



**Yummy Goodness
Catering Company**

Wedding Package #2

All Inclusive (**not including any rental needs, menu or staff changes**)

Serves 100 people/ \$10,000.00

Cocktail Hour

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

Jumbo Lump Mini Crab Cakes with Chili Lime Aioli or Spicy Tuna Cucumber Cups with Scallions, Honey Sesame Oil, Toasted Sesame Seeds (GF)

Grilled Prosciutto Wrapped Chicken Skewers with Lemon White Wine Sauce or Honey Sriracha Chicken Meatball Skewers

Candied Apple Pork Belly Skewer or House made Garlic Cheddar Mini Biscuits with Smithfield Ham and Chipotle Local Honey Sauce

Sage and Portobello Mushroom Turnovers or Fresh Mozzarella and Pineapple Rosemary Skewers (GF)

Entrée Selections

Pick (2)

Prime Rib Carving Station with Red Wine Jus, Garlic Aioli, Fresh Horseradish

Grilled Chicken Francese with Fresh Artichokes, Local Herbs and Lemon White Wine Sauce

Grilled Center Cut Pork Chops with Marsala Sauce

Wild Caught Salmon with Fresh Dill and Lemon Wheels

Jumbo Lump Local Crab Cakes (2) with Spicy Remoulade Sauce, Roasted Marble Potatoes and Fresh Vegetable Medley



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All Entrees include:

Garlic Roasted Red Potato Wedges with Fresh Herbs

Fresh Green Beans with Caramelized Red Onions

Seasonal Salad Station

Fresh Baked Bread Display to include Assorted Crusty Rolls and Butter

Virginia Sweet Tea and Lemonade included

Labor includes- One Bartender (**Beer and Wine Only**), Three Servers

One Kitchen/Server/Bar Back Floater, Two Chefs

Client to provide all Beer and Wine

Includes all clear disposable plasticware, and cups