

GREAT FOODS...to go



We are your total business catering solution. Since 2000 Great Foods has delighted customers across the Richmond area with our focus on great food and great service. Our attention to detail and special touches make the difference between a good event and a great event. Our courteous staff will gladly handle all aspects of your catering order; from meeting reminders and confirmation calls to professional set up and clean up services. We offer a range of menus for all your catering needs:

- Continental Breakfasts
- Hot Breakfast
- Box Lunches
- Hot Meals
- Corporate Receptions
- Banquets
- Snack Breaks
- Bridal and Baby Showers
- Bereavement Packages
- Brunch Bundles

Order by:

Phone: (804) 652-2460

Fax: (804) 652-1901

Email: orders@greatfoodstogo.net

Please place all orders at least one business day in advance

OPEN MONDAY-FRIDAY 7AM-4PM

DELIVERY CHARGES vary according to location.

Sorry, NO Cancellations on the day of the delivery.

Check us out online at www.greatfoodstogo.net

Group Pleasers

Hot and Juicy Grilled Chicken	\$9.95
Served with rice pilaf and steamed vegetable medley.	
Chicken, Beef, or Vegetable Enchiladas	\$9.75
Served with refried beans and Spanish rice.	
Herb Roast Pork Tenderloin	\$9.75
Served with mashed potatoes and steamed vegetable medley	
GFTG's Individual Meatloaves	\$9.75
Classic meatloaf glazed with our signature tomato sauce. Served with scalloped potatoes and steamed vegetable medley	
Carolina Style Pulled Pork BBQ	\$9.75
Served with BBQ buns, BBQ sauce, brown sugar baked beans and tangy coleslaw.	
Homemade Meat Sauce with Cavatappi Noodles	\$9.50
Topped with melted mozzarella and shredded Parmesan cheese. Served with a garden salad and sliced French bread with butter	
Grilled Chicken Alfredo with Penne	\$9.50
Tossed with broccoli florets and topped shredded Parmesan cheese. Served with a garden salad and sliced French bread with butter.	
Traditional Meat Lasagna	\$10.49
Served with a garden salad and sliced French bread with butter	
Vegetarian Lasagna	\$10.49
Spinach, sun-dried tomatoes, and mushrooms fill Alfredo lasagna. Served with a garden salad and sliced French bread with butter	

Add a side	\$1.50
Mashed Potatoes, Scallop Potatoes, Spanish Rice, Rice Pilaf, Vegetable Medley, Green Beans, Refried Beans, Baked Beans, Coleslaw, Potato Salad, Pasta Salad, Quinoa and Black Bean Salad	
Add a side salad	\$2.95
Caesar, Garden, Fall Harvest, Seasonal Salad	
Assorted Fresh Baked Artisan Rolls	\$9.95/dzn

Lighter Fare Lunch Favorites

GFTG Deli Sampler	\$8.75
An assortment of sandwiches and wraps served with our specialty sauces and your choice of pasta salad, potato salad, or potato chips.	
Loaded Potato Bar	\$6.50
Served with butter, sour cream, bacon, shredded cheddar AND your choice of Vegetable Cheese Sauce OR Chili.	
Fall Harvest Salad	\$8.25
Mixed greens topped with crumbled blue cheese, candied pecans, dried cranberries, sliced pears and grilled chicken breast. Raspberry vinaigrette, Ranch and croutons served on the side.	
The Big Caesar Salad	\$8.25
Romaine lettuce, topped with grilled chicken breast, diced tomatoes, and shredded Parmesan cheese. Caesar dressing and croutons served on the side.	

Soups and Snacks

Soups (includes crackers, bowls and spoons) price is per gallon and serves approximately 12 people.
Ask about our seasonal varieties \$37.50-\$45.00

From the Bakery

Gourmet Cookie Tray \$1.50 per person
Baker's Choice Dessert Bar Tray \$2.50 per person
(Assortment may include Luscious Lemon, Almost Candy, Maple Pumpkin, or Raspberry Shortbread.)



Baker's Choice Personal Pies	\$2.75each
<i>(Assortment may include Creamy Whipped Cheesecakes, Pear Tarts, Peach Cobbler, or Apple Pie.)</i>	
Fresh Baked Muffins	\$25.95/dzn
<i>(Assortment may include Lemon Blueberry, Cinnamon Peach, Cranberry Orange, Apple Streusel or baker's seasonal flavors.)</i>	
Fresh Baked Breakfast Breads	\$9.50/mini loaf
<i>(Assortment may include Banana Walnut, Vanilla Pear, Whole Grain Carrot, Pumpkin Spice or baker's seasonal flavors.)</i>	
Our Signature Cinnamon Rolls	\$25.95/dzn
New Praline Pecan Rolls	\$29.95/dzn

Breakfast

French Toast Casserole: (10 person minimum)	\$4.25
Thick sliced French bread soaked in eggs, milk, and spices layered with your choice of fillings: praline pecans with sautéed cinnamon apples OR seasonal berries with sweet cream cheese.	
Egg and Cheese Strata (10 person minimum)	\$4.95
The classic breakfast casserole baked to perfection. Your choice of flavors:	
The Classic: Ham, Swiss and sautéed onions.	
The Farmer's Favorite: Broccoli, Baby Bella mushrooms, and bacon.	
The Fiesta: Sausage, cheddar, bell peppers, and a bit of south-of-the-border flare.	
Omelet Blossoms	\$3.75
All your favorite omelet fillings: Denver, Ham and Swiss, Bacon and Cheddar; baked into puff pastry, served warm.	
Fruit and Yogurt Parfaits	\$3.95
Individually made parfaits with low-fat yogurt and seasonal fruit compote OR fresh berries; granola served on the side.	

Breakfast Combinations

Baker's Best	\$5.25
A variety of homemade muffins, fresh baked cinnamon rolls and homemade breakfast breads.	
Classic Continental	\$7.25
Our Baker's Best served with diced fresh fruit.	
Simply Square	\$7.50
A well balanced start to the day; your choice of breakfast sandwich served with home fries, and fresh fruit.	
Full Southern Breakfast	\$8.75
Scrambled eggs, home fries, cheesy grits, bacon or sausage, and biscuits with butter and jam.	
Low Country Feast	\$9.95
Salmon patties with remoulade, bacon strips, home fries, scrambled eggs, cheesy grits, biscuits with butter and jam.	
Strawberry Hill Buffet	\$11.95
Omelet blossoms, fruit kabobs with citrus cream sauce, zesty potato croquettes, and strawberry cream cheese croissants.	

A La Cart Breakfast Choices					
Assorted Breakfast Sandwiches	\$3.75	Sausage Patties or Bacon			\$2.50
Biscuits and Sausage gravy	\$2.75	Potato Croquettes			\$2.75
Scrambled Eggs	\$2.25	Biscuits with Butter and Jam			\$1.50
Slow Cooked Southern Grits	\$1.50	Bagels with Spreads			\$2.50
Breakfast Potatoes	\$2.50	Strawberry Cream Cheese Croissant			\$2.75
		Fresh Fruit			\$2.25

Beverages

Fresh Made Beverages Each unit contains 12-8oz servings and includes 12 cups, and appropriate condiments.

Freshly Brewed Ice Tea	\$15
Freshly Brewed Sweet Tea	\$15
Lemonade	\$15
Coffee	\$19
Decaf Coffee	\$19
Hot Tea	\$18
Hot Spiced Apple Cider	\$19



Individual Drinks

Canned Beverages	\$0.99
Bottled Soft Drinks	\$1.75
Bottled Water	\$1.35
Bottled Juice	\$1.50
Cups & Ice	\$0.50



Party Trays

International Fruit & Cheese Tray

Wedges of assorted cheeses with grapes, strawberries and other fruit.

Small (Serves 10-15)	\$49.95
Medium (Serves 20-25)	\$65.95
Large (Serves 35-40)	\$85.95

Vegetable Platter

A wide variety of garden fresh vegetables served with our specialty Green Goddess style dip.

Small (Serves 10-15)	\$27.95
Medium (Serves 20-25)	\$39.95
Large (Serves 30-35)	\$49.95

Fresh Fruit Tray

A pleasing arrangement of assorted seasonal fruit.

Small (Serves 10-15)	\$39.95
Medium (Serves 20-25)	\$49.95
Large (Serves 35-40)	\$65.95

Mini Meat and Cheese Sandwich Tray

A selection of ham, turkey and roast beef paired with Swiss, Gouda, and Cheddar on a variety of soft artisan rolls. Served with sides of whole grain mustard and dill mayonnaise.

Small (30 sandwiches)	\$57.50
Medium (50 sandwiches)	\$90.00
Large (80 sandwiches)	\$135.00

Buffalo Wing Tray

Get them crispy, Buffalo, or BBQ style. Served with celery sticks and your choice of dipping sauces: ranch, blue cheese, honey mustard, or southwest ranch.

Small (24 pieces)	\$49.95
Medium (48 pieces)	\$65.95
Large (72 pieces)	\$85.95

Our Famous Meatballs

All-beef meatballs, well seasoned and served Italian, BBQ, or Swedish style.

16-20 Meatballs(1 pound)	\$15.00
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We're here to make your event GREAT!
Check out our recent custom menus for ideas for your next SPECIAL EVENT or DINNER PARTY:

Southern Soul Food Dinner \$12.95 per person
Choice of Fried Chicken, Pork Loin, or Meatloaf.
Served with Mac-n-Cheese, Rice Pilaf, Cabbage, Cornbread and
Homemade Chocolate or Carrot Cakes.

Lemon Herb Chicken Dinner \$16.95 per person
Caesar Salad, Lemon Herb Chicken, Potatoes au Gratin, Fresh Baked Rolls, and
Homemade Chocolate or Carrot Cakes.

Roast Pork Tenderloin Dinner \$18.95 per person
Garden Salad, Pork Tenderloin with Mushroom Pan Gravy, Sour Cream Mashed Potatoes, Green Beans Almondine, Fresh Baked Rolls, and
Homemade Cheesecakes.

Chicken Cordon Bleu Dinner \$20.95 per person
Pear and Pecan Salad, Chicken Cordon Bleu with Creamy Mornay Sauce, Roasted Rosemary Potatoes, Sautéed Summer Squash, Fresh Baked Rolls and
Rich Chocolate Raspberry Brownie.

Beef Madeira Dinner \$24.95 per person
Fruit and Goat Cheese Salad, Bite-Size Beef Tenderloin and Baby Vegetables in a Mushroom Madeira Sauce, Roasted Garlic Redskin Mashed Potatoes, Grilled Asparagus,
Fresh Baked Rolls and
Homemade Vanilla Pear Tart or Spiced Cherry Cobbler.

Don't see what you are looking for?
Call for custom catering ideas and prices
(804) 652-2460

