



menu in a minute

\$21.95 pp Minimum 15 people/25 (Fri, Sat, Sun)

We will deliver your food (contact-free) hot and ready to eat. We provide all paper products. Southern Sweet Tea and Lemonade can be added for \$4.99 per Gallon

mexican

appetizer-fresh guacamole, salsa, bean and cheese dip, fresh tortilla chips

entree- build your own fajitas

strips of grilled steak and chicken, mixed peppers and onions with fresh steamed flour tortillas, shredded cheese, diced tomatoes, sour cream, cilantro infused rice, black bean and corn salsa

italian

appetizer- fire seared antipasto tray with grilled zucchini, red peppers, sundried tomatoes, roasted garlic, artichokes, italian cheeses and meats, fresh pesto, hummus and olive tapenade, with pita rounds and crostini

entree- build your own pasta bar

cavatappi and linguini pasta with yummy goodness sauce (roasted tomato and garlic cream sauce) and fresh made tomato basil sauce. served with seasonal roasted vegetables, parmesan cheese, crisp salad and crusty bread. comes with meatballs, marinated grilled chicken. Add sauteed garlic shrimp for \$4.99 pp

beach picnic

appetizer- charcuterie board- with olives, fig jam, assorted hard cheeses, salami, prosciutto, whole grain mustard, cornichons (tiny pickles), balsamic cippolini onions, nuts, crusty bread

entree- fresh yummy goodness chicken salad, chilled peel and eat shrimp with cocktail sauce, roasted veggie platter, sesame asian noodles, caprese stacks (tomato and fresh mozzarella with local basil and balsamic glaze), build your own mini salad bar, chips, fresh baked bread

southern

appetizer- pimento cheese and crackers, deviled eggs with smoked paprika, cucumber salad

entree- local smoked pulled pork bbq, bbq chicken quarters, killer mac n cheese, fresh cole slaw with poppyseed dressing, fresh fruit bowl, fresh baked cornbread muffins, potato rolls, NC style and traditional BBQ sauces

add Chef Kelly's shrimp and grits for \$7.95 pp- with cabot sharp white cheddar, scallions, sundried tomatoes and crispy local smithfield bacon



**Yummy Goodness
Catering Company**

gourmet grill night

a chef will come and grill onsite

fresh cut ribeye steaks, citrus and herb marinated chicken breasts, shrimp kebabs, grilled local veggie blend, fresh corn on the cob with lime butter, roasted red potatoes and onions with fresh herbs, crisp cucumber and tomato salad and fresh baked bread basket and mini-dessert display.

A personal bartender will serve signature drink of your choosing, beer, and wine.

Alcohol is included in the package.

signature drink choices:

**Fire Ball Appletini
Bacardi Mojito with Fresh Mint
Sky Vodka Orange Crushes
Ginger Bourbon Lemonade
Strawberry Basil Spritzer with Prosecco
Cuervo Gold Margaritas
Watermelon Jalapeno Margaritas**

Only \$69.95 per person, including alcohol.

Labor rates apply.

Onsite chef and bartender/server, flat rate of \$30 per staff per hour