



**Yummy Goodness
Catering Company**

Spring/Summer Cocktail Menu 2017

Display Items

Local and International Cheese and Fruit Display with Local Honey Comb, Roasted Virginia Nuts, Assorted Crackers and Flatbread

Charcuterie Board with Olives, Fig Jam, Assorted Hard Cheeses, Sopresseta, Prosciutto, Capicola, Whole Grain Mustard, Cornichons (Tiny Pickles), Balsamic Cippolini Onions, Nuts, Crusty Bread

Fire Seared Antipasto Display Prosciutto, Salami, Cappicola Ham, Sharp Provolone, Asiago, Gorgonzola, Red Wine Cheddar, and Fresh Mozzarella Cheese. Comes with Hearts of Palm and Roasted Red Pepper Tapenade, Bruschetta Topping, Artichokes, Sundried Tomatoes, Grilled Mushrooms, Variety Olives, Vanilla Caramelized Onion Confit, Grilled Eggplant, Zucchini, Squash, Roasted Peppers, and Flatbreads. Accompanied by Spicy Mustard, Olive Tapenade, Fresh Pesto and White Bean Hummus

Savory Scones Lemon Zest, Extra Virgin Olive Oil, and Fresh Thyme Scones with Tomato Jam

Lemon and Herb Risotto Cakes A client favorite! With Chevre Cheese and Local Herbs and Basil Aioli

Drunken Grapes Red Grapes marinated in Makers Mark with Goat Cheese and rolled in Toasted Pecans

Petite Dessert Display Seasonal - Pastry Chef's Choice (Be Excited!)

Grilled Herbed Flatbread Assortment: Choose 1

- Spicy Arugula, Chevre Cheese, Toasted Walnuts and Local Honey
- Grilled Pineapple and Chorizo BBQ with Scallions

Heavy Hors d' Oeuvres Choices

BEEF Thick Cut Angus Beef Tenderloin Skewers with Horseradish Mustard Sauce
(Drop off not recommended)

Coffee Rubbed Angus Beef Tenderloin Crostini with Horseradish and Herbed Cheese, Roasted Red Peppers and Local Micro Herbs

Bahn Mi Style Marinated Shaved Prime Rib Platter with Lightly Pickled Julienned Veggies, Sliced Cucumbers, Fresh Cilantro and Sriracha Aioli and Mini Baguettes

Smoked Beef Brisket Sliders with Texas BBQ Sauce with Fresh Rolls

Smoked Mozzarella Meatballs with Chef Kelly's Tomato Basil Sauce



Yummy Goodness Catering Company

CRAB Jumbo Lump Mini Crab Cakes with Chili Lime Aioli

Jumbo Lump Crab and Local Corn Fritters with Jalapeno Ginger Dipping Sauce

Jumbo Lump Crab Salad Stuffed Tiny Local Tomatoes with Fresh Basil and Lemon Zest

SHRIMP Smoked Local Bacon Wrapped Shrimp with Spicy Lime BBQ Sauce

Blackened Shrimp on Cabot Sharp White Cheddar Grit Circles, Sundried Tomato, Scallions
(bite sized)

Grilled Mini Shrimp Tacos- Open Faced with Grilled Corn and Jalapeño Relish, Spicy
Crema, Fresh Cilantro Slaw and Lime Wedges

Sweet Poached Shrimp and Cucumber Canapés finished with Dill Butter and Local Micro
Herbs

Grilled and Chilled Walnut Pesto Shrimp Skewers

Shrimp and Chorizo Croquettes with Creamy Avocado Cilantro Sauce

FISH Sliced and Seared Sesame Ahi Tuna Display with Ripe Avocado, Toasted Honey Sesame Seeds, Pickled Ginger. Garnished with Seaweed Salad Cups, Red Roe and Wasabi

Tuna Poke Bowls- Fresh Ahi tuna marinated in green onions, sesame oil, fresh squeezed
lime, orange and grapefruit juices, fresh grated ginger, sliced jalapenos, toasted sesame
seeds and citrus segments

Spicy Tuna Cucumber Cups with Scallions, Honey Sesame Oil, Toasted Sesame Seeds

CHICKEN Thai Chicken Salad Wonton Cups with Peanut Sauce

Grilled Prosciutto Wrapped Chicken Skewers with Lemon White Wine Sauce

Jerk Chicken Sliders with Pineapple Cilantro Slaw

Buttermilk Soaked Fried Chicken on Garlic Cheddar Herb Biscuits with Local Honey
Chipotle

Pecan and Panko Crusted White Meat Chicken Tenders with Local Honey Dijon Mustard
Sauce

Yummy Goodness Chicken Salad on Fresh Baked Mini Croissants



Yummy Goodness Catering Company

PORK House made Garlic Cheddar Mini Biscuits with Smithfield Ham and Chipotle Local Honey Sauce

Smithfield Bacon Wrapped Tater Tots with Sriracha Mayo (On Side)

Lemon Mascarpone Dates Wrapped in Prosciutto Drizzled with Olive Oil and Parsley

Pulled Smoked NC Style Pork BBQ on Potato Roll with Creamy Poppy Seed Coleslaw

LAMB Herb Crusted Lamb Lollipops with Fresh Tzatziki Yogurt Sauce

SCALLOPS Seared Scallops over Sweet Corn Relish & Smoked Tomato Vinaigrette (on site only)

VEGETARIAN/VEGAN Lemon Zest, Extra Virgin Olive Oil, and Fresh Thyme Scones with Tomato Jam

Fried Green Local Tomatoes topped with Tomato Basil Topping, Saga Bleu Cheese Crumbles and Balsamic Glaze

Cornmeal Crusted Fried Green Tomato Buttermilk Croutons with Roasted Sweet Onion Jam

Herbed Chick Pea Cakes with Jalapeño Pesto

Watermelon and Feta Squares with Fresh Mint and Lemon Zest Olive Oil

Ricotta Tarts with May Peas and Fresh Asparagus (local when available)

Strawberry (Local when available) and Brie Crostini with Fresh Basil and Local Honey

Italian Roasted and Grilled Rainbow Vegetable Platter

Dip Duo- Fresh Spinach Dip with Scallions and Roasted Tomato Brie Dip w/ Crackers and Pitas

Summer Fruit Bowl

****Tips for Pricing- Many people ask why we don't have pricing on our website. Everyone has different needs and tastes. We custom build each menu and event. We ask our clients to imagine entertaining their guests at a local restaurant, and how much it would be per person, then add drinks, dessert, and service (onsite, offsite or delivered). Our prices are competitive and reasonable for the highest quality of food and service you will receive.**

☺ We are a woman owned and operated local small business ☺ We appreciate your support! ☺



**Yummy Goodness
Catering Company**