

CONTACT US

Call us at 804-205-9009

Catering through EZCATER.COM



11129 Three Chopt Rd, Richmond, VA 23233

Selections subject to change

TARRANT'S

CELEBRATE THE EVERYDAY

CATERING & PRIVATE

DINING MENU




PRIVATE DINING | CATERING | PARTIES | TO-GO

11129 Three Chopt Rd, Richmond, VA 23233

www.tarrantswestrva.com

SOUPS

	Soup of the Day	8 ounces 5.95	16 ounces 7.95	32 ounces 13.95
		serves one	serves two	serves four
		8 ounces 8.95	16 ounces 12.95	32 ounces 18.95
		serves one	serves two	serves four

BOXED LUNCHES

SANDWICHES OR WRAPS

CLASSIC \$12

Served with:

**Housemade potato chips,
dill pickle & walnut brownie**

Club

ham, turkey, bacon, american and swiss cheese,
lettuce, tomato and mayonnaise on choice of bread

Ham and Swiss

lettuce, tomato and mayonnaise on choice of bread

Tarragon Chicken Salad

golden raisins, lettuce and tomato on choice of bread

Turkey Avocado and Bacon

lettuce, tomato and mayonnaise on choice of bread

Chicken Caesar Wrap

lettuce, tomato and mayonnaise on choice of bread

Bread: Texas Toast | Wheat | Rye | Brioche Bun |
Wrap - Toasted or Untoasted

SALADS \$15

Served with: **Walnut brownie**

Caesar

parmesan cheese, crouton, tomato, onion,
cucumber and olive over crisp romaine, with caesar dressing

Greek

feta cheese, chickpea, artichoke heart, tomato,
onion, olive, banana pepper and roasted red pepper
over mixed greens, with balsamic dressing

Cobb Salad

diced chicken, bacon, bleu cheese
crumbles, avocado, egg, red onion, cucumber, over
mixed greens with choice of dressing

Balsamic Vinaigrette | Raspberry Vinaigrette | Creamy Balsamic |
Parmesan Ranch | Bleu Cheese | Sesame Ginger | Honey Mustard
Vinaigrette

DELUXE \$14

Served with:

**Housemade potato chips, dill
pickle & walnut brownie + your
choice of pasta salad or fruit**

Turkey and Swiss

lettuce, tomato and mayonnaise on choice of bread

*Hamburger

lettuce and tomato
+ cheese | **1.00** + bacon | **1.00**

BLT with Avocado

mayonnaise on choice of bread

Monte Cristo

roasted turkey, ham and swiss on french toast with
orange raisin marmalade

Sub gluten-free dessert +\$1.95

Chicken | **6.00** Salmon | **14.00** Shrimp | **9.00** Calamari | **6.00**
Ahi Tuna | **13.00** Oysters | **11.00** Crab Cakes | **11.00**

HORS D'OEUVRES

By the dozen - minimum of 2 dozen

Mini Lump Crab Cakes topped with bacon, cheddar, tomato, onion & capers in a lobster cream sauce	57.00	Assorted Crostini (choose two) shrimp, mediterranean, chicken salad or cucumber and goat cheese	23.00
Chicken Satay skewered chicken with sesame seeds and teriyaki sauce	23.00	Mozzarella and Tomato Caprese Skewers with balsamic drizzle	23.00
Beef Satay skewered beef with teriyaki sauce	29.00	Stuffed Mushrooms *minimum 5 dozen* with feta, basil and cream cheese	23.00

APPETIZERS

serves eight (8) people

Fresh Fruit Platter with yogurt dip	35.00	Red Pepper Hummus with Veggies diced red onion, cucumber, roasted red pepper, tomato, banana pepper, kalamata olive, extra virgin olive oil with pita and crackers	32.00
Charcueterie assortment of cheeses, cured meats, pita & crackers	62.00	Shrimp Cocktail regular or cajun	66.00
Grilled Seasonal Vegetables with herb dipping sauce	55.00	Artisan Dip Trio crab & spinach dip, buffalo chicken & goat cheese marinara served hot with crackers & pita	135.00

SALAD/SANDWICH PLATTERS

Caesar Salad parmesan cheese, crouton, tomato, onion, cucumber and olive over crisp romaine, served with caesar dressing	Small 36 Large 70	Pear and Goat Cheese Salad candied walnuts, strawberries, grapes, craisins, tomatoes, cucumbers and chickpeas served with a creamy balsamic dressing	Small 46 Large 76
Greek Salad feta cheese, chickpeas, artichoke heart, tomato, onion, olive, banana pepper and roasted red pepper over mixed greens, served with balsamic dressing	Small 46 Large 76	Sandwich Platter assorted sandwiches or wraps served with chips	Small 74 Large 145
		Small Feeds 8 People	Large Feeds 16 People

TOPPERS

Serves eight (8) people

Salmon | **85.00** Chicken | **38.00** Shrimp (Blackened or Grilled) | **49.00** Chicken Salad | **30.00**

ENTREE PLATTERS

Upgrade to gluten free pasta for an additional \$5

Fried Chicken and Waffles boneless fried chicken breasts, belgian waffle and maple tahini sauce	Small 56 Large 109	Chicken Piccata lemon, capers in a white wine cream sauce	Small 60 Large 119
Penne Pasta a la Vodka roasted red pepper and asparagus tips in a vodka sauce	Small 45 Large 90	New Orleans Shrimp & Grits smothered with bell peppers, tasso ham, tomatoes, served on a bed of southern creamy grits	Small 85 Large 170
Three Cheese Ravioli ricotta, romano & mozzarella filled ravioli in a vodka sauce	Small 68 Large 134	Red Wine Brisket	Small 100 Large 190
Shrimp Scampi	Small 85 Large 170	Sirloin with Chimichurri sliced and topped with chimichurri sauce	Small 125 Large 245
		Small Feeds 8 People	Large Feeds 16 People

PIZZA

18" feeds 3-4 | Ask about discounts for orders of 10 pizzas or more!

Cheese Pizza	18.95	Hawaiian ham, pineapple and onion	21.95
Pepperoni Pizza	21.95	Margherita fresh mozzarella, tomato and basil	21.95
Meat Lovers pepperoni, sausage, ham and beef	21.95	Seafood White shrimp, scallop, ricotta and mozzarella	21.95
Deluxe pepperoni, sausage, mushroom, onion, green pepper and kalamata olive	21.95		

SIDE ITEMS

Wild Rice	Small 16 Large 32	Israeli Cous Cous	Small 23 Large 44
Daily Vegetable	Small 36 Large 44	Lemon Butter Farro	Small 23 Large 44
Mashed Potatoes	Small 23 Large 44		
Macaroni & Cheese	Small 24 Large 46	Small serves 8 people	Large serves 16 people

DESSERTS

Small | **serves 8 people** Large | **serves 16 people**

Dessert Platter
a seasonal variety of brownies, cannoli, cheesecake, nemesis & fruit garnish
Small **43** Large **75**

Warm Dessert Favorites
triple berry cobbler, apple crisp & bread pudding served with whipped cream
Add ice cream + \$12 or \$24
Small **64** Large **125**

BEVERAGES

One gallon serves 10 people

Coke	Sprite	Ice Tea gallon	Gallon 10.00
Diet Coke	Ginger Ale	Fresh Squeezed Lemonade	Gallon 19.99
		Fresh Squeezed Limeade	Gallon 19.99

We offer off premise beer and wine sales at competitive prices, call for details.

*These items may be served raw or undercooked. *Consuming raw or undercooked meats, poultry or eggs may increase your risk of food borne illness, especially if you have a medical condition

BREAKFAST PLATTER

Served daily from 6:30 am to 3:30 pm | Serves 16 people

48 hour notice is required

Cinnamon Roll Casserole our signature cinnamon rolls baked to perfection, topped with icing	39	Bakery Assortment assorted pastries, muffins and scones	95
Breakfast Bagels assortment of: • bacon, egg and cheese bagels • sausage, egg and cheese bagels • egg and cheese bagels	125	Build Your Own Yogurt Parfait vanilla yogurt, granola and fresh fruit	83
		Assorted Mini Frittatas spinach & feta, sausage & cheddar, bacon & cheddar & veggie	95

GROUP BRUNCH MENU

Served On Saturdays: 11:00am-3:00pm And Sundays: 10:00am-3:00pm

\$25.95 PER PERSON

FIRST COURSE
Cinnamon Rolls

SECOND COURSE
Limited menu includes all 6 options, guests will choose 1

Shrimp & Grits
smothered with bell peppers, tasso ham, tomatoes & served on a bed of southern creamy grits

French Toast Foster
dipped in cinnamon vanilla egg batter, then grilled. topped with fresh banana, strawberry, candied walnuts, bourbon sauce & whipped cream

Chicken Caesar Salad
herb chicken with onion, crouton, parmesan, kalamata olive, tomato & cucumber over romaine, tossed in caesar dressing

Tarragon Chicken Salad Sandwich
golden raisins, lettuce & tomato on wheat toast

Breakfast Quiche
baked with sausage, bacon, peppers, onion & cheddar

General Tso's Cauliflower
served over wild rice & fresh spinach, topped with green onions & sesame seeds

THIRD COURSE
Seasonal Dessert

BEVERAGES
Unlimited Coffee, Tea & Soda

GROUP LUNCH MENU

Served Monday - Saturday: 11:00am-4:00pm And Sundays: 10:00am-4:00pm

Upgrade to a traditional caesar, beet or greek salad for an additional \$3.95 per person

\$24.95 PER PERSON

FIRST COURSE

Limit of 1 option for menu

- Side Salad with Parmesan Ranch or Balsamic Vinaigrette
- Cup of Soup-of-the-Day

SECOND COURSE

Limit 4 options for menu, guests will choose 1 option

- Teriyaki Chicken Salad
- Cheeseburger with Fresh Cut Chips
- Reuben with Fresh Cut Chips
- Penne a la Vodka
- Traditional Chicken Caesar Salad
- Tarragon Chicken Salad Sandwich OR Salad (choose one)

Add our seasonal dessert for an additional \$3 per person

BEVERAGES

Unlimited Coffee, Tea & Soda

\$29.95 PER PERSON

FIRST COURSE

Limit of 1 option for menu

- Side Salad with Parmesan Ranch or Balsamic Vinaigrette
- Cup of Soup-of-the-Day

SECOND COURSE

Limit 4 options for menu, guests will choose 1 option

- Chicken Piccata
- Chicken Parmesan
- Shrimp & Grits
- Penne a la Vodka
- General Tso's Cauliflower
- Sliced Top Sirloin with your choice of Chimichurri, Gorgonzola Cream or Mushroom Marsala Sauce (choose one)
- Meatloaf (seasonal)

THIRD COURSE

Seasonal Dessert

Upgrade to Tiramisu for an additional \$2.50 per person

BEVERAGES

Unlimited Coffee, Tea & Soda

\$34.95 PER PERSON

FIRST COURSE

Limit of 1 option for menu

- Side Salad with Parmesan Ranch or Balsamic Vinaigrette
- Cup of Soup-of-the-Day

SECOND COURSE

Limit 4 options for menu, guests will choose 1 option

- Chicken Piccata
- Chicken Cordon Bleu
- Penne Pasta A La Vodka with Shrimp
- Scottish Salmon
- Lump Crab Cakes
- Grilled Sea Scallops
- Baked Shrimp Chesapeake
- Filet Mignon with your choice of Chimichurri, Gorgonzola Cream or Mushroom Marsala Sauce (choose one)
- General Tso's Cauliflower
- Blackened Catch of the Day

THIRD COURSE

Seasonal Dessert

Upgrade to Tiramisu for an additional \$2.50 per person

BEVERAGES

Unlimited Coffee, Tea & Soda

GROUP DINNER MENU

Gluten Free Options Available

Upgrade to a traditional caesar, beet or greek salad for an additional \$3.95 per person

\$34.95 PER PERSON

FIRST COURSE

Limit of 1 option for menu

- Side Salad with Parmesan Ranch or Balsamic Vinaigrette
- Cup of Soup-of-the-Day

SECOND COURSE

Limit 4 options for menu, guests will choose 1 option

- Chicken Piccata
- Chicken Parmesan
- Shrimp & Grits
- Shrimp Scampi
- Pecan Crusted Cod
- Lamb Lollipops
- Penne a la Vodka
- General Tso's Cauliflower
- Sliced Top Sirloin with your choice of Chimichurri, Gorgonzola Cream or Mushroom Marsala Sauce
- Meatloaf (seasonal)

THIRD COURSE

Seasonal Dessert

Upgrade to Tiramisu for an additional \$2.50 per person

BEVERAGES

Unlimited Coffee, Tea & Soda

\$44.95 PER PERSON

FIRST COURSE

Limit of 1 option for menu

- Side Salad with Parmesan Ranch or Balsamic Vinaigrette
- Cup of Soup-of-the-Day

SECOND COURSE

Limit 4 options for menu, guests will choose 1 option

- Chicken Piccata
- Chicken Cordon Bleu
- Scottish Salmon
- Penne Pasta A La Vodka with Shrimp
- Grilled Sea Scallops
- Lump Crab Cakes
- Lamb Lollipops
- Pecan Crusted Cod
- Blackened Catch of the Day
- Filet Mignon with your choice of Chimichurri, Gorgonzola Cream or Mushroom Marsala Sauce
- General Tso's Cauliflower
- Short Ribs
- Baked Shrimp Chesapeake

THIRD COURSE

Seasonal Dessert

Upgrade to Tiramisu for an additional \$2.50 per person

Upgrade to a Four Course Meal with a Cup of Soup-of-the-Day for an additional \$3.95 per person

BEVERAGES

Unlimited Coffee, Tea & Soda