



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

Winter Bruchetta Bar- Brown Sugar Bacon, Rosemary Ham, & Hand Cut Sausage, Charred Acorn Squash with Herb Dressing, Walnuts & Grilled Cheese, Pickled Beets, Everything Seasoned Hummus with Crostini. Roasted Winter Vegetable Platter. Fresh Lemon Seasoned Mozzarella Balls with Local Basil. Spicy Pimento Cheese Pate a Choux Puff, Assorted Cheeses, Marinated Olives, Apple Chutney Crostini with Lemon Mascarpone & Fresh Herb. Garnished with Mixed Berries & Flowers.

Dip Duo- Pick 2- Traditional Spinach, Chesapeake Bay Crab, Classic Hot Artichoke & Spinach, Spicy Shrimp, Buffalo Chicken or Warm Bacon & Bleu. Served w/ Crackers & Pitas, Garlic Toast

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

Parmesan & Black Pepper Panna Cotta with lightly pickled Radish & Herb Salad (gf) (on site only)

Drunken Grapes Crisp Red Grapes marinated in Makers Mark with Goat Cheese and rolled in Toasted Pecans (v) (gf)

Cheese Puff Spicy Pimento Cheese Pate a Choux (v)

Petite Mini Dessert Display Seasonal - Pastry Chef's Choice (Be Excited!)
Check out our Instagram or Facebook to see her creations!

Heavy Hors d' Oeuvres Choices

BEEF Grilled Thick Cut Beef Tenderloin Skewers with Creamy Horseradish Mustard Sauce (gf) (on site only)

Coffee Rubbed Beef Tenderloin on Crostini with Horseradish Cheese and Roasted Peppers



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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 (on site only)

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

Spicy Bang Bang Shrimp finished with Green Onions and Peanuts

Shelby's Shrimp- It's Time! Carolina Style Pickled Shrimp with Parsley & Lemon (gf)

Grilled Shrimp and Sausage Skewer with Sweet Pepper Coulis

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

Fresh Lobster Bruschetta with Grape Tomatoes, Red Onions, Lemon and Fresh Basil

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 (on site only)

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



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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

Candied Apple Pork Belly Skewer

Grilled Spicy Pork Belly Tostadas with Local Micro Cilantro, Shaved Radishes, Scallions and Sesame (on site only)

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

LAMB Herb Crusted Lamb Lollipops with Fresh Tzatziki Yogurt Sauce (on site only)

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

Grilled Halloumi with Local Spicy Honey and Lime Zest (v)

Roasted Mushroom Risotto Cakes with Basil Aioli (v)

Beet Poke with Seaweed Salad, Shaved Radish, Edamame, Green Onions, Cilantro, Almonds, and Sesame. Served over Quinoa & Brown Rice. (vegan)

Mini Manchego Grilled Cheese with Roasted Red Pepper Dipper (v) (on site only)

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

Charred Acorn Squash with Herb Dressing, Spiced Walnuts & Grilled Cheese (v) (gf)

Herbed Chickpea 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! ☐