

## **CUSTOM MENU PLANNING: CLASSIC SELECTIONS FOR ANY EVENT**

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

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

### **BEEF ENTREES**

*Smoked Beef Brisket served with Texas BBQ Sauce*

*Grilled Flank Steak: Choice of up to 3 sauces: Chimichurri Sauce, Red Wine Reduction, Horseradish Cream, Spicy Mustard, Garlic Aioli and Peppercorn Cream Sauce*

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

### **CARVING STATIONS**

*Herb Roasted Hickory Smoked Pork Steamship Round served with Apple Chutney*

*Oven Roasted Turkey Breast Served with Yummy Gravy*

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

*Dry Rubbed and Slow Roasted Spare Ribs finished with just a Little Secret Sauce*

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

*Stuffed Flank Steak Roulade with Spinach, Parmesan Cheese, Roasted Garlic and Onions. Finished with Red Wine Demi*

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

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

*Garlic Rubbed Beef Tenderloin\* served with Roasted Wild Mushrooms and Cabernet Butter*

### **ACTION STATIONS**

*Sautéed Fresh Mussels and Shrimp Scampi served with Grilled Bread*

**CHICKEN ENTREES**

*Citrus Marinated Chicken Breast with Fresh Local Herbs*

*Citrus Marinated Chicken Quarters with Fresh Local Herbs*

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

*Chicken Saltimbocca- Chicken Breasts wrapped in Prosciutto and Sage with Lemon White Wine Sauce.*

*Chicken Crimini- Chicken Breast finished with a Garlic Mushroom Cream Sauce and Fresh Herbs*

*Grilled Chicken finished with a light Poblano Cream Sauce. Topped with Grilled Corn and Tomatoes.*

*Lightly Sautéed Chicken Francaise with Fresh Artichokes*

*Caprese Chicken- Balsamic Glazed Chicken Breasts, served with Tomato, Basil and Fresh Mozzarella Topping.*

*Charred Jerk Chicken Thigh Served with Pineapple Cilantro Slaw (Mild)*

*Stuffed Chicken Roulade with Spinach, Parmesan Cheese, Roasted Garlic and Onions. Finished with Light Cream Sauce*

*Herb Roasted Chicken with Local Asparagus & Grilled Spring Onions*

*Herb Roasted Chicken with Grilled Onions and Grilled Carrots*

*Yummy Chicken Cordon Bleu- Grilled Chicken layered with Cheese and Ham, finished with a Creamy Mustard Sauce, topped with a Parmesan & Panko Crumble*

*Chicken Souvlaki Skewers with House made Tzatziki Sauce*

*Roasted Chicken Breast in Honey Mustard Bourbon Sauce, topped with Crispy Onions*

**LAMB ENTREES**

*Lamb Lollipops\* lightly marinated in Lemon and Herbs, served on a bed of Buttered Leeks*

*Lamb Lollipops\* with Almond- Mint Pesto on Garlic Cous Cous*

**PORK ENTREES**

*Pulled Smoked Pork Butt with NC Style, Texas Style, Memphis Style, and Kansas City Style Sauces in Mason Jars*

*Dry Rubbed and Slow Roasted Spare Ribs finished with just a Little Secret Sauce*

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

**SEAFOOD ENTREES**

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

*Broiled Rockfish\* with Citrus Herb Compound Butter on Bed of Braised Leeks*

*Sautéed Cod on Sweet May Pea Puree Garnished with Local Cherry Tomatoes*

*Broiled Flounder with Citrus Herb Compound Butter on Bed of Braised Leeks*

*Seared Sea Scallops and Shrimp\*, Sweet Corn Relish, Smoked Tomato Vinaigrette*

*Seared Sea Scallops\*, Sweet Corn Relish, Smoked Tomato Vinaigrette*

*Sesame Ahi Tuna Poke\* with Avocado, Orange, Grapefruit, Jalapeno & Ginger.*

*Chesapeake Bay Jumbo Lump Mini Crab Cakes with Chili Lime Aioli*

*Halibut with Mixed Citrus and Thyme in Parchment*

*Blackened Grilled Mahi with Fire Kissed Tomato Salsa*

*Classic Shrimp Scampi with Fresh Herbs and Garlic over Pasta*

*Tangy Buttered Honey Shrimp over Coconut Rice*

*Honey Butter Shrimp over Wild Rice*

*Italian Pan Seared Cod with a White Wine Tomato Basil Sauce*

*Fresh Salmon prepared on a bed of Leeks and finished with a Dill Mustard Sauce*

*Salmon on a bed of Leeks and finished with a Balsamic Butter Sauce*

*Wild Caught Salmon with a Balsamic Rosemary Glaze*

## **COLD SEAFOOD DISPLAY**

*Served on Ice Carving, Garnished with Fresh Lemons, Limes and Greenery*

*Jumbo Peeled Cocktail Shrimp, Fresh Shucked Oysters, Rock Crab Claws, Cut Snow Crab Legs, Fresh made Tuna Poke, Marinated Calamari Salad, Bay Scallop & Cucumber Salad Served with: Cocktail Sauce, Tabasco Sauce, Rémoulade Sauce, Mignonette Sauce, Butter & Bloody Mary Butter, Fresh Horseradish, Saltines*

## **PASTA ENTREES**

*Shrimp Fra Diablo served over Pasta Aglio E Olio*

*Mediterranean Cavatappi- Fresh Spinach, Mushrooms, Sundried Tomatoes, Onions, Pine Nuts, and Feta Cheese Tossed in Lemon Garlic Olive Oil (v)*

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

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

## **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 Baked Crusty Bread*

*Smoked Mozzarella Meatballs with Fresh Local Basil, Marinated and Grilled All White Meat Chicken and Sautéed Shrimp with White Wine, Fresh Garlic, Herbs and Lemon Zest*

## **VEGETARIAN/ VEGAN OPTIONS**

*(Also, see pasta section)*

*Zucchini Rollatini with Fresh Roasted Tomato, Garlic and Cream Sauce (v)*

*Grilled Zucchini Rollatini with Raisins and Pistachios (v)*

*Grilled Portabella glazed with Herbed Vin & Served on a bed Sautéed Spinach, Grilled Carrots and Onions. Topped with Crushed Walnuts & Crispy Garlic Panko. (vegan)*

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

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

*Roasted Mushroom Ragout over Garlic Polenta (vegan)*

*Herb Risotto finished with fresh Lemon and Mascarpone Cheese (v)*

**VEGETABLE**

*Fresh Green Beans with Caramelized Red Onions*

*Mixed Vegetables to Include Green Beans*

*Fresh Green Beans and Sweet Roasted Carrots*

*Fresh Vegetable Medley*

*Italian Style Fire Kissed Mixed Vegetables (hot)*

*Sweet Local Corn Succotash with Edamame and Red Peppers*

*Shallot White Wine Broccolini*

*Grilled Asparagus with Lemon Zest Vinaigrette*

*Green Bean, Corn, Heirloom Tomato Salad with Herb Vinaigrette*

*Roasted Multicolored Carrot Platter with Fresh Local Herbs*

*Glazed Carrots with Pecans*

*Whipped Carrots and Buttered Pecans*

*Braised Cabbage with Local Bacon*

*Slow Braised Collard Greens with Ham Hocks*

*Southern Style Green Beans with Bacon and Onions*

*Roasted Potatoes with Fresh Herbs and Butter*

*New Potatoes with Fresh Butter and Herbs*

*Roasted Red Potato Wedges with Fresh Dill and Basil. Dressed with Roasted Garlic  
Olive Oil and Lemon*

*Greek Spiced Garlic Yukon Gold Potato Wedges*

*Red Potato Garlic Mashers*

*Creamy Garlic Mashed Potatoes*

*Yummy Goodness Catering Co.*

*Creamy Buttermilk and Local Dill Mashed Potatoes*

*Scalloped Potato Au Gratin finished with Gouda Cheese*

*Roasted Root Vegetables with Carrots, Parsnips and Potatoes finished with Fresh herbs and Aromatics*

*Chef Kelly's Killer Mac and Cheese*

*Cavatappi Mac and Cheese finished with Truffle Salt and Smoked Gouda Cheese*

*Lemon Herb Risotto finished with a bit of Creamy Cheese and Love*

*Almond Rice Pilaf finished with Roasted Almonds*

*Rice Pilaf with Peas and Carrots*

*Wild Rice with Crispy Veg*

*Brown Sugar Baked Beans with mixed Beans*

***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**

*Served with the matching toppings from below:*

*Marshmallows, Cinnamon Pecans, Crumbled Crispy Bacon, Broccoli Florets, Sliced Green Onions, Sour Cream, Shredded Yellow Cheddar and Parmesan Cheese, Diced Smoked Virginia Ham, Diced Roma Tomatoes and Brown Sugar.*

**BREADS**

*Bread Display- including Bacon Cheddar Jalapeno Cornbread, Garlic Herb Biscuits and Fresh Yeast Rolls. Served with Regular and Local Honey Butter.*

*Bread Display- including Fresh Yeast Rolls, Sweet Cornbread and Crusty Dinner Rolls with Butter.*

*Assorted Bread Basket with Butter*

*Fresh Crusty Bread with Butter*

*Fresh Baked Crusty Bread Display with Creamy Butter, Cherry Balsamic and Roasted Garlic Olive Oil for Dipping*

**Plated Entrée Selections**

*All will come with Garden Salad, Fresh Baked Bread and Citrus Herb Compound Butter*

*Coffee Rubbed Beef Tenderloin Filet, Roquefort Bleu Cheese Butter Coin, Local Red Potato Garlic Mashers and Fresh Vegetable Medley*

*Broiled Rockfish with Citrus Herb Compound Butter on Bed of Braised Leeks, Roasted Marble Potatoes with Olive Oil and Fresh Herbs*

*Jumbo Lump Local Crab Cakes (2) with Chili Lime Aioli, Roasted Local Marble Potatoes and Fresh Vegetable Medley*

*Virginia Shrimp and Grits- (6) Jumbo Shrimp with Traditional Home-style White Cheddar Grits, Sautéed Corn, Local Bacon, Fresh Spinach and Sundried Tomatoes*

*Chicken Saltimbocca- Pounded Chicken Breasts wrapped in Prosciutto and Sage with Lemon White Wine Sauce. Served with Herbed Risotto and Fresh Vegetable Medley*

***Plated Dinner- Combo Plates***

*Includes Garden Salad, Bread and Butter, Simple Plated Dessert, Tea and Coffee*

*China Rental is Extra and Based on the Amount of Guest Attending*

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*Classic Green Salad- Mixed Greens, Ripe Tomatoes, Cucumbers topped with Shredded Carrots*

*Served with Red Wine Basil Vinaigrette and House made Ranch Dressing*

*Grilled Flank Steak (3 oz) presented with Two Jumbo Shrimp with a duet of Sauces  
Our Red Wine Redux presented on the Steak with a Chimichurri Herb Sauce finishing  
the Shrimp*

*Served with Local Grilled Asparagus and Creamy Buttermilk Mash Potatoes*

*Grilled Flank Steak with Red Wine Reduction*

*Jumbo Lump Local Crab Cake with Spicy Remoulade Sauce*

*Local Red Potato Garlic Mashers and Fresh Vegetable Medley*

*Grilled Center Cut Pork Loin with Whole Grain Mustard Glaze, Sautéed Bourbon Onions*

*(4) Roasted Lemon Butter Herb Shrimp on bed of Sweet Cream Local Corn*

*Local Red Potato Garlic Mashers and Fresh Vegetable Medley*

*Chicken Saltimbocca- Pounded Chicken Breasts wrapped in Prosciutto and Fresh Sage  
with Lemon White Wine Sauce*

*Broiled Salmon with Dill Cream Sauce on Bed of Braised Leeks*

*Local Red Potato Garlic Mashers and Fresh Vegetable Medley*

*Vegetarian/Vegan option*

*(V) Wild Mushroom Risotto with Fresh Local Herbs and Mascarpone Cheese*

*Fresh Vegetable Medley*



*Desserts Selections: for above menu*

*Classic Strawberry Shortcake with Cream*

*Rosemary infused Blackberries with Sweet Corn Cake and Cream*

*Chocolate Cups with Vanilla Bean Mousse and Mixed Berries*

*Trio of House Desserts*

*Flourless Chocolate Cake with Charred Orange and Crème*

### ***SPECIAL SALADS***

*Fall Salad- Mixed Salad Greens, Craisins, Goat Cheese rolled in Pecans, Green Onions, Cucumbers, Cinnamon Pecans and Shredded Carrots. Served with Citrus Vinaigrette.*

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

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

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

*Late Summer Salad- Mixed Salad Greens, Grapes, Goat Cheese rolled in Pecans, Green Onions and Shredded Carrots. Served with Citrus Vinaigrette.*

*Roasted Beet Salad-Arugula, Roasted Beets, Almonds, Honey, Lemon Zest and Goat Cheese.*

*Roasted Golden and Red Beet Salad over Multigrain Quinoa, Burrata Cheese, Lemon Zest, Toasted Almonds and Fresh Avocado*

*Yummy Goodness Catering Co.*

*Caesar Salad with Parmesan and House made Croutons*

*Italian Salad- Baby Arugula, Walnuts, shaved Red Onions, Tomatoes, Artichokes, Fresh Basil, Parmesan Cheese. Served with Balsamic Vinaigrette*

*Simple Arugula- Baby Arugula, Shaved Parmesan Cheese, Toasted Pinenuts and Garlic Croutons. Served with Citrus Vinaigrette.*

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

*Blue Cheese Crumbles, house made Ranch and Finished with Balsamic Glaze. Served with Bacon Dijon Mustard Dressing*

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