

# SoulFull Catering & Events

**DIVINE DISHES. HEAVENLY EXPERIENCES**

## SMALL BITES MENU

Menu Designed for Vegetarian and Pescatarian.

### HOT DIPS

- Cajun Seafood Dip
- Spinach Artichoke Dip
- Hot Carmelized Onion Dip

### BITES

- Brie Bites with Peach Jalapeno Chutney
- Meatless Southern Meatballs
- Mini Jerk Jackfruit Sliders
- Mini Crab Cake Sliders with Chipotle Aioli
- Shrimp Jambalya Egg Roll with Spicy Romaulde Sauce
- Cajun Crab Deviled Eggs

### DESSERT BITES

- Nana Pudding Shooters
  - Mini Bourbon Caramel Cupcakes
  - Cookies N Cream Cheesecake Bites
  - Mini Cannolis
  - Chocolate Truffles
  - Mini Tarts
- (Assortment Lemon, Pecan and Strawberry Cheesecake)

### FOOD STATIONS

#### MASHED POTATO BAR

##### with all the trimings

- Steamed Broccoli, Marinated Mushrooms, Peppers and Onions
- Cheeses Cheddar, Gouda and Pepper Jack
- Sour Cream and Butter

#### CROSTINI BAR

##### bulid your own crostini

- Choose from a variety cheeses, spreads and Chutneys
- Smoked Salmon
- Fresh Herbs, Vegetables, and Olives

### CHARCUTERIE & CRUDITES

#### VEGAN CHARCUTERIE

##### Cheese and "Meat" Platter

- Variety of Crackers
- Mushroom Pate, Savory Cheesecake, Seitan Meat
- Cheeses, Grapes, Dried Fruits, Nuts,

#### CRUDITE

##### Vegetable and Dip Platter

- = An Assortment of Seasonal Vegetables (Raw)
- = Hummus dip
- = House made Garlic Ranch Dipping Sauce