

PRIVATE DINING *Henry*

This service entails a personal chef, three or four course meal, and an exclusive soulful experience.



DINE WITH THE SOUL

AMERICAN SOUL CUISINES



WHY DINE WITH US?

This service entails a personal chef, 3 or 4 course meal, exceptional service, and an exclusive soulful experience.

Dining utensils, plate ware, and drink ware are not included in pricing but can be for additional cost. 3 course meal + taxes.

HOW TO DINE WITH US?

A customized lunch/dinner menu prepared at the hands of Chef AC. This service is perfect for an intimate date night or a dinner party of your choice.

- Required 40% non-refundable deposit upon booking.
- Contracts & Final Menus are sent prior to the deposit.
- Substitutes are available, please contact the chef.
- All pricing include grocery and service fees. Travel fees may vary.



Pricing Packages

Dinner for 2\$450
3-course private dinner starting at \$450

The Gathering.....\$900
3-course private dinner for 6-8 guests starting at \$900

Taste of the Soul\$1,150
3-course private dinner for 10-15 guests starting at \$1,150

The Soul Experience.....\$2,000
3-course private dinner for 20-25 guests starting at \$2,000



THE SOULFUL EXPERIENCE

BEVERAGES & WINE



NON-ALCOHOLIC BEVERAGES

Sweet Tea

Lemonade

Bottled Water

Strawberry Lemonade

WINE LIST

Rosé

sweet, fruity, acidic, pairs well delicate foods, charcuterie, salads, seafood, pizzas, pastas

Riesling

lightly sweet, round and subtle, pairs well with spicy dishes, fish, seafood and white meat dishes

Moscato

sweet, fruity, slight fizz and flavors of nectarine, peach and orange, pairs well with cheeses, spicy, bitter, and salty foods

Pinot Noir

dry, light- to medium-bodied, with bright acidity, pairs well with earthy, savory flavors like mushroom dishes or hearty pizzas

Pinot Grigio

dry white wine with fruit flavors of lime, lemon, pear, white nectarine, and apple, pairs well with seafood

Cabernet Sauvignon

dry red wine with high tannins and low acidity, pairs well with red meat



THE SOULFUL EXPERIENCE

DINNER MENU



APPETIZERS

Caesar Salad
Seafood Egg Rolls
Baked Spinach Dip
Crab & Shrimp Dip
Garlic Cheddar Biscuits
Honey Butter Croissants
Jerk Shrimp & Crab Cake
Philly Cheesesteak Egg Rolls
House Salad (choice of dressing)
Crab Cake Bites with Chipotle Sauce
Fried or Baked Salmon Bites (choice of sauce)

MENU

Shrimp, Bacon, & Spinach Stuffed Salmon served with sautéed green bean medley (charred tomatoes, peppers, onions) and 7 cheese Mac

BBQ Lamb Chops served with garlic parmesan mash potatoes, sautéed broccolini (substitute bbq for garlic butter)

Seared Ribeye & Garlic Butter Shrimp topped with Golden Cream Sauce served with seafood rice and pan-seared asparagus (substitutions available)

Fried Chicken Breast served with 7 cheese mac, sweet potato soufflé, sautéed cabbage, & cornbread

Jumbo Jerk Crab Cake with Chipotle Aioli topped with ceviche served with citrus rice, & mixed veggies

Pan-Seared Scallops served with bacon & mushroom risotto, brussel sprouts

Seafood Pot Pie paired served with seared broccolin

THE SOULFUL EXPERIENCE

DINNER MENU



MENU CONT.

Creamy Tuscan Chicken served with yellow rice & sautéed broccoli

4 Cheese Creole Pasta (add steak, shrimp, or chicken)

Shrimp Alla Vodka Pasta - creamy red sauce rigatoni pasta, shallots, garlic, spinach, marinated shrimp

AC's Hennessy Cream Shrimp & Grits - marinated jumbo shrimp, sausage, bacon, smoked grits, hennessy cream sauce

All menus are not finalized. Substitutions are available upon request. If you are uninterested in the menu above, please contact Chef AC for custom menu options..

THE SOULFUL EXPERIENCE

DESSERT MENU



SWEET DELECTABLES

Chocolate Mousse

Stuffed Strawberries

Apple Cobbler Cake

Peach Cobbler Cake

Pecan Swirl Cheesecake

Strawberry Cheesecake

Peach & Crème Cobbler Cake

Cinnamon Roll Waffle & Ice Cream

Vegan Chocolate Chip Cookie Sundae

Strawberry Banana Pudding Shortcake

Peach Cobbler Churro Egg Rolls & Ice Cream

All pricing and packages include custom menus & display, groceries, and service. All travel, plateware, and additional catering fees are not included in the above packages. These fees may vary. Any additional costs required by Chef AC will be added to your invoice.