



Yummy Goodness Catering Company

Vegetarian/Vegan Menu

Fire Seared Antipasto Display - Provolone, Asiago, Gorgonzola, Red Wine Cheddar, and Fresh Mozzarella Cheese. Comes with Heart of Palm and Roasted Red Pepper Tapenade, Marinated Fresh Mozzarella, Artichokes, Sundried Tomatoes, Grilled Mushrooms, Variety Olives, Caramelized Onion Confit, Grilled Eggplant, Zucchini, Squash, Roasted Peppers, Roasted Garlic, Crusty Rolls and Flatbreads. Accompanied by Spicy Mustard, Kalamata Olive Tapenade, Fresh Walnut Pesto and White Bean Hummus

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

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

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

Italian Roasted and Grilled Rainbow Vegetable Platter

Herbed Chick Pea Cakes with Jalapeno Pesto

Grilled Local Corn and Fresh Avocado Salad

Roasted Tomato Kalamata Olive Tofu Dip With Pita Rounds

Caramelized Onion, Mushroom and Gruyere Puffs

Lemon Herb Risotto Cakes with Local Herbs and Chevre Cheese with Microgreens

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

Tomato- Basil Soup Shooters and Grilled Cheese with Sharp Cheddar

Spicy Arugula Flatbreads with Local Pepper Goat Cheese, Toasted Walnuts and Local Honey

Savory Spinach and Caramelized Onion Stuffed Mushrooms with Lemon White Wine Sauce

Spring Vegetable Tarts- Herbed Ricotta, Local May Peas, Local Asparagus & Spring Onions

Black Bean Sliders with Roasted Red Pepper Coulis

Grilled Summer Fruit Skewer Drizzled with 18 Year Aged Balsamic

Entrée Service

Plated Salad Display Table

Mixed Salad Greens, Pungo Strawberries, Goat Cheese Balls Rolled in Pecans, Green Onions and Carrots served with a Local Honey Vinaigrette and Green Herb Dressing

Chef Attended Pasta Station

Includes:

Cavatappi, Spinach Linguini, Sundried Tomato Penne

Roasted Garlic and Roasted Tomato Cream Sauce, Fresh Tomato Basil and Pesto Cream Sauce

Toppings:

Portobello and Wild Mushrooms, Fresh Broccoli, Roasted Peppers, Grilled Artichokes, Roasted Cauliflower, Sundried Tomatoes, Roasted Garlic, Fresh Spinach, Fresh Mozzarella, Diced Tomatoes, Fresh Basil
Vegetarian Meatballs- Gardein Brand

Grilled Zucchini Rollatini with Raisins and Pistachios

Napoleon Potato Stacks with Local Asparagus, Goat Cheese, Roasted Red Peppers and Nicoise Olives

Fire Seared Green Beans with Caramelized Red Onions

Garlicky Sautéed Baby Kale

Assorted Bread Basket with Garlic Herb Butter and Regular Butter

