SOULFUL CATERING

All items feature local, beyond organic produce and other organic ingredients and are available vegan and/or gluten free. We use a minimum of salt, sugar and fat, and only sea salt, evaporated cane and coconut, olive or grape seed oils, real butter, or our own ghee. We proudly make everything in house from scratch and will work with you to design a menu that fits your needs. Inside are examples of a few of our most popular menu items. Our food highlights seasonal produce, herbs and the finest spices and is rich with flavor!
**BREAKFAST**

- **YOGURT**
  - $1.50 per person

- **GREEK YOGURT**
  - $2.00 per person

- **HOMEMADE GRANOLA**
  - $1.50 per person

- **SEASONAL ROASTED VEGETABLE FRITTATA**
  - $2.50 per person

- **FRESH FRUIT OR SAVORY MUFFINS**
  - $20 per dozen

- **SEASONAL FRUIT PLATTER**
  - $2 - $3.50 per person
  (depending on fruit selection)

- **IRISH OATMEAL WITH SEASONAL FRUIT SAUCE OR SAVORY GRITS**
  - $2.50 per person

**LUNCH & DINNER**

**$7.50 - $15.00 PER PERSON**
(depending on quantity)

- **BLACK EYED PEAS, SAUTEED GREENS, CORN BREAD**

- **CHANA (SPICY PUNJABI GARLANZO BEAN STEW), BASMATI RICE, RED PEPPER COLLARD GREENS**

- **DHAAAL (INDIAN SPICED LENTILS), BASMATI RICE, ROASTED CUMIN CAULIFLOWER**

- **VEGETABLE "CURRY" W/ BASMATI RICE, GARDEN SALAD**
  (CHICKEN OR TOFU ADD $1.50/PERSON)

- **VERY VEGGIE PILLAU (FRAGRANT RICE & FRESH VEGGIES BAKED W/ INDIAN SPICES), WITH THE OPTION OF BAKED MASALA PANEER (MILK CURDS)**

- **VEGGIE/TOMATO PASTA: RICH TOMATO SAUCE WITH VEGETABLES AND HERBS OVER PASTA**

- **BAKED MUSHROOM /VEGGIE PASTA: FLAVORFUL MUSHROOM SAUCE BAKED WITH VEGGIES AND PASTA**
ALACARTE & SIDES

SIDES

MIXED GREENS SALAD WITH SESAME DRESSING $2.50 PER PERSON

SESAME KALE SALAD WITH SHREDDED CARROTS AND DRIED CRANBERRIES $2.50 PER PERSON

ROASTED ONION & FRESH HERB FLAT BREAD $2 PER PERSON

AL A CARTE

VEGETABLE WRAPS $6.50-$8.50 EACH

ROASTED VEGETABLE SANDWICHES (ADD CHICKEN OR TOFU $1.50 CENTS PER PERSON) $6.75-$8.75 EACH

SEASONAL VEGETABLE SOUP $3-$4.50 PER PERSON
- TOMATO/BASIL
- CARROT/CORIANDER
- BROCCOLI/POTATO
- SPLIT PEA/SWEET POTATO
- BUTTERNUT SQUASH
- PUMPKIN
(ADDITIONAL TYPES AVAILABLE UPON REQUEST)

ALOO TIKKI PLATE: POTATO/SESAME PATTI, CREAMY GARBANZOS, MINT/TAMARIND CHUTNEY $6 PER PERSON

CRISPY BAKED PAKORAS (SAVORY GARBANZO BEAN/VEGETABLE BITES), MINT/APPLE CHUTNEY $3 PER PERSON

DESSERTS

DESSERT COOKIES $9 PER DOZEN
- OATMEAL
- WALNUT/RAISIN
- CHOCOLATE ORANGE
- DOUBLE COCONUT
- PISTACHIO CARDAMOM
- CHOCOLATE CHILI (OTHERS UPON REQUEST)

APPLE/PEAR & BERRY CRUMBLE $2.50 PER PERSON

DARK CHOCOLATE CAKE $3.00 PER PERSON

KHEER: BASMATI RICE PUDDING WITH CARDAMOM AND PISTACHIO $3.00 PER PERSON

VERY BANANA BREAD $2 PER PERSON

APPLE BREAD $2 PER PERSON
**BEVERAGES**

- **Ginger Lemonade**
  - $35 pitcher
  - (serves approximately 30)

- **Watermelon/Strawberry/Mint Cooler**
  - $35 pitcher
  - (serves approximately 30)

- **Herb/Fruit Iced Teas, Various Seasonal Varieties**
  - $30 pitcher
  - (serves approximately 30)

- **Chai**
  - $25/30
  - Small or large thermos (11 or 14 8oz cups)
  - Made with CSU’s own Chai masala and black tea, prepared with dairy or soy milk and sugar.

- **Fair Trade Coffee**
  - $20/25
  - Small or large thermos (11 or 14 8oz cups)
  - Served black w/ optional dairy or non-dairy creamer & sugar upon request for an additional fee.

**PRICES**

Listed prices are for food only. They do not include service/serving ware, linens, delivery, set-up or service of any kind. These services and/or supplies are available for an additional fee. Discuss these additional needs with the catering manager when placing order.

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**POLICIES**

- **Deposit**
  - A 25% deposit is required when you place your order. Payment in full is due 10-business days prior to event.

- **Order Changes**
  - To ensure proper labor coverage and food supplies, a guaranteed final guest count is required 10-business days prior to event. Once a guaranteed count is given the numbers cannot be reduced. The count can be increased up to 48 hours before the event. Any additional guests must be paid for prior to the event.

  Rush orders (10-business days or less lead time) may incur a rush fee. Rush orders must be paid in full at time of order.

- **Cancellations**
  - Cancellations made less than 10-business days in advance will forfeit their 25% deposit. Cancellations less than 48-hours in advance will only receive a 50% refund. Cancelled rush orders will only receive a 50% refund.

  Orders will only be considered cancelled by speaking directly to the catering manager.

- **Tax Fee**
  - A Los Angeles sales tax of 9.5% will be added to all orders.

- **Pick Up Site**
  - Orders can be picked-up at the Village Market Place at no charge. Delivery is available for an additional fee. Delivery fee starts at $20 and goes up depending on travel distance and time. Delivery does not include set-up, serving or breakdown.

- **Set up & Servers**
  - Set-up, serving and breakdown can be provided for an additional fee. Starting at $30/hr. for 1 server. The VMP will determine how many servers are needed based on your event size and menu.

- **To place an order**
  - Contact catering manager Heather Fenney at vmp@csuin.com or call 213-746-1216.