

# ANGIE'S SOUL HOUSE



## CATERING MENU

# DISCLAIMER

All catering orders require **AT LEAST** two week notice with a 50% deposit.

All catering orders will be subject to an **18% service charge.**

Due to high volume of customers, in order to hold your requested date, deposits **MUST** be made upon finalization of the order.

Delivery fees **VARY** based on location.

Payments are accepted via **ALL MAJOR CREDIT CARDS OR BANK TRANSFER VIA INVOICE**

Deposit payments are **NON-REFUNDABLE.**

**Half Trays** serves approximately **8 - 10 people**  
**Full Trays** serves approximately **15 - 20 people**

# DISCLAIMER

Angie's Soul House charges an 18% service charge as our event production fee. The event production fee is not a gratuity fee. It covers all of the back end costs that go into the event aside from the food itself. Including but not limited to the cost of the hours needed to prep and plan the event, the cost of doing business, staffing, utilities, supplies, and day to day operations. This fee does not include delivery or servers for your event. We provide food warming wire racks if needed, and serving utensils.

We strive to insure that the planning process is as easy as possible with nothing to worry about once you have us on board. This fee also contributes to allowing our establishment to remain open for business while tending to your event and catering needs.

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# GENERAL CATERING

## APPETIZERS

## HALF TRAY

## FULL TRAY

Deviled Eggs	\$50	\$95
Fried Calamari	\$100	\$195
Caribbean Soul	\$150	\$295
Shrimp Eggrolls	\$130	\$255
Vegetable Eggrolls	\$95	\$185
Fried Salmon Bites	\$145	\$285
Surf & Turf Eggrolls	\$200	\$395
Cheesesteak Eggrolls	\$120	\$235
Jerk Chicken Eggrolls 🔥	\$100	\$195
Ackee & Saltfish Eggrolls	\$140	\$275
Salmon Cheesesteak Eggrolls	\$130	\$255
Bruschetta w/ Toasted Garlic Bread	\$75	\$145
Fried Lobster Bites		Market Price
Jumbo Lump Crab Cakes		Market Price

## SALADS

## HALF TRAY

## FULL TRAY

Garden Salad	\$40	\$75
Caesar Salad	\$45	\$85
Street Corn Salad	\$75	\$145
Tuna Macaroni Salad	\$50	\$95
Creamy Potato Salad	\$50	\$95

# GENERAL CATERING

## ISLAND FAVORITES

	<u>HALF TRAY</u>	<u>FULL TRAY</u>
Jerk Pork 🔥	\$125	\$245
Curry Goat	\$150	\$295
Stew Oxtail	\$165	\$325
Rasta Pasta	\$60	\$115
Jerk Salmon 🔥	\$130	\$255
Pepper Steak	\$150	\$295
Jerk Chicken 🔥	\$75	\$145
Stew Chicken	\$75	\$145
Curry Chicken	\$75	\$145
Curry/Jerk Shrimp 🔥	\$120	\$235
Rasta Pasta W/ Oxtail	\$175	\$345
Rasta Pasta W/ Jerk Salmon 🔥	\$155	\$305
Rasta Pasta W/ Jerk Shrimp 🔥	\$145	\$285
Rasta Pasta W/ Jerk Chicken 🔥	\$100	\$195

## PROTEIN

	<u>HALF TRAY</u>	<u>FULL TRAY</u>
Honey BBQ Pork Ribs	\$125	\$245
Honey BBQ Beef Ribs	\$150	\$295
Grilled Lamb Chops	\$200	\$395
Oven Roasted Turkey Wings*	\$125	\$245

\*FLAVORS INCLUDE: HONEY JERK, GARLIC & HERB, OR LEMON PEPPER\*

# GENERAL CATERING

<u>PROTEIN</u>	<u>HALF TRAY</u>	<u>FULL TRAY</u>
Wings*	\$85/40 pcs	\$165/80 pcs
Shrimp**	\$120	\$235
Fried Catfish	\$145	\$285
Fried Whiting	\$100	\$195
Grilled Salmon***	\$130	\$255
Fried Flounder	\$120	\$235
Fried Whole Wings	\$95	\$185
Chicken (Thigh & Drumsticks)****	\$75	\$145
Lump Crab Stuffed Honey Garlic Salmon	Market Price	

**\*FLAVORS INCLUDE: JERK, HOT HONEY SRIRACHA, OU LA LA, GARLIC PARMESAN, SWEET CHILI,  
HONEY BBQ, BUFFALO, & LEMON PEPPER**

**\*\*FLAVORS INCLUDE: SWEET CHILI, HONEY GARLIC, JERK, & OU LA LA**

**SHRIMP CAN BE COOKED: SAUTÉED, FRIED, OR GRILLED**

**\*\*\*FLAVORS INCLUDE: SWEET CHILI, HONEY GARLIC, LEMON BUTTER, JERK, & OU LA LA**

**\*\*\*\*CHOICE OF: BAKED OR FRIED**

# GENERAL CATERING

## PASTA

	<u>HALF TRAY</u>	<u>FULL TRAY</u>
Cajun Shrimp Alfredo	\$130	\$255
Cajun Chicken Alfredo	\$100	\$195
Three Cheese Lasagna	\$80	\$155
Three Cheese Baked Ziti*	\$80	\$155
Cajun Shrimp & Chicken Alfredo	\$150	\$295
Three Cheese Baked Ziti(meatless)	\$60	\$115
Three Chese Baked Mac & Cheese	\$60	\$115
Lobster Mac & Cheese		Market Price
Cajun Lobster& Shrimp Linguine		Market Price

## SIDES

	<u>HALF TRAY</u>	<u>FULL TRAY</u>
Cabbage	\$50	\$105
White Rice	\$35	\$65
Spanish Rice**	\$50	\$95
Candied Yams	\$55	\$105
Sautéed Broccoli	\$50	\$95
Sautéed String Beans	\$55	\$105
Caribbean Rice & Peas	\$50	\$95
Honey Butter Corn Bread	\$40	\$75

\*CAN BE COOKED WITH BEEF OR TURKEY

\*\*CAN BE COOKED WITH OR WITHOUT PIGEON PEAS



# GENERAL CATERING

## SIDES

Savory Sweet Corn	\$50	\$95
Hearty Black Beans	\$50	\$95
Sautéed Asparagus	\$55	\$105
Vegetable Jasmine Rice	\$65	\$125
Garlic Mashed Potatoes	\$55	\$105
Collared Greens W/ Turkey	\$65	\$120

## HALF TRAY

## FULL TRAY

## DESSERTS

Apple Cobbler	\$80	\$160
Peach Cobbler	\$80	\$160
Banana Pudding	\$80	\$160
Banana Bread Pudding	\$90	\$200
Red Velvet Banana Pudding	\$90	\$200
Strawberry Banana Pudding	\$90	\$200

## HALF TRAY

## FULL TRAY

## HOMEMADE DRINKS

Homemade Guava	\$75	\$150
Homemade Mango	\$75	\$150
Homemade Peach Tea	\$90	\$180
Homemade Lemonade	\$90	\$180
Homemade Passion Fruit	\$75	\$150
Homemade Tropical Punch	\$90	\$180

## HALF GALLON

## FULL GALLON

# BRUNCH CATERING

<b><u>BRUNCH</u></b>	<b><u>HALF TRAY</u></b>	<b><u>FULL TRAY</u></b>
Home Fries	\$55	\$105
Cheesy Grits	\$50	\$95
French Toast	\$55	\$105
Shrimp & Grits	\$115	\$225
Belgian Waffles	\$55	\$105
Ackee & Saltfish	\$125	\$245
Fried Wingettes*	\$75	\$145
Scrambled Eggs	\$45	\$85
Boiled Dumplings	\$50	\$95
Fried Whole Wings	\$85	\$165
Pork/Turkey Bacon	\$65	\$125
Buttermilk Pancakes	\$55	\$105
Boiled Green Banana	\$50	\$95
Assorted Fruit Platter	\$85	\$170
Pork/Turkey Sausage Links	\$65	\$125
Scrambled Eggs W/ Cheese	\$55	\$105
Jumbo Lump Crab Cakes	Market Price	

**\*FLAVORS INCLUDE: JERK, HOT, MILD, SWEET CHILI, HONEY BBQ, GARLIC PARMESAN, LEMON PEPPER, SPICY GARLIC, & HOT BBQ**

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS. ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.  
SEAFOOD PRICES MAY VARY BASED OFF OF THE MARKET PRICE.**

# PACKAGE DEALS

## HAVING A SMALL EVENT?

Angie's Soul House offers a variety of package deals. All menu items listed come in full tray portions. Packages are fit to accommodate 20 - 25 people.

### #1: TASTE OF THE ISLAND

\$600.00

- Rice & Peas
- Garden Salad
- Jerk Chicken 🔥
- Stew Chicken
- Three Cheese Baked Mac & Cheese

### #2: SOUL FOOD BBQ

\$680.00

- Potato Salad
- Spanish Rice
- Collard Greens
- BBQ Chicken
- Honey BBQ Pork Ribs

# PACKAGE DEALS

## #3: GOOD VIBES

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\$900.00

- Oxtail
- Rice & Peas
- Rasta Pasta
- Jerk Shrimp 🔥
- Steamed Cabbage

## #4: SEAFOOD PARADISE

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\$1060.00

- Sautéed Broccoli
- Sautéed Asparagus
- Garlic Butter Shrimp
- Honey Garlic Salmon
- Lobster Mac & Cheese

THERE WILL BE NO SUBSTITUTIONS OFFERED FOR OUR PRE-SELECTED PACKAGE DEALS. IF YOU WISH TO ADD ADDITIONAL ITEMS, PLEASE SEE OUR GENERAL CATERING MENU.

# FREQUENTLY ASKED QUESTIONS

## **Q:HOW DO WE REACH OUT ABOUT CATERING?**

*If you're interested in having Angie's Soul House cater your event you can contact us at [catering@angiessoulhouse.com](mailto:catering@angiessoulhouse.com) and we will get back to you within 48 hours.*

## **Q:WHEN IS OUR FINAL PAYMENT DUE FOR CATERING?**

*Final payment is due 24 hours prior to the date of your catered event to ensure a successful and on time completion.*

## **Q:WHAT FORMS OF PAYMENT ARE ACCEPTED FOR FINAL PAYMENT?**

*All major credit cards are accepted and bank transfers via invoices.*

## **Q:WHAT IF WE HAVE A FOOD ALLEGORY IN OUR PARTY?**

*Please make sure to inform us of any food allergies that may be in your party. This ensures the safety of everyone involved.*

## **Q:WHO DELIVERS THE FOOD TO THE CATERING?**

*Angie's Soul House has a trusted delivery driver whose in charge of delivering all catering orders in a timely and professional manner.*

## **Q:I'M LOCAL TO THE AREA, CAN I HAVE MY CATERING ORDER PICKED UP?**

*Of course! Call us at 631-482-1292 an hour prior to arrival with the name of the pick up person. Please ensure that they have a government issued ID to pick up your order.*

