



**Yummy Goodness
Catering Company**

Spring/Summer 2019 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, Prosciutto, Capicola, Whole Grain Mustard, Cornichons (Tiny Pickles), Balsamic Cippolini Onions, Nuts, Crusty Bread

Rustic Charcuterie- (onsite only) Presented on Reclaimed Wood Ask for Details!

Dip Duo- Pick 2- Roasted Tomato and Creamy Brie, Spinach, Chesapeake Bay Crab, Hot Artichoke, Spicy Shrimp, Buffalo Chicken. Served w/ Crackers & Pitas, Garlic Toast Points

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

Cheese Ball Bites with Salted Pretzels, Rolled in Local Bacon, Green Onions, Sundried Tomatoes

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 Heirloom Local Tomato Bread Local Basil, Chevre Cheese, Grilled Italian Crusty Bread

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

Grilled Flank with Chimichurri Sauce in Plantain Cups

Bahn Mi Style Marinated Shaved Prime Rib Bites on Crusty Bread 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

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



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SHRIMP Smoked Local Bacon Wrapped Shrimp with Spicy Lime BBQ Sauce

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

Grilled Shrimp and Andouille Skewers with Roasted Red Pepper Coulis

New England Style Shrimp Roll presented in a buttery roll and lightly dressed with Lemon Aioli, Local Herbs, and finely chopped Celery and Onion.

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

Chilled Lobster and Bibb Lettuce Cups with Fresh Citrus and Jalapeno

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 Salmon Cucumber Cups with Scallions, Honey Sesame Oil, Toasted Sesame Seeds

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

CHICKEN Grilled Prosciutto Wrapped Chicken Skewers with Lemon White Wine Sauce

Buttermilk Soaked Fried Chicken on Garlic Cheddar Herb Biscuits with Local Honey Chipotle (onsite only)

Honey Sriracha Chicken Meatball Skewers with Sesame and Scallion Flowers

Yummy Goodness Chicken Salad on Fresh Baked Mini Croissants

PORK Grilled Spicy Pork Belly Tostadas with Local Micro Cilantro, Shaved Radishes, Scallions and Sesame

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

Candied Apple Wrapped in Pork Belly Skewer

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



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LAMB Herb Crusted Lamb Lollipops with Fresh Tzatziki Yogurt Sauce

VEGETARIAN/VEGAN Watermelon and Feta Squares with Fresh Mint and Lemon Zest Olive Oil (vegan)

Cheesy Italian Arancini Rice Balls with Roasted Garlic and Lemon Sauce

Fried Green Local Tomatoes Caprese Platter topped with Fresh Mozzarella, Local Corn, Basil and Red Onion Salad, Finished with Balsamic Redux

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

Mini Local Tomato Basil and Goat Cheese Tarts (v)

Roasted Beet Salad with Tri-Color Quinoa, Lemon Zest

Italian Roasted and Grilled Rainbow Vegetable Platter (vegan)

Summer Fruit Bowl (vegan)

****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! ☺