

SOUL **VADORIAN**

SOUL | LATIN | SEAFOOD



CATERING BASED IN HARTFORD COUNTY

WWW.SOULVADORIAN.COM

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@SOULVADORIAN



FOOD • SERVICE • STYLE

Soulvadorian offers a variety of soul, latin, and seafood dishes. We pride ourselves in our unique menu, food quality, and for going above and beyond for our clients. Our team is dedicated to meeting your needs and accommodating all the details of any event, large or small.

We have over 5 years of catering and event experience in:

Training Workshops
Networking Events
Corporate events/meetings

Birthdays
Anniversaries
Holiday Parties

Weddings
Engagement Parties
Shows



WHAT TO EXPECT

CONSULTATION

You'll communicate with one of our event coordinators either virtually or in person so we can learn your story and the ideas for your event. We'll walk you through our menus and services to find the best fit.

PROPOSAL

After the consultation, we will write a customized proposal and review it with you.

CONTRACT & PAYMENTS

Once you're comfortable with and have confirmed most of the details, we can secure your date with a signed contract and a deposit of 30%.

ON-SITE PLANNING

In some cases, we'll schedule a visit to your venue to take a walkthrough together. It's a great way to envision the layout and discuss what needs special attention.

EVENT DAY

Our team is there to take care of everything.

At this time, we offer delivery + drop off services as well as delivery + set up.

Delivery + drop off consists of:

- delivery of all food + serving utensils for each item (no set up or equipment)

Delivery + set up consists of:

- delivery to location
- set up of food on table(s) of choice
- chafing racks
- chafing fuel
- serving utensils for each item
- arrangements to pick up equipment after event

We'll set up and break down the event.

CATERING MENU

if there is an item you don't see, please let us know and we will do our best to accommodate

APPETIZERS

MARYLAND CRAB DIP
BUFFALO CHICKEN DIP
SPINACH DIP
GUACAMOLE
SMOKED QUESO DIP
DIP TRIO (choose any 3 dips)
MEATBALLS
sweet chili or jerk bbq
JERK CHICKEN MEATBALLS
DEVEILED EGGS
SHRIMP OR CRAB DEVEILED EGGS
EGG ROLLS

- crab
- buffalo chicken
- jerk chicken

BONELESS WINGS
CHICKEN WINGS
Wing flavors:
plain fried, buffalo, bbq, jerk,
garlic parm, sweet garlic (sticky)

SALADS

GREEN SALAD
CAESAR SALAD
TUNA MACARONI SALAD
PASTA SALAD
made w/ salami, cheese,
peppers, italian dressing
SEAFOOD SALAD
crab and shrimp
IMITATION CRAB SALAD
POTATO SALAD
country style or savory

BREAKFAST/BRUNCH

SCRAMBLED EGGS
SCRAMBLED EGGS W/ CHEESE
veggies can also be added
COUNTRY STYLE POTATOES
BACON
TURKEY BACON
PORK SAUSAGE
(links or patties)
TURKEY SAUSAGE
(links or patties)
SHRIMP & GRITS
WAFFLES
(toppings can be added)
ASSORTED FRUITS

PASTA

JERK (RASTA PASTA)
chicken, shrimp, or both
BAKED ZITI
SPAGHETTI
meat sauce or meatballs
LOADED SPAGHETTI
contains ground beef + kielbasa
4-CHEESE ALFREDO
chicken, shrimp, or both
CREAMY CAJUN
chicken, shrimp, or both
SEAFOOD PASTA IN RED SAUCE
crab, lobster, shrimp, calamari

SOUL

FRIED CHICKEN
WHOLE FRIED WINGS
BLACKENED SALMON
cajun or jerk
BAKED SALMON
POT ROAST
WHOLE ROASTED CHICKEN
can be cut into pieces
SMOTHERED CHICKEN
SMOTHERED TURKEY
drums or wings
BBQ RIBS
BAKED MAC & CHEESE
COLLARD GREENS
FRIED CABBAGE
FRIED CABBAGE + COLLARD GREENS

LATIN

PERNIL
BAKED OR FRIED PR CHICKEN
POLLO GUISADO
CARNE GUISADO
MINI MOFONGOS
ROPA VIEJA
PICADILLO CUBANO
ARROZ CON GANDULES
WHITE OR YELLOW JASMINE RICE
veggies can be added
HABICHUELAS
TOSTONES
served w/ mayo ketchup

CATERING MENU CONT.

if there is an item you don't see, please let us know and we will do our best to accommodate

SEAFOOD

seafood items will always be market price

SEAFOOD BOIL PAN

snow crab clusters, shrimp, corn, potato

LOBSTER MAC & CHEESE

SEAFOOD FRIED RICE

lobster, crab, shrimp

BALTIMORE STYLE STEAMED SHRIMP

shell on and served w/ cocktail sauce

MARYLAND STYLE CRAB CAKES

served w/ remoulade sauce

STEAMED OR FRIED LOBSTER TAILS

FRIED KING CRAB LEGS

shell off and served w/ old bay aioli

SNOW CRAB LEGS

served w/ melted garlic butter

SHRIMP COCKTAIL

tower available



ADDITIONAL INFORMATION

DIETARY RESTRICTIONS

Please let us know of any dietary restrictions for your event. We make every effort to ensure that the allergen information provided is accurate. However, because of the nature of our menu items and the variety of procedures used in our kitchens, we cannot make guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.

PAYMENTS

To book your event date, it is our policy to have a signed contract with a payment equal to 30% of the estimated event price. Your first payment reserves your date. We can continue to update your event, your guest count, and your menu up until 1 week before your event. Final balances are due 1 week before your event.

Deposits are non-refundable unless canceled by Soulvadorian.

If you book within the same week of your event, invoice must be paid in full.

PRICE FLUCTUATION

Due to current cost increases, fluctuating availability of products and supplies, and the effects of COVID-19 on all aspects of commerce, options and prices are subject to change. You will be notified before your event of any such changes, and we are happy to adjust your event to meet your needs.

CUSTOM MENUS

We are more than happy to work with you to create a custom menu for your event and we will do our best to accommodate. If we are unable to for whatever reason, we will let you know well in advance.

PAN SIZES

All menu items come in half or full pans.

Half pans feed up to 10 guests.

Full pans feed up to 20 guests.

Thank you for considering us!

We would like to express our sincerest gratitude for considering us for your event.

SOULVADORIAN

