

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. If needed, serving utensils can be provided.

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	\$275	\$545
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, MANGO HABANERO, & 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
 Hearty Black Beans
 Sautéed Asparagus
 Vegetable Jasmine Rice
 Garlic Mashed Potatoes
 Collared Greens W/ Turkey

HALF TRAY

\$50
 \$50
 \$55
 \$65
 \$55
 \$65

FULL TRAY

\$95
 \$95
 \$105
 \$125
 \$105
 \$120

DESSERTS

Apple Cobbler
 Peach Cobbler
 Banana Pudding
 Banana Bread Pudding
 Red Velvet Banana Pudding
 Strawberry Banana Pudding

HALF TRAY

\$80
 \$80
 \$80
 \$90
 \$90
 \$90

FULL TRAY

\$160
 \$160
 \$160
 \$200
 \$200
 \$200

HOMEMADE DRINKS

Homemade Guava
 Homemade Mango
 Homemade Peach Tea
 Homemade Lemonade
 Homemade Passion Fruit
 Homemade Tropical Punch

HALF GALLON

\$75
 \$75
 \$90
 \$90
 \$75
 \$90

FULL GALLON

\$150
 \$150
 \$180
 \$180
 \$150
 \$180

BRUNCH CATERING

<u>BRUNCH</u>	<u>HALF TRAY</u>	<u>FULL TRAY</u>
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

\$900.00

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

#4: SEAFOOD PARADISE

\$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?

Please email catering@angiesoulhouse.com for any catering related questions. To place an order, please complete our catering request submission form. Responses will be sent within 48 hours.

Q:WHEN ARE PAYMENTS 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 DO YOU ACCEPT?

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 allgeries 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?

Yes, of course! You always have the option to pick up your catering order. When completing our catering request form, select the pickup option and list the name of the person picking up.