



**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

Classic Margarita with Lime

Spicy Margarita with Tajin

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