



Phone 804-868-8900  
[www.groovinggourmets.com](http://www.groovinggourmets.com)

### **hors d'oeuvres Packages**

We have assembled an array of menus that will assist you in planning hors d'oeuvres for your next themed event. Prices listed per 25 pieces of each item.

#### **Cuban Connection \$229.95**

- **Spicy Chicken Empanadas**  
Shredded chicken, green chiles and cheese stuffed into a buttery turnover.
- **Mini Cubano Sandwiches**  
Havana Daydreamin'! Our house rolls stuffed with thin-sliced pork loin, ham, swiss cheese, pickle and whole grain mustard.
- **Black Bean Cakes with Sofrito Salsa**  
Vegetarian spiced black bean cakes topped with a blend of peppers, onions, tomatoes, garlic and cilantro.
- **Cilantro Shrimp Salad Canapes**  
Mexican inspired shrimp salad served in mini tortilla cups.
- **Smoked Flank Steak Skewers with Chimichurri Sauce**  
Smoky beef skewers with a cilantro-lime sauce.

#### **Down South \$219.95**

- **Ambrosia Salad Skewers**  
Strawberry, orange and pineapple skewer on a bed of coconut with chantilly cream for dipping.
- **Fried Oysters on Crackers with Tartar Sauce**  
For the oyster lovers. Simply delicious.
- **Country Ham Biscuits with Brown Sugar Dijon Butter**  
Shaved Virginia country ham with a sweet whipped dijon butter. Served on silver dollar rolls.
- **Virginia Peanut Chicken Skewers**  
Celebrate Virginia! Marinated grilled chicken with peanut sauce and crushed peanuts.

- **Deviled Eggs with Baby Sweet Pickles**

Traditional southern style with pickles and mustard, garnished with paprika and baby sweet pickles.

### **Home On The Range**

**\$231.95**

- **Mushroom Stuffed with Bacon, Cheddar and Horseradish**

Plump mushroom caps full of a flavorful blend of bacon and cheese, with just a hint of horseradish.

- **Barbequed Beef Sliders with Pepperjack Cheese**

Thin sliced marinated flank steak with southwest BBQ sauce, caramelized onions and pepperjack cheese.

- **Fruit Skewers with Cinnamon Cream Dip**

Fresh seasonal fruit with our sublime cinnamon cream sauce for dipping.

- **Chipotle Chicken Quesadilla Rolls**

Smoky-spicy blend of chicken and cheese rolled in flour tortillas.

- **Peppadew Peppers Stuffed with Herbed Chevre**

South African mini sweet red peppers stuffed with fresh herbs and goat cheese.

### **Island Hopper**

**\$215.95**

- **Plantain Tostones with Mojo Sauce**

Fried and pressed green plantains topped with a citrus garlic sauce.

- **Grilled Pineapple Skewers with Coconut Sauce**

Sweet rum-marinated golden pineapple lightly grilled and drizzled with coconut sauce and toasted coconut.

- **Crab Salad with Mango Salsa**

Fresh crab lightly sauced in a lime cream topped with fresh mango-red pepper salsa in mini tortilla cups.

- **Coconut Fried Shrimp with Hot Chile Sauce**

Plump golden brown shrimp covered in coconut with a sweet chile dipping sauce.

- **Margarita Chicken Skewers**

Tequila-lime marinated chicken breast in a tangy tomatillo sauce.

### **Italian**

**\$202.50**

- **Roasted Tomato & Mozzarella Caprese Skewers**

Our oven roasted tomatoes skewered with fresh marinated mozzarella with balsamic vinaigrette.

- **Oregano Spiked Sausage and Ricotta Puffs**

Perfectly seasoned sausage and ricotta filling inside buttery puff pastry.

- **Miniature Crab and Basil Focaccias**

Grilled flatbread topped with blue crab in a swiss cheese sauce and garnished with red onion marmalade.

- **Herbed Cheese Polenta Rounds w/ Caramelized Onions and Balsamic**

Crisped Italian inspired treat topped with sweet onions and balsamic vinegar reduction.

- **Chicken Piccata Bites**

Seasoned seared chicken bathed in lemon, white wine and garlic.

### **Mamma Mia!**

**\$225.95**

- **Prosciutto Wrapped Asparagus Tips**

Tender asparagus rolled in thin sliced prosciutto drizzled with balsamic reduction.

- **Bruschetta Bar**

Herbed crostinis with whipped feta, mediterranean tomato salsa, and a marinated artichoke relish.

- **Seared Tuna Bites with Caponata**

Herb crusted ahi tuna topped with a relish of eggplant, capers, olives and peppers.

- **Turkey Sausage Balls in Spicy Vodka Sauce**

Groovin's hand rolled spiced ground turkey in our spicy vodka red tomato sauce.

- **Mini Beef and Herbed Ricotta Calzones with Pesto Cream**

Ground beef, garlic, onion and ricotta stuffed inside a buttery crust. Served with pesto cream sauce.

### **Mardi Gras**

**\$259.50**

- **Artichoke and Cheese Stuffed Profiteroles**

Chunks of artichoke and herbed cheese in pastry puffs.

- **Oysters Rockefeller Baked On The Half Shell**

Groovin's version of the classic with bacon, spinach, seasoned panko bread crumbs and a touch of cream.

- **VooDoo Shrimp with Pineapple Salsa**

Caribbean spiced shrimp with a colorful pineapple salsa on the side.

- **Blackened Pork Tenderloin on Cornbread Rounds and Cajun Mustard**

Juicy spiced pork tenderloin medallions on our sweet cornbread topped with a dollop of sweet pepper mustard.

- **Mini Muffelattas with Olive Salad**

A New Orleans Special. Mini sandwiches stuffed with Italian meats and a robust olive salad.

**Orient Express**  
**\$225.50**

- **Assorted Vegetable Sushi with All the Trimmings**  
House made sushi with wasabi, pickled ginger and soy.
- **Ginger Seared Rare Tuna Skewers with Wasabi Cream**  
Ahi tuna seared rare and presented over wasabi cream.
- **Lemongrass Shrimp Cakes with Hot Mustard**  
Ground shrimp, garlic and a hint of lemongrass pan seared in panko bread crumbs and served with spicy mustard sauce.
- **Chicken Potstickers with Ponzu Dipping Sauce**  
Chinese dumplings stuffed with chicken and vegetables, with a citrus soy sauce on the side.
- **Grilled Chile Lime Beef Satays**  
Tender skewered beef glazed with garlic, ginger, crushed red pepper and fresh lime.

**Ragin' Cajun**  
**\$189.95**

- **Blue Cheese Stuffed Mushrooms**  
Roasted mushrooms stuffed with an exotic mushroom and blue cheese medley.
- **Red Beans and Rice Cakes Topped with Andouille Sausage**  
A New Orleans classic made bite size!
- **Crawfish Boil Potato Cups with Crawfish, Corn and Cheese**  
A whole New Orleans crawfish boil packed into one bite!
- **Blackened Chicken Skewers w/ Creole Sauce**  
Seared cajun spiced chicken tempered with a hearty onion, pepper, celery and tomato sauce.
- **Petite Salmon Cakes with Roasted Tomato Salsa**  
Southern specialty topped with our delicious oven roasted tomatoes and onions.

**Southern Culture**  
**\$197.50**

- **Cinnamon Roasted Beet Skewers**  
Fresh beets. slow braised with cinnamon, clove and allspice-served neatly on petite skewers.
- **Chicken Salad with Grapes and Toasted Almonds on Bread Rounds**  
Our house gingered chicken salad with sliced red grapes and toasted almond slices on a bite sized baguette round.
- **Bacon Wrapped Scallops with Bourbon-Citrus Glaze**  
Sweet sea scallops wrapped in crispy bacon made even better by our orange and bourbon sauce.
- **Sweet Potato Biscuits Stuffed with Roasted Ham and Apple Butter**  
Step off the beaten path with this variation of the classic.
- **Herb Roasted Potato, Beef Tender & Braised Carrot Brochette**

Red bliss potato, slow cooked beef and tender carrot skewered and sauced with a red wine glaze.

**Thai One On**  
**\$216.50**

- **Corn and Basil Fritters with Red Curry**

Sweet corn fritters infused with fresh basil and topped with an aromatic curry coconut sauce.

- **Bacon Wrapped Shrimp with Garlic-Chile Sauce**

Plump shrimp wrapped in crispy bacon with a creamy garlic and chile dip on the side.

- **Pepper Grilled Scallops with Green Curry Coconut Sauce**

Large sea scallops grilled with fresh cracked pepper, served in a pool of mildly spicy Thai sauce.

- **Thai Chicken Skewers with Peanut Sauce**

Tender chicken breast marinated in garlic, chile and lime with a sesame-soy peanut sauce.

- **Honey Barbequed Pork Lettuce Wraps**

Honey and spice roasted pork and an asian slaw rolled in green leaf lettuce.

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🍷 Bridal Showers 🍷 Lobbyist Events 🍷 Holiday Parties 🍷 Wine Tastings  
Neighborhood Block Parties 🍷 Movie Productions 🍷 Graduations 🍷 Political Events

**Prices subject to change without notice. Menu subject to availability. Delivery fees & taxes not included.**

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