



**Yummy Goodness
Catering Company**

Spring/Summer Cocktail Menu

Display Items

Charcuterie Board with Olives, Fig Jam, Assorted Hard Cheeses, Sopresseta, Prosciutto, Capicola, Whole Grain Mustard, Cornichons (Tiny Pickles), Balsamic Cippolini Onions, Rosemary Roasted Whole Almonds, Crusty Bread and Crackers

Spanish Tapas Display- Marinated Olives, Serrano Ham, Manchego Cheese, Local Chorizo, Grilled Tri- Color Local Heirloom Tomato Bread, Roasted Garlic Olive Oil with Local Herbs, Aged Balsamic, Crusty Bread, Flatbread Crackers

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

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

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

Local and International Cheese and Fruit Display with Local Honey, Roasted Virginia Nuts, Assorted Crackers and Flatbread

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

Mini Parmesan & Black Pepper Panna Cotta spoons with lightly pickled Heirloom Tomatoes (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!



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Heavy Hors d' Oeuvres Choices

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

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

Smoked Brisket on Jalapeno Cheddar Biscuits with Local Sweet Pepper Jelly

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

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

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

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

Spicy Bang Bang Shrimp finished with Green Onions and Peanuts

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.

LOBSTA Fresh Lobster Bruschetta with Grape Tomatoes, Red Onions, Lemon, and Fresh
Basil on Roasted Garlic Butter Grilled Bread

Loaded Lobster Mac and Cheese finished with Truffle Salt, Butter Parmesan Panko and
Smoked Gouda Cheese

FISH Sliced & Seared Sesame Ahi Tuna Display with Ripe Avocado, Toasted Sesame Seeds,
Pickled Ginger. Garnished with Seaweed Salad Cups, Red Roe & Wasabi (gf)



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Fresh 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 with rice (gf)

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

Blackened Rare Tuna Bites with Wasabi Cream Dipping Sauce (gf) (on site only)

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

CHICKEN Grilled Prosciutto Wrapped Chicken Skewers with Lemon White Wine Basil Sauce

Honey Sriracha Chicken Meatball Skewers with Sesame and Scallion Flowers

Yummy Goodness Famous Fresh Chicken Salad on Fresh Baked Mini Croissants

Chicken Souvlaki Skewers Platter- Fresh Cucumber and Tomato Salad, Marinated Feta, Pickled Red Onion, Olives, Grilled Pita Wedges, Hummus & Tzatziki Sauce

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

Candied Apple Wrapped in Pork Belly Skewer (gf)

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

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

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

VEGETARIAN/VEGAN Grilled Halloumi Skewers with Local Spicy Honey and Lime Zest (v)

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

Roasted & Smoked Carrots with Lemon Yogurt Sauce and Chives (v) (gf)

Roasted Mushroom Risotto Cakes with Basil Aioli (v)



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Beet Poke' with Shaved Radish, Edamame, Fresh Avocado Green Onions, Cilantro, Toasted Almonds, and Sesame. Served over Quinoa & Brown Rice. (vegan)

Minted Melon Salad with Fresh Local Watermelon, Cantaloupe and Blueberries (vegan) (gf)

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

Herbed Chickpea Cakes with Jalapeño Pesto (v)

Italian Roasted and Grilled Rainbow 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 five-star caterer, check out our reviews on Google! *******

We are a woman owned and operated local small business.

We appreciate your support!