



Zella's Soulful Kitchen offers Farm- Fresh Food That Feeds the Soul using fresh, seasonal and local ingredients. Our menu offerings include small bites of southern and home style classics, specialty lunch boxes, buffets, cocktail parties and sit-down dinners. Using quality ingredients is a priority for us. We use local organic fruits and vegetables when available, as well as free-range and organic poultry and meats. Our main goal is to provide you with the fresh food that's pleasing to the soul, palate with a little taste of home.

We kindly request a minimum of at least two weeks' notice on most orders, although sometimes we can accommodate last minute orders.

All events must be confirmed with a 50% deposit in order to secure the event date. Our menus are priced per person and may include compostable disposable/ platters, cups, plates, utensils and napkins upon request and an additional cost. Currently we are only offering drop off catering services.

APPETIZERS / HORS D'OEUVRES

finger biscuit platter

Little house-made biscuits split and filled with your choice of:
smoked ham with Jarlsberg cheese and honey Dijon mustard

smoked turkey, sharp cheddar and apple butter

chicken salad with red apples and almonds

egg salad with sweet red pepper and fresh herbs

(one choice on a small platter; two choices on a large platter)

small: \$75(30 little biscuits)

large: \$150 (60 little biscuits)

fried chicken biscuit platter

Little house-made cream biscuits split and filled with a fried chicken tender and drizzled with spicy honey butter.

small: \$95.00 (30 little sandwiches)

large: \$190.00 (60 little sandwiches)

Cajun shrimp cocktail

Marinated shrimp served with a remoulade cocktail sauce.

one size: \$120 (30 shrimp)

trio of spreads

May include; smoked salmon, artichoke & jalapeno, and hummus dips served with flat bread crackers.

one size: \$45.00 (serves 8-10)

gourmet cheese platter

An assortment of brie, goat, gorgonzola, and sharp cheddar cheeses, accompanied by grapes and fresh berries and served with rustic breads and crackers.

one size: \$55.00 (serves 10-12)

Contact us by calling 510-604-5887 or Catering@zellassoulfulkitchen.com



seasonal fruit platter

Seasonal assortment may include watermelon, cantaloupe, pineapple, honeydew, grapes, or assorted berries

small: \$25.00 serves 8-10

large: \$45.00 serves 16-18

seasonal vegetable platter

May include; blanched broccoli, asparagus, cherry tomatoes, carrots and cucumbers, with choice of house ranch, blue cheese or hummus (vegan).

small: \$30.00 Serves 8-10

large: \$54.00 Serves 16-18

deviled eggs

Traditional deviled eggs topped with capers and fresh dill.

small: \$60 (30 halves)

large: \$120 (60 halves)

ON THE HOTTER SIDE

All platters are fully garnished, buffet ready and designed to be enjoyed at room temperature.
(*Must be cooked onsite.)

toasty grits

Yellow corn grits cooked with parmesan cheese and fresh herbs, toasted and cut into triangles and topped with a red pepper relish and feta cheese or sautéed mushrooms and parmesan cheese.

one size: \$90.00 (30 pieces)

mini- Jamaican meat patties

Spicy beef or turkey wrapped in tender flakey pastry and baked to a golden perfection.

one size: \$160.00 (40 pieces)

Cornbread with honey butter

Freshly baked bite-sized corn bread served with honey butter

one size: 30.00 (24 pieces)



potato bites

Small potatoes roasted in olive oil, garlic & rosemary, and topped with the following combinations:

pesto & shaved parmesan cheese
sautéed mushrooms & garlic (vegan)
sour cream with crumbled apple-wood smoked bacon
creme fraiche & caviar (add addl. \$8.00)

small: \$60.00 (30 pieces)

large: \$120.00 (60 pieces)

blackberry glazed turkey meatballs

Fresh turkey, onions, peppers and herbs rolled into balls, sautéed and glazed with a sweet and spicy blackberry chili sauce.

one size: \$90.00 (30 pieces)

roasted chicken wings

Choose (one) from salt & pepper, jerk style, buffalo, or bbq sauce

one size: \$150.00 (50 pieces)

fried chicken wings

Served dipped in honey or served with your choice of one dip: blue cheese or ranch

one size: \$150.00 (50 pieces)

SLIDERS:

turkey meatloaf

Tasty meatloaf on mini buns with sharp cheddar, arugula, mustard & ketchup.

one size: \$86.00 (24 pieces)

pulled bbq chicken

Seasoned shredded chicken coated in Zella's house bbq sauce, topped with a spicy slaw nestled on a mini bun.

one size: \$86.00(24 pieces)

crab cake

Scrumptious mini crab cakes nestled inside a hawaiian buns with micro greens and a dollop remoulade

one size: \$106.00 (24 pieces)

shrimp po' boy

Cornmeal-crisped shrimp, romaine lettuce, and tomato on a mini bun drizzled with a remoulade sauce.

***one size:** \$106.00 (24 pieces)

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SKEWERS

tofu and vegetable

Grilled tofu and seasonal vegetables served with a spicy hoisin or coconut peanut dipping sauce

one size: \$120 (40 skewers)

jerk chicken

Jerk marinated roasted chicken skewers served with a seasonal fruit salsa

one size: \$ 160.00 (40 skewers)

steak

Roasted strips of skewered marinated meat served with a spiced ginger hoisin dipping sauce

one size: \$ 160.00 (40 skewers)



DINNERS

All dinner menus include a choice of two sides and fresh baked honey buttered cornbread or fresh-baked roll.

We request a minimum guest count of 25 guests for dinner orders. Compostable service ware, plates, utensils and napkins are available upon request and at an additional cost.

Roasted Garlic & Herb Chicken

\$32.00 per person

Pork Loin

Rosemary Rubbed Center Cut Pork Loin. Served with a apple compote

\$36.00

Grilled Baby Lamb Chops with a Mint -Julep Chutney

42.00 per person

The Carvery

(Choose One)

Maple Glazed Spiral Cut Ham

Turkey Breast with Fresh Cranberry Relish

\$45.00 per person

Prime Rib

Slow Roasted Angus Prime Rib. Served with Au Jus.

\$52.00 per person

Roasted Salmon with a Lemon Butter Sauce

Market Value

SIDES

SALADS

Pear Salad

Mixed Greens with Sliced Pears, Aged Stilton Cheese & Candied Walnuts. Served with a Champagne Vinaigrette.

Spinach Salad

Tender baby spinach, apples, candied pecans, crumbled gorgonzola, Served with our balsamic vinaigrette.

Pomegranate Salad

Wild Field Greens with Fresh Pomegranate Seeds & Mango Slices, tossed with Manchego Cheese, & Pepitas. Served with a Pomegranate Vinaigrette.

Roasted Butternut Squash & Beet Salad

Roasted Beets & Squash, Cranberries, Goat Cheese & Mixed Greens. Served with an Apple Cider Vinaigrette.

Cranberry Salad

Arugula, Cranberries, Candied Walnuts, Crumbled Bleu Cheese, Grapes. Served with a Red Wine Vinaigrette



VEGETABLES

Farmers Market Winter Vegetables

Steamed & Tossed in a Light Butter Sauce.

Green Beans

With Sautéed Shallots.

Candied Yams

Glazed with Pecans & Marshmallows.

Braised Greens

collard and kale greens slow-cooked with willie bird smoked turkey, sweet onions, garlic and spices.

Creamed Spinach

Spinach, onions and spices baked in a cream sauce

Creamed Corn

Fresh shucked corn, onions, and spices sautéed and finished with cream

Roasted Cauliflower

Cauliflower seasoned with salt, pepper tossed in olive oil and roasted

Oven Roasted Winter Vegetables

Winter vegetables seasoned with salt, pepper tossed in olive oil and roasted

STARCHES & GRAINS

White Cheddar Macaroni and Cheese

Cavatappi pasta, baked in a cheddar, parmesan, and gruyere cheese sauce with a bread crumb topping.

Rosemary & Garlic Roasted New Potatoes

Quartered New Potatoes with Roasted Garlic.

Garlic Mashed Potatoes

Roasted Garlic Mashed Potatoes Blended with Sour Cream.

Scalloped Potatoes

Thinly sliced potatoes, onion, and parmesan cheese baked in cream

Maple Mashed Sweet Potatoes

Mashed Sweet Potatoes swirled with maple syrup, butter and cream

Rice Pilaf

Traditional Rice Pilaf with fresh herbs

Cranberry Cornbread Stuffing

Cornbread, sautéed vegetables, and cranberries baked to perfection

Quinoa & Kale

Quinoa, kale, cucumbers, mango and avocado tossed with a mustard vinaigrette



PRE-FIXED

*All pre-fixed dinner orders require a **30 person minimum** guest count.*

Creole Repast

Chicken & sausage jambalaya - A traditional Creole rice dish (we use orzo pasta) comprised of chicken, turkey sausage, fresh herbs, onions, garlic, green peppers and spices served with honey buttered cornbread.

\$28.00 per person

Comfort-Style

Roasted herb chicken breasts with lemon sauce, rice pilaf, and sautéed green beans.

\$30.00 per person

Tribute to Soul Food

Fried chicken, roasted cauliflower & greens, classic cheddar macaroni & cheese, and honey buttered cornbread.

\$32.00 per person

Caribbean Rim

Choice of jerk chicken, tofu or beef satay skewers with seasonal fruit relish, crunchy vegetable slaw and honey-buttered cornbread.

\$36.00 per person

Casual Elegance

Medallions of chicken breast stuffed with spinach, sundried tomato and goat cheese, whipped mashed potatoes, and mixed green salad with red wine vinaigrette.

\$36.00 per person



A LA CARTE

Classic Macaroni and Cheese

Elbow pasta, baked in a three-cheese sauce topped with a bread crumb topping.
\$75 (serves 15-20)

Rosemary & Garlic Roasted New Potatoes

Quartered New Potatoes with Roasted Garlic.
\$50 (serves 15-20)

Garlic Mashed Potatoes

Roasted Garlic Mashed Potatoes Blended with Sour Cream.
\$50 (serves 15-20)

Oven Roasted Seasonal Vegetables

Seasonal vegetables seasoned with salt, pepper tossed in olive oil and roasted
\$50 (serves 15-20)

Braised Greens

collard and kale greens slow-cooked with willie bird smoked turkey, sweet onions,
garlic and spices.
\$60 (serves 15-20)

Home-style fried chicken

24 hour brined with spiced coating.
\$120 (24 pieces)

Roasted Garlic, Lemon & Herb Chicken

24 hour marinated, fresh herbs, and lemon
\$120 (24 pieces)

Turkey meatloaf

fresh ground turkey, caramelized vegetables, breading & tomato glaze
\$120 (24 slices)



SWEET FINALES

turnovers (mini pies)

Seasonal fruit and spices baked in a flaky puff pastry
\$3.00 Each (minimum 24)

decadent brownies

tray of 15 \$35.00
tray of 30 \$65.00

old fashioned cookies

Chocolate Chip, Peanut Butter, or Oatmeal Raisin.

small: \$32.00 serves 8-10
large: \$52.00 serves 15-20

dessert bars

Sweet Potato Tarts, Pecan Bars, Brownie, or Lemon Bars.

small: \$46.00 serves (20)

miniature cheesecake squares

Fresh Berries, Lemon, or Sweet Potato w/ a caramel bourbon pecan sauce

one size: \$60.00 serves (20)

seasonal fruit shortcake trifles

Layered pound cake, macerated fruit and fresh whipped cream served in individual compostable cups.

trifles \$4.50 Each (Minimum order 12)

banana pudding

Layers of sliced bananas, vanilla custard, and vanilla wafer cookies served in individual compostable cups.

puddings \$4.50 Each (Minimum order 12)

All prices are subject to change without notice due to market conditions.

DELIVERY:

**Deliveries only for orders of \$400 or more*

OAKLAND: \$25/**SAN FRANCISCO:** \$50/**OTHER AREAS:** available