

The Soul of American Cuisines Catering Packages

Catering

Hors D'oeuvres/ Appetizers

- BBQ Meatballs
- Deviled Eggs
- Seafood Egg Rolls
- Philly Cheesesteak Egg Rolls
- Jumbo Jerk Shrimp & Crab Cake
- Jerk Crab Cake Bites
- Baked Spinach Dip
- Charcuterie Cocktails
- 7 Cheese Mac Cocktails
- House or Caesar Salad Cocktails
- Seafood Spinach Dip Cocktails
- Shrimp Cocktail
- Shrimp & Grits Cocktail
- Rotel Dip
- Seafood Dip - crab & shrimp
- Honey Glaze Sandwich Sliders
- Chicken Wings or Boneless
 - Hot Honey, Garlic Asiago, Honey Garlic, Plain, Honey Lemon Pepper



Pasta Dishes

All proteins can be fried or seared

- 4 Cheese Creole Pasta (add chicken or shrimp)
- Pasta Alla Vodka (add sausage, shrimp, chicken)
- Traditional Spaghetti (add stuffed meatballs)
- Jerk Penne Pasta (add shrimp, chicken, sausage)

Proteins

- Fried Salmon
- Seared Salmon
- Honey Lemon Pepper Salmon
- Honey Glazed Salmon
- Bacon & Spinach Stuffed Salmon
- Crab, Shrimp, and Spinach Stuffed Salmon
- Pan-Sear Mahi Mahi
- Baked Chicken Wings
- Creamy Tuscan Chicken
- Fried Boneless Chicken
- Garlic Butter Lobster
- Marinated Jumbo Shrimp
- Smother Turkey Wings

- BBQ Lamb Chops
- Chimichurri Lamb Chops

Rice Dishes

- Stuffed Peppers (beef or shrimp)
- Seafood Rice
- Yellow Rice
- Seasoned Rice Pilaf
- Risotto
- Bacon & Mushroom Risotto
- Butternut Squash Puree
- Garlic Potato Puree

Vegetable/ Side Dishes

- Sauteed Green Beans
- Green Bean Medley
- Garlic Parmesan Asparagus
- Sauteed Broccolini
- Sauteed Broccoli
- Cabbage
- Collard Greens w/turkey meat
- Creamed Spinach
- Brussel Sprouts
- Garlic Whipped Mashed Potatoes
- 7 Cheese Mac
- Seafood Mac
- Lobster Mac
- Candied Yams
- Season Red Potatoes (or medley)
- Sweet Corn
- Pasta Salad
- Baked Beans
- Mexican Street Corn

Dessert Options

- Strawberry Banana Pudding Shortcake
- Peach Cobbler Cake
- Pecan Swirl Cheesecake
- Strawberry Cheesecake
- Stuffed Strawberries
- Cinnamon Roll Waffle & Ice Cream

Buffet Theme Options

- Taco Bar

Event/Dinner Catering Packages:

Fine Dining(50 guests or less):

- 1 Appetizer
- 1 Protein
- 2 Sides or 1 Rice Dish + 1 Side

The Soul Experience(100 guests or less):

- 1 Appetizer
- 2 Proteins
- 3 Sides (*can be selected from rice, pasta, or sides*)
- 1 Salad

Package Add Ons

- Servers: \$50 each
- Fruit Tray: \$75
 - Small Fruit Display: \$250
 - Large Fruit Display: \$350
- Traditional Luxury Chafer Display: \$150
- The Soul Experience Display: \$500
- Plateware & Utensils - Prices may vary

Brunch Options

- Buttermilk Chicken & Waffles
- AC's Hennessy Cream Shrimp & Grits
- Jumbo Crab Cake
- Honey Glazed Salmon
- Fried Salmon
- Eggs of Choice
- Seared Lamb Chops
- Yogurt Parfait
- Potato Hash
- Smoked Cheese Grits
- Pork or Turkey Bacon
- Pork or Turkey Sausage Links
- Brown Sugar Crusted French Toast
- Seasonal Fruit

Brunch Buffet Theme Options

- Grit Bowl Bar
- Scramble Bowl Bar

Brunch Catering Packages(any guest count):

Meals are catered & dropped off ONLY, servers are available for add ons

Brunchaholic:

- 5 Brunch Options
 - 15 - 20 guests: \$1,000
 - 20 - 25 guests: \$1,325
 - 25 or more guests contact Chef AC

The Soul Experience:

- 7 Menu Options
- 1 Mimosa + 1 Beverage
 - 15 - 20 guests: \$1,250
 - 20 - 25 guests: \$1,500
 - 25 or more guests contact Chef AC

Package Add Ons

- Servers: \$50 each
- Fruit Tray: \$75
 - Small Fruit Display: \$250
 - Large Fruit Display: \$350
- Traditional Luxury Chafer Display: \$150
- The Soul Experience Display: \$500
- Plateware & Utensils - Prices may vary

Meal Preparation Prices:

Meal options are customized to clients needs.

10 Meals - \$100 Weekly

15 Meals - \$150 Weekly

20 Meals - \$200 Weekly