

A hand in a grey suit jacket is holding a white plate horizontally. The background is a soft, light blue gradient.

Catering Menu Selection Package

Chef Steven J. Wells
Stamford, Connecticut

203-918-2312 (phone)

chefstevewells@aol.com

www.northersoulcateringllc.com

*Southern Hospitality up here in the North
Fine quality food for all occasions*

Northern Soul Catering Guidelines

Menu selections may be mixed or matched depending on the client's preference. If an entrée selection is dropped or added to the client's menu selection, Northern Soul Catering must be notified at least five days in advance.

Limited buffet selections:

- *Two meats or fish*
- *Two side dishes*
- *One vegetable*
- *One salad*
- *One bread*
- *One dessert*
- *One beverage (Northern Soul Catering does not provide alcohol)*
- *Any additional items from the menu selection will be an additional \$25 per person.*

All hot menu prices and theme menu selections range from \$35 to \$55 per person. (ALL Prices are subject to change depending on the type of event). Ask Caterer about Breakfast and Kid Menu prices.

<i>\$35.00</i>	<i>\$45.00</i>	<i>\$55.00</i>
<i>50 – 99</i>	<i>100 – 199</i>	<i>200+</i>

Display platters are priced separately from the buffet selections. There is a choice of two display platters. See platter selections per prices.

Hot and cold hors d'oeuvres are included in menu selections per buffets and plated functions. There is a choice of four hors d'oeuvres.

Per hors d'oeuvres party's only, a per person price is given. See hors d'oeuvres section.

Action stations are an additional \$100 per station. A uniformed chef attendant will serve to order.

Plated menu package selection prices may range higher than buffet menu prices due to the quality and cost of the plated items.

Wait-staff is charged at a rate of \$15 to \$20 per hour.

If Northern Soul Catering is chosen, samples of the client's choices can be made available for tasting. There will be additional kitchen fee of \$150.00 per day as well as a 6 percent sales tax. Client is responsible for kitchen fee and any other items rented. Prices subject to change annually.

Thank you for choosing Northern Soul Catering.

****WARNING****

CONSUMING UNDERCOOKED EGGS, BEEF, AND/OR POULTRY
MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS.

PLEASE ASK THE CATERER IF THERE'S ANY DAIRY, EGG, SOY, WHEAT, PEANUT, AND TREE NUT
IF YOU HAVE ANY TYPE OF ALLERGY TO ANY OF THESE ITEMS

Breakfast and Brunch Menu Selections

Fresh Start

Freshly Baked Assorted Muffins

Assorted Pastries

Croissants

Assorted Bagels

Cream Cheeses and Butter

Assorted Yogurts

Smoked Salmon

Baked Eggs

Quiche Lorraine (Bacon, Onions, Swiss Cheese)

Mushroom And Spinach with Aged Cheddar Quiche

Ham And Swiss Quiche

Tomato, Italian Sausage, Onion Frittata

Potato, Spinach, Bacon, Aged Cheddar Frittata

Vegetable Frittata (Asparagus, Mushroom, Onion, Red peppers)

Classic Breakfast Items

Scrambled Eggs (Whole Eggs, Egg Beaters, Egg Whites)

Crispy Bacon (Pork or Turkey)

Sausage Links or Patties (Pork or Turkey)

Potato Hash Browns

Corned Beef Hash

Skillet Potatoes

Southern Style Grits with Gravy

Buttermilk Biscuits

Hot Off The Griddle

Pancakes

French Toast

Belgium Waffles

Omelet Station Is Also Available.

Assorted Juices and Sliced Breads Are Also Available.

Children's Menu Ages 12 And Under

Starters

Caesar Salad with Dressing

Tossed Salad with Dressing

Celery And Carrot Sticks

(Chicken Can Be Added to Salads)

Vegetables

Peas And Carrots

Green Beans

Corn (On or Off The Cobb)

Entrees

Penne Pasta (With Butter or Marinara Sauce)

Spaghetti And Meatballs

Fish And Chips

Cheese Pizza

Burgers/Cheeseburgers

Hotdogs

Grill Cheese

Baked Ziti

Mac And Cheese

Chicken Tenders and French Fries

Quesadilla (Chicken or Just Cheese)

Desserts And Beverages Will Be Discussed Upon Selecting Menu Items.

Northern Soul Catering

Hot Menu Selection

Quarter Leg Herb Roasted Chicken
Chicken Francese
Grilled Chicken Breast
Stuffed Chicken Breast Florentine
Chicken Piccata
Chicken Marsala
Vegetable Lasagna
Stuffed Peppers
Fried or Baked Chicken
Chicken Parmesan
Chicken Cacciatore
Stuffed Shells
Southern Style Barbecue Spare Ribs
Sausage and Peppers
Smothered Pork Chops – Cuban Style
Roasted Pork Loin
Eggplant Parmesan
Beef Stroganoff
Country Roast Beef
Gumbo - Turkey, Shrimp, Chicken
Baked Ziti – Beef or No Beef
Baked Lasagna - Beef or No Beef
Pepper Steak
Grilled Teriyaki Salmon
Baked Salmon
Fried Fish (snapper, catfish, tilapia, whiting)
Stuffed Filet of Sole
*Stuffed Cod – Market price**
*Stuffed Lobster – Market price**
*Grilled Lobster – Market price**
Parmesan Crusted Filet of Cod or Flounder

Northern Soul Catering

Side Dishes per Hot Menu Selections

Garlic Mashed Potatoes
Roasted Red Potatoes – Herb Roasted
Scalloped Potatoes
Candied Yams
Baked Sweet Potatoes
Yellow Rice
Red Beans and Rice
Rice Pilaf
Baked Potato
Macaroni and Cheese
Chili Mac & Cheese
String Beans
Vegetable Medley – Carrots, Zucchini, Yellow Squash, Garlic
Coleslaw
Cornbread
Wild Rice
Steamed White Rice
Buttered Corn on the cob
Fried Cabbage
Honey Glazed Carrots
Greek Lemon Potatoes
(Or any side dish requested)

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Cold Menu Selection

Tossed Caesar Salad
House Salad
Pasta Salad
Antipasto Salad
Shrimp Salad
Roasted Chicken Salad
Roasted Beets Salad
Greek Orzo Salad
Israeli Cous Cous Salad with Chicken or Shrimp
Potato Salad
Egg Salad
Fresh Fruit Salad
Sweet Potato Salad w/Apples and Bacon
Macaroni Salad
Tuna Salad
Three Bean Salad
Cucumber and Tomato Salad

Desserts

Peach Cobbler
Apple Cobbler
Bread Pudding and Kentucky Bourbon Sauce
Carrot Cake
Pineapple Upside down Cake
Cheesecake
Chocolate Covered Strawberries
Assorted Desserts
Banana Pudding
Pound Cake
(Or any dessert requested)

Northern Soul Catering

Platters

Assorted Cheese and Cracker Display

served with assorted crackers

\$2 per person

Seasonal Fresh Fruit Assortment

served with yogurt dip

\$3.50 per person

Chilled Shrimp Display

served with lemon wedges and cocktail sauce

\$4 per person

Grilled Vegetable Display

served with hummus and Pita Bread

\$3 per person

Antipasto Display

includes assorted Italian delicacies including marinated artichoke hearts, mushrooms, assorted olives, pepperoni, roasted red peppers, fresh mozzarella, salami, capicola and provolone served with flatbread

\$4.25 per person

Norwegian Smoked Salmon

served with cream cheese, capers, red onions, chopped eggs and fresh bread

market price

Charcuterie Board

Selection of dried cured meats, cheeses, jams, chutney, crostini

Sushi and Sashimi Display

variety of fresh sushi and sashimi served with wasabi, soy sauce, pickled ginger; chopsticks included

market price per dozen

Fresh Garden Crudités Display

display of fresh seasonal vegetables served with assorted dips

\$3.95 per person

Raw Bar

display of raw oysters, clams, mussels, rock crab claws and king crab legs served with cocktail sauce and fresh lemons

market price per dozen

Northern Soul Catering

Premium Hors d'oeuvres

There is a charge of \$10 per person per an event that only serves hors d'oeuvres. A selection of eight of the finest hors d'oeuvres may be chosen to be served butler style throughout your event. Please note: hors d'oeuvres per buffets and plated dinners are included in the package. Any hors d'oeuvres can be substituted for one that is not included on menu upon request.

Hot Hors d'oeuvres

*Fried Shrimp Tempura – Tail on (shrimp sticks)
Mini Maryland Crab Cakes with Remoulade Sauce
Chicken Empanada with Spicy Salsa
Lamb Gyro Mini Pita
Porcini Mushroom Risotto Croquets
Stuffed Mushroom (seafood, sausage, or vegetable)
Beef Satay with a Chipotle Sauce
Spinach and Feta Cheese Phyllo Triangles
Chicken Satay with a Peanut Dipping Sauce
Swedish Meatballs or Meatballs Marinara
Vegetable Spring Rolls with Asian Dipping Sauce
Franks en Croute with Whole Grain Mustard
Mini Chicken Cordon Bleu
Mini Beef Patties
Mini Chicken Quesadilla (seasoned fajita)
Chicken Wings – Buffalo or Fried
Buffalo Chicken Bites (Panko Crusted)
Cheese Steak Egg Roles
Bacon Wrapped Scallops*

Cold Hors d'oeuvres

*Chilled Shrimp and Cocktail Sauce
Smoked White Fish Salad Canape
Smoked Salmon Mousse Canape
Mini Quiches
Chipotle Chicken Pin Wheels
Tuna and Cucumber Boats
Deviled Eggs*

Grilled Bruschetta with Tomato, Garlic, Basil and Romano Cheese

Roasted Tenderloin Canapé

Asparagus

Fried Vegetable Skewers

California Rolls with Asian Dipping Sauce

Assorted Finger Sandwiches (Tea Sandwiches)

Tomato and Fresh Mozzarella Skewers with Pesto Basil Sauce

Fruit Kebobs

Antipasto Skewers – Fresh Mozzarella, Olives, Salami, Fresh Basil, Roasted Red Peppers, Fresh Tortellini

Action Stations

Slider Station

Beef Sliders

Pulled Pork Sliders

Grilled Chicken Sliders or Chicken Parmesan Sliders

Breaded Cod Sliders

Vegetarian Sliders

Turkey Sliders

Crab Sliders

Chili and Cheese sliders

Philly Cheesesteak Sliders

Chicken & Waffle Sliders

Carving Station

(Select two of the following)

Honey Roasted Ham with a Pineapple Glaze

Roasted Turkey Breast with Cranberry Sauce and Homemade Gravy

Herb Crusted Leg of Lamb served with Mint au Jus

Peppered Tenderloin of Beef with a Red Wine Reduction

Beef Brisket with Beef Gravy

Pasta Station

(Select two of the following Pasta's and Sauce's)

Pasta's

Penne

Fusilli

Tri-colored Tortellini

Rigatoni

Sauce's

Marinara

A la Vodka

Basil Alfredo

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Sauté Station

(Selection of one)

Shrimp Scampi

sautéed shrimp with white wine, lemon, olive oil, butter and parsley, crostini served with angel hair pasta

China Stir Fry

choice of pork, chicken or vegetables served with fried rice

Moroccan Grill

consisting of assorted proteins and vegetables

Themed Menu Selections – (Choice of 2 Entrees)

Chinatown

Shrimp Lo Mein

Beef Broccoli Stir-Fry

Honey Sesame Chicken

Spring Rolls

Fried Rice

Stir-Fried Vegetables

Chopsticks

Taste of Italy

Chicken Marsala

Chicken Parmesan

Baked Lasagna with Meatballs or Baked Ziti

Sausage and Peppers

Pasta Primavera Salad

Garden Salad with 2 Dressings

Garlic Breadsticks

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Mexican Fiesta

Beef / Chicken Fajitas
Tortilla Chips with Bean Dip
South American Pasta Salad with Corn, Black Beans and Cilantro
Rice and Red Beans
Taco Shells hard and soft
Lettuce, Diced Tomatoes, Cheddar Cheese, Sour Cream, Salsa, Jalapenos and Guacamole
Enchiladas
Mexican Corn on the Cob

Hawaiian Luau

Beef or Chicken Kabobs with Teriyaki Sauce
Roasted Pork with Honey Mustard Sauce
Macadamia Nut Rice
Grilled Seasonal Vegetables
Fresh Fruit
Garden Salad
Hawaiian Sweet Rolls

Southern Hospitality

Fried or Baked Chicken
Barbecue Spare Ribs
Macaroni and Cheese
Potato Salad
Candied Yams
Fresh String Beans
Cornbread
Coleslaw

Northern Soul Catering

Caribbean Flare

Mini Beef Patties
Rice and Peas
Caribbean Jerk Chicken
Curried Pork
Seasonal Steamed Vegetable Medley
Plantains and Johnny Cakes

New England Clam / Lobster Bake

NY Sirloin
Maine Lobster
Clams
Mussels
Red-bliss Potatoes
Sweet Potatoes
Corn on the Cob
Sweet Sausage
Chowder (Red or White)
Melted Butter
Choice of Salad
Watermelon
Choice of Beverage
Assorted Cookies and Brownies

Northern Soul Catering

Southern Fish Fry

Fried Whiting or Catfish

Baked Beans

Macaroni Salad

Cheese Grits

Hushpuppies

Corn on the Cob

Steak Fries

Choice of Salad

Choice of Beverage

Tartar Sauce

Lemons

Malt Vinegar

Backyard Cookouts

Grilled NY Sirloin

Grilled Salmon

Grilled Sweet Sausage

Burger/Cheeseburgers (Lettuce, Tomatoes)

Hotdogs (Sauerkraut)

Barbecue Baby Back Ribs

Corn on the Cob

Coleslaw

Watermelon

Choice of Salad

Choice of Beverage