



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, dinners. Using quality ingredients is a priority for us. We use local fruits and vegetables when available, as well as free-range and organic poultry and meats. Our main goal is to provide you with fresh food that is 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, as our calendar does tend to fill up weeks in advance. As a result, we recommend placing your order with as much notice as possible.**

**MINIMUM** Our minimum order is currently \$400. **PAYMENT is required at the time of booking. Once the payment has been made your order is confirmed. MENUS** are priced per person and may include Single Service Items (Includes biodegradable paper plates and eating utensils, paper napkins and plastic serving utensils) at an additional cost. Currently we are only offering drop-off catering services.

**\*FOR CUSTOM ORDERS PLEASE EMAIL [CATERING@ZELASSOULFKITCHEN.COM](mailto:CATERING@ZELASSOULFKITCHEN.COM) WITH YOUR REQUEST.**

## **BREAKFAST**

### **CONTINENTAL BREAKFAST – WITH PASTRIES, MUFFINS AND SCONES**

Fresh- baked croissants, danishes and muffins, with seasonal fruit,

**\$9.00 per person (minimum 15 guests)**

### **BAGEL BREAKFAST**

Includes assorted local bagels, natural cream cheese, tomatoes, cucumbers and red onion, seasonal fruit salad, and orange juice. \*Add sliced smoked salmon for \$5.00/guest.

**\$12.00 per person (minimum 20 guests)**

### **BISCUIT BREAKFAST SANDWICHES**

Little house-made biscuits split and filled with eggs, cheese and your choice of our house made chicken sausage patties or apple-wood smoked bacon, with seasonal fruit salad.

Biscuit sandwiches leave our kitchen warm, wrapped in a box or tin pan. Includes compostable disposables.

**\$14.00 per person (minimum 20 guests)**

### **À LA CARTE BREAKFAST ITEMS:**

Yogurt Parfait, with granola and berries - **\$3.50 ea.**

Organic Yogurt, asst. 6 oz. - **\$2.00ea.**

Hard boiled Eggs, **\$1.50 ea. (minimum 12)**

Whole Seasonal Fruit- **\$1.25 ea.**



### COFFEE & TEA SERVICE

Local Roasted Coffee, assorted teas, raw sugar, raw stevia, honey, half & half, almond milk (available upon request) stir sticks & cups.  
\$4.00 per person

### LUNCH:

#### BOXED LUNCHES

Enjoy an entire delicious meal delivered in our boxes, each containing one of the sandwiches below, a side, and a sweet. Compostable utensils and napkins included.

**Minimum order of (6) six of any one selection.**

Beverages are available for an additional \$2.50-3.00 each.

#### \$15 FOCACCIA SANDWICH BOX LUNCHES

##### Sandwiches

*Made on fresh-baked focaccia bread, with field greens and mayonnaise and mustard on the side.*

TURKEY & CHEDDAR

BLACK FOREST HAM &, SWISS

ROAST BEEF & SWISS

TUNA SALAD

HUMMUS & FRESH VEGETABLES

##### Sides

Kettle Chips

Mixed Green Salad

##### Sweets

Seasonal whole fruit

Chocolate Brownie

Fresh -Baked Cookie



## **\$18 SPECIALTY BOX LUNCHES**

**Minimum order of (6) six of any one selection.**

### **Sandwiches**

*Served on a variety of artisan breads with field greens.*

**ROAST TURKEY, SHARP CHEDDAR AND APPLE BUTTER**

**MUFFULETTA SANDWICH** -MIX OF HAM, SALAMI, AND MORTADELLA MEATS, PROVOLONE CHEESE, PICKLED VEGETABLE & OLIVE SPREAD

**SMOKED HAM AND BRIE** CHEESE WITH MANGO CHUTNEY

**GRILLED CHICKEN BREAST, PROVOLONE** CHEESE WITH ROASTED PEPPER RELISH

**ROAST BEEF, HORSERADISH CREAM, AND RED ONIONS**

**CAPER & HERB TUNA**

**GRILLED VEGETABLES WITH HUMMUS\***

OR CHOOSE...

### **Entrée Salads**

**Minimum order of (6) six of any one selection**

**QUINOA & KALE SALAD** WITH ROASTED SWEET POTATOES, BLACK BEANS, RED ONIONS AND FRESH HERBS\*

**JERK CHICKEN SALAD** WITH APPLE CIDER VINAIGRETTE

**BULGAR SALAD** WITH FETA AND FRESH HERBS

**ORZO-KALE PESTO SALAD** WITH HAZELNUTS AND FETA CHEESE

**MIXED GREENS, TOFU AND GRILLED VEGETABLES** WITH BALSAMIC VINAIGRETTE \*

*\*Vegan*

### **SIDES**

Kettle Chips

Bread

(Roll or sliced baguette)



#### **SWEETS**

Whole piece of seasonal fruit  
Brownie  
Dessert Bar  
Cookie

### **HEARTIER LUNCH OFFERINGS**

These menus are buffet-ready and designed to be enjoyed at room temperature.

#### **Salad Trio**

**Three salads** ~ BBQ CHOPPED CHICKEN, ORZO-KALE, AND SPINACH SALAD with apples, candied pecans, and crumbled gorgonzola tossed in balsamic vinaigrette and served with sliced baguette.

\$18.00 per person - Minimum 25 guests

#### **Office Picnic**

Barbequed Chicken (bone-in legs and thighs), served with potato salad or coleslaw, and bbq baked beans.

\$21.00 per person - Minimum 25 guests

#### **Caribbean Rim**

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

\$21.00 per person - Minimum 25 guests

#### **Tribute to Soul Food**

Fried (or roasted) chicken, braised greens, classic cheddar macaroni & cheese, honey-buttered cornbread.

\$24.00 per person - Minimum 25 guests



## APPETIZERS/COCKTAIL HOUR

### seasonal fruit platter

Seasonal assortment may include watermelon, cantaloupe, pineapple, honeydew, grapes, or assorted berries.  
\$32 serves 8-10

### seasonal vegetable platter

May include blanched broccoli, asparagus, cherry tomatoes, carrots, and cucumbers, with choice of house ranch, blue cheese, or hummus (vegan).  
\$32 Serves 8-10

### deviled eggs

Traditional deviled eggs topped with capers and fresh dill.  
\$75 (30 halves)

### 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\**  
*\*Curry chicken salad\**  
*\*Sharp cheddar, and mango chutney\**  
*\*Egg salad with fresh herbs\**

(Please select 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.  
\$105.00 (30 sandwiches)

### Cajun shrimp cocktail

Marinated shrimp, roasted and served with a remoulade cocktail sauce.  
\$130 (30 shrimp)

### trio of spreads

May include smoked salmon, artichoke & jalapeno, and hummus dips served with flat bread crackers.  
\$55.00 (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.  
\$95.00 (serves 10-12)



## ON THE HOTTER SIDE

All platters are fully garnished, buffet ready and designed to be enjoyed at room temperature.

### **toasty grits**

Yellow corn grits cooked with parmesan cheese and fresh herbs, toasted, and cut into bite-sized pieces, and topped with a red pepper relish and feta cheese or sautéed mushroom and parmesan cheese.

\$90.00 (30 pieces)

### **mini- Jamaican meat patties**

Spicy turkey or vegetarian (potatoes & vegetables) wrapped in tender flakey pastry and baked to a golden perfection.

\$160.00 (40 pieces)

### **Cornbread with honey butter**

Freshly baked bite-sized corn bread served with honey butter

36.00 (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.

(Please select one choice on a small platter: two choices on a large platter)

**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.

\$90.00 (30 pieces)

### **roasted chicken wings.**

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

\$85.00 (30 pieces)

### **fried chicken wings**

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

\$105.00 (30 pieces)

Contact us by calling 510-532-6652 or [Catering@zellasoulfulkitchen.com](mailto:Catering@zellasoulfulkitchen.com)



### SLIDERS:

#### **turkey meatloaf**

Tasty meatloaf on mini buns with sharp cheddar, arugula, mustard & ketchup.  
\$90.00 (24 pieces)

#### **pulled bbq chicken.**

Seasoned shredded chicken coated in Zella's house bbq sauce,  
topped with pickled red onions and nestled on a mini bun.  
\$90.00(24 pieces)

#### **shrimp po' boy**

roasted shrimp, romaine lettuce, and tomato on a mini bun drizzled with a remoulade  
sauce.  
\$165.00 (24 pieces)

### SKEWERS

#### **tofu and vegetable**

Grilled tofu and seasonal vegetables served with a spicy hoisin dipping sauce.  
\$120 (40 skewers)

#### **jerk chicken**

Jerk marinated roasted chicken skewers served with seasonal fruit salsa.  
\$160.00 (40 skewers)

#### **steak**

Roasted strips of skewered marinated meat served with a spiced ginger hoisin dipping  
sauce.  
\$175.00 (40 skewers)



soulful kitchen

## A LA CARTE:

### SEASONAL HOUSE SALAD

(Please ask what seasonal salad is currently being offered prior to ordering this item)

\$5 per person

### CLASSIC MACARONI AND CHEESE

Elbow pasta, baked in a three-cheese sauce topped with a bread crumb topping.

\$80 (serves 15-20)

### ROSEMARY & GARLIC ROASTED NEW POTATOES

Quartered New Potatoes with Roasted Garlic.

\$60 (serves 15-20)

### GARLIC MASHED POTATOES

Roasted Garlic Mashed Potatoes Blended with Sour Cream.

\$65 (serves 15-20)

### OVEN ROASTED SEASONAL VEGETABLES

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

\$55 (serves 15-20)

### BRAISED GREENS

collard and kale greens braised with willie bird smoked turkey, sweet onions, garlic and spices.

\$65 (serves 15-20)

### HOME-STYLE FRIED CHICKEN

brined with spiced coating.

\$120 (24 pieces)

### ROASTED GARLIC, LEMON & HERB CHICKEN

Marinated with fresh herbs, and lemon.

\$120 (24 pieces)

### Turkey meatloaf

fresh ground turkey, caramelized vegetables, breading & tomato glaze

\$120 (24 slices)





## SWEET ENDINGS

### old fashioned cookies

Chocolate Chip, Peanut Butter, or Oatmeal Raisin.  
\$32.00 (serves 8-10)

### dessert bars

Blondies, Pecan Bars, Brownie, or Lemon Bars.  
\$46.00 serves (12)

### southern fruit cobbler

fresh seasonal fruit baked with spices with a buttery crust.  
(Serves 8-10) \$ \$65

### banana pudding

Layers of sliced bananas, vanilla custard, and vanilla wafer cookies served in individual compostable cups.  
puddings \$6.00 Each (Minimum order 12)

### DELIVERY:

We schedule half-hour delivery windows, so let us know what your ideal window would be (11:00 to 11:30 am or 3:30 to 4:00 pm etc.) We may arrive at any point during your scheduled 30-minute delivery window. Our earliest delivery window is 8:00 am -8:30am, and our latest is 5:30 to 6:00 pm. Ideally the end of your delivery window should be at least 15 minutes before your guests arrive, so you have time to set up your buffet. When we deliver, we simply drop off the platters of ready to eat, room temperature/slightly chilled food. All you will need to do is arrange the platters accordingly.

**OAKLAND:** \$35/**SAN FRANCISCO:** \$50/ **OTHER AREAS:** available

### CANCELLATION POLICY

**DUE TO OUR** PLANNING, SHOPPING, AND PREPPING FOR YOUR ORDER IN MANY WAYS LEADING UP TO YOUR DELIVERY, **ALL SALES ARE FINAL.** HOWEVER, WE DO WANT TO RECOGNIZE THE UNUSUAL NATURE OF THE PANDEMIC. IN THIS INSTANCE, WE ARE CURRENTLY ALLOWING CANCELLATIONS WITH AT LEAST SEVEN BUSINESS DAYS' (MONDAY -FRIDAY) NOTICE. CANCELLED ORDERS WILL BE ISSUED A CREDIT FOR FUTURE USE, MINUS A 10% ADMINISTRATIVE FEE. ORDERS CANCELLED WITH LESS THAN SEVEN DAYS' NOTICE CAN BE DONATED ON YOUR BEHALF.