



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, 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

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

Lemon and Herb Risotto Cakes with Chevre Cheese and Basil Aioli

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

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



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Smoked Mozzarella Meatballs with Chef Kelly's Tomato Basil Sauce

CRAB Jumbo Lump Mini Crab Cakes with Chili Lime Aioli

Warm Crab and Charred Broccoli Cups

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

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 (GF)

Blackened Tuna Bites with Wasabi Cream Dipping Sauce

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)

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



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Yummy Goodness Chicken Salad on Fresh Baked Mini Croissants

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

Local Honey Crisp Apple and Sausage Stuffing Bites

Candied Apple Pork Belly Skewer

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

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

LAMB Herb Crusted Lamb Lollipops with Fresh Tzatziki Yogurt Sauce

VEGETARIAN/VEGAN Crostini with Roasted Butternut, Ricotta and Preserved
Lemon (v)

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

Sage and Portobello Mushroom Puffs (v)

Herbed Chick Pea Cakes with Jalapeño Pesto (v)

Roasted Winter Vegetable Platter (vegan) (GF)

****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! ☺