



CLASSIC SOUL CATERING

CATERING MENU

SOULFUL FOOD FOR EVERY OCCASION

Family gatherings • Birthday celebrations • Corporate events • Showers • Reunions • Holiday meals • Special occasions

Custom menus are available for gatherings of all sizes.

Food Made with Soul, Service Delivered with Class.

Browse our menu below and build the spread that fits your celebration.

APPETIZERS & PLATTERS

FRUIT SALAD

A variety of delicious fruits including melons, pineapples, grapes, berries, and other seasonal items. Served with cream cheese fruit dip. Selections may vary depending on season.

EGG ROLLS

Featuring options like Curry Chicken & Cabbage, Curry Chicken & Cheese, Beefy Cheese, Cheese & Pepperoni, Philly Cheese, Shrimp & Vegetables, Saltfish & Cabbage, Saltfish & Potato, Carrot & Cabbage, Curry Potato & Chickpeas, and Bully Beef & Cabbage. Fried to a perfect crisp and served with an array of house-crafted dipping sauces for the ultimate indulgent bite.

VEGGIE PLATTER

A fresh garden veggie platter featuring crisp seasonal vegetables served with our signature house-made ranch and flavorful herb dip - simple, fresh, and made with love.

MINI PREPARED SANDWICHES

A delicious assortment of 3-inch mini sandwiches stacked with turkey & cheese, ham & Swiss, seasoned roast beef & cheddar, creamy chicken salad, and fresh veggie selections, all layered on soft, fresh bread with signature spreads.

FRUIT & CHEESE PLATTER

Seasonal fruits served with a selection of all-natural hormone-free cheeses such as Colby Jack, Swiss, mozzarella, cheddar, and Pepper Jack.

SPINACH & ARTICHOKE DIP

Our creamy, cheesy spinach & artichoke dip is loaded with flavor and baked until hot and bubbly, served with crispy chips or toasted bread - perfect for sharing and always a crowd favorite.

DIPS PLATTER

Bruschetta, pimento cheese and spinach artichoke dip, accompanied by crostini and assorted crackers for dipping.

TACO DIP

A bold and flavorful taco dip layered with seasoned meat, creamy cheese, fresh toppings, and plenty of shredded cheese, served with crispy tortilla chips - perfect for sharing.

MEAT & CHEESE PLATTER

Deli-sliced all-natural beef, turkey, ham, cheddar, Swiss cheese with lettuce, tomatoes, onions and peppers.

SHRIMP SKEWERS

Flavor-packed shrimp skewers seasoned just right, grilled and brushed with our signature garlic butter sauce - simple, bold, and always a hit.

ANTIPASTO PLATTER

An abundant display of premium Italian cured meats and artisan cheeses, artfully paired with sweet roasted peppers, crisp red onions, and juicy grapes. Finished with crusty rustic bread and a luxurious house-made herb-infused olive oil for dipping.

FRUIT KABOBS

A vibrant assortment of fresh, seasonal fruit skewered for easy, grab-and-go enjoyment - light, refreshing, and perfect for any event.

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APPETIZERS & COCKTAIL BITES

CATFISH NUGGETS WITH REMOULADE

Bite-sized catfish nuggets, seasoned and fried to a golden crisp, served with a flavorful house-made remoulade sauce for dipping.

SLIDERS

A curated selection of mini sliders served on soft brioche buns, featuring slow-braised pulled beef, savory pulled pork, seasoned chicken, and Caribbean-style jerk chicken, paired with gourmet toppings and signature sauces.

CHICKEN & WAFFLES SLIDERS

Crispy chicken and fluffy waffles served on skewers, finished with a maple syrup drizzle and a touch of powdered sugar for the perfect balance of sweet and savory.

SWEDISH MEATBALLS

Seasoned Swedish meatballs served in a creamy, savory gravy with a hint of nutmeg, finished with fresh herbs and served warm for a rich, comforting bite.

BUFFALO CHICKEN DIP

Our mild buffalo chicken dip is creamy, cheesy, and full of flavor - made with tender chicken and a smooth buffalo sauce, baked hot and served with crispy chips for a crowd-pleasing favorite without the spice.

SMOKED BBQ BEEF ANGUS MEATBALLS

Slow-smoked meatballs glazed in a bold, sweet BBQ sauce, finished with a hint of smokiness for a rich, satisfying bite.

JERK CHICKEN SKEWERS

Flavor-packed jerk chicken skewers marinated in bold Caribbean spices, grilled to perfection, and bursting with smoky, sweet, and spicy flavor.

CLASSIC BABY SHOWER MEATBALLS

Meatballs simmered in a sweet and savory sauce, typically made from grape jelly and BBQ sauce. Served with cocktail picks for easy grabbing.

DEVEILED EGGS

Perfectly prepared deviled eggs with a rich, velvety yolk filling, delicately seasoned and garnished for an elegant presentation.

PHILLY CHEESESTEAK DIP

Tender chopped steak, sautéed peppers and onions, and a creamy blend of melted cheeses baked to perfection, served with toasted bread or crispy chips for dipping.

ANTIPASTO SKEWERS

Antipasto skewers featuring salami, mozzarella, olives, cherry tomatoes, and marinated vegetables, drizzled with Italian dressing for a fresh and savory bite.

CROISSANT MINI TRAY

A delightful assortment of buttery, flaky mini croissants filled with premium meats, cheeses, and fresh accompaniments. Perfectly crafted for elegant gatherings and light bites.

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SIDES & ACCOMPANIMENTS

SOUTHERN STYLE GREEN BEANS

Slow-simmered green beans seasoned with savory spices and tender smoked meat, delivering a rich, homestyle flavor in every bite.

SEASONED ROASTED VEGETABLES

A colorful medley of fresh vegetables consisting of sweet peppers, onions, red potatoes, broccoli, carrots and Brussels sprouts. Roasted to perfection with garlic, herbs, and olive oil for a savory and wholesome side.

JAMAICAN STIR FRY CABBAGE

Lightly sautéed cabbage tossed with peppers, onions, and Caribbean-inspired spices for a flavorful, vibrant, and slightly sweet finish.

BAKED MACARONI & CHEESE

A rich, comforting classic made with tender pasta folded into a creamy blend of five bold cheeses, seasoned to perfection and baked until golden and bubbling. Finished with a crispy, buttery top layer for the perfect balance of creamy and crunchy in every bite.

CANDIED YAMS

Tender sweet potatoes glazed in a rich buttery syrup with brown sugar and warm spices, baked until perfectly caramelized.

SMOKED BAKED MACARONI & CHEESE

Our signature five-cheese mac and cheese infused with a subtle smoky flavor, baked to a golden finish for a bold twist on a classic favorite.

HOMESTYLE MASHED POTATOES

Creamy, buttery mashed potatoes whipped smooth and seasoned to perfection - classic comfort in every spoonful. Served with gravy.

SEASONED YELLOW RICE

Fluffy long-grain rice infused with savory herbs and warm spices, sautéed with onions and peppers, and cooked in a rich, flavorful broth for a vibrant, aromatic side that pairs perfectly with any entrée.

SOUTHERN STYLE COLLARD GREENS

Fresh collard greens slow-cooked with smoked turkey and bold Southern seasonings, creating a deep, hearty, and comforting dish.

HOUSE FRIED POTATOES

Golden, pan-fried potatoes tossed with sautéed onions and bell peppers, seasoned to perfection for a savory, homestyle side with a satisfying crisp and bold flavor in every bite.

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SIDES & ACCOMPANIMENTS — CONTINUED

HERB ROASTED POTATOES

Golden roasted baby potatoes tossed in garlic, herbs, and savory seasoning, finished with a crispy outside and tender center.

MAPLE BACON BRUSSELS SPROUTS

Roasted Brussels sprouts tossed with crispy bacon and finished with a sweet maple glaze for the perfect balance of savory and sweet.

SCALLOPED POTATOES

Thinly sliced potatoes layered in a rich, creamy cheese sauce and baked until tender, bubbly, and perfectly golden.

SWEET CORN

Sweet, buttery corn seasoned to perfection for a classic, comforting side dish everyone loves.

BUTTERED EGG NOODLES

Tender egg noodles lightly coated in rich butter and seasoned for a simple, comforting, and flavorful side.

HONEY GLAZED CARROTS

Tender carrots coated in a rich honey glaze with a touch of butter for a smooth, sweet, and savory finish.

DIRTY RICE

Flavorful rice cooked with seasoned ground meat, onions, and peppers, blended with bold spices for a classic Southern comfort dish packed with rich, satisfying taste.

RICE PILAF

Fluffy long-grain rice sautéed with onions and herbs, then simmered in a savory broth for a light, aromatic side.

SOUTHERN STYLE DRESSING

Our signature cornbread dressing made with tender chicken breast, savory herbs, and slow-cooked vegetables, baked until perfectly golden and full of down-home flavor.

STEAMED BROCCOLI

Fresh broccoli steamed until tender and finished with light seasoning for a clean, wholesome side.

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CHICKEN ENTRÉES

SOUTHERN FRIED CHICKEN

Crispy, golden-fried chicken seasoned to perfection with our signature blend of spices, delivering juicy, tender meat with every bite - an authentic soul food favorite.

JAMAICAN JERK CHICKEN

Succulent chicken leg quarters marinated in a bold blend of authentic Jamaican jerk spices, then grilled to perfection for a smoky, spicy finish. Juicy, flavorful, and packed with island heat in every bite.

SPICY FRIED CHICKEN

Hand-seasoned with a signature blend of Southern spices and infused with just the right amount of heat, then fried to a deep golden crisp. Tender, juicy, and bursting with bold, spicy flavor in every bite.

BROWN STEWED CHICKEN

Seasoned and seared for deep flavor, then braised in a velvety, slow-simmered brown sauce with aromatic herbs, peppers, and onions. Tender, comforting, and crafted for an authentic Caribbean experience.

BAKED CHICKEN

Perfectly seasoned and oven-roasted until golden and juicy, our baked chicken is infused with rich Southern flavors and finished with a savory, slow-cooked tenderness that melts in your mouth.

HERBED ROASTED CHICKEN

Oven-roasted chicken seasoned with garlic and herbs, delivering a simple, juicy, and flavorful dish.

SMOTHERED CHICKEN

Tender, seasoned chicken slow-cooked in a rich, savory gravy with onions and peppers, delivering deep, comforting flavor in every bite.

GRILLED SMOKED BBQ CHICKEN

Seasoned and gently smoked to lock in moisture and flavor, then finished with a smooth, house-made BBQ glaze. Tender, juicy, and perfectly balanced with sweet and smoky notes.

FRIED CHICKEN TENDERLOINS

Perfectly seasoned and fried to a golden crunch, these juicy chicken tenders are a crowd favorite - simple, flavorful, and satisfying.

CHICKEN PARMESAN

Breaded chicken breast topped with marinara sauce and melted mozzarella cheese, finished with a sprinkle of Parmesan for a timeless Italian favorite.

CHICKEN BREAST

Succulent chicken breast marinated in fresh herbs and garlic, seared and oven-finished for a moist, flavorful experience.

CURRY CHICKEN

Jamaican-style curry chicken slow-cooked with aromatic spices and potatoes in a savory, golden curry sauce.

CHICKEN MARSALA

Tender chicken breast sautéed with mushrooms and simmered in a rich Marsala wine sauce, delivering a savory and slightly sweet Italian classic.

SAUCED JUMBO PARTY WINGS

Juicy jumbo wings fried to a perfect golden crisp and coated in your choice of rich, mouthwatering sauces. Packed with bold flavor and made to satisfy every craving.

BBQ PULLED CHICKEN

Gently smoked chicken, slow-cooked and hand-pulled for a delicate smoky flavor and exceptionally tender texture.

SOUTHERN FRIED JUMBO PARTY WINGS

Turn up the flavor with our crispy, seasoned wings fried to perfection - juicy on the inside with a satisfying Southern-style crunch.

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PORK & BEEF ENTRÉES

SLICED HONEY GLAZED HAM

Slow-roasted ham finished with a sweet honey glaze and caramelized edges.

BBQ PULLED PORK

Slow-smoked pork shoulder, hand-pulled and tossed in our signature BBQ sauce.

PORK LOIN

Herb-marinated pork loin roasted to perfection, sliced and served with light gravy or jus.

CARIBBEAN JERK PORK

Marinated pork slow-cooked with jerk spices and finished with a slight char.

ST. LOUIS PORK PARTY RIBS

Fall-off-the-bone ribs seasoned, lightly smoked, slow-cooked, and finished on the grill with BBQ glaze.

CAJUN PORK BITES

Tender pork pieces sautéed with peppers, onions, and Cajun spices for bold flavor.

PORK BELLY

Tender pork belly roasted and finished with a sticky honey glaze and caramelized edges.

MEATLOAF

Homestyle seasoned meatloaf, slow-baked and topped with a rich, savory BBQ glaze, finished with caramelized edges for deep, comforting flavor.

SMOTHERED PORK CHOPS

Tender bone-in pork chops slow-cooked in rich brown gravy with fresh herbs and seasonings for deep, comforting flavor.

SAUSAGE & PEPPERS

Flame-grilled Italian sausage with a perfect char, served with sautéed bell peppers and caramelized onions, finished with classic Italian herbs and seasoning.

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PORK & BEEF ENTRÉES — CONTINUED**POT ROAST**

Tender, slow-braised beef roast cooked with herbs, onions, and carrots in a rich brown gravy until melt-in-your-mouth soft.

MAPLE BOURBON BURNT ENDS

Smoked brisket burnt ends caramelized in a sweet and smoky maple bourbon BBQ glaze - tender, juicy, and packed with bold Southern flavor.

BEEF SHORT RIBS

Rich, tender beef slow-cooked and finished in savory gravy or BBQ sauce.

SMOKED SLICED ROAST BEEF

Slow-smoked and thinly sliced roast beef, seasoned to perfection and served juicy and tender with rich, savory flavor in every bite.

OXTAILS

A true soul food classic - slow-cooked oxtails simmered in a deep, flavorful brown gravy with herbs and spices until melt-in-your-mouth tender.

STUFFED PEPPERS WITH GROUND BEEF

Fresh bell peppers stuffed with seasoned ground beef, rice, and herbs, baked until tender and full of hearty, home-cooked flavor.

BEEF TIPS & GRAVY

Tender beef tips smothered in a rich, homemade brown gravy with onions and savory seasonings, served Southern-style for pure comfort in every bite.

CURRY GOAT

Tender goat meat slow-cooked in a rich, bold Caribbean curry sauce with traditional spices, delivering deep flavor with a soulful twist.

SMOTHERED STEAK & ONIONS

Seasoned steak cooked low and slow, smothered in caramelized onions and savory gravy, delivering bold, down-home flavor that hits every time.

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PASTA, TURKEY & SEAFOOD ENTRÉES**SPAGHETTI & MEATBALLS**

Classic spaghetti tossed in house-made marinara, served with hearty, seasoned meatballs and finished with herbs and parmesan.

JUMBO STUFFED SHELLS

Large pasta shells filled with a creamy ricotta blend, topped with savory marinara and baked with melted cheese.

SMOTHERED TURKEY WINGS

Fall-off-the-bone turkey wings cut, slow-cooked in a rich, savory brown gravy with onions, garlic, and soulful seasoning.

TURKEY BREAST TENDERLOINS

Oven-baked, house-seasoned turkey breast, sliced and served tender and juicy for a clean, flavorful, and elegant presentation.

BAKED ZITI

Ziti pasta baked with seasoned meat sauce, layered with creamy ricotta and melted mozzarella, finished golden and bubbly.

TURKEY CUTLETS

Thin-sliced turkey breast, seasoned with herbs and spices, then pan-seared or fried to a tender, savory finish.

CHICKEN ALFREDO

Tender grilled chicken served over pasta and tossed in a rich, creamy Alfredo sauce with garlic and parmesan.

SALMON

Perfectly seasoned salmon fillets baked or grilled to tender perfection, offering a rich, buttery flavor in every bite.

BROWN STEWED SALMON

Salmon simmered in a savory, well-seasoned Jamaican-style brown sauce with onions and peppers for a bold, comforting, and flavorful dish.

SOUTHERN FRIED SWAI FISH FILLETS

Mild, flaky swai fillets coated in a seasoned breading and fried until crispy on the outside and tender on the inside.

FRIED HADDOCK

Fresh haddock fillets coated in seasoned breading and fried to a crispy golden brown, delivering a light, flaky bite every time.

FRIED CATFISH NUGGETS

Hand-cut catfish nuggets, seasoned with our signature blend and fried to crispy, golden perfection with a tender, flaky center.

BEER-BATTERED COD

Tender cod fillets dipped in a seasoned beer batter and fried until crispy on the outside and flaky on the inside.

HERB BAKED COD

Fresh cod fillets, house-seasoned and oven-baked with herbs and butter, delivering a light, flaky texture and rich, savory flavor.

SOUTHERN FRIED JUMBO SHRIMP

Jumbo shrimp seasoned and fried to a crispy golden finish, packed with bold Southern flavor.

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BRUNCH SELECTIONS

SCRAMBLED EGGS WITH CHEESE

Fluffy scrambled eggs blended with melted cheese, seasoned to perfection for a rich, creamy breakfast favorite.

HOT BEEF SAUSAGE

Savory, well-seasoned beef sausage cooked to a juicy finish with bold, classic Southern flavor.

GRITS

Creamy, buttery grits slow-cooked to a smooth texture - comforting and perfect as a hearty side.

BREAKFAST SAUSAGE LINKS

Classic breakfast sausage links, perfectly seasoned and cooked until golden brown and flavorful.

CAJUN SHRIMP WITH GRITS

Juicy shrimp seasoned with bold Cajun spices, served over creamy grits for a rich, Southern-style dish.

BREAKFAST HAM

Tender slices of savory ham, lightly glazed and cooked to enhance its natural flavor.

TURKEY BACON

Lean, crispy turkey bacon offering a lighter alternative without sacrificing smoky flavor.

SAUSAGE PATTIES

Seasoned ground sausage formed into hearty patties and cooked until juicy and flavorful.

PORK BACON

Crispy, smoky pork bacon cooked to perfection - an essential breakfast favorite.

SALMON CROQUETTES

Golden-fried salmon patties blended with herbs and seasonings, crispy on the outside and tender inside.

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LET US COOK FOR YOUR NEXT GATHERING

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