

WEDDINGS |
PRIVATE EVENTS |
CORPORATE
CATERING

EVERYDAY
Gourmet

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



GOURMET DISPLAY PLATTERS

small serves 12 / large serves 24

ARTISAN CHEESE DISPLAY 76/140
A wonderful selection of 5 hand-cut cheeses served with crostini, gluten-free crackers, grapes, nuts and berries.

ASSORTED SPIRAL WRAPS 45/122
An assortment of turkey, ham and roast beef rolled in flour tortillas with herbed cheese spread, shredded lettuce and diced tomato. Small is 18 portions and feeds 12; large is 54 portions and feeds 36.

BLOODY MARY SHRIMP COCKTAIL 96/180
Spiced jumbo shrimp cocktail with classic horseradish cocktail sauce, served with pickle spears, olives, celery sticks, cucumber rounds, extra Old Bay spice and lemon wedges - great alone or as a garnish platter for your Bloody Mary!

BROWN SUGAR GRILLED PORK TENDERLOIN 65/120
Medallions of tender pork over roasted granny apples, grilled onions and dried cranberries.

BRUSCHETTA BAR TRIO 52/98
Crispy crostinis with whipped feta, salsa cruda and marinated artichoke relish served on the side.

CHARCUTERIE DISPLAY 75/136
A hearty display of cured meats, olives, house-pickled vegetables and dried fruits served with crostini, whole grain mustard and herbed aioli.

CHIPS & SALSA STATION 42/79
Corn tortilla chips served with house-made salsa, pico de gallo and guacamole.

CILANTRO SHRIMP SALAD TEA SANDWICHES 52/99
Spiced shrimp folded with a fresh cilantro and southwest spiced dressing on flatbread.

CLASSIC BEEF TENDERLOIN DISPLAY 193/275
Medium rare sliced herbed beef tenderloin presented with horseradish sauce, caramelized onions and mushrooms, mustard, herb aioli and rolls.

CRUDITE DISPLAY WITH CUCUMBER DIP 40/77
Fresh cut yellow squash, zucchini, carrot, cucumber, celery, bell peppers, broccoli florets, and grape tomatoes with a cool cucumber-sour cream sauce for dipping.

ENGLISH CUCUMBER TEA SANDWICHES 38/72
Hothouse cucumbers sliced thin on flatbread with a garlic and herb cream cheese spread.

FAVORITES CHEESE TRAY 62/116
Crowd favorites brie, cheddar cubes and marinated fresh mozzarella cheeses served with crackers, grapes, nuts and berries.

GRILLED AND ROASTED VEGETABLE DISPLAY 55/105
Marinated, grilled and roasted squash, zucchini, carrots, asparagus, red onions, stoplight peppers, portobello and button mushrooms complemented by lima bean hummus.

HOUSE HOT SMOKED SALMON DISPLAY 68/128
Hot smoked with a garlic and pepper blend presented over a bed of roasted shallots, fennel and peppers, served with herbed cheese spread and crostini

KOREAN FLANK STEAK DISPLAY 80/150
Grilled and sliced sesame-ginger flank steak, brown rice salad, pickled mushrooms, marinated cucumbers, radish, kimchi, boiled egg and gochujang mayo sauce.

MEZZE DISPLAY 65/122
Crispy spanakopita, dolmades, marinated feta, olives, classic hummus, red pepper hummus, crisp vegetables, tomatoes, pita.

MINI SANDWICH PLATTER 43/84
Chicken salad, turkey and white cheddar, ham and swiss and pimento cheese sandwiches with lettuce and tomato, accompanied by herb mayo and honey mustard on the side for spreads.

PETITE CHICKEN SALAD ROLLS 40/76
Old fashioned chicken salad on soft white rolls.

RELISH PLATTER 39/74
An assortment of pickled vegetables including olives, marinated tomatoes and peppers.

SEASONAL FRUIT DISPLAY 48/92
The freshest and ripest fruits available, beautifully presented.

SMOKY PIMENTO CHEESE DISPLAY 48/92
A savory blend of four cheeses, roasted peppers and spices. Served with assorted crackers, including gluten free.

SOUTHERN DIP STATION 55/105
Smoky pimento cheese and lima bean hummus with crisp vegetables, Ritz crackers and toasted cornbread.

We reserve the right to substitute ingredients based upon freshness and availability
Prices do not include 10% meals/sales tax, 12% service charge (attended events only), delivery fees, gratuity