



Ms. Margaret's Soul Food Catering
Creating Culinary Elegance thru true Southern Hospitality

Catering Menu



DELI SANDWICHES/SLIDERS/WRAPPS

(CHOICE OF TWO)

With two salads, chips, fruit tray or cookies & brownies

CHOICE OF DELI: Ham, Turkey, Roast Beef, Ham & Turkey Club, Italian(salami, pepperoni, ham)

SLIDERS: Bacon Cheeseburger, Pulled Pork BBQ, BBQ Pulled Chicken, Philly steak/chicken, Chicken Tenders w/cheese, Grilled Chicken, Grilled/Fried Shrimp, Reuben



APPETIZERS MENU

(CHOICE OF TWO ENTREES)

With Two Salads Or Dip, Fruit Tray, Dessert Choice

(25 PERSON MINIMUM)

APPETIZER MENU CHOICES: Meatballs (BBQ, GRAVY), Fried Wings, Shrimp(fried, buffalo, cocktail, boiled, Cajun boiled, bacon wrapped), Sauced Wings(buffalo, teriyaki, honey bbq, lemon pepper), Chip s n Dip (see choices below), Vegetable Trays(broccoli, cherry tomatoes, carrots, celery, cauliflower, mini spareribs

Loaded Fried Rice (shrimp, broccoli, ham pieces, mushrooms, vegetable medley,

Salads: Potato Salad, Cajun Chicken Salad, Pasta Salad, Macaroni Salad, Tuna Salad, Seafood Salad, S even Layer Salad

Chips n Dips: Spinach Dip, hamburger cheese n salsa dip, Buffalo Chicken dip, salsa/queso dip, Hot crab dip, chicken bacon ranch dip, seven layer dip. Choose tortilla chips, Hawaiian bread, plain chips, baguette slices,



BUILD YOUR OWN SALAD BAR (25 PERSON MINIMUM)

Fresh spinach, Romaine, Leaf, Spring Mix, Cesar Salad (choose one)

Toppings: (choose five) cherry tomatoes, cucumbers, shredded cheeses, black olives, sunflower seeds, croutons, red onions, green bell peppers, fried onions, dried cranberries, chopped bacon, boiled eggs, mandarin oranges, pineapples

Proteins: (choose one) Grilled shrimp, grilled chicken, fried chicken chunks, grilled steak, tuna salad, chicken salad

Dressings: Ranch, Italian, Raspberry vinaigrette, Thousand Island, Honey Mustard



Pasta Dinner Menu \$25.50 PP (25 Person Minimum)

A choice of three different pastas, Grilled Seasonal Vegetables or Broccoli, a Salad and Garlic Bread

*Pasta Choices: Spaghetti w/meatballs, linguini or fettuccine Alfredo, Chicken Parmesan, Baked Spaghetti, Baked Lasagna, Stuffed Manicotti with Grilled Chicken, or shrimp and sautéed Spinach, Penne Pasta with Meatballs or Grilled Chicken. ****Add extra meat to any pasta is 1.75 extra per person*****



Seafood Menu/Fish Fry Menu \$27.50 PP (25 Person Minimum)

Choice of two fish and one other seafood item, two salads, one vegetable, coleslaw, hushpuppies

Crab legs \$10.00 PP Extra (25 person minimum)

Choice of fish: whiting, spots, swai, catfish, flounder, tilapia

Choice of seafood: shrimp (sautéed, fried, boiled), scallops, clam strips,



Seafood Boil \$30.00 PP (25 person minimum)

Includes crab legs or crabs, shrimp, mussels, smoked sausage, corn on the cob, Red Potatoes all boiled together with old bay and garlic seasonings



Plated Dinners

Choice of one starch, two vegetables, one meat, dessert and a choice of bread, drink choice \$22.50PP

Choice of two starches, two vegetables, two meats, desserts and a choice bread, drink choice \$24.50 PP

*****Salads are available upon request for an additional cost*****

Starches: White Rice, yellow rice, mashed potatoes, roasted potatoes, garlic mashed potatoes, macaroni & cheese, baked potatoes, potato salad, pasta salad

Vegetables: Green beans, sweet peas, corn, corn on the cob, whole green beans, steamed cabbage, broccoli, mixed vegetables, collard greens, field peas w/snaps, Baked Beans

Meats: Stuffed Chicken Breast, baked chicken, fried chicken, Roast Beef w/ gravy, brown sugar glaze ham, Roasted Pork Loin Medallions, baked turkey wings, grilled or fried pork chops, Hamburger steak, grilled to order steak(ADD \$3 per person)

Bread: Yeast Rolls, Dinner Rolls, Corn Bread, Croissants, Hawaiian Rolls

Desserts: Cakes, New York style Cheesecake, Sweet Potato Pie, Dumpcake (blueberry, strawberry), Punchbowl cake, Assorted cookies, Brownies



Breakfast Menu \$14.50 – \$18.50 PP (25 person minimum)

Choice of Breakfast menu items, with an included fruit tray and assorted muffins, croissants or bagels

Choice of Grits/Home-fries/hash browns, Eggs, two meats, shredded cheeses, toast (white & wheat breads) \$14.50 PP

Choice of Home-fries/hash browns, Eggs, (and cooked to order omelets), pancakes, waffles(cooked to order) or French toast, two meats \$15.50 PP

Southern Style Shrimp N Grits, Eggs (shredded cheeses), two meats, toast, Stewed Tomatoes \$16.50 PP

All Out Breakfast Feast: Grits, Stewed Tomatoes, Eggs, (cooked to order omelets), Homefries or hash browns, three meats, (choice of two)pancakes, waffles(cooked to order) or French toast, Sausage gravy & biscuits, toast. \$18.50PP

Breakfast meat choices: bacon(turkey bacon available upon request), ham, sausage links, sausage patties, smoked sausage, Canadian bacon, corned beef hash, Fried Fish, grilled steak, salmon patties

Cooked to order omelets choices: Eggs, egg whites, shredded cheese, bacon, sausage, ham, onions, fresh spinach, mushrooms, tomatoes, salsa for topping, zesty cheese sauce

******Lemonade/Tea included or Orange Juice and one other juice******



Vegetable/Fruit/Fruit Trays

Variety of fruits, cheeses available for trays. Choose two cheeses and two fruits

*Strawberries, melons(cantaloupe, watermelon, honeydew), grapes, pineapple, Kiwi, mango, orange, slices, ****Fruit Dip included for Fruit Trays*****

Cubed Cheeses: Mild cheddar, Sharp cheddar, Monterey Jack,

Vegetable Tray choices: broccoli, cherry tomatoes, celery, carrots, cucumber slices, cauliflower, ranch dip



Drinks

Lemonade and Tea are included with each menu and if two other drinks are requests please notify

To add plates, cups, silverware and napkins a charge of \$85.00 will be added to final price

To add servers (4) to serve your guests an additional charge of \$200.00 will be added to your final price.

If there are any items requested not listed on the menu/price list, please let us know and I will get you a price.

