

Yummy Goodness Catering Company

CUSTOM MENU PLANNING: SELECTIONS FOR ANY EVENT

If you do not see something you are interested in, please ask, we can help!

(Pricing would be based on menu selections per person, level of service, staffing and other options selected, plus tax and service charge)

BEEF ENTREES

Slow Braised Beef Short Ribs with Red Wine, Onions, Carrots and Garlic

Miso and Apple Braised Beef Short Ribs (gf)

PLATED ONLY-BEEF ENTREES

Garlic Rubbed Beef Tenderloin Filets served with Horseradish Cream (mr) (gf)

Grilled Beef Tenderloin Filets served with Chimichurri Sauce (mr) (gf)

Garlic Rubbed Beef Tenderloin Filets with Cognac Cream Sauce (mr) (gf)

BEEF CARVING STATIONS

Tomahawk Ribeye Carving Station with Red Wine Redux, Garlic Aioli, Fresh Horseradish and Fresh Rolls

Coffee Rubbed Beef Tenderloin Roasted to Perfection and served with a Horseradish Cream Sauce*

Grilled Flank Steak (gf): Choice of up to 3 sauces: Chimichurri Sauce, Red Wine Reduction, Horseradish Cream, Garlic Aioli, or Cognac Cream Sauce

Garlic Rubbed Beef Tenderloin served with Cognac Cream Sauce & Roasted Mushrooms*

Smoked Beef Brisket (gf) served with Texas BBQ Sauce

Prime Rib with Red Wine Jus, Garlic Aioli, Fresh Horseradish*

OTHER CARVING STATIONS

Oven Roasted Turkey Breast Served with Yummy Gravy

Apple Glazed Pork Tenderloin served on Sweet Onion and Apple Sauté*

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CHICKEN ENTREES

Cuban Mojo Chicken with Charred Orange Salsa (bl/sl) (gf)

Chicken Yummy with Goat Cheese, Sundried Tomatoes, Artichoke, finished with Lemon White Wine Sauce. (bl/sl)

Chicken Saltimbocca- Chicken Breast in Prosciutto & Sage, Lemon White Wine Sauce.

Spring Herb Roasted Chicken with Local Asparagus & Grilled Spring Onions and finished with a Light Cream Sauce (Velouté) (bl/sl)

Grilled Balsamic Chicken with Fresh Corn, Tomatoes and Green Onions (gf)

Maple Glazed Chicken Breasts, Roasted Butternut Squash and Brussel Sprouts (gf)

Herb Roasted Chicken, Charred Onions & Carrots with a Light Cream Sauce (Velouté)

Chicken Marsala with Roasted Mushrooms finished in Wine Sauce with Fresh Herbs.

Chicken Souvlaki with House made Tzatziki Sauce (gf)

Roasted Chicken Breast in Honey Mustard Bourbon Sauce with Crispy Onions

Roasted BBQ Chicken layered with Sharp Cheddar & Cojita Cheeses. Garnished with Green Onion. (gf)

Grilled Chicken with a Light Basil Cream Sauce and finished with Sundried Tomatoes

Citrus Marinated Chicken Breast with Fresh Local Herbs (bl/sl)

Pecan and Panko Crusted Chicken with Orange Honey Dijon Sauce (bl/sl)

LAMB ENTREES

Citrus and Coriander Spiced Lamb Chops with Roasted Butternut Squash (mr)

Lamb Lollipops with Almond- Mint Pesto on Garlic Cous Cous (mr)*

Lamb Chops lightly marinated in Lemon and Herbs, served on a bed of Leeks (mr)*

PORK ENTREES

Pulled Smoked Pork Butt with NC Style, Texas Style, and Sweet BBQ Sauces (gf)

Dry Rubbed and Slow Roasted Spareribs finished with a Little Secret Sauce (gf)

Apple Glazed Pork Tenderloin served on Sweet Onion and Apple Sauté*

Grilled Center Cut Pork Chops with Marsala Sauce & Garlic Mushrooms

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SEAFOOD ENTREES

Creamy Shrimp and Grits with Crunchy Peppers and Onions, Bacon and Sundried Tomatoes

Seared Sea Scallops and/or Shrimp, Sweet Corn Relish, Smoked Tomato Vinaigrette

Chesapeake Bay Jumbo Lump Mini Crab Cakes with Chili Lime Aioli

Tangy Buttered Honey Shrimp & Scallions over Coconut Rice (gf)

Classic Shrimp Scampi with Fresh Herbs and Garlic over Pasta

Broiled Rockfish or Flounder, Citrus Herb Compound Butter on Bed of Braised Leeks

Halibut or Cod with Roasted Vegetables, Citrus & Thyme in Parchment (gf)

Italian Pan Seared Cod with a White Wine Tomato Basil Sauce (gf)

Spanish Smoked Paprika Mahi or Cod over Roasted Sweet Peppers with Parsley (gf)

Blackened Grilled Mahi with Fire Kissed Tomato Salsa (gf)

Mahi, Lemon Zest Vinaigrette garnished with Grilled Lemons & Onions (gf)

Fresh Salmon prepared on a bed of Grilled Onions with a Dill Mustard Sauce

Salmon on a bed of Sautéed Vegetables with a Balsamic Herb Butter Sauce (gf)

Citrus & Herb Salmon on Lemon with Chimichurri Sauce (gf)

Cold Roasted Side of Salmon with Shaved Cucumber Salad & Chive Sour Cream Sauce

PASTA ENTREES

Mediterranean Cavatappi- Fresh Spinach, Sundried Tomatoes, Onions, Pine Nuts, Feta Cheese & Lemon White Wine Sauce (v) Add Sliced Chicken

Cavatappi Pasta with Yummy Goodness Sauce (Roasted Tomato & Garlic Cream) (v)

Loaded Lobster Mac and Cheese finished with Truffle Salt and Smoked Gouda Cheese

Baked Four Cheese Manicotti with Tomato Basil Sauce (v)

Spinach & Tomato Lasagna layered with Ricotta & Italian Herbs (v)

Italian Sausage & Cheese baked Penne with Roasted Tomatoes & Cheese

French Onion Rigatoni, Ricotta, Light Tomato Sauce, Gruyère & Crispy Panko (v)

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PASTA BAR

*Linguini, Penne and Cavatappi Pasta, Tomato Basil Sauce (vegan), Pesto Alfredo (v),
Yummy Goodness Sauce (v) (Roasted Tomato and Garlic Cream Sauce), Seasonal
Roasted Vegetables, Parmesan Cheese, Crisp Salad and Fresh Crusty Bread
Smoked Mozzarella Meatballs with Fresh Basil, Marinated and Grilled All White Meat
Chicken and Sautéed Shrimp with White Wine, Fresh Garlic, Herbs & Lemon Zest*

BAKED PASTA BAR: Choose 2:

*French Onion Rigatoni, Ricotta, Light Tomato Sauce, Gruyère & Crispy Panko (v)
Baked Four Cheese Manicotti with Tomato Basil Sauce (v)
Loaded Lobster Mac and Cheese finished with Truffle Salt and Smoked Gouda Cheese
Spinach & Tomato Lasagna layered with Ricotta & Italian Herbs (v)
Italian Sausage & Cheese baked Penne with Roasted Tomatoes & Cheese
Seasonal Roasted Vegetables, Parmesan Cheese, Crisp Salad and Fresh Crusty Bread*

VEGETARIAN/ VEGAN ENTREES

See Pasta Section

*NEW! Roasted Cabbage Wedge with Roasted Garlic, Sweet & Sour Tomato Sauce,
Fried Onions, Chives, Blue Cheese & Crispy Panko (v)*

*Glazed Portobello served on a bed of Sautéed Spinach, Grilled Carrots & Onions.
Crushed Walnuts & Crispy Garlic Panko. (vegan)*

*NEW! Pimento Cheese Grit Gratin with Charred Carrots & Brussel Sprout. Finished
with Tomato Herb & Balsamic Glaze*

Wild Rice and Butternut Squash Stuffed Red Peppers Topped with Pecans. (v)

Mixed Mushroom Risotto finished with Mascarpone and Fresh Herbs (v)

*Oven Roasted Cauliflower with Spiced Chickpeas & wilted Greens. Finished with
Crushed Walnut Gremolata, & Green Onion. (vegan)*

Quinoa Black Bean Cake with Roasted Red Pepper Coulis (vegan)

BBQ Lentil Meatballs with Caramelized Onions (vegan)

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PIMP MY GRITS STATION:

Smoked Tomato Grits and Cheesy Grits: Served with Assorted Toppings:

Thick Cut Crispy Pork Belly and Sautéed Garlic Shrimp. Green Onions, Sundried Tomatoes, Sautéed Peppers & Onions, Tillamook Cheddar Cheese, Cotija Cheese, and Manchego Cheese. Crispy Andouille Sausage, Classic Tomato Pico de Gallo, Crispy Jalapenos and Onions. Spicy Crema, Scallion Oil and Assorted Hot Sauces.

STREET TACOS

Marinated Flank Steak, Chopped Mojo Chicken, Spicy Crema, Cilantro, Classic Pico de Gallo, Lime Wedges, Green Onions, Assorted Hot Sauces, Jicama Slaw, Jalapeños, Queso Fresco, Corn & Black Bean Salsa and Jalapeño Pesto. Served with Flour and Corn Tortillas.

Add ons:

*Chipotle Portabella Mushroom Taco Filling (vegan)
Chipotle Roasted Sweet Potato & Black Bean Taco Filling (vegan)*

VEGETABLE

Fresh Green Beans with Caramelized Red Onions (vegan) (gf)

Fresh Green Beans and Sweet Roasted Carrots (vegan) (gf)

Fresh Vegetable Medley (vegan) (gf)

Italian Style Fire Kissed Mixed Vegetables (chafer) (vegan)

Sweet Local Corn Succotash with Edamame and Red Peppers (v)

Shallot White Wine Broccolini (vegan) (gf)

Oven Roasted Broccoli finished with Lemon Oil and Pepper (vegan) (gf)

Grilled Asparagus with Lemon Zest Vinaigrette (v)

Local Honey Glazed Carrots with Pecans (v)

Savory Gingered Cabbage (gf) (vegan)

Slow Braised Collard Greens with Ham Hocks

Southern Style Green Beans with Bacon and Onions (gf)

Vegetarian Southern Style Green Beans with Onions (gf) (vegan)

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STARCH

- Oven Roasted Potatoes with Fresh Herbs and Olive Oil (vegan) (gf)*
- Roasted Yukon Gold Potatoes, Fresh Dill, Basil & Roasted Garlic Olive Oil. (vegan) (gf)*
- Greek Spiced Garlic Yukon Gold Potato Wedges with Lemon (vegan) (gf)*
- Creamy Garlic Mashed Potatoes (v) (gf)*
- Scalloped Potato Au Gratin finished with Gouda Cheese (v)*
- Roasted Root Vegetables with Carrots, Parsnips and Potatoes, Olive Oil, Fresh herbs and Aromatics (vegan) (gf)*
- Chef Kelly's Killer Mac and Cheese (v)*
- Cavatappi Mac and Cheese finished with Truffle Salt and Smoked Gouda Cheese (v)*
- Barley & Leek Wild Rice Pilaf finished with Cumin Roasted Walnuts (v)*
- Pasta Yummy Goodness, Cavatappi & our Signature Sauce, Fresh Roasted Tomato, Garlic & Cream (v)*
- Lemon Garlic Orzo with Spinach & Feta (v)*
- Coconut Rice finished with Toasted Coconut (vegan) (gf)*
- Classic Spanish Black Beans (v) (gf)*
- Arroz Verde with Cilantro (v) (gf)*
- Lemon Herb Risotto finished with a bit of Creamy Cheese and Love (v)*
- Rice Pilaf with Peas and Carrots (v)*
- Wild Rice with Crispy Veg (v)*
- Brown Sugar Baked Beans with mixed Beans (v)*

COMPOUND SALADS

(Chilled Preparations)

- Summer Vegetable Salad with Marinated Green Beans, Cucumber, Fresh Herbs and Ripe Tomatoes (vegan) (gf)*
- Grilled & Chilled Local Asparagus with Lemon Zest Vinaigrette (v) (gf)*
- Pancetta Wrapped Grilled Asparagus (gf)*

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Mediterranean Quinoa Platter with Feta and Fresh Herbs (v) (gf)

Caprese Salad, Tomatoes, Basil & Fresh Mozzarella. Lemon EVOO & Balsamic. (v) (gf)

Fried Green Tomato Caprese with Roasted Corn Salad and Local Basil (v)

Fried Green Local Tomatoes, Tomato Basil Topping, Cheese Crumbles & Balsamic (v)

Roasted Lemon Garlic Potato Wedge Platter with Lemon Basil Aioli (v) (gf)

Roasted Cauliflower, Romesco, Almonds, Lemon Vinaigrette & Herbs (vegan) (gf)

Roasted & Smoked Carrots with Tahini Yogurt Sauce, Sesame, Chives (v) (gf)

Mexican Street Corn Salad, Lime, Crema, Queso Blanco, Ancho & Cilantro (v) (gf)

Grilled Corn & Avocado Salad with Pickled Red Onion & Cherry Tomatoes (vegan) (gf)

Grilled Italian Rainbow Vegetable Platter (vegan) (gf)

Roasted Winter Vegetable Platter (vegan) (gf)

Watermelon and Feta Salad with Fresh Mint and Lemon Zest Olive Oil (v) (gf)

Fresh Fruit Platter with Seasonal Fresh Fruit and Berries (vegan) (gf)

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

MASHED POTATO STATIONS

Mashed Potato Station:

Including Sweet Potatoes, Yukon Gold and Red Bliss Potatoes

OR

Mashed vs. Mac Station:

Including Sweet Potatoes, Red Bliss Potatoes and Killer Mac and Cheese

OR

Killer Mac and Cheese Station:

AND

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Served with the matching toppings from below:

Mini Marshmallows, Cinnamon Pecans, Brown Sugar, Crumbled Crispy Bacon, Fried Onions, Diced Smoked Virginia Ham.

Green Onions, Sour Cream, Cheddar & Parmesan Cheese. Hot Cheese Sauce.

BREADS

Bread Display- Bacon Cheddar Jalapeno Cornbread, Garlic Herb Biscuits and Fresh Rolls with Butter.

Bread Display- Sweet Cornbread and Crusty Dinner Rolls with Butter.

Assorted Dinner Rolls with Butter

PLATED ENTRÉE OPTIONS

All will come with preset Salad, Dinner Rolls & Butter

Beef

Garlic rubbed Beef Tenderloin Filets served with Horseradish Cream (gf)

Grilled Beef Tenderloin Filets served with Chimichurri Sauce (gf)

Garlic Rubbed Beef Tenderloin Filets with Cognac Cream Sauce (gf)

Slow Braised Beef Short Ribs with Red Wine, Onions, Carrots and Garlic. (gf)

Miso and Apple Braised Beef Short Ribs (gf)

Chicken

Chicken Yummy, Goat Cheese, Sundried Tomatoes, Artichoke, Lemon White Wine Sauce. (bl/sl)

Chicken Saltimbocca- Chicken Breasts wrapped in Prosciutto & Sage with Lemon White Wine Sauce (bl/sl)

Cuban Mojo Chicken with Charred Orange Salsa (bl/sl) (gf) (sub rice & black beans)

Maple Glazed Chicken Breasts, Roasted Butternut Squash and Brussel Sprouts (gf)

Spring Herb Roasted Chicken with Local Asparagus & Grilled Spring Onions with a Light Cream Sauce (Velouté) (bl/sl)

Seafood

Salmon on a bed of Sautéed Vegetables with a Balsamic Herb Butter Sauce (gf)

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*Chesapeake Bay Jumbo Lump Mini Crab Cakes with Spicy Remoulade Sauce
Seared Sea Scallops &/or Shrimp, Sweet Corn Relish, Smoked Tomato Vinaigrette (gf)*

*Italian Pan Seared Cod with a White Wine Tomato Basil Sauce (gf)
Halibut or Cod with Roasted Vegetables, Citrus & Thyme in Parchment (gf)*

Served with:

*Seasonal Vegetable Bundles tied with Green Onions (vegan) (gf)
Oven Roasted Potatoes with Fresh Herbs and Olive Oil (vegan) (gf)*

SALADS, SALADS, SALADS

Winter Salad- Mixed Salad Greens, Craisins, Goat Cheese rolled in Pecans, Poached Pears, Shredded Carrots, and Green Onions. Served with Balsamic Vinaigrette

Orange Salad- Shaved Fennel, Arugula, Grilled Corn and Fresh Orange segments. Finished with Pinenuts and Parmesan Cheese. Served with Balsamic Vinaigrette.

Strawberry Salad- Mixed Salad Greens, Strawberries, Goat Cheese rolled in Pecans, Green Onions and Shredded Carrots. Served with Citrus Vinaigrette.

Spinach & Walnut Salad- Baby Spinach & Mixed Greens, thin cut Sweet Onion, Candied Walnuts, and Seasonal Berries. Served with Balsamic Vinaigrette

Roasted Beet Salad-Arugula, Roasted Beets, Almonds, Fresh Orange, & Goat Cheese.

Caesar Salad with Parmesan Crisp & House made Croutons

Vegan Salad- Arugula & Mixed Greens, Walnuts, shaved Red Onions, Tomatoes, Olives, Vegan Parmesan. (vegan) Served with Classic French Vinaigrette (vegan)

Wedge Salad- Crisp Iceberg, Tomatoes, Tiny Red Onions, Crispy Bacon, Blue Cheese Crumbles, house made Ranch and Finished with Balsamic Glaze.

Classic Green Salad- Mixed Greens, Ripe Tomatoes, Cucumbers topped with Shredded Carrots. Served with Balsamic Vinaigrette and house made Ranch Dressing

Caprese Salad, Tomatoes, Basil & Fresh Mozzarella. Lemon EVOO & Balsamic. (v) (gf)

Mini Salad Bar- Mixed Greens, Carrots, Thin Sliced Red Onion, Cucumbers, Tomatoes, Cheddar Cheese, Eggs and House made Croutons. Served with Balsamic Vinaigrette and House made Ranch Dressing