

# 40 ACRES SOUL KITCHEN

*Catering & Events*



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## ABOUT 40 ACRES SOUL KITCHEN:

40 Acres Soul Kitchen offers a diverse and cost-effective option for catering and event services. Our event decor ranges from innovative, classic, romantic, theme-based, modern, and exotic. Table props and centerpieces incorporate natural elements like fruit, floral and decorative rocks with candles, mirrors, and specialty event theme pieces.

40 Acres Soul Kitchen delivers a delicious fusion of Southern, Cajun, and Traditional American delicacies and features mouthwatering dishes like Seafood Gumbo, Fried Chicken, and Sweet Potato Pie as well as a variety of delicious appetizers, salads, sandwiches, and platters.

## WE CATER:

Weddings

Corporate Events

Company Picnics

Sporting Events / Concerts

Barbecues

Birthday Parties

Festivals

## AREAS WE CATER/DELIVER TO:

Campbell, Cupertino, Gilroy, Hollister, Los Altos, Los Gatos, Menlo Park, Milpitas, Mountain View, Palo Alto, San Jose, Santa Clara, Saratoga, Stanford, Sunnyvale, Willow Glen, and Woodside

## **BREAKFAST ENTREES**

### **CONTINENTAL BREAKFAST**

AN ASSORTMENT OF MUFFINS, DANISH AND BAGELS. MENU INCLUDES CREAM CHEESE, PRESERVES, BUTTER, FRESH FRUIT PLATTER, ORANGE JUICE, AND COFFEE & TEA SERVICE.  
INCLUDES DISPOSABLE PLATES, NAPKINS, AND UTENSILS  
\$8 PER PERSON

### **SWEET N' SAVORY BRUNCH**

BUTTERMILK WAFFLES OR FRENCH WITH POWDERED SUGAR & SYRUP, TOAST, BACON, SAUSAGE, FRESH FRUIT PLATTER. AND INCLUDES DISPOSABLE PLATES, NAPKINS, AND UTENSILS.  
\$10 PER PERSON

### **DIY BREAKFAST FIESTA**

CHORIZO, BACON, GRILLED VEGGIES, SCRAMBLED EGGS, BLACK BEANS, SHREDDED CHEESE, PICO DE GALLO, FLOUR AND CORN TORTILLAS AND SALAS.  
INCLUDES DISPOSABLE PLATES, NAPKINS, AND UTENSILS  
\$10 PER PERSON

### **COUNTRY BREAKFAST**

SCRAMBLED EGGS, BACON, SAUSAGE, ROASTED POTATOES WITH PEPPERS & ONIONS, FRESH FRUIT PLATTER, ORANGE JUICE, INCLUDES DISPOSABLE PLATES, NAPKINS, AND UTENSILS  
\$12 PER PERSON

## **EXTRAS**

BREAKFAST BACON (2 PCS) (\$2 EACH)

BREAKFAST SAUSAGE (2 PCS) (\$2 EACH)

GREEN SIDE SALAD (\$2 EACH)

COUNTRY BREAKFAST POTATOES (\$2 EACH)

SCRAMBLED EGGS (\$3 EACH)

MILK (\$2 EACH)

ASSORTED BREAKFAST PASTRIES (\$2 EACH)

GOURMET 9" PIES (CHOICE OF PUMPKIN, PECAN, APPLE, AND SWEET POTATO) (\$39 EACH)

**HOT APPERTIZERS**

PRICING BASED ON 20-PERSON MINIMUM. 2-3 PCS. PER PERSON

SWEET & SPICY COCKTAIL MEATBALLS

BBQ COCKTAIL MEATBALLS

BBQ PARTY WINGS

JAMAICAN JERK PARTY WINGS

BUFFALO PARTY WINGS

BBQ PULLED PORK WITH SWEET ROLLS

SPINACH GARLIC & CHEESE MUSHROOM CAPS

JAMAICAN JERK CHICKEN SKEWERS

PETITE CRAB CAKES WITH SPICY MAYO

PETITE SALMON CROQUETTES WITH SPICY MAYO

GRILLED VEGETABLE KABOBS

**COLD APPERTIZERS**

PRICING BASED ON 20-PERSON MINIMUM. 2-3 PCS. PER PERSON

7 LAYER BEAN DIP WITH TORTILLA CHIPS

SPINACH & ARTICHOKE DIP WITH CRACKERS AND SLICED BAGUETTES

DEVILED EGGS

SEAFOOD SALAD WITH CRACKERS AND SLICED BAGUETTES

ANTIPASTO KABOBS WITH MARINATED VEGETABLE, CHEESES, AND/OR SMOKED MEATS

CAPRESE KABOBS WITH MOZZARELLA, TOMATO, AND BASIL

FRUIT KABOBS WITH SEASONAL FRUITS

## PLATTERS

### SEASONAL FRUIT ARRANGEMENT

(CANTALOUPE, WATERMELON, WHITE GRAPES, RED GRAPES, STRAWBERRIES, PINEAPPLE)

SMALL (FEEDS UP TO 25) 40.00  
MEDIUM (FEEDS UP TO 50) 80.00  
LARGE (FEEDS UP TO 100) 125.00

### FRESH VEGETABLE CRUDITÉS PLATTER

(BROCCOLI, CAULIFLOWER, CARROTS, CELERY, CUCUMBERS, GREEN PEPPERS, RED PEPPERS, GRAPE TOMATOES, AND RANCH DIP)

SMALL (FEEDS UP TO 25) 30.00  
MEDIUM (FEEDS UP TO 50) 60.00  
LARGE (FEEDS UP TO 100) 100.00

### THE PERFECT CHEESE PLATTER

(SWISS, GOUDA, HOT PEPPER AND SHARP CHEDDAR, FRUIT GARNISH AND GOURMET CRACKERS)

SMALL (FEEDS UP TO 25) 40.00  
MEDIUM (FEEDS UP TO 50) 80.00  
LARGE (FEEDS UP TO 100) 125.00

### MEAT & CHEESE PLATTER

(ROAST BEEF, HAM, TURKEY, COLBY JACK AND CHEDDAR CHEESE WITH GOURMET OLIVES AND MARINATED VEGETABLES)

SMALL (FEEDS UP TO 25) 40.00  
MEDIUM (FEEDS UP TO 50) 80.00  
LARGE (FEEDS UP TO 100) 125.00

### COCKTAIL FINGER SANDWICHES PLATTER

(SWEET ROLLS WITH CHICKEN SALAD OR SEAFOOD SALAD)

SMALL (FEEDS UP TO 25) 40.00  
MEDIUM (FEEDS UP TO 50) 80.00  
LARGE (FEEDS UP TO 100) 125.00

### PARTY WINGS PLATTER

(BBQ, BUFFALO, AND JERK WINGS WITH CARROTS, CELERY, RANCH OR BLUE CHEESE)

SMALL (FEEDS UP TO 25) 50.00  
MEDIUM (FEEDS UP TO 50) 100.00  
LARGE (FEEDS UP TO 100) 145.00

### ASSORTED COOKIE PLATTER

(MAY INCLUDE CHOCOLATE CHIP, CHOCOLATE FUDGE, OATMEAL RAISIN, PEANUT BUTTER OR WHITE CHOCOLATE)

SMALL (FEEDS UP TO 25) 15.00  
MEDIUM (FEEDS UP TO 40) 25.00

**COLD SANDWICHES**

MIN. 8 ORDERS

SANDWICH, BAG OF CHIPS, AND DESSERT  
7.95 PP

**TURKEY & CHEESE**

TURKEY BREAST WITH LETTUCE, TOMATO, RED ONION SLICES AND MAYO ON SLICED SOURDOUGH BREAD.

**THE WHARF**

SEAFOOD SALAD WITH LETTUCE, TOMATO, RED ONION SLICES AND MAYO ON WHOLE WHEAT.

**TUNA SALAD**

COUNTY STYLE TUNA SALAD WITH LETTUCE, TOMATO, RED ONION SLICES AND MAYO ON WHOLE WHEAT.

**ROAST BEEF ROYALE**

ROAST BEEF WITH LETTUCE, TOMATO, RED ONION SLICES, PREPARED HORSERADISH, AND MAYO ON SLICED WHITE BREAD.

**VEGGIE**

MARINATED ROASTED VEGGIES AND FETA WITH FRESH SPINACH, PESTO, AND BALSAMIC VINAIGRETTE ON TOASTED HERB BREAD.

**HOT SANDWICHES**

SANDWICH, BAG OF CHIPS, AND DESSERT 9.95PP

**SHRIMP PO' BOY**

SEASONED CRISPY SHRIMP WITH SPICY COLE SLAW, DILL PICKLE SLICE, AND CREOLE REMOULADE ON A HOAGIE ROLL.

**BBQ SHRIMP**

SEASONED GRILLED SHRIMP WITH BBQ SAUCE AND SPICY COLE SLAW ON A HOAGIE ROLL.

**CAJUN CHICKEN & CHEESE MELT**

SEASONED GRILLED CHICKEN BREAST AND MELTED CHEDDAR AND JACK CHEESES ON SOURDOUGH.

**TUNA MELT**

COUNTRY TUNA SALAD. MELTED CHEDDAR AND JACK CHEESES ON SOURDOUGH.

**HOT N' CHEESY STEAK**

CHOPPED STEAK WITH CHEDDAR AND SWISS, BELL PEPPERS, ONIONS ON A HOAGIE ROLL.

### **SAMPLE SELF-SERVED LUNCH BUFFET**

INCLUDES (1) ENTREES (2) SIDES (1) SALAD AND CORNBREAD OR DINNER ROLL

20-49 GUESTS 16.00PP  
50-99 GUESTS 14.00PP  
100-199 GUESTS 12.00PP  
200+ GUESTS 9.00PP

**INCLUDES:** DISPOSABLE PLATES, UTENSILS, AND NAPKINS. TWO COMPLIMENTARY LINENS PROVIDED FOR BUFFET. WATER PITCHERS, CUPS, AND COFFEE SERVICE

### **SELF-SERVED TWO ENTRÉE DINNER BUFFET**

INCLUDES (2) APPETIZERS (2) ENTREES (2) SIDES (1) SALAD AND CORNBREAD OR DINNER ROLL

20-49 GUESTS 26.00PP  
50-99 GUESTS 22.00PP  
100-199 GUESTS 19.00PP  
200+ GUESTS 17.00PP

**INCLUDES:** DISPOSABLE PLATES, UTENSILS, AND NAPKINS. TWO COMPLIMENTARY LINENS PROVIDED FOR BUFFET  
WATER PITCHERS, CUPS, AND COFFEE SERVICE

### **MEXICAN BUFFETT**

SEASONED GROUND BEEF AND CHICKEN  
WITH MEXICAN RICE, REFRIED BEANS GARDEN SALAD, AND SEASONAL FRUIT PLATTER  
CONDIMENTS INCLUDE FLOUR/CORN TORTILLAS, CHEESE, SOUR CREAM, ONIONS, CILANTRO,  
TORTILLA CHIPS, SALSA, AND JALAPENOS

**INCLUDES:** DISPOSABLE PLATES, UTENSILS, AND NAPKINS. TWO COMPLIMENTARY LINENS PROVIDED FOR BUFFET  
WATER PITCHERS & CUPS

## AL A CARTE ENTREES

### MUSHROOM CHICKEN

SEASONED BONELESS CHICKEN BREAST, PAN SEARED TO PERFECTION, FINISHED WITH A CREAMY MUSHROOM SAUCE

### SMOTHERED TURKEY WINGS

TURKEY WINGS SMOTHERED IN SAVORY SOUTHERN ONION GRAVY OFF THE BONE

### SOUTHERN HERB ROASTED CHICKEN

CHICKEN ROASTED WITH BUTTER, GARLIC, ROSEMARY, PARSLEY, AND THYME

### SOUTHERN FRIED CHICKEN

SEASONED AND LIGHTLY FRIED TO PERFECTION

### SOUTHERN STYLE PEPPER STEAK

THIN SKIRTS OF STEAK COOKED IN BELL PEPPER AND ONION GRAVY

### STEWED OXTAILS

RUBBED WITH GARLIC AND THYME, STEWED WITH CARROTS, ONIONS, AND PEPPERS

### PEPPERCORN & GARLIC RUBBED ROAST BEEF

WITH BRAISED CARROTS, ONIONS, AND FINGERLING POTATOES

### SALMON

SEARED, BAKED, AND FINISHED WITH LEMON, HERBS, AND GARLIC.

### SOUTHERN FRIED FISH

CRISPY SEASONED FILLET FRIED IN HOMEMADE CORNMEAL COATING. (SEASONAL)

### BLACKENED CATFISH

FILLETS OF CATFISH GRILLED WITH MINCED GARLIC, HERBS, AND SPICES.

### SEAFOOD GUMBO

A SAVORY CREOLE ROUX WITH CHICKEN, SMOKED TURKEY, CRAB, FISH, SHRIMP, PRAWNS, BEEF HOT LINKS, GARLIC, OKRA, TOMATOES, AND RED AND GREEN PEPPERS. SERVED WITH SIDE OF RICE.

### CHICKEN & SAUSAGE GUMBO

A SAVORY CREOLE ROUX WITH CHICKEN, BEEF HOT LINKS, GARLIC, OKRA, TOMATOES, AND RED AND GREEN PEPPERS. SERVED WITH SIDE OF RICE.

### PASTA JAMBALAYA

A PASTA DISH LOADED WITH CHICKEN, BEEF HOT LINKS GARLIC, PEPPERS WITH CREAMY CAJUN ALFREDO

### PASTA NEW ORLEANS

LINGUINI PASTA WITH SEASONED CHICKEN, PRAWNS, BEEF HOT LINKS, PEPPERS, AND SPICY TOMATO SAUCE.

### CREOLE SEAFOOD BROIL

PRAWNS, MUSSELS, BEEF HOT LINKS, RED POTATOES, AND CORN COBETTES BROILED WITH GARLIC BUTTER AND HERBS.



**ON THE SIDE**

YAMS

COLLARD GREENS

COUNTRY POTATO SALAD

MASHED POTATOES

ROASTED POTATOES WITH ROSEMARY & GARLIC

SMOTHERED CABBAGE

YELLOW SQUASH WITH GARLIC AND SCALLIONS

SOUTHERN STRING BEANS AND POTATOES

MIXED VEGETABLES

BEANS N' RICE WITH SMOKED TURKEY

BLACK EYED PEAS

WHITE RICE

MAC N' CHEESE

DINNER ROLLS

CORNBREAD

**SALADS**

MIXED BABY GREENS SALAD

GARDEN GREEN SALAD

CLASSIC CAESAR SALAD

SOUTHERN POTATO SALAD

SEASONAL FRUIT SALAD

PENNE PASTA SALAD

**SWEETS**

BANANA PUDDING

CHOCOLATE FOUNTAIN

CHOCOLATE CHIP COOKIES OR BROWNIES

SWEET POTATO PIE

PEACH COBBLER

APPLE PIE

LEMON CAKE

**BEVERAGES**

CANNED SODAS

BOTTLED SODAS & JUICES

GATORADE

LEMON-GRAPE PUNCH

TROPICAL FRUIT PUNCH,

TEXAS SWEET TEA

LEMONADE

STRAWBERRY-LEMONADE,

BOTTLED WATERS

PITCHER OF INFUSED WATER LEMON, COCONUT, OR CUCUMBER WATER