



# Yummy Goodness Catering Company

## Display Items

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

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

**Fire Seared Antipasto Display** Salami, Cappicola, Black Forest Ham, Sharp Provolone, Asiago, Gorgonzola, Red Wine Cheddar, and Fresh Mozzarella Cheese. Comes with Hearts of Palm and Roasted Red Pepper Tapenade, Bruschetta Topping, Artichokes, Sundried Tomatoes, Grilled Mushrooms, Variety Olives, Vanilla Caramelized Onion Confit, Zucchini, Squash, Roasted Peppers, and Flatbreads. Accompanied by Spicy Mustard, Olive Tapenade, Fresh Pesto and White Bean Hummus

**Savory Lemon Scones with** Cracked Black Pepper & Fresh Thyme and Zesty Tomato Jam

**Lemon and Herb Risotto Cakes** with Chevre Cheese and Basil Aioli

**Drunken Grapes-** Marinated in Makers Mark with Toasted Pecan Goat Cheese (GF)

**Grilled Herbed Flatbread** Spicy Arugula, Chevre Cheese, Toasted Walnuts and Local Honey

**Petite Dessert Display** - Pastry Chef's Choice (Be Excited!)

## Heavy Hors d' Oeuvres Choices

**BEEF** Thick Cut Angus Beef Tenderloin Skewers with Horseradish Mustard Sauce (GF)

Short Rib, Fig and Bleu in Filo Cup

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

Bahn Mi Style Marinated Shaved Prime Rib Sandwich Platter with Lightly Pickled Julienned Veggies, Sliced Cucumbers, Fresh Cilantro and Sriracha Aioli

Smoked Mozzarella Meatballs with Chef Kelly's Tomato Basil Sauce

**CRAB** Jumbo Lump Mini Crab Cakes with Chili Lime Aioli

Spicy Street Corn and Crab Puffs

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

**SHRIMP** Blackened Shrimp and Avocado Bites on Cucumber Round

Smoked Local Bacon Wrapped Shrimp with Spicy Lime BBQ Sauce

Mango Margarita Shrimp Cups with Red Pepper and Fresh Cilantro

Sweet Poached Shrimp, Cucumber and Dill Butter Canapés (GF)

Shrimp and Chorizo Croquettes with Creamy Avocado Drizzle

**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 (GF)

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 Tuna Cucumber Cups with Scallions, Honey Sesame Oil, Toasted Sesame Seeds (GF)

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

Honey Sriracha Chicken Meatball Skewers

Buttermilk Soaked Fried Chicken on Garlic Cheddar Herb Biscuits with Local Honey Chipotle

Herb Panko Crusted White Meat Chicken Tenders with Local Honey Dijon Mustard Sauce

Yummy Goodness Chicken Salad on Fresh Baked Mini Croissants

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

Candied Apple Pork Belly Skewer

Pulled Smoked NC Style Pork BBQ w/Creamy Poppy Seed Coleslaw

**LAMB** Herb Crusted Lamb Lollipops with Fresh Tzatziki Yogurt Sauce

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

**VEGETARIAN/VEGAN** Bleu Cheese Mousse Stuffed Dates (GF)

Chai Spice Goat Cheese and Fruit Crostini

Mediterranean Quinoa Platter with Feta and Fresh Herbs (GF)

Butternut Squash, Local Apple and Cranberry Galette

Fresh Mozzarella and Pineapple Rosemary Skewers (GF)

Balsamic Tomato Jam Crostini

Sage and Portobello Mushroom Turnovers

Grilled Rainbow Vegetable Platter (GF)

Dip Duo- Fresh Spinach Dip with Scallions and Roasted Tomato Brie Dip w/ Crackers  
and Pitas

GF= Gluten Free