



# CATERING *Service*

## About Us:


*The Soul specialize in providing flavorful and beautifully presented food for all occasions.*

## Our Service:

- Birthday
- Dinner Party
- Corporate Event



## Contact Us

 678.734.8648

 [www.tasteofthesoul.com](http://www.tasteofthesoul.com)

# CATERING *Packages*

We are a traveling catering business that provides a plethora of versatile menu options for your event. We provide personalized menus and services for each client. Please contact the chef for parties exceeding 20 guests for appropriate pricing.

## Catering Policy

- Submit a catering booking form (located at the bottom of the page)
- Required 40% non-refundable deposit upon booking.
- Contracts & Final Menus are sent prior to the deposit.
- Substitutes are available, please contact the chef.
- All starting prices below include grocery and service fees. Travel fees may vary.

# BRUNCH *Catering*

## Brunch Catering Packages (any guest count):

Meals are catered & dropped off ONLY (*full service is available additional fees may apply*)

## Brunchaholic:

5 Brunch Options

15 - 20 guests: \$1,100

20 - 25 guests: \$1,400

25 or more guests contact Chef AC





# BRUNCH *Catering*

## 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: Starting at \$75

Traditional Luxury Chafer Display: \$150

The Soul Experience Display: Starting at \$250

Plateware & Utensils - Prices may vary.





# BRUNCH *Catering*

## Brunch Menu:

Buttermilk Chicken & Waffles

AC's Hennessy Cream Shrimp & Grits

Breakfast Charcuterie Boards

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 *Beverages*

## Beverages:

Lemonade

Apple Juice

Orange Juice

Spring Water

Strawberry Lemonade

## Premium Beverages:

Mojito Mimosa

Traditional Mimosa

Tequila Sunrise Mimosa

Strawberry Mango Mimosa

Orange Sweet Tart Mimosa





# DINNER CATERING *Packages*

## Fine Dining (Suggested for 20 -50 guests):

1 Appetizer

1 Protein

2 Sides or 1 Rice Dish & 1 Side

## The Soul Experience (Suggested for 50 - 100 guests):

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 : Starting at \$250

Plateware & Utensils - Prices may vary

# HORS D'OEUVRES

## *Menu*

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

Seafood Dip

Honey Glaze Sandwich Sliders

Italian Sausage Bruschetta

Fresh Bruschetta Crostinis

Chicken Wings or Boneless (Hot Honey, Garlic Asiago,  
Honey Garlic, Plain, Honey Lemon Pepper)

Mini Lobster Rolls

Mini Salmon BLT



# **PROTEIN** *Menu*

## **Fish & Seafood**

**Fried Salmon**

**Seared Salmon**

**Honey Lemon Pepper Salmon**

**Brown Sugar Glazed Salmon Bacon & Spinach Stuffed Salmon**

**Seafood and Spinach Stuffed Salmon**

**Pan-Sear Mahi Mahi**

**Garlic Butter Lobster**

**Marinated Jumbo Shrimp**

## **Steak & Lamb**

**BBQ Lamb Chops**

**Chimichurri Lamb Chops**

**Hawaiian Sirloin**

**Marinated Ribeye**

# PROTEIN *Menu*

## Chicken & Turkey

Baked Chicken Wings  
Creamy Tuscan Chicken  
Fried Boneless Chicken  
Honey Lemon Pepper Chicken  
Greek Marinated Chicken  
Smother Turkey Wings  
Honey Glazed Turkey Wings

*All proteins have the option to add and substitute sauce and cooking styles (grilled, fried, seared).*

*Some proteins may have an upcharge, please ask Chef AC for more details.*



# PASTA & RICE

## Menu

### 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)

### Rice & Potato Dishes

Stuffed Peppers (beef or shrimp)

Seafood Rice

Yellow Rice

Golden Spiced Rice

Seasoned Rice Pilaf

Risotto

Bacon & Mushroom Risotto

Garlic Potato Puree

Season Red Potatoes (or medley)

## VEGETABLE & SIDES

# *Menu*

Sautéed Green Beans  
Green Bean Medley  
Garlic Parmesan Asparagus  
Sautéed Broccolini  
Sautéed Broccoli  
Sautéed Cabbage  
Collard Greens w/turkey meat  
Creamed Spinach  
Glazed Brussel Sprouts  
Garlic Whipped Mashed Potatoes  
7 Cheese Mac  
Seafood Mac  
Lobster Mac  
Candied Yams  
Sweet Corn  
Pasta Salad  
Baked Beans  
Mexican Street Corn



# DESSERT *Menu*

Chocolate Mousse

Apple Cobbler Cake

Peach Cobbler Cake

Spiced Cake Cocktail

Sweet Cream Cinnamon Roll

Peaches & Crème Cobbler Cake

Strawberries & Cheesecake Dip

Strawberry Banana Pudding Shortcake

