

APPETIZERS / COCKTAIL HOUR

	Half Tray Serves 15-20	Full Tray Serves 30-40
Chicken Tenders.....	95	140
Chicken Fingers	95	140
Chicken Nuggets	95	140
Grilled Chicken Salad.....	95	140
Salmon Cakes.....	115	175
Crab Cakes.....	120	175
Cod Fish Cakes.....	105	175
Beef Patties	105	160
Chicken Patties	105	160
Veggie Patties (V)	115	175
Buffalo Wings (Mild or Spicy).....	115	175
Jerk Wings	115	175
BBQ Wings	115	175
Fried Chicken Wings	115	175
Honey Wings	115	175
Vegetable Egg Rolls (VEG)	85	130
Shrimp Rolls	115	175
Full Tray Only		
Sliders (Beef)	160	
Spinach Stuffed Mushrooms (VEG)	130	
Deviled Eggs	140	
Shrimp Cocktail	180	

DESSERT

	Full Tray Only
Chocolate (Yellow) Cake	70
Coconut (Lemon) Cake.....	70
Carrot Cake.....	65
Cheese Cake	65
Peach Cobbler Pie	75
Pound Cake.....	80
Sweet Potato Pie	35
Bread Pudding	80
Banana Pudding	95
Fruit Salad.....	95

BEVERAGES

Homemade Ginger Beer - \$30 / GALLON	Snapple
Sorrel - \$30 / GALLON	Bottled Water
Fresh Lemonade - \$30 / GALLON	Coffee
Homemade Iced Tea - \$30 / GALLON	Hot Tea
Homemade Fruit Punch - \$30 / GALLON	Hot Herbal Tea
Orange Juice	Hot Chocolate
Soda / Diet Sodas	Milk

SOUL & CARIBBEAN MAIN DISHES

POULTRY	Half Tray Serves 15-20	Full Tray Serves 30-40
Southern Fried Chicken	95	140
Baked Chicken.....	95	140
BBQ Chicken.....	95	140
Smothered Chicken.....	95	140
Chicken Teriyaki	95	140
Jerk Chicken	100	145
Curry Chicken.....	100	145
Stewed Chicken.....	100	145
Chicken & Dumplings	105	150
Smothered Turkey Wings	110	160
Turkey Meat Loaf.....	105	150

Chopped BBQ Beef	175	Full Tray Only
Chopped BBQ Chicken	160	
Whole Turkey (Oven Roasted).....	125	

BEEF / GOAT / LAMB	Half Tray Serves 15-20	Full Tray Serves 30-40
Oxtails	120	195
BBQ Beef Ribs.....	115	175
Smothered Lamb Chops.....	115	175
Roasted Lamb Chops.....	115	175
Pepper Steak	115	175
Stewed Beef	115	175
Curry Goat	105	160
Meatloaf	105	150
Chili (Mild or Spicy)	95	140

SEAFOOD	Half Tray Serves 15-20	Full Tray Serves 30-40
Whiting Fish	95	150
Catfish (Fried or Baked)	115	175
Blackened Catfish.....	115	175
Salmon Croquettes	115	175
Fried Shrimps	115	175
Shrimp Scampi.....	120	185
Curry Shrimp.....	120	185
Baked Salmon	120	185

Escovitch (Red Snapper or Kingfish)	195	Full Tray Only
Whole Red Snapper.....	195	
Seafood Jambalaya	160	
Seafood Gumbo	185	
Mixed Seafood Delight.....	185	

SIDE ORDERS / VEGETARIAN

	Half Tray Serves 15-20	Full Tray Serves 30-40
Okra with Stewed Tomatoes (V)	65	95
Steamed Mixed Vegetables (V)	65	95
Steamed Cabbage (V).....	60	85
Candied Yams (V)	65	95
Collard Greens (V)	65	95
String Beans (V)	65	95
Sweet Corn (V)	65	95
Spinach (V)	65	95
Rice with Blackeyed Peas (V).....	65	95
White Rice (V).....	55	85
Yellow Rice (V)	65	95
Curried Rice (V)	65	95
Vegetable Fried Rice (V)	70	105
Red Beans & Rice (V)	65	95
Fried Tofu (V).....	75	120
BBQ Tofu (V).....	75	120
Jerk Tofu (V)	75	120
Fried Plantains (V)	65	95
Fried Yellow Plantains (V)	65	95
Fried Sweet Potatoes (V).....	65	95
French Fries (V)	55	85
Three Bean Salad (V).....	70	115
Tossed Salad (V).....	45	70
Baked Macaroni & Cheese (VEG).....	70	105
Grits (VEG).....	55	85
Baked Stuffing (VEG)	65	95
Mashed Potatoes / Gravy (VEG)	65	95
Potato Salad (VEG).....	70	105
Cole Slaw (VEG)	65	95
Cornbread (VEG).....	50	70
Macaroni Salad	80	115

Roti (V).....	120	Full Tray Only
Jollof Rice (V).....	105	
Wild Rice (V)	115	
Sauteed Mixed Veggies (eggplant, squash, broccoli, carrots) (V)	115	
Jambalaya Vegetable (V)	115	
Stewed Veggies (V)	115	
Spinach Stuffed Mushrooms (V)	130	
Veggie Gumbo (V)	120	
Pasta Salad (VEG).....	105	
Tuna Salad	105	

(V) = VEGAN / (VEG) = VEGETARIAN

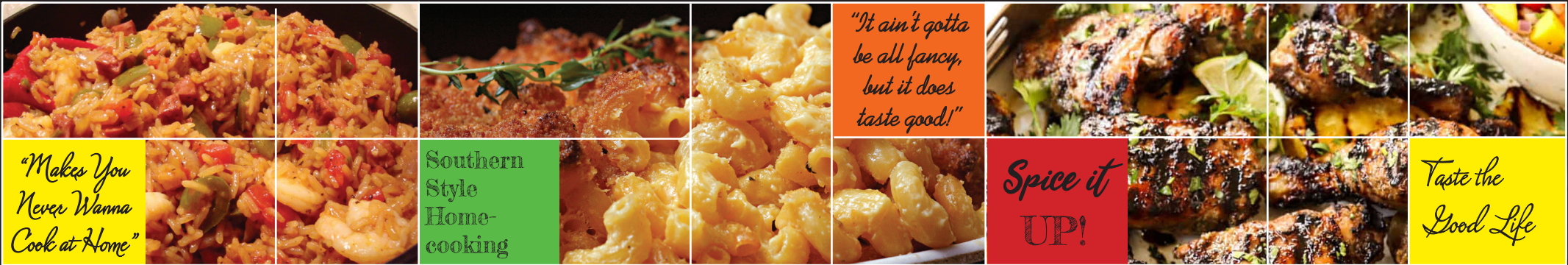


THE ITALIAN SOUL

	Full Tray Only
Baked Ziti with Meat	150
Baked Ziti with Vegetables.....	125
Spaghetti with Meatballs	170
Meatballs (Beef or Turkey)	150
Chicken Cutlet Parmigiana	160
Stuffed Shells	160
Meat Lasagna (Beef or Turkey)	150
Veggie Lasagna.....	130
Eggplant Parmigiana.....	110
Shrimp Parmigiana.....	185

WEST AFRICAN SPECIALTIES

	Full Tray Only
SUPPA KANJA (Okra Sauce)	160
Mixed lamb and smoked fish in a golden palm oil sauce flavored with chopped okra and spices served over white rice	
FUFU (Pounded Yam)	160
Mixed lamb, fish and tripe in palm oil sauce flavored with chopped okra served with pounded yams	
DIBI (Chicken or Lamb)	185
Grilled lamb or chicken served with fried plantains, salad, boiled eggs, chopped tomatoes and seasoned onions	
CASSAVA LEAVES	160
Mixed lamb and smoked fish cooked in a golden palm oil flavored with chopped cassava leaves and onions served over white rice	
POTATO LEAVES	160
Mixed lamb and smoked fish cooked in a golden palm oil flavored with potato leaves and onions served over white rice	
THIEBOU DJIEUN (Jollof Rice)	185
Stuffed fish stewed in a rich tomato sauce with eggplant, carrots, cassavas and white cabbage served over an exotic red rice (National dish)	
MAFFE	160
Lamb, marined and cooked with vegetables in a creamy peanut butter sauce served with white rice	
THIEBOU YAPPA	170
Lamb or beef with stewed vegetables in fried rice with tomato sauce	
FISH YASSA	185
Sauteed fish marinated in lemon, onions and peppers served over white rice	
CHICKEN YASSA	160
Sauteed chicken marinated in lemon, onion and peppers served over white rice	



email: thesoulspotchef@gmail.com

VEGAN / VEGETARIAN
MAIN DISHES

	(V) = VEGAN	
	Half Tray Serves 15-20	Full Tray Serves 30-40
Fried Tofu (v)	75	120
Jerk Tofu (v)	75	120
BBQ Tofu (v)	75	120
Stewed Assorted Beans (v)	95	150
Veggie Patties (v)	115	175
		Full Tray Only
Plant Based Burgers (v).....		175
Plant Based Meatballs (v)		175
Peanut Sauce over White Rice (v).....		160
Spinach Stuffed Mushrooms (v)		130



SOUTHERN SOUL & CARIBBEAN COOKING

We Cater For All Occasions

302 Atlantic Avenue

Bet. Hoyt & Smith Sts.

Brooklyn, NY 11201

Call or Email: thesoulspotchef@gmail.com

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CATERING MENU

SOUTHERN SOUL & CARIBBEAN COOKING



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We Cater For All Occasions

Office Parties, Weddings, Birthdays, Bridal Showers, Baby Showers, Video & Photo Shoots, Religious Gatherings, Craft Service, Concerts, Movie Sets or any Occasion

No Event Too Large or Too Small

For catering info, questions about any food item, Specials and Packages on parties or groups call or email: thesoulspotchef@gmail.com

Cell: 646.229.3105 or 347.538.1667

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