



# SOULFULL CATERING & EVENTS

## Plated Menu Selection

### GET IN TOUCH WITH US

Business: (678) 883-8373  
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Email: catering.soulfull@gmail.com  
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### FIRST COURSE: SALADS

#### Harvest Salad

*Roasted Citrus Vinaigrette*

- Locally Sourced Lettuce Blend, Topped with Pears, Gorgonzola Cheese and Cajun Candied Pecans

#### Shaved Brussel Sprout Salad

*Maple Mustard Dressing*

-- Topped with Dried Cranberries, Fresh Apples and Pumpkin Seeds

### SECOND COURSE: MAIN ENTREE

#### Roasted Chicken with Dates

*\$24 pp (Plus Tax)*

- Served with Buttered Couscous and Sautéed Broccolini

#### Prime Rib with Red Wine Au Jus Sauce

*\$27 pp (Plus Tax)*

- Served with Garlic Herbed Smashed Red Potatoes and Sautéed Haricots Verts

#### Salmon with Cajun Shrimp Cream Sauce

*\$32 pp (Plus Tax)*

- Served with Dirty Rice Pilaf and Garlic Buttered Asparagus

### THIRD COURSE: DESSERT

I Choice From:

*Lemon Mascarpone Cake, Chocolate Cake or Bourbon Caramel Bread Pudding*