



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 the 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) and at an additional cost.

Currently we are only offering drop off catering services.

***FOR CUSTOM ORDERS PLEASE EMAIL TO CATERING@ZELLASSOULFKITCHEN.COM WITH YOUR REQUEST.**

BREAKFAST

CONTINENTAL BREAKFAST – WITH PASTRIES, MUFFINS AND SCONES

Fresh- baked croissants, danishes and muffins, seasonal fruit, and orange juice.

\$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 & orange juice. 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.**

Contact us by calling 510-532-6652 or Catering@zellassoulfkitchen.com



COFFEE & TEA SERVICE

Local Roasted Coffee, assorted teas, raw sugar, raw stevia, honey, half & half, almond milk (available upon request) stir sticks & cups.
\$4 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.

\$14 FOCACCIA SANDWICH BOX LUNCHES

Sandwiches

Made on focaccia bread, with field greens and mayonnaise and mustard packets

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



\$16 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)

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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. Beverages are available for \$2.00 each.

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.

\$16.00 per person - Minimum 25 guests

Office Picnic

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

\$18.00 per person - Minimum 25 guests

Caribbean Rim

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

\$19.50 per person - Minimum 25 guests

Tribute to Soul Food

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

\$22.00 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.
\$60 (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
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.
\$95.00 (30 sandwiches)

Cajun shrimp cocktail

Marinated shrimp, roasted and served with a remoulade cocktail sauce.
\$120 (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)

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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 triangles
and topped with a red pepper relish and feta cheese or sautéed mushrooms 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
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

(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
\$150.00 (50 pieces)

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fried chicken wings

Served dipped in honey or served with your choice of one dip: blue cheese or ranch
\$150.00 (50 pieces)

SLIDERS:

turkey meatloaf

Tasty meatloaf on mini buns with sharp cheddar, arugula, mustard & ketchup.
\$86.00 (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.
\$86.00(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 a seasonal fruit salsa
\$160.00 (40 skewers)

steak

Roasted strips of skewered marinated meat served with a spiced ginger hoisin dipping
sauce
\$160.00 (40 skewers)



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.
\$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 braised with willie bird smoked turkey, sweet onions, garlic and
spices.
\$60 (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

decadent brownies

(Tray of 15) \$35.00

old fashioned cookies

Chocolate Chip, Peanut Butter, or Oatmeal Raisin.

\$32.00 (serves 8-10)

dessert bars

Sweet Potato Tarts, 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 \$5.00 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: \$25/SAN FRANCISCO: \$40/ OTHER AREAS: available

CANCELLATION POLICY

All sales are final. However, we do want to recognize the unusual nature of the pandemic. 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.