & SESAME** 57  
*Jumbo shrimp marinated in ginger, garlic, lime & sesame. Garnished w/ pickled julienned radish, sesame seeds & micro greens. (GF)*
- SMOKED NEGAMAKI BEEF ROLLS ON RICE CRACKER** 68  
*Ginger & tamari marinated flank steak rolled in scallions, smoked & sliced into medallions. Presented room temperature on rice crackers w/ Japanese BBQ sauce & pickled ginger. (GF)*
- SPICY KOREAN CUCUMBER CUPS W/ BROWN RICE SALAD** 56  
*Hand carved cucumber cups marinated in garlic, sesame, vinegar & gochugaru spice, filled w/ a vibrant brown rice salad w/ peppers, edamame, corn, scallions & sunflower seeds. Garnished w/ chile threads.*
- PICKLED MUSHROOM, BACON & BRUSSELS WONTON CUPS** 62  
*Oven roasted & pickled chopped mushrooms, chopped bacon & chopped roasted Brussels sprouts presented in a wonton cup w/ a roasted winter squash/tofu puree in the bottom.*
- WHIPPED PEPPERONI ON ROASTED GARLIC BRUSCHETTA** 53  
*Ground pepperoni whipped w/ cream cheese & spread on thick-cut roasted garlic bruschetta rounds.*
- PROSCIUTTO, GOAT CHEESE & PEACH JAM FLATBREADS** 59  
*Toasted flatbread glazed w/ peach jam & topped w/ shaved prosciutto & crumbled goat cheese.*
- MARINATED ANTIPASTO SKEWERS** 55  
*Fontina cheese, roasted red pepper, olive & marinated artichoke heart skewer w/ pesto aioli drizzle. (V)*
- ROSEMARY SHRIMP SKEWERS W/ ROMESCO** 57  
*Jumbo shrimp marinated in rosemary, garlic, lemon zest & cracked pepper, oven roasted, skewered w/ a dollop of Romesco sauce. (GF)*
- ROASTED SWEET POTATO ROUNDS W/ GOAT CHEESE, CRANBERRY SAUCE & SPICED PECANS** 56  
*Fresh sweet potato rounds oven roasted w/ lemon & brown sugar, topped w/ our ginger cranberry sauce, goat cheese crumbles & chopped spiced pecans. (GF)*
- TRUFFLED MUSHROOM DUXELLES & ZUCCHINI CROSTINI** 62  
*Crispy crostini topped w/ a slow-simmered ground mushroom & herb puree, finished w/ white truffle oil, marinated zucchini ribbons & shaved parmesan.*
- POTATO-CHEDDAR CAKES W/ APPLE RELISH & HORSERADISH CREAM** 57  
*Mini smashed potato cakes w/ white cheddar, presented room temperature topped w/ an apple/red pepper relish and finished with a horseradish cream. (GF)*
- THAI CASHEW SALAD WONTON CUPS** 54  
*Crispy wonton cups filled w/ a salad of quinoa, cabbage, peppers, carrots & cashews in a mildly spicy peanut-honey dressing. (V)*
- TOMATO AND AVOCADO TART** 52  
*Roasted shallot & vegan puff pastry topped w/ avocado hummus, fresh sliced grape tomatoes and lemon zest. (V, Vegan)*
- MUFFALETTA SKEWERS** 59  
*Ham, salami and provolone pinwheels skewered w/ pepperoncini, olives, roasted red pepper & pickled cauliflower then drizzled w/ red wine vinaigrette.*
- BARBECUED SHRIMP & GRITS CANAPE** 66  
*Toasted coarse-ground cheese grits squares topped w/ Creole BBQ shrimp tossed in remoulade & topped w/ crumbled bacon. (GF)*
- MINI HOUSE SMOKED OYSTER PO BOY** 69  
*Mini po boy buns stuffed w/ our house smoked oysters, shredded lettuce, sliced tomato, gherkins & Duke's mayonnaise.*
- CREOLE CHICKEN SALAD PUFFS** 58  
*Puff pastry squares filled with a braised chicken salad w/ peppers, celery, onions & a spicy cream cheese dressing.*
- MACQUE CHOUX CORN FRITTERS W/ BACON JAM** 57  
*Classic New Orleans macque choux corn salad made into petite cakes and topped w/ a decadent bacon jam.*
- FANCY DEVILED EGGS** 55  
*Vertically-sliced deviled eggs garnished w/ pickled okra, bacon crumble, and Sriracha dot.*
- PIMENTO CHEESE THUMBPRINT COOKIE** 44  
*Savory smoky pimento cheese cookies finished w/ a dollop of Southern red pepper jelly.*
- PICKLED GRILLED CHICKEN SKEWERS** 59  
*Chicken breast marinated in dill pickle juice, skewered with pickles, onions and peppers and grilled. Served w/ a side of Alabama white BBQ sauce.*
- CAPRESE DEVILED EGGS** 55  
*Vertically-sliced eggs w/ basil whipped yolks, topped w/ ciliegine mozzarella & heirloom cherry tomatoes, drizzled w/ balsamic reduction.*
- PETIT LEMON BASIL CRAB CAKES** 66  
*Our signature lemon basil lumb crab cakes served w/ our delicious caper remoulade.*

\* Rentals to be provided by our rental company partners and can vary widely according to venue. Prices do not include 10% sales tax, 12% service charge (attended events only), or gratuity

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