



Yummy Goodness Catering Company

menu in a minute

\$21.95 pp / minimum 15 guest/25 (Fri, Sat, Sun)

**We will deliver your food; 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



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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 \$7.99 pp- with cabot sharp white cheddar, scallions, sundried tomatoes and crispy local smithfield bacon

\$29.99 pp /minimum 15 guest/25 (Fri, Sat, Sun)

Coastal Virginia Seafood

appetizer- duo of hot dips: chesapeake bay lump crab dip & classic hot artichoke & spinach dip with pita rounds and roasted garlic oil crostini. fresh buttermilk biscuits with local honey butter

entree- jumbo peeled cocktail shrimp with cocktail sauce, jumbo lump mini crab cakes with remoulade sauce, seared & chilled fresh tuna over ginger noodles, spicy honey chicken skewers, buttered corn on the cob & roasted potatoes. crisp garden salad with ranch & balsamic dressing.

add on- lobster claws with garlic dipping butter & smoked tomato hollandaise- 12.99 pp

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 breadbasket and mini-dessert display.

Served with signature drink of your choosing, beer, and wine.

Alcohol is included in the package.

signature drink choices:

Bacardi Mojito with Fresh Mint

Sky Vodka Orange Crushes

Ginger Bourbon Lemonade

Strawberry Basil Spritzer with Prosecco

Classic Margarita with Lime



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Spicy Margaritas with Tajin

Only \$69.95 per person, including alcohol.

Labor rates apply.

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

seafood grill night

A chef will come and grill onsite.

**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:

Bacardi Mojito with Fresh Mint

Sky Vodka Orange Crushes Ginger

Bourbon Lemonade

Strawberry Basil Spritzer with Prosecco Classic

Margarita with Lime

Spicy Margaritas with Tajin



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\$99.95 per person per person, including alcohol.

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