

DOPE SOUL KITCHEN

CATERING MENU

STARTERS

Served in Half Pan or Full Pan sizes



1. CLASSIC BRUSCHETTA 50.00 / 95.00

Freshly chopped tomatoes, garlic, and basil, drizzled with a sweet balsamic glaze and served on toasted artisan bread.



6. CLASSIC CHICKEN WINGS 85.00 / 155.00

Crispy juicy chicken wings tossed in your favorite sauce. Choose from Buffalo, Spicy Thai Chili, Jerk, Sweet Honey Old Bay, Garlic Parmesan, Lemon Pepper, or Smoky Honey BBQ. Also available baked or smoked.



2. AUTHENTIC CHICKEN SATAY 90.00 / 155.00

Succulent strips of marinated chicken, skewered and grilled until beautifully charred. Served with a rich, creamy, slightly spicy traditional peanut dipping sauce.



7. CHARCUTERIE BOARDS 90.00 / 150.00

Fruit: A stunning display of seasonal fruits, berries, cheeses, and nuts.

Veggie: A colorful array of crisp, fresh vegetables paired with artisan crackers and house-made dips. (Both are beautifully crafted to be the perfect centerpiece for your table)



3. SAVORY MEATBALLS 55.00 / 95.00

Your choice of flavorful meatballs, simmered in a rich and creamy Swedish-style sauce or a sweet and tangy BBQ sauce.



8. CLASSIC DEVILED EGGS 90.00 / 150.00

Classic deviled eggs with a creamy, seasoned yolk filling,



4. CRISPY SEAFOOD EGGROLLS 125.00 / 215.00

Delicate lump crab and succulent shrimp, mixed with fresh green onions and bell peppers, all tossed in our signature house-made sauce and wrapped in a crispy eggroll. Served with a zesty remoulade



9. GRILLED VEGGIE SKEWERS 65.00 / 125.00

A colorful medley of marinated and grilled squash, zucchini, red onion, bell peppers, and mushrooms.



5. ASSORTED SLIDERS 95.00 / 165.00

Choose from juicy beef or turkey burgers, tender shredded BBQ chicken, crispy Southern fried chicken, or an assortment of classic deli meats.



10. BACON WRAPPED SHRIMP 115.00 / 195.00

Juicy, large shrimp wrapped in smoky bacon, baked until crisp, and finished with a rich, sweet maple bourbon glaze drizzle.

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CATERING MENU

SALADS

Served in Half Pan or Full Pan sizes



STRAWBERRY FIELDS CHICKEN SALAD

85.00 / 160.00

A bed of crisp romaine and mixed greens, topped with tender grilled chicken, sweet sliced strawberries, crunchy pecans, shallots, and tangy feta cheese. Served with a choice of Raspberry Vinaigrette or classic Ranch dressing.



CLASSIC CAESAR SALAD

55.00 / 100.00

Crisp, chopped romaine lettuce topped with savory shaved Parmesan cheese and homemade crunchy garlic croutons. Served with a classic Caesar dressing on the side.

- Add Grilled Chicken for an additional fee



FRESH GARDEN SALAD

65.00 / 100.00

A refreshing mix of shredded romaine and iceberg lettuce, tossed with shredded carrots, crisp cucumber, and juicy cherry tomatoes. Topped with croutons and served with shredded cheese and your choice of two dressings on the side.



MEDITERRANEAN PASTA SALAD

60.00 / 105.00

Tri-color pasta, black olives, feta cheese, tomato, and cucumber tossed in housemade vinaigrette.

SOUPS

Served in Gallon sized containers



SHRIMP AND CRAB CHOWDER

100.00 / 180.00

A rich and creamy chowder loaded with tender shrimp, succulent crab, hearty potatoes, sweet corn, and a savory blend of onion and celery.



CLASSIC ZUPPA TOSCANA

80.00 / 145.00

A rustic Tuscan-style soup featuring spicy Italian sausage, fresh kale, and tender russet potatoes, all simmered together in a savory, creamy broth.

DOPE SOUL KITCHEN

ENTREE MENU

ENTREES

Served in a Half Pan (11-20 ppl) or Full Pan (25-40 ppl)



1. CREAMY SPINACH CHICKEN BREAST

85.00 / 140.00

A tender chicken breast generously stuffed with a creamy blend of cream cheese, spinach, sautéed peppers, onions, and a mix of fine cheeses, then baked until golden.



6. GARDEN VEGGIE LASAGNA

80.00 / 130.00

Layers of fresh pasta, a medley of seasonal garden vegetables, creamy ricotta, and rich marinara sauce, all baked under a blanket of melted mozzarella.



2. HERB ROASTED CHICKEN

85.00 / 155.00

Tender, juicy, herb-seasoned chicken roasted to a perfect golden brown.



7. SIGNATURE CAJUN ALFREDO

80.00 / 130.00

Creamy, homemade Cajun alfredo sauce tossed with pappardelle pasta for a spicy twist on a classic. Add chicken, shrimp, or salmon for an additional fee.



3. CLASSIC FRIED CHICKEN

85.00 / 165.00

Crispy, juicy, and fried to a perfect golden-brown. A timeless classic made with fresh, tender chicken.



8. JERK ALFREDO

80.00 / 130.00

A vibrant and flavorful dish of penne pasta tossed with sweet bell peppers in a creamy, spicy jerk-seasoned sauce with a light blend of cheeses. Add chicken, shrimp, or salmon for an additional fee.



4. HEARTY BAKED ZITI

80.00 / 130.00

Ziti pasta tossed with your choice of ground turkey or classic Italian sausage, roasted tomatoes, creamy ricotta, and then baked with a generous topping of melted mozzarella.



9. PAN-SEARED LAMB CHOPS

140.00 / 250.00

Tender, succulent lamb chops sautéed to your liking and finished with your choice of a classic rosemary-garlic butter sauce or a sweet honey-sesame glaze. (Subject to Market Price)



5. HOMESTYLE MEAT LASAGNA

80.00 / 130.00

Rich layers of pasta, a hearty meat sauce with ground turkey and Italian pork sausage, and a creamy blend of ricotta, mozzarella, Parmesan, and Romano cheeses.



10. CRAB-STUFFED SALMON

150.00 / 275.00

A fresh, skinless salmon fillet generously stuffed with a delicious blend of lump crab meat, peppers, and green onions, then baked to flaky perfection. (Subject to Market Price)

DOPE SOUL KITCHEN

ENTREE MENU



1. AROMATIC COCONUT CHICKPEA CURRY

90.00 / 150.00 (VEGAN)

A fragrant and creamy curry with tender chickpeas, garden vegetables, and an aromatic blend of spices simmered in coconut milk. Served with fluffy basmati rice.



2. PAN-SEARED SALMON

110.00 / 200.00

A beautiful Atlantic salmon fillet, baked or pan-seared to perfection. Choose your style: Honey-Sesame Glazed, Lemon-Garlic Herb, or rustic Tuscan style. (Subject to Market Price)



3. CLASSIC SCAMPI PASTA

80.00 / 130.00

Thin spaghetti tossed in a light and savory white wine and garlic butter sauce with sautéed bell peppers, shallots, and a sprinkle of Parmesan. Add chicken or shrimp for an additional fee.



4. SIGNATURE BUTTER CHICKEN

110.00 / 200.00

Tender chicken in a rich, buttery tomato-cream sauce with aromatic spices, served over Basmati rice.



5. HOMESTYLE SPAGHETTI

75.00 / 130.00

A hearty marinara meat sauce with your choice of ground turkey or Italian sausage, simmered with spinach, roasted tomatoes, and mushrooms. Served over spaghetti and finished with Parmesan.



6. SLOW-SMOKED BRISKET

165.00 / 320.00

A whole beef brisket, seasoned and slow-smoked for hours until it's perfectly tender and flavorful.



7. FALL-OFF-THE-BONE BBQ SPARERIBS

80.00 / 155.00

St. Louis style pork spareribs, smoked until they are fall-off-the-bone tender and slathered in a rich, classic BBQ sauce.



8. CLASSIC POT ROAST

145.00 / 325.00

Tender beef, slow-cooked in a savory broth with roasted carrots, potatoes, onions, and celery, all brought together with a rich, delicious gravy.



9. MARRY ME CHICKEN

80.00 / 140.00

Tender chicken breasts simmered in a rich and creamy sun-dried tomato and Parmesan sauce, perfectly seasoned with basil, oregano, and garlic.



10. HOMESTYLE MEATLOAF

75.00 / 140.00

A moist and flavorful classic, made with ground beef, breadcrumbs, and savory seasonings. Topped with your choice of a rich brown gravy or a sweet tomato sauce.



11. GRILLED VEGGIE MELT

85.00 / 140.00

A medley of grilled eggplant, squash, and zucchini, layered with fresh tomato, red onion, and creamy goat cheese on toasted multi-grain bread, all brought together with a zesty garlic herb aioli.



12. SOUTHERN FRIED CATFISH (MARKET PRICE)

Golden-fried cornmeal catfish fillets, light and flaky on the inside, served with house-made remoulade tartar sauce.

DOPE SOUL KITCHEN

SIDES MENU

SIDES

Served in a Half Pan (11-20 ppl) or Full Pan (25-40 ppl)



- 1. 5-CHEESE BAKED
MACARONI & CHEESE**
80.00 / 140.00



- 8. SOUTHERN CABBAGE**
60.00 / 120.00



- 2. CANDIED YAMS**
75.00 / 120.00



- 9. SLOW-COOKED
GREEN BEANS**
60.00 / 110.00



- 3. SWEET POTATO
CASSEROLE**
75.00 / 120.00



- 10. GARLIC SAUTÉED
GREEN BEANS**
60.00 / 120.00



- 4. CREAMY
MASHED POTATOES**
60.00 / 110.00



- 11. LEMON-GARLIC
SAUTÉED ASPARAGUS**
70.00 / 120.00



- 5. SOUTHERN-STYLE
COLLARD GREENS**
70.00 / 130.00



- 12. POTATO SALAD**
60.00 / 120.00



- 6. STEAMED BROCCOLI**
60.00 / 120.00



- 13. MIXED VEGETABLES**
60.00 / 120.00



- 7. RICE PILAF**
60.00 / 120.00



- 14. ROASTED POTATOES**
60.00 / 120.00



- 15. SWEET POTATOES &
BRUSSELS SPROUTS**
65.00 / 120.00

BRUNCH MENU

BRUNCH

Served in a Half Pan (11–20 ppl) or Full Pan (25–40 ppl).



1. SWEET POTATO PANCAKES 75.00 / 150.00

Fluffy pancakes with sweet potato and warm spices, served with honey butter and maple syrup.



2. CAJUN SHRIMP AND GRITS 90.00 / 175.00

Sautéed shrimp, andouille turkey sausage, green onions, and fresh tomatoes simmered in a light Cajun cream sauce, served over a bed of creamy, smoked Gouda grits.



3. HOT HONEY CHICKEN & WAFFLES 110.00 / 200.00

A fluffy Belgian-style waffle topped with crispy buttermilk chicken tenders that have been tossed in a sweet and spicy hot honey sauce. (Bone-in or plain chicken available upon request for an additional fee)



4. NYC STYLE BACON, EGG & CHEESE 100.00 / 195.00

Fluffy griddle-cooked eggs, crispy bacon, and melted American cheese on fresh Kaiser rolls. Individually foil-wrapped to stay hot & soft.



5. CREAMY SMOKED GOUDA GRITS 55.00 / 100.00

A warm and comforting bowl of creamy, slow-cooked grits blended with rich and nutty smoked Gouda cheese.



6. CLASSIC BRIOCHE FRENCH TOAST 60.00 / 100.00

Thick slices of brioche bread soaked in a rich egg custard, toasted to a perfect golden brown, and lightly dusted with powdered sugar. Served with whipped cream and maple syrup.



7. BREAKFAST MEATS 65.00 / 130.00

Choose from our selection of savory breakfast meats: crispy pork bacon, classic pork sausage, turkey bacon, or turkey sausage. (Split options available)



8. BLACKENED SALMON W/ CAJUN CREAM 95.00 / 180.00

Tender Atlantic salmon seared with bold, smoky Cajun spices and smothered in a rich, velvety garlic-herb cream sauce.



9. COUNTRY-STYLE HOME FRIES 95.00 / 180.00

Diced potatoes, seasoned and pan-fried with bell peppers and onions until perfectly golden brown and crispy.



10. EGGS YOUR WAY 55.00 / 105.00

A classic serving of eggs, cooked to your liking—scrambled, fried, or poached. Served with or without your choice of cheese.



11. ASSORTED BREADS 50.00 / 95.00

Assorted muffins, croissants, bagels, and pastries.

DOPE SOUL KITCHEN

DESSERT MENU

DESSERTS



1. TRIPLE-LAYER CHOCOLATE CAKE 75.00

A decadent, homemade triple-layer chocolate cake rich and fluffy, covered in a luscious whipped chocolate buttercream frosting. (Feeds 12–15 ppl)



2. ZESTY LEMON LAYER CAKE 75.00

Moist sponge baked with fresh lemon zest, finished with a rich and tangy cream cheese frosting. (Feeds 12–15 ppl)



3. TRES LECHES CAKE 80.00 / 140.00

Light vanilla cake soaked in a sweet milk blend, finished with whipped cream and fresh berries.



4. STRAWBERRY CHIFFON LAYER CAKE 75.00

Alternating layers of airy vanilla chiffon cake, sweet macerated strawberries, and rich vanilla bean whipped cream. (Feeds 12–15 ppl)



5. BISCOFF COOKIE BUTTER CHEESECAKE CUPS 90.00 / 180.00

Individual cheesecake cups with a creamy vanilla cheesecake filling swirled with rich cookie butter, all on a decadent base of crumbled Biscoff cookies.



6. SIGNATURE BANANA PUDDING 70.00 / 135.00

A creamy, dreamy pudding layered with fresh bananas and vanilla wafer cookies. Finished with a dollop of whipped cream and an optional caramel drizzle. (Individual cups available upon request)



7. SOUTHERN PEACH COBBLER 70.00 / 130.00

A classic southern deep-dish cobbler filled with sweet, juicy peaches and a hint of Grand Marnier, all baked under a thick, golden-brown crust. Served warm with a tub of vanilla ice cream.



8. GOURMET CHOCOLATE CHIP COOKIES DOZEN 25.00 | ½ 55.00 | FULL 100.00

Rich and buttery cookies, loaded with a mix of semi-sweet and dark chocolate chips.



9. CHEWY FUDGE BROWNIES DOZEN 25.00 | ½ 55.00 | FULL 100.00

Rich, ultra-fudgy chocolate brownies with a shiny, crackly crust and a delightfully chewy center.