

Soulé Southern Inspired Favorites

- Braised Collard Greens (w/Smoked Turkey or Vegetarian)
- Smothered Turkey Wings or Chicken Leg Quarters
Fried or Baked Chicken
- Fried or Baked Basa Swai White Fish or Tilapia
- 6 Cheese Southern Baked Macaroni
Cornbread Dressing
- Brown Sugar Baked Yams
- Black-Eye Peas (w/Smoked Turkey or Vegetarian)
- Steamed Cabbage (w/Smoked Turkey or Vegetarian)
Herbed Yellow Corn
- Hibachi-Style Broccoli Stir Fry
Mixed Vegetables
- Citrus -Cranberry Sauce
- Bread Rolls or Cornbread

Pricing

Meals include 2 Main Entrees, White Rice & 2 *Soulé* Sides

\$16.95 pp

Group Special (25 ppl or more)

Choose any meal combination at regular price and receive a sliced assorted Cake Tray, Fresh Fruit Tray w/Fruited Cream Cheese Dip and 5 Gallon Sweetened Tea for a flat rate of **\$2.00** per person!

Beverage Options

5 Gallon Urn serves 80-100 guests

- Bottled Water (**Personalization available**)
- Sweetened/Unsweetened Tea
- Strawberry/Traditional Lemonade
- Sparkling Fruit Punch
- White-Grape Pineapple Sparkling Punch
- Fruit Juice ~ Apple, Orange or Cranberry

Pricing

\$.95¢ pp - \$1.75 pp



Hot Beverages ~ add \$1.00 per person

- Caffeinated/Decaffeinated Coffee
- Southern Brewed Sweetened/Unsweetened Hot Tea

20% Gratuity & 7% Sales Tax not included in pricing

Additional delivery fees & set-up charges may be applied, depending on the nature of your event

Don't see it on our menu? Ask! We can create a menu based on your specific preferences and desires! We're here to serve!



Catering & Personal Chef Services

Step Into The Soul Of Perfection

Catering Menu

Direct ~ 404.299.9999
Cell ~ 404.790.3525

Catering to all of Middle Georgia and anywhere else delicious meals are needed!

www.SouleATL.com

www.facebook.com/ChefRoss

We accept All Major Credit Cards



*Featuring
Chef Anthony Ross*

Soulé believes that every catered event should be distinctive, individualistic, stress free and filled with joy. Our clients return to **Soulé** again and again, secure in the knowledge that our high standards for food, service, attention to detail and custom presentation will always be met!

Whatever your needs may be, **Soulé** can help you with everything from special linens and china to chairs, tables, tents and entertainment!



All pricing based on buffet set-up with a minimum of 15 people, unless otherwise noted. Contact us directly for volume discount for parties of 300 or more.

Sample Menus

The Soul of Soulé

Blackened Basa Swai White Fish or Tilapia Filets
 Blackened Chicken Breast in Mushroom Cream Sauce
 Curried Chicken or Shrimp
 Stir Fry (**Beef, Chicken or Shrimp**)
 Smothered Turkey Wings or Chicken Leg Quarters
 Cajun Basa Swai White Fish, Tilapia or Chicken in Cream Sauce
 BBQ or Jerk Marinated Chicken Wings
 Caribbean Style Oxtails
 Jasmine Rice & Spring Vegetable Casserole
 Chicken or Shrimp & Scallops Alfredo Pasta

Pricing

Meals served w/Steamed White Rice or Buttered Penne Pasta &
 2 **Soulé** Sides
\$16.95 pp

Italian-Inspired

Parmesan Baked Ziti w/Beef Sauce
 Chicken or Shrimp Marsala
 Chicken Lasagna
 Chicken or Shrimp Parmesan
 Fire Roasted Tomato & Beef Meat Sauce
 Chicken or Shrimp Piccata
 6 Cheese Spaghetti Casserole (**Beef or Turkey**)

Pricing

All Beef, Chicken or Shrimp dishes served with Buttered Penne or Angel Hair Pasta. All meals served w/Side Salad, Chef's choice of bread & 2 Soule Sides

\$17.95 pp

Perfect Pairing - Steak & Lobster Feast

Marinated Filet Mignon
 Broiled Maine Lobster w/Garlic Drawn Butter

Pricing

Meals served w/Vegetable Rice Pilaf or Long Grain & Herbed Wild Rice Blend & 2 Soule Sides

Market Rate

Brunch

Scrambled Eggs
 Buttermilk Silver Dollar Pancakes
 Link or Patty Sausage (**Beef, Turkey or Pork**)
 Crispy Bacon (**Beef, Turkey or Pork**)
 Seasoned Hash Browns
 Stone Ground Buttered Grits (**Cheese option available**)
 Home-style Biscuits
 Buttered Toasts/Croissants
 Bagels/Muffins
 Fruit Yogurt Cups
 Fresh Fruit
 Coffee or Tea
 Fruit Juice ~ Apple, Orange or Cranberry

Pricing

Meals include 2 Main Entrées, Buttered Grits & 2 **Soulé** Sides
\$12.95 pp

Lunch

Grilled Marinated Chicken Breasts
 Pan Seared Seasoned Basa Swai White Fish or Tilapia
 Vegetable Rice Pilaf
 Southern Style Macaroni or Potato Salad
 Spring Vegetable Pasta Salad
 Individual Side Salads

Pricing

Meals include 2 Main Entrees, White Rice & 2 **Soulé** Sides
\$13.95 pp

Soulé Fresh Salads

Raspberry Glazed Citrus Salad
 Watermelon, Arugula & Feta w/White Balsamic Dressing
 Warmed Pear & Baby Mixed Green w/Balsamic Vinaigrette

Pricing (Add-On)

\$4.95 pp

Hor d'Ouevres

Sweet & Savory BBQ'd Meatballs (**Beef, Turkey or Pork**)
 Seasoned Party Wings (**Fried, Buffalo, Teriyaki & more**)
 Mini Croissant Sandwiches (**Choice of Meat & Cheese**)
 Crispy Chicken Tenders (**Served w/Honey Mustard Sauce**)
 Grilled Marinated Chicken Tenders (**Served w/Basil Sauce**)

Pricing (Add-On)

Includes 3 Hor d'Ouevres Selections
\$8.95 pp - \$14.95 pp

Bar-B-Que

Grilled Hot Dogs (**Beef, Chicken or Pork**)
 Black Angus Beef Hamburgers
 Ross's Marinated Grilled Chicken
 Blackened Grilled Chicken
 Grilled or BBQ'd Pork Chops
 Grilled Fish (**Salmon or Tilapia**)
 Southern Style Macaroni or Potato Salad
 Grilled Cobbed Corn
 Brown Sugar Baked Beans (**w/Turkey or Vegetarian**)
 Southern Style Green Beans

Pricing

Meals include 2 Main Entrees, Cole Slaw & 2 **Soulé** Sides
\$16.95 pp

Desserts

Assorted Cakes ~ Red Velvet, Carrot, Coconut, Marble, Kentucky Pound, Rum, Lemon, Key Lime & more!

Pricing

Slice ~ \$3.25, Whole ~ \$30-\$50