



rrg

SAVOR AN UNFORGETTABLE FESTIVE SEASON

Bring **RICHMOND RESTAURANT GROUP** home for the holidays!

Whether it's an intimate gathering, or holiday celebration, our platter packages are the perfect fit for those who crave all-natural, local, organic, and sustainable food in a convenient way.

RRG's family of restaurants offers first-class catering to meet the needs of your corporate or private social event. Dishes can be served ready to heat or ready to eat—your choice. Our talented chefs will please even the most sophisticated palates and are happy to tailor items to meet any dietary restrictions.

Orders must be placed one week in advance.



BARRIO TAQUERIA + TEQUILA

2229 West Main Street
Richmond, VA 23220

804.353.2424

www.barriorva.com

PLATTERS

serves approximately 20 - 25 guests

QUESO & CHIPS | 50 GF

SALSA & CHIPS | 50 GF, V

GUACAMOLE & CHIPS | 75 GF, V

BUFFALO CAULIFLOWER

buffalo hot sauce & vegan ranch | 60 GF, V

MEXICAN STREET CORN

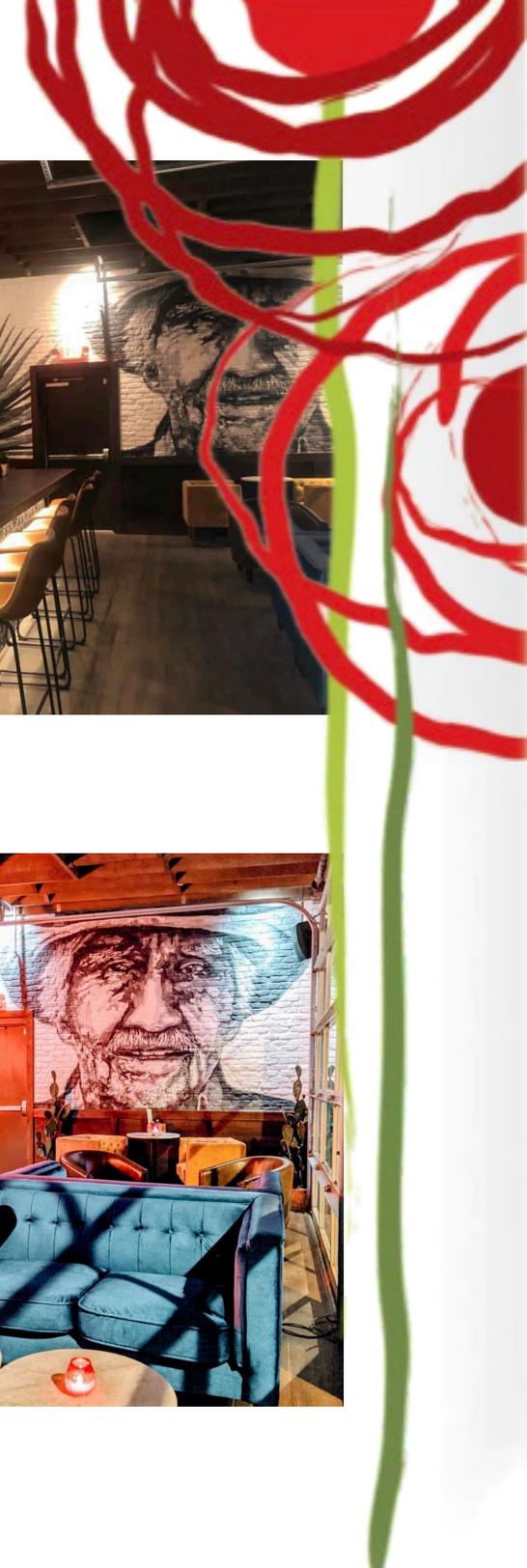
roasted corn, chipotle mayo, queso fresco, lime, cilantro | 75 GF

TEQUILA GRILLED SHRIMP

with ancho cocktail sauce | 95 GF

TUNA TOSTADAS

avocado, cilantro, radish, shaved jalapeno, salsa blanca, sesame seeds | 95 GF



TACO KITS

\$15 per person | minimum of 10 people

We provide the ingredients, you assemble the tacos.

Everything you need for everyone's personal taco satisfaction!

SELECT 3 PROTEINS

adobo chicken / gringo chicken / carnitas, barbacoa / grilled steak, shrimp / blackened tuna / buffalo cauliflower
comes with lettuce, salsa, shredded cheese / black beans & white rice / choice of corn or flour tortillas



DESSERTS

mason jar desserts \$6.95 per person

CINNAMON CHURROS with chocolate custard & whipped cream

TRES LECHES traditional cake soaked with 3 milks





EAST COAST PROVISIONS

3411 West Cary Street
Richmond, VA 23221

804.353.3411

www.eastcoastrva.com

PIECES

priced by the piece | minimum of 12 pieces

SHRIMP COCKTAIL with house made cocktail sauce | 3

MINI LOBSTER ROLL tarragon aioli | 5

CRAB CAKES cilantro aioli on crostini | 4

TUNA TACO ponzu, lime, cilantro, scallion, sesame, wasabi emulsion | 3

TUNA CARPACCIO* brioche, foie gras ganache, pickled cherries maldon, pink pepper, evoo | 5

BAKED OYSTERS with parmesan, garlic, butter, and lemon | 4

HAM BISCUITS hawaiian rolls, honey mustard | 3

BEEF TENDERLOIN SLIDERS horseradish peppercorn aioli | 5

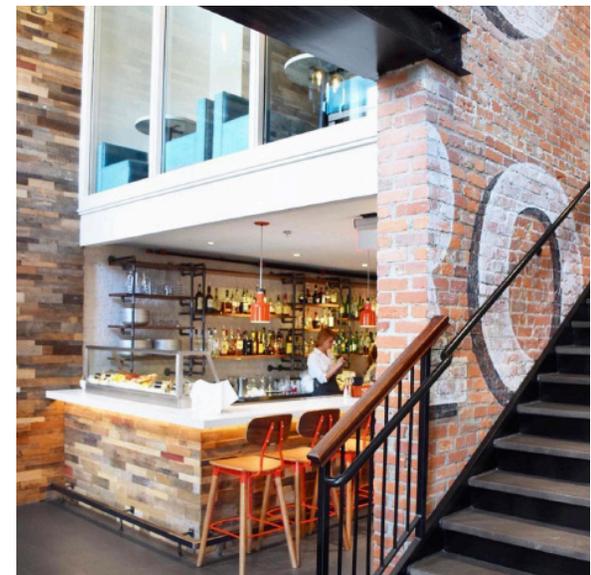
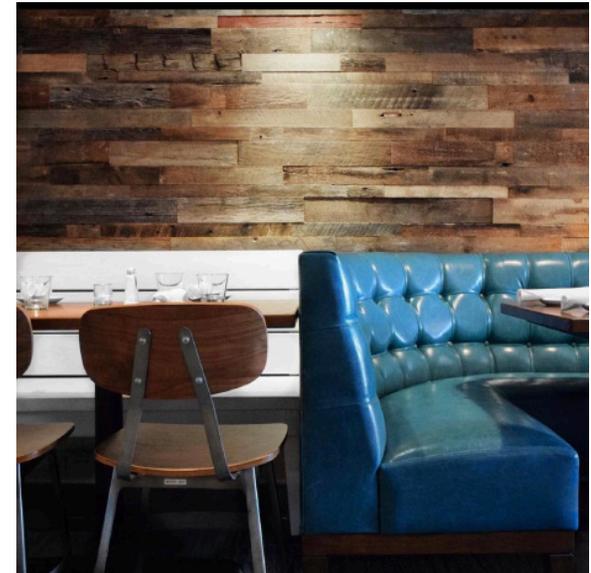
priced by the person | minimum of 12 people

CRAB DIP cream cheese, old bay and crostinis | 6

CHEESE BOARD jam, mustard seed, marcona almonds, crostini | 8

CHARCUTERIE BOARD olives, pickled vegetables, mustard seed, crostini | 8

OCTOPUS shaved with olive oil, garlic, crushed pepper, maldon salt, lemon, parsley | 8



SUSHI

order by the roll | you can make one large platter with a variety of rolls

EAST COAST cucumber, avocado, charred pineapple, spicy crab salad, & sweet soy reduction | 11

WEST COAST* spicy tuna, yellowtail avocado, jalapeno, cilantro, tobiko, crunch | 13

SPICY TUNA* sriracha aioli, togarashi, cucumber, scallions, crunch | 10

CALIFORNIA ROLL kani, cucumber, avocado, tobiko | 8

RAINBOW* crab & cucumber topped with salmon, tuna, yellowtail & avocado | 15

CRUNCHY shrimp tempura, scallions, cucumber, carrots, pickled daikon, sesame seeds | 12

UNAGI broiled eel, kimchi, scallion sesame and cream cheese | 11

VEGETARIAN tempura sweet potato, pickled daikon, carrot, miso aioli, sesame, jalapeno, cilantro | 9



FAMILY MEAL

serves 2

BLACKENED MAHI, black eyed pea and corn salad, pickled red cabbage & pineapple, cilantro oil | 45

ECP SHRIMP & GRITS rice grits, bok choy, roasted tomatoes, miso brown butter | 40

TUNA POKE BOWL* carrot, edamame, pickled shiitake, tobiko, carrot ginger dressing | 30

CRAB CAKE sweet potatoes, corn salad, chipotle aioli, queso fresco, cilantro, pickled red onion | 55



SEAFOOD BUCKETS

serves 2-3 | all buckets come with J&O seafood seasoning, cocktail sauce & butter & instructions for preparation

SEAFOOD FEAST 1¼# lobster, 2# snow crab, shrimp, clams, kielbasa, corn, red potatoes | 100

LOBSTER BUCKET 1¼# lobster, 1# shrimp, clams, kielbasa, corn, red potatoes | 85

CRAB BUCKET 2# snow crab, 1# shrimp, kielbasa, corn, red potatoes | 85

SHRIMP STEAMER POT 2# shrimp, kielbasa, corn, red potatoes | 65

Low Country Clambake 3DZ middle neck clams, kielbasa, corn, red potatoes | 50





THE DAILY KITCHEN & BAR

CARYTOWN

3411 West Cary Street
Richmond, VA 23221
804.3428990

SHORT PUMP

12201 West Broad Street
Henrico, VA 23233
804.360.3800
www.thedailykitchenandbar.com

PLATTERS

priced per 25 people

MEZZE PLATE

beet hummus, quinoa tabbouleh, vegetables, feta, toasted flatbread | 75 **GF, VO**

MADE TO ORDER GUACAMOLE

organic blue corn chips | 60 **GF, V**

VEGAN QUESO DIP

blended cashews with cumin, garlic & chili powder, blue corn chips | 75 **GF, N, V**

BUFFALO CAULIFLOWER

vegan ranch, pickled celery, radish, pumpkin seeds | 60 **GF, V**

CRISPY BRUSSELS SPROUTS

pistachios, pomegranate seeds, pecorino, balsamic reduction | 65 **GF, N, V**

SPINACH & ARTICHOKE DIP

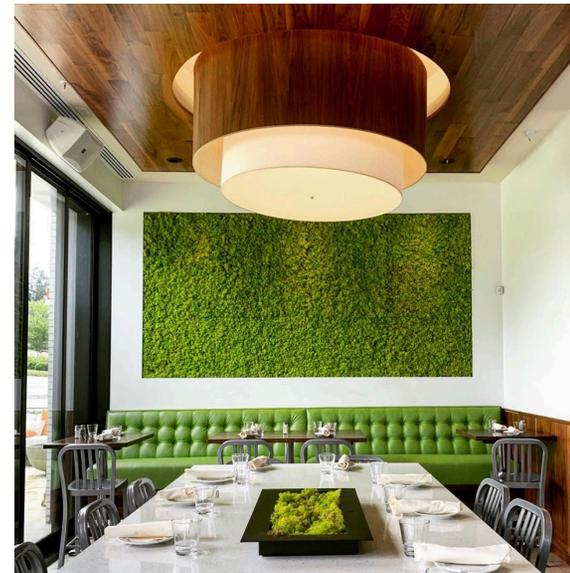
with grilled flatbread | 45 **GF, VO**

FRESH FRUIT & DOMESTIC CHEESE DISPLAY

with traditional accompaniments | 75 **GF, VO**

BRUSCHETTA

tomato, fresh mozzarella & basil on crostinis | 50 **GF, VO**



PIZZA

12" pizza cut into bite sized pieces

MARGHERITA organic tomato sauce, tomatoes, mozzarella, parmesan, basil, oregano | 12 **GF, VO**

WHITE garlic, olive oil, ricotta, mozzarella, feta, parmesan | 13 **GFO, VO**

MUSHROOM & KALE arugula pesto, mozzarella, parmesan, smoked onions, truffle oil | 14 **GFO, VO**

FIG & PIG white base, mozzarella, pulled pork, figs, arugula, balsamic reduction | 16 **GFO**



FAMILY STYLE BOWLS

\$15 per person | minimum of 4 people

choose one style and one protein for your crowd

QUINOA SALAD mixed greens, carrots, peppers, tomatoes, chickpeas, feta, almonds, lemon chipotle vinaigrette **GF, N, VO**

CHOPPED SALAD romaine, tomato, avocado, cucumber, blue cheese, bacon, buttermilk herb dressing **GF**

BUDDHA quinoa, sweet potatoes, chickpeas, broccolini, kale, charred onions, avocado, beet hummus, tahini sauce **GF, V**

TERIYAKI brown rice, snow peas, broccolini, carrots, cabbage, peppers, onions, spicy sesame teriyaki sauce **GF, V**

SPICY AVOCADO black beans, rice, pickled onions, pico de gallo, corn, avocado, cheese, sriracha aioli, cilantro lime sauce **GF, VO**

THAI NOODLE rice noodles, cabbage, radish, carrot, red pepper, jalapeno, scallion, cilantro, peanut sauce, served chilled **GF, N, VO**

BEANS AND GREENS chickpeas, lentils, brown rice, kale, broccolini, carrot, parsley, scallion, sunflower seeds, lemon miso dressing **GF, V**

SPICY PANANG CURRY quinoa, sweet potatoes, peppers, carrots, snow peas, thai basil, peanuts, coconut curry broth **GF, N**

proteins: twin oaks tofu, organic chicken, grass-fed beef*, all-natural shrimp, eco salmon*





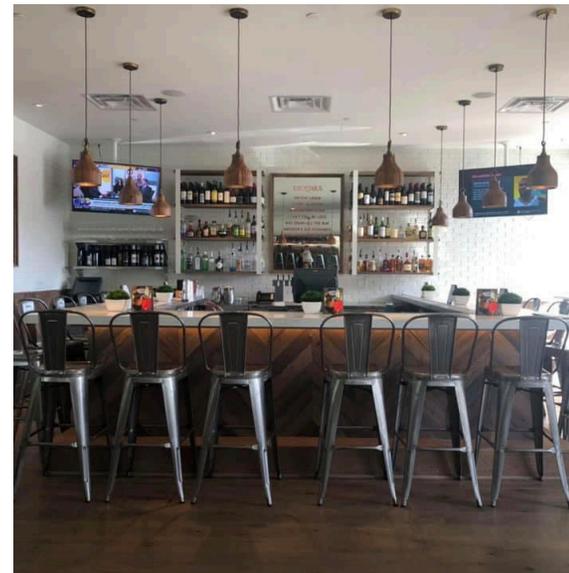
THE HARD SHELL

BELLGRADE

11400 West Huguenot Road
Midlothian, VA 23113
804.464.1476

DOWNTOWN

1411 East Cary Street
Richmond, VA 23219
804.643-2333
www.thehardshell.com



STARTERS

served hot or cold

LOBSTER DIP with flour tortillas | 45/QT

CHESAPEAKE CRAB DIP with herb crostini | 45/QT

SPINACH AND ARTICHOKE DIP with herb crostini | 35/QT

SHE CRAB SOUP with lump crabmeat | 21/QT

PLATTERS

25 pieces

SCALLOPS wrapped with bacon | 75

JUMBO SHRIMP with cocktail sauce | 75

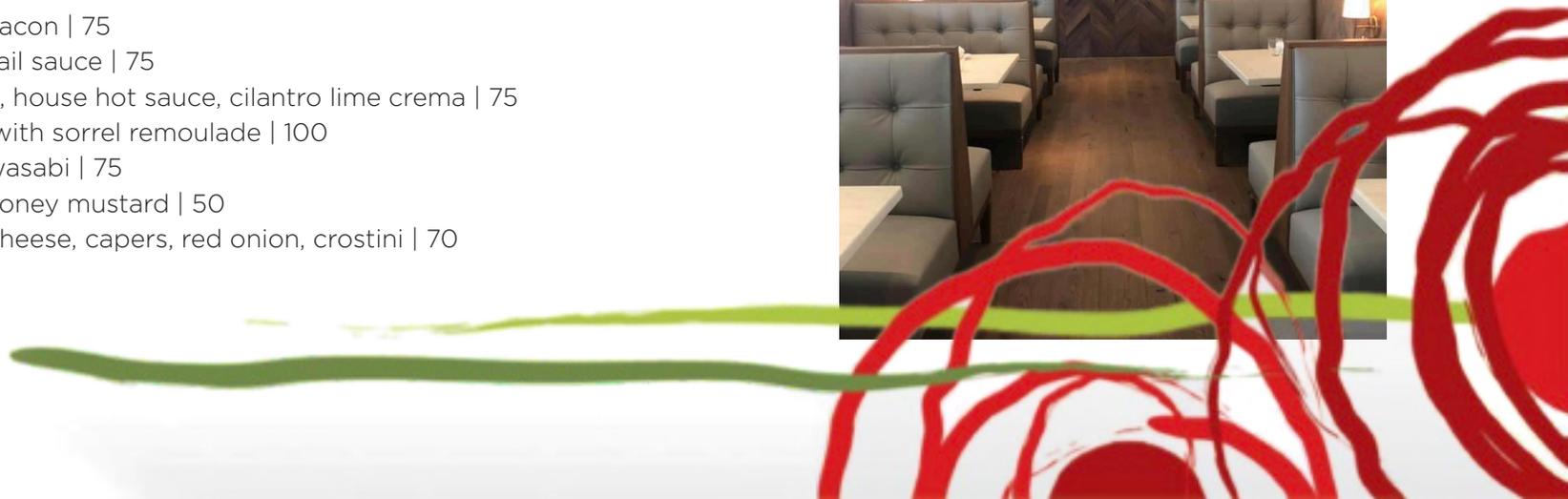
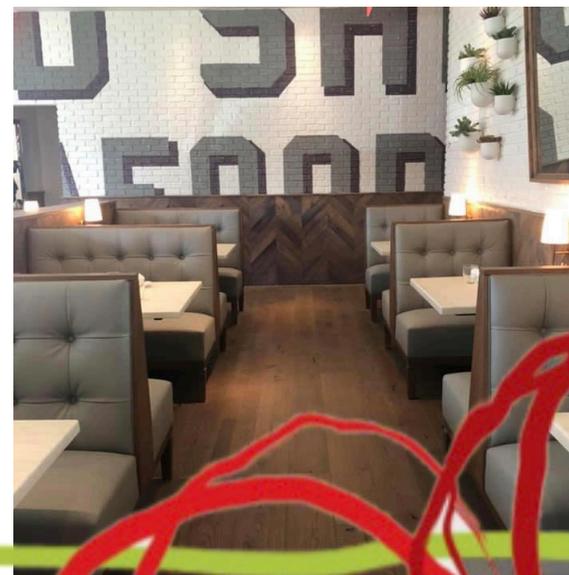
FRIED OYSTERS corn relish, house hot sauce, cilantro lime crema | 75

MINIATURE CRAB CAKES with sorrel remoulade | 100

AHI TUNA scallion ponzu, wasabi | 75

VIRGINIA HAM BISCUITS honey mustard | 50

SMOKED SALMON cream cheese, capers, red onion, crostini | 70



SEAFOOD BUCKETS

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CRAB BUCKET 2# snow crab, 1# shrimp, kielbasa, corn, red potatoes | 85

SHRIMP STEAMER POT 2# shrimp, kielbasa, corn, red potatoes | 65

LOW COUNTRY CLAMBAKE 3DZ middle neck clams, kielbasa, corn, red potatoes | 50

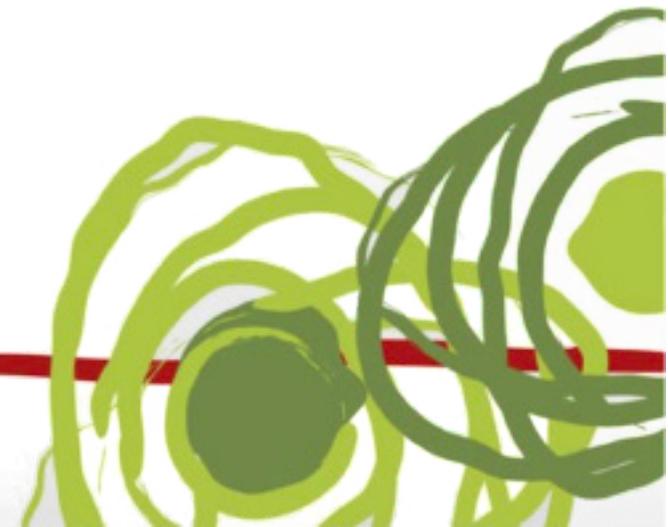


MEALS FOR TWO

PAN SEARED CRAB CAKES corn & sweet potato salad, chipotle lime aioli, queso fresco | 55

GRILLED SHRIMP & SEA SCALLOPS orange sticky rice, sauteed vegetables, soy ginger butter | 65

6 OZ ANGUS FILET & LOBSTER TAIL* whipped potatoes, asparagus, drawn butter | 85





WEST COAST PROVISIONS

301-A Maltby Boulevard
Henrico, VA 23233
804.360.1090

www.westcoastrva.com

PRICED BY THE PIECE

minimum of 12 pieces

- SHRIMP COCKTAIL** with house made cocktail sauce | 3
- MINI LOBSTER ROLL** tarragon aioli | 5
- CRAB CAKES** cilantro aioli on crostini | 4
- TUNA TACO** ponzu, lime, cilantro, scallion, sesame, wasabi emulsion | 3
- TUNA CARPACCIO*** brioche, foie gras ganache, pickled cherries maldon, pink pepper, evoo | 5
- BAKED OYSTERS** with parmesan, garlic, butter, and lemon | 4
- HAM BISCUITS** hawaiian rolls, honey mustard | 3
- BEEF TENDERLOIN SLIDERS** horseradish peppercorn aioli | 5

PRICED BY THE PERSON

minimum of 12 people

- CRAB DIP** cream cheese, old bay and crostinis | 6
- CHEESE BOARD** jam, mustard seed, marcona almonds, crostini | 8
- CHARCUTERIE BOARD** olives, pickled vegetables, mustard seed, crostini | 8
- OCTOPUS** shaved with olive oil, garlic, crushed pepper, maldon salt, lemon, parsley | 8



SUSHI

order by the roll | you can make one large platter with a variety of rolls

EAST COAST spicy crab salad & cucumber, tobiko & scallion, sweet soy reduction | 11

WEST COAST* spicy tuna, yellowtail avocado, jalapeno, cilantro, tobiko, crunch | 13

SPICY TUNA* sriracha aioli, togarashi, cucumber, scallions, crunch | 10

RAINBOW* crab & cucumber topped with salmon, tuna, yellowtail & avocado | 15

CRUNCHY shrimp tempura, scallions, cucumber, carrots, pickled daikon, sesame seeds | 12

VEGETARIAN tempura sweet potato, pickled daikon, carrot, miso aioli, sesame, jalapeno, cilantro | 9



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TUNA POKE BOWL* carrot, edamame, pickled shiitake, tobiko, carrot ginger dressing | 30

CRAB CAKE sweet potatoes, corn salad, chipotle aioli, queso fresco, cilantro, pickled red onion | 55





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