



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. Additional services and/or rentals are available at an additional cost.**

## **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)



#### **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)

Contact us by calling 510-604-5887 or [Catering@zellassoulfulkitchen.com](mailto:Catering@zellassoulfulkitchen.com)



**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)



## **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. Additional service and/or rentals are available 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)

**large:** \$86.00 serves (40)

### miniature cheesecake squares

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

**one size:** \$60.00 serves (20)

### seasonal fruit shortcake trifle

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

trifles \$3.50 Each (Minimum order 12)

### banana pudding

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

puddings \$3.50 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:** \$35/**OTHER AREAS:** available