



**Yummy Goodness
Catering Company**

seafood grill night

Appetizers:

**Lobster Salad with Chargrilled Garlic
Toast Points**

**Blackened Tuna Bites with Wasabi Cream
Dipping Sauce**

**Rappahannock Raw Oysters on the Half
Shell with Mignonette sauce**

*****OR *****

**Smoked Local Bacon Wrapped Shrimp with
Spicy Lime BBQ Sauce**

Dinner:

**Fresh Cut Ribeye Steaks, Citrus and Herb
Marinated Chicken Breasts, Grilled
Lobster Tails, Crab Stuffed Shrimp (4 per
guest) (gf), Stone Crab Claws (gf),**

**Local Cucumber and Tomato Salad with Red
Onions and Local Herbs, Grilled Local
Corn on the Cob with Lime Butter
Roasted Red Potatoes & Onions with Fresh
Local Herbs, Garlic Cheddar Biscuits.
Seasonal Mini Dessert Tray**

**Served with (2) signature drinks of
your choosing, beer, and wine
signature drink choices:**

Classic Bacardi Mojito with Fresh Mint & Lime

Tito's Orange Crushes

Ginger Bourbon Lemonade

Strawberry Basil Spritzer with Prosecco

Cuervo Gold Margaritas

Jalapeno Watermelon Margaritas (+2.00)

Fresh Made Rum Punch with Pineapple

**\$99.95 per person per person, including alcohol (per
party duration)**

**Labor rates apply. Onsite chef and bartender/server, flat
rate of \$30 per staff per hour**