

SOULBITES

The Future of Tradition

SOUL MAINS

Chicken Wingettes

Seasoned party wings fried or baked in choice of sauce/flavor

Baby Turkey Wings

Seasoned wings in choice of sauce/flavor

Baked Salmon

Fresh salmon drizzled in choice of your favorite sauce

Fried Whiting

Deep fried to a perfect golden brown

Catfish Nuggets

Deep fried to a perfect golden brown

Meatballs

Angus beef or turkey meatballs with choice of sauce/flavor

Short Ribs

Wine braised beef short ribs with onions and peppers

Oxtail

Slow cooked oxtail in brown gravy with lima beans

Pulled Pork

Slow-cooked shredded pork with choice of sauce

Sauce/Flavor Options: Barbecue, Hot, Honey Mustard, Cajun, Jerk, Bourbon, Peach Chutney, Sweet Chili, Black Pepper Gravy, Red Wine Reduction, Pineapple Teriyaki, Citrus Pepper

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SOUL SIDES

Soul Salad

Spring mix with veggies such as cucumbers,, pecans, cornbread croutons and choice of dressing

Mama's Salads

Choice of either Homemade Potato, Macaroni, or Seafood Salad

Roasted Vegetables

A medley of seasonal veggies, caramelized to perfection

Baked Macaroni & Cheese

Five cheeses mixed with noddles and baked until golden brown

Add Seafood

Shrimp, lobster, and/ or crab , meat

Collard Greens

Collard greens slow cooked with smoked turkey

Rice & Peas

Caribbean-inspired rice and peas: Coconut-infused, vibrant, and flavorful.

Black Eyed Peas

Savory black-eyed peas with aromatic spices.

Seasoned Yellow Rice

Fragrant, infused rice with a savory, flavorful twist

Herb Roasted Potatoes

Choice of roasted seasoned white or sweet potatoes

Steamed Cabbage

Delicately steamed, perfectly seasoned with smoked turkey

Candied Yams

Tender, oven-roasted yams cooked in a sweet, buttery glaze

SOUL BITES & STARTERS

Mini Cornbread Waffles

Mini cornbread waffles

Mini French Toast

Mini French Toast

Add Chicken

Fried chicken tenders pieces

Soul Sliders

Choice of chicken, pulled pork, beef, and seafood with varying toppings

Collard Green Dip

Half tray blend of cooked greens, cheese and seasonings, all baked together to perfection

Add Sweet Potato Crackers

"Soul"Cuterie

Fifteen of a customizable medley of Southern-inspired delicacies of either starch, meat, cheese, fruit, nuts, and/or chocolate.

Fruit & Veggie Platters

Colorful platter with either crisp, seasonal vegetables or a selection of succulent fruit

Mac & Cheese Bites

Creamy inside, crunchy outside delight.

Cocktail Shrimp Cups

Plump, succulent shrimp in individual cups with zesty cocktail sauce and lemon

Soul Skewers

Flavor-packed bites, threaded with either chicken, shrimp, or beef, veggies, and vibrant seasonings

Honey Cornbread

Golden, crumbly, and lightly sweet, Southern comfort classic

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DESSERTS

Soul Shooters

Delicious banana pudding or peach cobbler dessert in mini shooters

Red Velvet Cookies

Decadent full sized cookies with dark chocolate chunks and white chocolate chips

Sweet Potato Pie Tarts

Mini versions of a soul food classic made with a blend of sweet vanilla and spices

Cheesecake Bites

Assorted mini cheesecakes

COCKTAILS

Soul Pouches

Delicious fruity cocktails served in adult pouches with straws

Spiked Apple Pie

Delicious cocktail reminiscent of the dessert apple pie served with apple pieces and cinnamon sticks

Sugar Honey Spiked Tea

Delicious cocktail made of honey and ginger tea

BEVERAGES

Soul Pouches - Mocktail

Delicious non-alcoholic mocktails served in pouches with straws

Bottled/Canned Drinks

Offering a variety of flavors to satisfy every palate.

ADD - ONS

Plates, Utensils, & Napkins

All you will need to indulge in our food

To- Go Containers

Don't let your extra food go to waste!
Extra containers to pack food to go

Chafing Fuel - Sternos

To ensure you have enough to keep food hot during your event

Ice Bags

To ensure you have enough to keep beverages cold during your event

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PACKAGES

Price Per Person Varies Based on Selections

SOUL FOOD DELIGHT

Starter: Soul Salad
Main Course: Buttermilk Fried or Baked Chicken Wingettes
Two Side Dishes: Baked Mac & Cheese and Collard Greens
Dessert: Cheesecake Bites

BBQ FEAST

Starter: Watermelon Mint Salad
Main Course: Pulled Pork or BBQ Chicken Sliders
Two Side Dishes: Baked Beans and Candied Yams
Dessert: Banana Pudding

SEAFOOD LOVER'S

Starter: Cocktail Shrimp Skewers
Main Course: Baked Salmon or Fried Whiting
Two Side Dishes: Mixed Roasted Potatoes and Corn Cobs
Dessert: Peach Cobbler

DELUXE SOUL FOOD DELIGHT

Starter: Soul Salad & Sweet Buttered Rolls
Main Course: Buttermilk Fried or Baked Chicken Wingettes and Meatballs
Two Side Dishes: Baked Mac & Cheese and Collard Greens
Dessert: Red Velvet Cookies

CUSTOMIZABLE

Customers can choose their preferred dishes from the standard:

Starter(s)
Main Course(s)
Side Dishes
Dessert(s)
Drinks

MINI WAFFLE BAR

Customers can choose two waffle types with two toppings. Comes with syrup and fruit garnish

Waffle Options: Cornbread, Chocolate, Strawberry, or Sweet Potato

Toppings: Nutella, Whipped Cream, Chocolate Chips, Marshmallow Fluff, Chopped Nuts, Sprinkles or Caramel Sauce

Make It Brunch: Add on any additional proteins and sides