



**Yummy Goodness
Catering Company**

Spring/Summer 2020 Cocktail Menu

Display Items

Charcuterie Board with Olives, Fig Jam, Assorted Hard Cheeses, Sopresseta, Prosciutto, Capicola, Whole Grain Mustard, Cornichons (Tiny Pickles), Balsamic Cippolini Onions, Nuts, Crusty Bread

Spanish Tapas Display- Marinated Olives, Serrano Ham, Manchego Cheese, Local Chorizo, Grilled Tri-Color Local Heirloom Tomato Bread, Roasted Garlic Olive Oil with Local Herbs, 18 year Aged Balsamic, Crusty Bread, Flatbread Crackers

Grilled Tri Color Heirloom Local Tomato Bread Local Basil, Chevre Cheese, Grilled Italian Crusty Bread

Dip Duo- Pick 2- Roasted Tomato and Creamy Brie, Traditional Spinach, Chesapeake Bay Crab, Hot Artichoke, Spicy Shrimp, Buffalo Chicken or Warm Bacon & Bleu. Served w/ Crackers & Pitas, Garlic Toast Points

Local and International Cheese and Fruit Display with Local Honey Comb, Roasted Virginia Nuts, Assorted Crackers and Flatbread

Lemon and Herb Risotto Cakes A client favorite! With Chevre Cheese and Local Herbs and Basil Aioli

Cheese Ball Bites with Salted Pretzels, Rolled in Local Bacon, Green Onions, Sundried Tomatoes

Drunken Grapes Crisp Red Grapes marinated in Makers Mark with Goat Cheese and rolled in Toasted Pecans

Petite Mini Dessert Display Seasonal - Pastry Chef's Choice (Be Excited!)
Check out our Instagram or Facebook to see her creations!

Heavy Hors d' Oeuvres Choices

BEEF Thick Cut Angus Beef Tenderloin Skewers with Horseradish Mustard Sauce
(Drop off not recommended)

Coffee Rubbed Angus Beef Tenderloin Crostini with Horseradish and Herbed Cheese, Roasted Red Peppers and Local Micro Herbs

Smoked Brisket on Jalapeno Cheddar Biscuits with Local Sweet Pepper Jelly

Bahn Mi Style Marinated Shaved Prime Rib Bites on Crusty Bread with Lightly Pickled Julienned Veggies, Sliced Cucumbers, Fresh Cilantro and Sriracha Aioli

Smoked Mozzarella Meatballs with Chef Kelly's Tomato Basil Sauce



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CRAB Jumbo Lump Mini Crab Cakes with Chili Lime Aioli

Warm Crab and Charred Broccoli with Lemon and Toasted Sesame Cups (on site only)

Chesapeake Bay Lump Crab Dip with Pita Rounds and Roasted Garlic Oil Crostini

SHRIMP Smoked Local Bacon Wrapped Shrimp with Spicy Lime BBQ Sauce

Sweet Poached Shrimp and Cucumber Canapés finished with Dill Butter and Local Micro Herbs

Grilled Shrimp and Andouille Skewers with Roasted Red Pepper Coulis

New England Style Shrimp Roll presented in a buttery roll and lightly dressed with Lemon Aioli, Local Herbs, and finely chopped Celery and Onion.

LOBSTA Fresh Lobster Bruschetta with Grape Tomatoes, Red Onions, Lemon and Fresh Basil on Roasted Garlic Butter Grilled Crostini

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

FISH Sliced and Seared Sesame Ahi Tuna Display with Ripe Avocado, Toasted Honey Sesame Seeds, Pickled Ginger. Garnished with Seaweed Salad Cups, Red Roe and Wasabi

Fresh Tuna Poke Bowls- Fresh Ahi tuna marinated in green onions, sesame oil, fresh squeezed lime, orange and grapefruit juices, fresh grated ginger, sliced jalapenos, toasted sesame seeds and citrus segments

Spicy Salmon Cucumber Cups with Scallions, Honey Sesame Oil, Toasted Sesame Seeds

Blackened Rare Tuna Bites with Wasabi Cream Dipping Sauce (on site only)

SCALLOPS Seared Scallops over Sweet Corn Relish & Smoked Tomato Vinaigrette (on site only)

CHICKEN Grilled Prosciutto Wrapped Chicken Skewers with Lemon White Wine Basil Sauce

Buttermilk Soaked Fried Chicken on Garlic Cheddar Herb Biscuits with Local Honey Chipotle (on site only)

Honey Sriracha Chicken Meatball Skewers with Sesame and Scallion Flowers

Yummy Goodness Chicken Salad on Fresh Baked Mini Croissants



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PORK House made Garlic Cheddar Mini Biscuits with Smithfield Ham and Chipotle Local Honey Sauce

Candied Apple Wrapped in Pork Belly Skewer

Smoked Local Corn Mayo BLT - with Local Pepper Bacon, Buttery Bibb Lettuce on Fresh Baked Roasted Garlic Artisan Bread

Pulled Smoked NC Style Pork BBQ on Potato Roll with Creamy Poppy Seed Coleslaw

LAMB Herb Crusted Lamb Lollipops with Fresh Tzatziki Yogurt Sauce

VEGETARIAN/VEGAN Watermelon and Feta Squares with Fresh Mint and Lemon Zest Olive Oil (vegan)

Stuffed Piquillo Peppers with Local Goat Cheese, Toasted Pinenuts with Spicy Tomato Sauce

Fried Green Local Tomatoes Caprese Platter topped with Fresh Buffalo Mozzarella, Local Corn, Basil and Red Onion Salad, Finished with Balsamic Redux

Roasted Beet and Citrus Salad with Tri-Color Quinoa, Arugula, Local Goat Cheese, Lemon Olive Oil

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

Strawberry (Local when available) & Brie Crostini with Fresh Basil & Local Honey

Mini Local Tomato Basil and Goat Cheese Tarts (v)

Italian Roasted and Grilled Rainbow Vegetable Platter (vegan)

****Tips for Pricing - Many people ask why we don't have pricing on our website. Everyone has different needs and tastes. We custom build each menu and event. We ask our clients to imagine entertaining their guests at a local restaurant, and how much it would be per person, then add drinks, dessert, and service (onsite, offsite or delivered). Our prices are competitive and reasonable for the highest quality of food and service you will receive.**

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