

To obtain a quote, please email  
events@goodrichgourmet.com with  
your desired menu.



## *Get Hitched Package*

**V** = Vegetarian Dishes

**GF** = Gluten Free

**GFO** = Gluten Free Option

Richmond (804) 750-1400 | Virginia Beach (757) 424-2424 | GoodrichGourmet.com

Our "Get Hitched Package" is designed to provide a simplified, affordable approach to making your menu selections and is available in your choice of serving style: a beautiful buffet, an elegant plated meal, or relaxed family style. There are 3 levels of the package \$24.99, \$32.99 and \$40.99. Both are priced per person.

### *Get Hitched for \$24.99*

- Two Hors D'oeuvres
- Choice of Salad
- Two Entrees with Sides
- Yeast Rolls and Butter
- Iced Tea and Water
- Cake Cutting

All for \$24.99 per guest!

Make your selections then call or email to reserve your date!

### **Hors D'oeuvres and Desserts (pick 2)**

Antipasto Skewers **GF**

Buffalo Chicken Triangles **GF**  
*with blue cheese and celery dressing*

Caramel Apple and Goat Cheese in Phyllo **V**

Cheese Display with Crackers **V GFO**

Deconstructed BLT in Phyllo

Fresh Fruit Display **V GF**

Fresh Vegetable Display with Ranch **V GF**

Handmade 100% Angus Barbecue Meatballs

Honey Smoked Salmon Mousse Canapés **GF**

Kicked up Ham Biscuits

Maryland Lump Crab Dip

Petit Deli Sandwiches

Shrimp and Cheddar Grits **GF**

Spinach & Feta Stuffed Mushrooms **V GF**

Spinach Artichoke Dip **GFO V**  
*Served with Pita Chips*

Strawberry, Pecan and Gorgonzola Canapé **GF V**  
*with House Made Pomegranate Vinaigrette*

Tomato Basil Bruschetta **V GFO**

Vegetable Egg Rolls **V**

### **Desserts**

Chocolate Covered Strawberries **GF**

Cheesecake Bites

Fire Roasted S'mores Pops **GFO**

*Additional menu items may be added • Minimum of 100 guests • Service, chafing, sales tax and other costs may apply*

## **Salads (pick 1)**

All buffet salads include ranch and Italian dressings

Strawberry, Walnut & Gorgonzola Salad **GF**  
with Strawberry Balsamic Vinaigrette

Café Salad **GFO**  
With Balsamic Vinaigrette

Greek Salad **GF**

With Balsamic Vinaigrette

Apple Pecan Winter Salad **GF**  
with Pomegranate Vinaigrette

Caesar Salad **GFO**

## **Entrées (pick 2)**

### **Chicken**

Herb Roasted Chicken **GF**  
Carolina Style BBQ Chicken  
Roasted Red Pepper Chicken **GF**

Chicken Marsala **GFO**  
Spinach Artichoke Chicken **GF**

Jamaican Jerk Chicken  
Tuscan Chicken **GFO**

Chicken Teriyaki

Chicken Roulade **GF**

with smoked Gouda, roasted red peppers, baby  
spinach and a Swiss cheese mornay drizzle

### **Seafood**

Seafood Linguini **GFO**

Fire Roasted Tilapia in Citrus Cream Sauce **GF**

Pan Seared Mahi-Mahi **GF**

Topped with Ratatouille and a Yellow Bell Pepper Broth

### **Pork**

Smoked Boneless Pork Ribs **GF**  
Virginia Style Pulled Pork Barbecue **GF**  
Carolina Style Pulled Pork Barbecue **GF**

### **Pasta**

Penne with Ricotta, Mushrooms & Spinach **v**

Pasta Bar

with penne and bowtie Pasta, with Alfredo and Meat  
Sauce

Roasted Summer Vegetable Ratatouille **GFO v**

### **Beef**

Braised Beef Brisket with Gravy **GF**

Roasted Beef  
from the carving station

---

Additional menu items may be added • Minimum of 100 guests • Service, chafing, sales tax and other costs may apply

## **Sides (Pick 2)**

### **Starch**

- Cheddar Grits V GF
- Jalapeño Cheddar Grits V GF
- Smashed Potatoes V GF  
*Regular, Garlic, Goat Cheese, or Bleu Cheese*
- Roasted Potatoes V GF
- Red Skin Potato Salad V GF
- Long Grain and Wild Rice GF
- Rice Pilaf
- Black Bean and Corn Rice GF
- White Rice V GF
- Brown Sugar Baked Beans V GF
- Mediterranean Pasta Salad V
- Potatoes au Gratin V
  
- Macaroni & Cheese V GFO (add \$1)  
*Cheddar, Truffle, Crab, Lobster or Whiskey*
- Red Beans and Rice GF V
- Baked Potato GF V
- Sweet Potato Salad GF V
- Sweet Potato, Edamame and Kale GF V

### **Vegetables**

- Buttered Snap Peas GF V
- Balsamic Brussel Sprouts V GF
- Asparagus V GF with Balsamic Glaze (add \$1.50)
- Buttered Green Beans V GF
- Roasted Baby Carrots V GF with Sage and Butter
- Cole Slaw V GF

### **Stations**

(Upgrade a side to a station for \$3)

#### **Smashed Potato Bar GF**

*Served with Cheddar Cheese, Bleu Cheese, Goat Cheese, Bacon, Roasted Garlic, Chives and Sour Cream*

**Pasta Bar with Penne Pasta, with Alfredo and Meat Sauces.**

**Macaroni and Cheese Bar with Cheddar and Lobster Mac.** *Cavatappi pasta covered with our creamy cheddar cheese sauce. Served with Bacon, Grilled Chicken, Bleu Cheese, Diced Tomatoes, Ham, Parmesan, Olives and Chives*

**All of the choices above are served with our yeast rolls and butter**

## **Beverage Display**

Includes a beverage display with sweet or unsweetened iced tea and water.

*Additional menu items may be added • Minimum of 100 guests • Service, chafing, sales tax and other costs may apply*

To obtain a quote, please email  
events@goodrichgourmet.com with  
your desired menu.



*Get Hitched Package*

**V** = vegetarian Dishes

**GF** = Gluten Free

**GFO** = Gluten Free Option

Richmond (804) 750-1400 | Virginia Beach (757) 424-2424 | GoodrichGourmet.com

*Get Hitched for \$32.99*

- Three Hors D'oeuvres
- Choice of Salad
- Two Entrees with Sides
- Yeast Rolls or Mini Corn Bread Muffins
- Iced Tea, Lemonade and Water
- Cake Cutting with plastic plates

All for \$32.99 per guest!

Make your selections then call or email to reserve your date!

**Hors D'oeuvres and Desserts (pick 3)**

- |   |   |
|---|---|
| Antipasto Skewers <b>GF</b>   | Melon with Prosciutto and Manchego <b>GF</b>                                      |
| Artisan Cheese Display with Fruit <b>GF V</b>   | Mini Cheesecakes  |
| Buffalo Chicken Triangles <b>GF</b>   | Petite Deli Sandwiches  |
| Chocolate Covered Strawberries <b>GF</b>  | Pulled Pork Sliders   |
| Crab Stuffed Mushrooms <b>GF</b>  | Roasted Beef on French Bread Crostini<br><i>with Horseradish Crème and Capers</i> |
| Deconstructed BLT in Phyllo   | Shrimp and Cheddar Grits <b>GF</b><br><i>with Bacon and Sherry Cream</i>          |
| Fire Roasted S'mores Pops <b>GFO</b>  | Sliced Bartlett Pears with Walnuts and Honey <b>GF</b>                            |
| Fresh Fruit Display <b>V GF</b>   | Smoked Chicken Wings <b>GF</b>  |
| Fresh Tomato Basil Bruschetta <b>GFO V</b>  | Spinach & Feta Stuffed Mushrooms <b>V GF</b>                                      |
| Fresh Vegetable Display with Ranch <b>V GF</b>  | Spinach Artichoke Dip <b>GFO V</b><br><i>Served with Pita Chips</i>               |
| Handmade 100% Angus Barbecue Meatballs  | Strawberry, Walnut and Gorgonzola Canapés <b>V GF</b>                             |
| Honey Smoked Salmon Mousse <b>GF</b>  | Thai Chicken Satays <i>with peanut sauce</i> <b>GF</b>                            |
| Jumbo Shrimp Cocktail <b>GF</b>   | Tomato Soup and Mini Grilled Cheese Shooter<br><b>GFO</b>                         |
| Kicked up Ham Biscuits  | Vegetable Egg Rolls <b>V</b>  |
| Lobster Bisque Shooter <b>GFO</b>   |   |
| Maryland Lump Crab Dip <b>GFO</b>   |   |
| Mediterranean Display <b>GFO</b> <i>with Hummus or Bruschetta,<br/>Stuffed Grape Leaves, Marinated Artichokes, Pita Flatbread</i> |   |

*Additional menu items may be added • Minimum of 100 guests • Service, chafing, sales tax and other costs may apply*

## **Salads (pick 1)**

All salads include ranch and Italian dressings

Strawberry, Walnut & Gorgonzola Salad **GF**  
*with Strawberry Balsamic Vinaigrette*

Apple Pecan Winter Salad **GF**  
*with Pomegranate Vinaigrette*

Caesar Salad **GFO**

Greek Salad **GF**  
*With Balsamic Vinaigrette*

Café Salad **GFO**  
*With Balsamic Vinaigrette*

## **Entrées and Sides (pick 2)**

### **Seafood**

Citrus Peppercorn Tilapia in Cream Sauce **GFO**

Lump Crab Cakes *with Roasted Red Pepper Remoulade*

Shrimp and Cheddar Grits **GF**  
*with Bacon and Sherry Cream Sauce*

Pan Seared Mahi-Mahi **GF**  
*Topped with Ratatouille and a Yellow Bell Pepper Broth*

Glazed Atlantic Salmon **GF**  
*with Stone Ground Mustard Honey*

### **Beef**

Slow-Roasted Petit Beef Tenderloin **GF**  
*Served with Horseradish Sauce*

Braised Beef Brisket with Gravy **GFO**

Grilled Hanger Steak with a Demi Glaze

Beef Short Ribs **GF**

Roasted Beef  
*from the carving station*

### **Chicken**

Herb Roasted Chicken **GF**

Carolina Style BBQ Chicken

Tuscan Chicken **GFO**  
*with Fresh Tomato Basil Bruschetta and Crumbled Feta*  
*Served with Penne Pasta*

Jamaican Jerk Chicken

Roasted Red Pepper Chicken **GFO**

Chicken Marsala **GFO**

Spinach Artichoke Chicken **GF**

Chicken Roulade **GF**  
*with smoked Gouda, roasted red peppers, baby spinach and a Swiss cheese mornay drizzle*

### **Vegetarian**

Penne with Ricotta, Mushrooms & Spinach **v**  
*Served with Garlic Bread*

Nine Vegetable Stir Fry **v**

Penne Alfredo with Broccoli **GFO v**  
*Served with Garlic Bread*

*Additional menu items may be added • Minimum of 100 guests • Service, chafing, sales tax and other costs may apply*

## Entrées Continued

### **Pork**

Pork Tenderloin with Caramelized Onions, Apples  
and Sage **GF**

Smoked Boneless Pork Ribs **GF**

Rosemary and Garlic Pork Tenderloin **GF**

Virginia or Carolina Style Pork Barbecue **GF**

## Sides (Pick 2)

### **Starch**

Cheddar Grits **V GF**  
Jalapeño Cheddar Grits **V GF**  
Smashed Potatoes **V GF**  
*Regular, Garlic, Goat Cheese, or Bleu Cheese*  
Roasted Potatoes **V GF**  
Red Skin Potato Salad **V GF**  
Long Grain and Wild Rice **GF**  
Rice Pilaf  
Black Bean and Corn Rice **GF**  
White Rice **V GF**  
Brown Sugar Baked Beans **V GF**  
Mediterranean Pasta Salad **V**  
Potatoes au Gratin **V**  
Macaroni & Cheese **V GFO**  
*Cheddar, Truffle, Crab, Lobster or Whiskey*  
Red Beans and Rice **GF V**  
Baked Potato **GF V**  
Sweet Potato Salad **GF V**  
Sweet Potato, Edamame and Kale **GF V**  
Mini Corn Bread Muffins **V**

### **Vegetables**

Buttered Snap Peas **GF V**  
Balsamic Brussel Sprouts **V GF**  
Asparagus **V GF** with Balsamic Glaze  
Buttered Green Beans **V GF**  
Roasted Baby Carrots **V GF** with Sage and Butter  
Cole Slaw **V G**

### **Stations**

(upgrade a side to a station for \$3)

Smashed Potato Bar **GF**  
*Served with Cheddar Cheese, Bleu Cheese, Goat Cheese,  
Bacon, Roasted Garlic, Chives and Sour Cream*

Pasta Bar with Penne and Pasta, with Alfredo and Meat  
Sauces.

Macaroni and Cheese Bar with Cheddar and  
Lobster Mac. *Cavatappi pasta covered with our creamy  
cheddar cheese sauce. Served with Bacon, Grilled Chicken,  
Bleu Cheese, Diced Tomatoes, Ham, Parmesan, Olives and  
Chives*

**All of the choices above are served with our yeast rolls and butter**

## Beverage Display

Includes sweet or unsweetened iced tea, lemonade and water.

Add on some of the following to your "Get Hitched Package:"

- Additional hors d'oeuvres
- Additional beverages such as fresh brewed coffee
- Additional entrees
- Glassware, china and linens

*Additional menu items may be added • Minimum of 100 guests • Service, chafing, sales tax and other costs may apply*

To obtain a quote, please email  
events@goodrichgourmet.com with  
your desired menu.



**V** = vegetarian Dishes

**GF** = Gluten Free

**GFO** = Gluten Free Option

## *Get Hitched Package*

Richmond (804) 750-1400 | Virginia Beach (757) 424-2424 | GoodrichGourmet.com

### *Get Hitched for \$40.99*

- Four Hors D'oeuvres
- Choice of Salad
- Two Entrees with Sides
- Yeast Rolls or Mini Corn Bread Muffins
- Iced Tea, Lemonade and Water
- Cake Cutting with plastic plates

### **Hors D'oeuvres and Desserts (pick 4)**

- |   |   |
|---|---|
| Antipasto Skewers <b>GF</b>   | Melon with Prosciutto and Manchego <b>GF</b>                                      |
| Artisan Cheese Display with Fruit <b>GF V</b>   | Mini Cheesecakes  |
| Buffalo Chicken Triangles <b>GF</b>   | Petite Deli Sandwiches  |
| Chocolate Covered Strawberries <b>GF</b>  | Pulled Pork Sliders   |
| Crab Stuffed Mushrooms <b>GF</b>  | Roasted Beef on French Bread Crostini<br><i>with Horseradish Crème and Capers</i> |
| Deconstructed BLT in Phyllo   | Shrimp and Cheddar Grits <b>GF</b><br><i>with Bacon and Sherry Cream</i>          |
| Fire Roasted S'mores Pops <b>GFO</b>  | Sliced Bartlett Pears with Walnuts and Honey <b>GF</b>                            |
| Fresh Fruit Display <b>V GF</b>   | Smoked Chicken Wings <b>GF</b>  |
| Fresh Tomato Basil Bruschetta <b>GFO V</b>  | Spinach & Feta Stuffed Mushrooms <b>V GF</b>                                      |
| Fresh Vegetable Display with Ranch <b>V GF</b>  | Spinach Artichoke Dip <b>GFO V</b><br><i>Served with Pita Chips</i>               |
| Handmade 100% Angus Barbecue Meatballs  | Strawberry, Walnut and Gorgonzola Canapés <b>V GF</b>                             |
| Honey Smoked Salmon Mousse <b>GF</b>  | Thai Chicken Satays <i>with peanut sauce</i> <b>GF</b>                            |
| Jumbo Shrimp Cocktail <b>GF</b>   | Tomato Soup and Mini Grilled Cheese Shooter<br><b>GFO</b>                         |
| Kicked up Ham Biscuits  | Vegetable Egg Rolls <b>V</b>  |
| Lobster Bisque Shooter <b>GFO</b>   |   |
| Maryland Lump Crab Dip <b>GFO</b>   |   |
| Mediterranean Display <b>GFO</b> <i>with Hummus or Bruschetta,<br/>Stuffed Grape Leaves, Marinated Artichokes, Pita Flatbread</i> |   |

### **Salads (pick 1)**

All salads include ranch and Italian dressings

- |  |   |
|--|---|
| Strawberry, Walnut & Gorgonzola Salad <b>GF</b><br><i>with Strawberry Balsamic Vinaigrette</i> | Greek Salad <b>GF</b><br><i>With Balsamic Vinaigrette</i> |
| Apple Pecan Winter Salad <b>GF</b><br><i>with Pomegranate Vinaigrette</i>                      | Café Salad <b>GFO</b>                                     |
| Caesar Salad <b>GFO</b>  | Caprese Salad   |

*Additional menu items may be added • Minimum of 100 guests • Service, chafing, sales tax and other costs may apply*

## **Entrées (pick 2)**

### **Seafood**

Citrus Peppercorn Tilapia in Cream Sauce **GFO**

Lump Crab Cakes with Roasted Red Pepper Remoulade

Shrimp and Cheddar Grits **GF**  
with Bacon and Sherry Cream Sauce

Glazed Atlantic Salmon **GF**  
with Stone Ground Mustard Honey

Grilled Ahi Tuna  
Wasabi Potato Puree, Fried Lotus Root, Cilantro

Pan Seared Scallops  
Ginger Hoisin Sauce, Sautéed Asparagus, and Thai Basil

### **Vegetarian**

Penne with Ricotta, Mushrooms & Spinach **V**  
Served with Garlic Bread

Nine Vegetable Stir Fry **V**

Penne Alfredo with Broccoli **GFO V**  
Served with Garlic Bread

### **Chicken**

Herb Roasted Chicken **GF**

Carolina Style BBQ Chicken

Tuscan Chicken **GFO**  
with Fresh Tomato Basil Bruschetta and Crumbled Feta  
Served with Penne Pasta

Jamaican Jerk Chicken

Roasted Red Pepper Chicken **GFO**

Chicken Marsala **GFO**

Spinach Artichoke Chicken **GF**

Chicken Stuffed with Crab and Prosciutto

### **Beef**

Slow-Roasted Beef Tenderloin **GF**  
Served with Horseradish Sauce

Braised Beef Brisket with Gravy **GFO**

Grilled Hanger Steak with a Demi Glaze

Beef Short Ribs **GF**

Slow-Roasted Prime Rib **GF**  
Served with Horseradish Sauce

### **Pork**

Pork Tenderloin with Caramelized Onions, Apples  
and Sage **GF**

Virginia Pork Barbecue **GF**

Smoked Boneless Pork Ribs **GF**

Rosemary and Garlic Pork Tenderloin **GF**

### **Stations**

(Upgrade a side to a station for \$3)

Smashed Potato Bar **GF**  
Served with Cheddar Cheese, Bleu Cheese, Goat Cheese,  
Bacon, Roasted Garlic, Chives and Sour Cream

Pasta Bar with Penne and Fettuccine Pastas, with Alfredo and  
Meat Sauces.

Macaroni and Cheese Bar with Cheddar and Lobster  
Mac. Cavatappi pasta covered with our creamy cheddar  
cheese sauce. Served with Bacon, Grilled Chicken, Bleu Cheese,  
Diced Tomatoes, Ham, Parmesan, Olives and Chives

*Additional menu items may be added • Minimum of 100 guests • Service, chafing, sales tax and other costs may apply*



## **Sides (Pick 2)**

### **Starch**

Cheddar Grits V GF  
Jalapeño Cheddar Grits V GF  
Smashed Potatoes V GF  
*Regular, Garlic, Goat Cheese, or Bleu Cheese*  
Roasted Potatoes V GF  
Red Skin Potato Salad V GF  
Long Grain and Wild Rice GF  
Rice Pilaf  
Black Bean and Corn Rice GF  
White Rice V GF  
Brown Sugar Baked Beans V GF  
Mediterranean Pasta Salad V  
Potatoes au Gratin V

Macaroni & Cheese V GFO

*Cheddar, Truffle, Crab, Lobster or Whiskey*

Red Beans and Rice GF V

Baked Potato GF V

Sweet Potato Salad GF V

Sweet Potato, Edamame and Kale GF V

Mini Corn Bread Muffins V

### **Vegetables**

Buttered Snap Peas GF V

Balsamic Brussel Sprouts V GF

Asparagus V GF with Balsamic Glaze

Buttered Green Beans V GF

Roasted Baby Carrots V GF with Sage and Butter

Cole Slaw V G

**All of the choices above are served with our yeast rolls and butter**

---

## **Beverage Display**

Includes Sweet or Unsweetened Iced tea, Lemonade and Water

After Dinner Coffee Station with Regular and Decaf Coffee

Add on some of the following to your "Get Hitched Package"

- Additional hors d'oeuvres
- Additional entrees
- Glassware, china and linens

*Additional menu items may be added • Minimum of 100 guests • Service, chafing, sales tax and other costs may apply*