



Yummy Goodness Catering Company

Fall // Winter Cocktail Menu

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, Capicola, Whole Grain Mustard, Cornichons (Tiny Pickles), Balsamic Cippolini Onions, Nuts, Crusty Bread

Fire Seared Antipasto Display Salami, Cappelletti 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

Lemon and Herb Risotto Cakes with Chevre Cheese and Basil Aioli

Drunken Grapes- Marinated in Makers Mark with Toasted Pecan Goat Cheese (GF)
(v)

Grilled Assorted Crostini- A Fun Selection of Meats, Cheeses & Vegetables put together into New and Interesting Creations on Crostini. –Chef's Choice of Flavors

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

Heavy Hors d' Oeuvres Choices

BEEF Thick Cut Angus Beef Tenderloin Skewers with Horseradish Mustard Sauce
(GF)

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

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

Smoked Mozzarella Meatballs with Chef Kelly's Tomato Basil Sauce

CRAB Jumbo Lump Mini Crab Cakes with Chili Lime Aioli

Yummy Crab Salad served on Crisp Tostones & dressed with Citrus Dressing

Spicy Street Corn and Crab Puffs with Jalapeño Ginger Jelly

Chesapeake Bay Lump Crab Dip with Pita Rounds and Roasted Garlic Oil Crostini

SHRIMP Blackened Shrimp and Avocado Bites on Cucumber Round (gf)

Smoked Local Bacon Wrapped Shrimp with Spicy Lime BBQ Sauce (gf)

Sweet Poached Shrimp, Cucumber and Dill Butter Canapés

Grilled Shrimp and Sausage Skewer with Sweet Pepper Coulis

Lobster Loaded Lobster Mac and Cheese finished with Truffle Salt and Smoked Gouda Cheese

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 (GF)

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 (gf)

Spicy Salmon Cucumber Cups with Scallions, Honey Sesame Oil, Toasted Sesame Seeds (gf)

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

Clams Clams with Pancetta and Shallots (on site only)

CHICKEN Grilled Prosciutto Wrapped Chicken Skewers with Lemon White Wine Sauce (gf)

Honey Sriracha Chicken Meatball Skewers

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

Yummy Goodness Chicken Salad on Fresh Baked Mini Croissants

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

Candied Apple Pork Belly Skewer

Cheese Ball Bites with Bacon, Green Onion & Sharp Cheddar. Served on a Pretzel
Stick.

Housemade Chips with Warm Bacon and Bleu Dip

Pulled Smoked NC Style Pork BBQ w/Creamy Poppy Seed Coleslaw

LAMB Herb Crusted Lamb Lollipops with Fresh Tzatziki Yogurt Sauce

VEGETARIAN/VEGAN Baked Goat Cheese with Roasted Cranberry Garnish and
Honey. Drizzled with Lemon Oil and topped Candied Pecan Crumble. Served with
Olive Oil Crostini. (v)

Rustic Potato and Fennel Tarts topped with Savory Cheese (v)

Sage and Portobello Mushroom Turnovers (v)

Apple Chutney Bruschetta over Lemon Mascarpone with Fresh Herb (v)

Herbed Chick Pea Cakes with Jalapeño Pesto (v)

Roasted Winter Vegetable Platter (vegan) (GF)

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