



Richmond (804) 750-1400 | GoodrichGourmet.com

Hot Buffet Meals

All lunch and dinner orders come with aluminum pans, plates, cutlery, napkins, cups, ice, iced tea and/or lemonade. Each is served with our apple pecan salad (October–March) or strawberry walnut salad (April–September), homemade vinaigrette, Italian and ranch dressings, warm yeast rolls (or other bread product), butter, and assorted cookies. **Minimum of 10 guests per entrée.**

*Orders served after 4 pm, please add \$4 per guest, as dinner portions apply.
Delivery and taxes included.*



Asian Stir Fry (vegetarian) – \$12.99/guest

Loads of fresh vegetables sautéed in a gluten free stir-fry sauce with white rice.
With Chicken **\$14** | With Beef **\$16** | Combination Chicken & Beef **\$17**



Atlantic Salmon – \$17.99/guest

Pan seared to perfection and topped with compound butter, served with house pilaf.



Baked Potato Bar – \$13.99/guest

Idaho potato, ground beef and bean chili, steamed broccoli, sour cream, shredded cheddar, bacon, and whipped butter. Add diced grilled chicken for \$4.



BBQ Chicken – \$14.99/guest

Barbecue grilled chicken breast topped with bacon and cheese. Served with mashed potatoes.



Beef Brisket & Herb Roasted Chicken – \$20.99/guest

Celebrating 20 years with the dish that helped get us here! Angus beef brisket and gravy, herb roasted chicken with gravy, and mashed potatoes.



Braised Beef Short Ribs – \$19.99/guest

Braised with red wine until fork-tender, topped with gravy and served with homemade mashed potatoes.



Brunch – \$14.99/guest

Assortment of our fabulous quiches, homestyle chicken salad on fresh baked croissants, Mediterranean pasta salad, fresh fruit salad, and our fresh garden salad with homemade dressings.

Hot Buffet Meals continued



Burger Bar (with Chicken) – \$14.99/guest

Char-grilled handmade Angus beef patties with all the fixin's. We also send grilled chicken breasts for 1/3 of guests to keep everyone happy. Veggie burgers available as well for no additional charge. Includes Mediterranean pasta salad.



Carolina BBQ Chicken – \$14.99/guest

Boneless thighs roasted in our delicious vinegar based sauce. Served with cheddar cheese grits and coleslaw.



Chicken Alfredo with Penne – \$14.99/guest

Homemade Alfredo with grilled chicken breasts and broccoli.



Chicken Marsala – \$14.99/guest

Pan-seared chicken breasts in a flavorful Marsala wine and mushroom sauce. Served with house pilaf.



Chicken Parmigiana – \$14.99/guest

Chicken breasts lightly dusted and sautéed in olive oil, topped with our own marinara sauce and four Italian cheeses, then baked to perfection. Served with garlic penne pasta and marinara sauce.



Chicken Piccata – \$14.99/guest

Chicken breasts breaded and sautéed in a flavorful white wine caper sauce. Served with house pilaf.



Chipotle Chicken – \$14.99/guest

Marinated and grilled chicken in housemade chipotle sauce, served with Spanish rice, shredded cheddar cheese, and warm tortillas.



Chori-Pollo with Queso – \$15.99/guest

Everyone's favorite Mexican dish! Sautéed chicken with chorizo, sautéed onions, and cheese. Served with Spanish rice and fresh tortilla chips and salsa.



Country Fried Chicken & Gravy – \$14.99/guest

Boneless chicken perfectly seasoned and fried and topped with country gravy. Served with mashed potatoes.



Fried Chicken – \$14.99/guest

Crispy southern fried chicken served with mashed potatoes and slaw. Two pieces per guest. It's finger lickin' good, y'all!



Grilled Fajitas – \$15.99-\$18.99/guest

Seasoned and grilled with warm flour tortillas, sautéed peppers and onions, salsa, sour cream and cheese. Served with Spanish rice. Choice of grilled chicken, beef, or a combination of both.

Hot Buffet Meals continued



Grilled Kabobs – \$14.99-\$17.99/guest

Chicken or beef marinated in Greek seasonings (Garlic, oregano, lemon juice and olive oil) and grilled to perfection. Served with Mediterranean rice, pita triangles, and our rich tzatziki sauce. Best in town!



Homestyle Meatloaf – \$14.99/guest

Better than Grandma's, 100% beef and glazed with our house BBQ sauce and served with mashed potatoes.



Jamaican Jerk Chicken – \$14.99/guest

Jerk marinated and grilled boneless chicken, with traditional red beans and rice.



Korean BBQ Chicken – \$14.99/guest

Korean style bbq glazed chicken with basmati rice and Asian slaw.



Roasted Red Pepper Chicken – \$14.99/guest

Grilled chicken breasts finished in our creamy roasted red pepper sauce. Served with house pilaf. Best seller for 20 years in a row!



Sandwich Buffet – \$11.99/guest

Choice of sandwich served on fresh baked hoagie rolls, with leaf lettuce, and accompanied by Mediterranean pasta salad, assorted chips, cookies and tea.



Soup & Salad – \$10.99/guest

Your choice of salads and delicious homemade soups. Includes yeast rolls and butter. One soup and one salad per 15 guests.



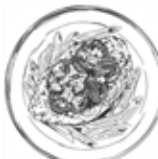
Soup, Salad & Sandwich – \$14.99/guest

Your choice of soup and salad, plus assorted half-sandwiches and Mediterranean pasta salad.



Thai Chicken Curry – \$14.99/guest

Flavorful red curry and coconut milk with rice, sautéed chicken and fresh vegetables. Vegan option available with hearts of palm for \$12.99/guest.



Tuscan Chicken – \$14.99/guest

Italian marinated and baked chicken breast topped with fresh tomato basil bruschetta and garnished with crumbled feta, served with garlic penne pasta.

Individual Hot Meals

Served with bottled water and individually packaged cutlery.

Minimum of 10 guests per entrée.



Asian Stir Fry (vegetarian) – \$10.99/guest

Loads of fresh vegetables sautéed in a gluten free stir-fry sauce with white rice.

With Chicken **\$12.99** | With Beef **\$14.99** | Combination Chicken & Beef **\$15.99**



Atlantic Salmon – \$15.99/guest

Pan seared to perfection and topped with compound butter, served with house pilaf.



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Barbecue grilled chicken breast topped with bacon and cheese. Served with mashed potatoes.



Beef Brisket & Herb Roasted Chicken – \$18.99/guest

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Carolina BBQ Chicken – \$12.99/guest

Boneless thighs roasted in our delicious vinegar based sauce. Served with cheddar cheese grits and coleslaw.



Chicken Alfredo with Penne – \$12.99/guest

Homemade Alfredo with grilled chicken breasts and broccoli.



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Chicken Piccata – \$12.99/guest

Chicken breasts breaded and sautéed in a flavorful white wine caper sauce. Served with house pilaf.



Chori-Pollo with Queso – \$13.99/guest

Everyone's favorite Mexican dish! Sautéed chicken with chorizo, sautéed onions, and cheese. Served with Spanish rice and fresh tortilla chips and salsa.

Individual Hot Meals continued



Country Fried Chicken & Gravy – \$12.99/guest

Boneless chicken perfectly seasoned and fried and topped with country gravy. Served with mashed potatoes.



Grilled Fajitas – \$12.99-\$16.99/guest

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Korean BBQ Chicken – \$12.99/guest

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Flavorful red curry and coconut milk with rice, sautéed chicken and fresh vegetables. Vegan option available with hearts of palm for \$12.99/guest.



Tuscan Chicken – \$12.99/guest

Italian marinated and baked chicken breast topped with fresh tomato basil bruschetta and garnished with crumbled feta, served with garlic penne pasta.

Vegetarian Individual Hot Meals

Served with bottled water and individually packaged cutlery.

Minimum of 10 guests per entrée.



Curried Cauliflower – \$12.99/guest

Yellow curry coconut sauce with cauliflower and peas. Served with basmati rice.



Korean BBQ Tofu – \$12.99/guest

Korean style bbq-glazed tofu with pickled cabbage and rice.



Penne Alfredo with Broccoli – \$12.99/guest

Perfectly cooked penne pasta served in our creamy homemade Alfredo sauce. Gluten free pasta available.



Summer Vegetable Ratatouille – \$12.99/guest

Summer vegetables with marinara over white rice.



Thai Curry – \$12.99/guest

Hearts of palm and fresh vegetables in a gluten free Thai red curry.



Vegetable Stir Fry – \$12.99/guest

Crisp fresh vegetables stir-fried in our own Asian-inspired sauce, served with steamed white rice.

Sandwiches, Salads & Soups

Served with bottled water and individually packaged cutlery.
Minimum of 10 guests per entrée.



Sandwich, Salad & Soup \$14.99/guest

Your choice of soup and salad, plus assorted half-sandwiches and Mediterranean pasta salad.

Sandwich Buffet \$11.99/guest

Served on fresh baked hoagie rolls, with leaf lettuce, and accompanied by Mediterranean pasta salad, assorted chips, cookies, and tea.

Soup & Salad \$10.99/guest

Your choice of salads and delicious homemade soups. Includes yeast rolls and butter. One soup and one salad per 15 guests.

Assortment of Soups:

- Beef & Bean Chili
- Broccoli Cheddar
- Butternut Squash (seasonal)
- Chef's Creation
- Chicken & Corn Chowder
- Chicken Brunswick Stew
- Chicken Noodle
- Minestrone (vegetarian)
- Tomato Basil Bisque

Assortment of Sandwiches:

- Albacore Tuna Salad
- Black Forest Honey Ham & Swiss
- Fresh Mozzarella, Tomato, & Basil (vegetarian)
- Oven Roasted Turkey Breast & Swiss
- Chicken Salad with Cranberries & Walnuts

Assortment of Salads:

- Café Garden Salad
- Caesar Salad
- Greek Salad
- Summer Seasonal Salad (Strawberry, Walnut, Gorgonzola)
- Winter Seasonal Salad (Apple, Pecan, Bleu Cheese)

Boxed Lunches & Boxed Salads

Served with bottled water and individually packaged cutlery.

Minimum of 10 guests per entrée.



The Boxed Lunch – \$11.99/guest

Enjoy a 6” sandwich on a white sub roll, served with Mediterranean pasta salad, crispy chips, a fresh-baked cookie, and bottled water. **No minimums!** Turkey & Swiss and Ham & Swiss will also have mayo and mustard.



The Boxed Salad – \$9.99/guest

Choice of salad, accompanied by pasta salad, cookie, and bottled water.



Executive Boxed Lunch – \$14.99/guest

Choice of sandwich with lettuce and tomato, mayo and mustard on the side, gold potato salad, pasta salad, cookie, bottled water, and homemade pickle wedge. Served in a white lunch box.

Executive Sandwich Options:

- **Grilled Chicken** with roasted red peppers and fresh mozzarella on a white sub roll with Balsamic drizzle
- **Premium Roast Beef** piled high with cheddar and horseradish sauce on sub roll
- **Italian Sub** with Black Forest ham, Genoa salami, Italian capicola, Swiss cheese, banana peppers, onions, and oil and vinegar on white sub roll
- **Goodrich Club** with Black Forest ham, oven-roasted turkey, thick-cut bacon, American cheese, and three pieces of toast
- **The Golfing Chef** with oven-roasted turkey thick-cut bacon, smoked Gouda cheese, and cucumber on a wheat sub roll
- **Vegetarian** with roasted red peppers, grilled vegetables, and herb goat cheese on a sub roll



Executive Boxed Salad – \$13.99/guest

Choice of salad with pasta salad, cookie and bottled water.

Executive Salad Options:

- **Grilled Chicken Cobb** with lettuces, grilled chicken, thick-cut bacon, hard-boiled egg, red onion, shredded cheddar, and tomato
- **Steak and Bleu** with lettuces, grilled beef tenderloin, Bleu cheese, red onion, cucumber, and tomato
- **Turkey Apple Salad** with oven-roasted turkey breast, apple, smoked Gouda, celery, and bacon over greens with Balsamic vinaigrette

Breakfast



Biscuits N' Gravy – \$6.99/guest

Freshly baked buttermilk biscuits with homemade sausage and black pepper gravy.



Breakfast Bake – \$25.99/guest

Tribute to all the mothers out there! Sausage, egg, and cheese casserole. 9–12 portions.



Breakfast Sandwiches – \$8.99/guest

Comes with choice of bacon, sausage, or veggies with egg and cheese on your choice of bread. Individually wrapped to keep them warm and delicious.



Breakfast Sandwich Box with Hash Browns and Juice – \$13.99/guest

A choice of breakfast sandwich with side of breakfast potatoes and juice.



Continental Breakfast – \$11.99/guest

Bagels and breakfast pastries, sliced fresh fruit display, and Greek yogurt parfait. Includes cream cheese, butter, and jelly. Rise and shine!



Deluxe Breakfast – \$12.99/guest

Scrambled eggs, thick-cut bacon, country sausage patties, grits, and biscuits. Includes butter and jelly. Just add coffee and juice for a complete breakfast.



French Toast & Bacon – \$10.99/guest

Authentic thick-cut baguette French toast, topped with brown sugar cinnamon. Served with thick-cut bacon. Best in town! Includes syrup and butter.



Quiche – \$21.99/each

8 portions each. Gluten free (crustless) available.

- Bacon & Cheddar
- Chef's Creation
- Ham & Cheddar
- Roasted Red Pepper & Mozzarella (VG)
- Sausage & Cheddar
- Spinach & Feta (VG)

Breakfast continued

À La Carte Breakfast



Bacon – \$3.99/guest

Two pieces thick-cut. Minimum of 12.



Coffee Service – \$2.99/guest

House Arabica blend with cups, creamer, sweetener, and stirrers. Minimum of 12.



Greek Yogurt Parfaits – \$5.99/guest

Individually packaged. Minimum of 12.



Hashbrowns – \$2.49/guest

Cubes of russet potatoes fried to perfection, served with ketchup.



Individual Juice – \$2.49/guest

10-oz. individual orange, apple, and cranberry juices are a great way to start the morning.



Sausage Patties – \$2.49/guest

Two perfectly cooked country sausage patties.



Scrambled Eggs – \$3.49/guest

Two eggs per person, seasoned and scrambled to perfection. Minimum of 12.



Sliced Fruit Display – \$3.99/guest

Neatly sliced and arranged pineapple, melons, berries, and grapes.



Vegan Sausage Patty – \$4.99/guest

2-ounce savory plant-based sausage patty perfectly cooked.

Miscellaneous

Chafing Rack – \$12.99/ea.

Includes water pan, fuel and set up.

Unsweetened Tea – \$9.99/gallon

Includes cups and ice.

Sweet Tea – \$9.99/gallon

Includes cups and ice.

Lemonade – \$9.99/gallon

Includes cups and ice.

Warm Yeast Rolls and Butter – 99¢/ea.

Macaroni and Cheese – \$2.99/guest

Sautéed Fresh Veggies – \$1.99/guest

Assorted Mini Desserts – \$3.99/guest

A step above cookies, we provide a delicious assortment of mini desserts to make your event a little over the top. May come with: Lemon and Raspberry Bars, Cheesecake Bites, Brownies or other delicious options.

Extra Set-ups (rolled cutlery and napkin) – 99¢/ea.

Bottled Water (16.9 oz) – \$1.49/ea.

Soda (12 oz)– \$1.99/ea.

