



Get Hitched Package

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 \$29.99, \$38.99 and \$54.99. All are priced per person.

Get Hitched for \$29.99

Three Hors D'oeuvres • Two Entrees with Sides • Yeast Rolls and Butter Iced Tea and Water • Cake Cutting

Stationary Hors D'oeuvres (Choose 3)

- | | |
|---|-------------------------------|
| Antipasto Skewers GF | Kicked up Ham Biscuits |
| Cheese Display with Crackers V GFO | Maryland Lump Crab Dip GFO |
| Cheesy Sausage Dip GFO | Pimento Cheese Dip V GFO |
| Fresh Fruit Display V GF | Shrimp Cocktail GF |
| Fresh Vegetable Display with Ranch V GF | Spinach Artichoke Dip V GFO |
| Handmade 100% Angus Barbecue Meatballs | Tomato Basil Bruschetta V GFO |
| Teriyaki Meatballs | |
| Marinara Meatballs GFO | |
| Hummus with Pita Bread GFO | |

Menus and pricing Effective for 2022 weddings

Entrees (Choose 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

Roasted Chicken GF *from the carving station*

Pork

Smoked Boneless Pork Ribs GF

Honey Ginger Roasted Pork Loin GF

Virginia Style Pulled Pork Barbecue GF

Carolina Style Pulled Pork Barbecue GF

Pasta

Penne with Ricotta, Mushrooms & Spinach

Pasta Bar *with Penne and Bowtie Pasta,
with Alfredo and Meat Sauce*

Roasted Summer Vegetable Ratatouille

Seafood

Seafood Linguini GFO

Roasted Salmon GF *with herb butter, lemon
and cracked black pepper*

Fire Roasted Tilapia in Citrus Cream Sauce GF

Pan Seared Mahi-Mahi GF

Beef

Braised Beef Brisket with Gravy GF

Beef Burgundy GF *with red wine and
mushroom sauce*

Roasted Beef GF *from the carving station*

Sides & Salads (Choose 2)

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

Café Garden Salad GF *with Balsamic Vinaigrette*

Greek Salad GF *with Balsamic Vinaigrette*

Apple Pecan Winter Salad GF *with Pomegranate
Vinaigrette*

Caesar Salad GFO

Cheddar Grits V GF

Jalapeño Cheddar Grits V GF

Smashed Potatoes V GF

Regular or Garlic

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

Sides & Salads Continued

Brown Sugar Baked Beans V GF	Macaroni & Cheese V GFO (add \$1)
Mediterranean Pasta Salad V	Red Beans and Rice GF V
Potatoes au Gratin V	Baked Potato GF V
Asparagus V GF (add \$1.50)	Loaded Mashed Potatoes GF (add \$1)
Buttered Green Beans V GF	Sweet Potato Salad GF V
Vegetable Medley V GF	Sweet Potato, Edamame and Kale GF V
Fresh Corn on the Cob V GF (seasonal)	Grilled Summer Vegetables (May-October)
Roasted Baby Carrots V GF	Roasted Fall Vegetables GF V
with Sage and Butter	Buttered Snap Peas GF V (seasonal)
Cole Slaw V GF	Balsamic Brussel Sprouts 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 yeast rolls and butter and a beverage display with sweet or unsweetened iced tea and water.



Roasted Salmon



Balsamic Brussel Sprouts



Strawberry Summer Salad

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

Get Hitched for \$38.99

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

Hors D'oeuvres (Choose 3)

- Antipasto Skewers GF
 - Artisan Cheese Display with Fruit GF V
 - Buffalo Chicken Triangles GF
 - Chocolate Covered Strawberries GF
 - Crab Stuffed Mushrooms GF
 - Deconstructed BLT in Phyllo
 - Dijon Chicken with Asparagus in Phyllo
 - Fire Roasted S'mores Pops GFO
 - Fresh Fruit Display V GF
 - Fresh Tomato Basil Bruschetta GFO V
 - Fresh Vegetable Display with Ranch V GF
 - Honey Smoked Salmon Mousse GF
 - Jumbo Shrimp Cocktail GF
 - Kicked up Ham Biscuits
 - Lobster Bisque Shooter GFO
 - Mac and Cheese Bites
 - Maryland Lump Crab Dip GFO
 - Meatballs (choice of BBQ or Teriyaki)
 - Mediterranean Display GFO
 - Mini Cheesecakes
 - Mini Chicken and Waffles
 - Petite Deli Sandwiches
 - Pulled Pork Sliders
 - Shaved Prime Rib on French Bread Crostini
 - Shrimp and Cheddar Grits GF
 - Shrimp Cocktail GF
 - Sliced Bartlett Pears with Walnuts and Honey V
 - Smoked Chicken Wings GF
 - Spinach & Feta Stuffed Mushrooms V GF
 - Spinach Artichoke Dip GFO V
 - Strawberry, Walnut and Gorgonzola Canapés V
 - Sweet Potato Ham Biscuits
 - Thai Chicken Satays with Peanut Sauce GF
 - Thai Chicken Lettuce Wraps GF
 - Tomato Soup and Mini Grilled Cheese GFO
 - Vegetable Egg Rolls V
- with Hummus or Bruschetta, Stuffed Grape Leaves,
Marinated Artichokes, Pita Flatbread*



Dijon Chicken with Asparagus in Phyllo

Salads (Choose 1)

All of our buffet salads also include Ranch and Italian dressing

Strawberry, Walnut & Gorgonzola Salad GF with
Strawberry Balsamic Vinaigrette

Apple Pecan Winter Salad GF
with Pomegranate Vinaigrette

Café Garden Salad GF
with Balsamic Vinaigrette

Caesar Salad GFO

Greek Salad GF
with Balsamic Vinaigrette

Heirloom Tomato Caprese (seasonal)

Entrees (Choose 2)

Chicken

Herb Roasted Chicken GF
Carolina Style BBQ Chicken
Roasted Red Pepper Chicken GF
Chicken Marsala
Lemon Caper Chicken
Spinach Artichoke Chicken GF
Chicken Roulade GF
Jamaican Jerk Chicken
Tuscan Chicken GF
Chicken Teriyaki
Roasted Chicken with Mirepoix GF

Seafood

Seafood Linguini GFO
Lump Crab Cakes
Roasted Salmon GF *with herb butter, lemon
and cracked black pepper*
Maple and Honey Glazed Salmon GF
Fire Roasted Tilapia in Citrus Cream Sauce GF
Pan Seared Mahi-Mahi GF
Roasted Grouper with Peach Salsa GF
Shrimp and Cheddar Grits GF

Pork

Pork Tenderloin GF
*with Caramelized Onions, Apples and Sage/Rosemary
and Garlic/or Teriyaki*
Smoked Boneless Pork Ribs GF
Virginia Style Pulled Pork Barbecue GF
Carolina Style Pulled Pork Barbecue GF

Pasta

Penne with Ricotta, Mushrooms & Spinach
Spinach and Ricotta Lasagna
Pasta Bar *with Penne and Bowtie Pasta,
with Alfredo and Meat Sauce*
Roasted Summer Vegetable Ratatouille GFO

Beef

Braised Beef Brisket with Gravy GF
Beef Burgundy GF
Braised Beef Short Ribs GF
Grilled Hanger Steak GF
Slow-Roasted Petit Beef Tenderloin GF
with Demi-Galze

Sides (Choose 2)

Cheddar Grits V GF
Jalapeño Cheddar Grits V GF
Smashed Potatoes V GF
Regular, Garlic, Goat Cheese, or Bleu Cheese
Loaded Mashed Potatoes GF (add \$1)
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
Grilled Summer Vegetables GF (May-October)
Roasted Fall Vegetables GF V
Buttered Snap Peas GF V (seasonal)
Fresh Corn on the Cob GF V (seasonal)
Balsamic Brussel Sprouts V GF
Asparagus V GF (add \$1.50)
Vegetable Medley GF V
Buttered Green Beans V GF
Roasted Baby Carrots V GF
with Sage and Butter

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 yeast rolls and butter and 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

Goodrich Gourmet Catering 112 S 2nd Street Richmond VA 23219 (804) 750-1400 events@goodrichgourmet.com

Get Hitched for \$54.99

Four Hors D'oeuvres • Choice of Salad • Three Entrees with Sides • Yeast Rolls or Mini Corn Bread Muffins • Iced Tea, Lemonade and Water • After Dinner Coffee Station • Cake Cutting

Hors D'oeuvres (Choose 4)

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



Salads (Choose 1)

All of our buffet salads also include Ranch and Italian dressing

Strawberry, Walnut & Gorgonzola Salad GF with
Strawberry Balsamic Vinaigrette

Apple Pecan Winter Salad GF
with Pomegranate Vinaigrette

Café Garden Salad GF
With Balsamic Vinaigrette

Caesar Salad GFO

Greek Salad GF
With Balsamic Vinaigrette

Roasted Beet Salad with Goat Cheese GF
With Champagne Vinaigrette

Caprese Salad GF

Entrees (Choose 3)

Chicken

Herb Roasted Chicken GF
Carolina Style BBQ Chicken
Roasted Red Pepper Chicken GF
Chicken Marsala GFO
Spinach Artichoke Chicken GF
Tuscan Chicken GFO
Lemon Caper Chicken
Chicken Teriyaki
Roasted Chicken with Mirepoix
Chicken Stuffed with Crab and Prosciutto GFO
Chicken Roulade GF
*with smoked Gouda, roasted red peppers, baby
spinach and a Swiss cheese mornay drizzle*

Seafood

Seafood Linguini GFO
Roasted Salmon GF *with herb butter, lemon
& cracked black pepper*
Lump Crab Cakes
Maple and Honey Glazed Salmon GF
Pan Seared Mahi-Mahi GF
Shrimp and Cheddar Grits GF
Grilled Ahi Tuna GFO
Pan Seared Scallops GFO

Pork

Pork Tenderloin GF
*with Caramelized Onions, Apples and
Sage/Rosemary and Garlic/or Teriyaki*
Smoked Boneless Pork Ribs GF

Pasta

Penne with Ricotta, Mushrooms & Spinach
Spinach and Ricotta Lasagna
Pasta Bar *with penne and bowtie Pasta, with Alfredo
and Meat Sauce*
Roasted Summer Vegetable Ratatouille

Beef

Braised Beef Brisket with Gravy GF
Slow Roasted Prime Rib GF
Braised Beef Short Ribs GF
Grilled Hanger Steak GF
Slow-Roasted Beef Tenderloin GF
with Demi-Galze



Sides (Choose 2)

Cheddar Grits V GF
Jalapeño Cheddar Grits V GF
Smashed Potatoes V GF
Regular, Garlic, Goat Cheese, or Bleu Cheese
Loaded Mashed Potatoes GF
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
Grilled Summer Vegetables GF (May-October)
Roasted Fall Vegetables GF V
Buttered Snap Peas GF V (seasonal)
Fresh Corn on the Cob GF V (seasonal)
Balsamic Brussel Sprouts V GF
Asparagus V GF
Vegetable Medley GF V
Buttered Green Beans V GF
Roasted Baby Carrots V GF
with Sage and Butter



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.

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Additional Items

Hot Coco or Apple Cider Bar

\$2.00 per person

Soda Service

\$2.50 per person

Children's Meals (Chicken Tenders & Mac & Cheese)

\$13.00 each

Hot Boxed Vendor Meals

\$18.00 each

Cold Boxed Vendor Meals

\$12.00 each

Bar Service (add on)

Customer Supplied Beer and Wine Bar

Beverages:

customer supplied beer and wine

Service

Includes ice, cooler and plastic cups

\$1.50 per person

Staffing

Bartender

(4 hours minimum plus set up time)

\$25 per hour

Customer Supplied Mixed Beverage Bar

Beverages:

customer supplied beer, wine and liquor

Service

Includes ice, cooler and plastic cups

Mixers: Coke, Diet Coke, Ginger Ale, OJ,

Cranberry, Tonic, Soda and Bar Fruit

\$3.50 per person

Staffing

Bartender

(4 hours minimum plus set up time)

\$25 per hour

House Beer and Wine Bar including ABC license

starting at \$12.95 per guest