

# À La Carte

CALL (206) 329-1202 FOR PRICING  
SERVES 20 (MINIMUM 20 GUESTS PER ITEM - NO SPLITTING ITEMS -)

## APPETIZERS

ISLAND SOUL CALYPSO WINGS (SWEET MANGO)  
ISLAND SOUL HABANERO WINGS (SPICY)  
JERK CHICKEN SKEWERS  
TOSTONES  
SWEET PLANTAINS  
BEEF, CHICKEN OR VEGETARIAN JAMAICAN PATTIES  
SEAFOOD FRITTERS  
MINI CRAB CAKES  
SALMON CROQUETTES  
FRUIT PLATTER

## SEAFOOD

SOUTHERN FRIED CATFISH  
RED SNAPPER WITH ESCOVITCH SAUCE  
GRILLED ATLANTIC SALMON  
JAMAICAN RUNDOWN WITH PRAWNS  
BAYOU GUMBO  
CAJUN JAMBALYA

## SALADS

DRESSING IN BALSAMIC VINAIGRETTE WITH EXTRA VIRGIN  
OLIVE OIL & SPICES, BLENDED IN HOUSE FROM SCRATCH

ORGANIC SPRING MIX HOUSE SALAD  
ORGANIC SPRING MIX HOUSE SALAD WITH  
— CHICKEN: JERK OR BBQ  
KEY WEST PRAWN SALAD  
POTATO SALAD

## VEGETARIAN

JAMAICAN RUNDOWN & TOFU\*  
CURRIED VEGETABLES & TOFU\*  
TAMAL AZTECA\* (CONTAINS CHEESE)  
JERK LINGUINI WITH VEGETABLES

\*GLUTEN FREE & VEGAN

## BREAKFAST

BAGEL & CREAM CHEESE; BUTTER & JAM  
ASSORTED MUFFINS  
ASSORTED PASTRY & SCONES  
FRESH SEASONAL FRUIT

## MEAT

OLD FASHION MEATLOAF  
WHOLE ROASTED TURKEY  
SLOW ROASTED PORK ROAST  
JERK OR BBQ CHICKEN  
CURRIED CHICKEN  
SOUTHERN FRIED HENS  
SMOTHERED OR GRILLED PORK CHOPS  
CURRIED GOAT  
JERK PORK OR BEEF RIBS  
BBQ OR BEEF RIBS  
OXTAILS  
SPICED PULLED PORK  
HERB ROAST OR CURRIED LAMB  
GARLIC STUFFED BEEF RIB ROAST

## SIDE DISHES

FAMOUS COCONUT CORN MUFFINS  
SOUL SLAW\*  
SEASONED, SMASHED POTATOES  
SUCCOTASH\*  
PASTA SALAD\*  
RICE OR RICE & PEAS\*  
CUBAN BLACK BEANS\*  
COLLARD GREENS\*  
ROASTED SEASONAL VEGETABLES\*  
MASHED YAMS  
MACRONI & CHEESE  
CORNBREAD STUFFING  
CABBAGE  
MASHED POTATOES  
BLACK EYED PEAS

\*VEGETARIAN

## DESSERTS

PEACH COBBLER  
RUM POUND CAKE  
LEMON POUND CAKE  
BREAD PUDDING  
SWEET POTATO PIES  
COCONUT CAKE

# Featured Menus

## BOX LUNCHES / PACKAGES

### \$15/ PER PERSON\*

COLD CUT SANDWICHES:

- SPICED TUNA SANDWICH
- JERK OR BBQ CHICKEN SANDWICH
- OLD FASHION MEATLOAF SANDWICH
- ROASTED VEGETABLE SANDWICH

### \$17/ PER PERSON\*

- JUMBO PRAWN PO'BOY
- OYSTER PO'BOY
- CATFISH PO'BOY
- RED SNAPPER WITH ESCOVITCH SAUCE
- GARLIC & ONION STEAK

\*INCLUDED ARE SOUL SLAW, CHIPS AND BOTTLED WATER

## CARIBBEAN

\$22/ PER PERSON

SWEET PLANTAINS  
ORGANIC SPRING MIX: BALSAMIC  
VINAIGRETTE DRESSING  
COCONUT CORN MUFFINS  
RICE & PEAS

- JERK / CURRIED CHICKEN  
-OR- JERK / CURRIED TOFU  
(ADD RIBS: \$2/PER PERSON)

## THE BAYOU

\$28/PER PERSON

BASMATI RICE  
FRIED OKRA  
SEAFOOD GUMBO  
COCONUT CORN MUFFINS

- BLACKENED CATFISH -OR- LOUISIANA FRIED

## FESTIVAL OF BBQ

\$22/PER PERSON

SOUL SLAW OR CREAMY POTATO SALAD  
MACARONI & CHEESE  
COCONUT CORN MUFFINS  
CUBAN BLACK BEANS -OR- BAKED BEANS

- BBQ CHICKEN -OR- BBQ TOFU  
(ADD RIBS: \$2/ PER PERSON)

## SOULFUL SUNDAY

\$26/PER PERSON

SUCCOTASH  
COCONUT CORN MUFFINS  
COLLARD GREENS  
SMASHED YAMS  
FRIED CHICKEN

## THE VEGETARIAN

\$22/PER PERSON

RICE & PEAS  
ORGANIC SPRING MIX  
CUBAN BLACK BEANS  
COLLARD GREENS  
TAMAL AZTECA  
COCONUT CORN MUFFINS

# Non-Alcoholic Drinks / Beer Wine & Spirits

**PRICES ARE SUBJECT TO CHANGE WITHOUT NOTICE**

## **NON-ALCOHOLIC DRINKS:**

Fruit Punch, Ice Tea & Lemonade

30 -99 Guest \$75

100 - 199 Guest \$150

200 - 300 Guest \$225

Homemade Ginger Beer and Hibiscus Sorrel can be added at an additional cost of \$4 per person (minimum of 30 guest).

## **SODA DRINKS & BOTTLED WATER:**

Assorted sodas and bottled water \$2 per person

## **SELF-SERVE HOT COFFEE & HOT TEA SERVICE:**

30 -99 Guest \$120

100 - 199 Guest \$180

200 - 300 Guest \$240

## **BEER, WINE & SPIRITS PACKAGE:**

Beer \$4 per guest

Georgetown Brewery Kegs (not sold by the glass) - price to be quoted at time of booking

Specialty Kegs (not sold by the glass) - price to be quoted at time of booking

Wine \$6 per guest

Well Spirits \$6 per guest

Premium Spirit: Prices may vary

Bottled water and assorted sodas included with purchase of beer, wine & spirits package

\$600 Minimum applies to all beer, wine & spirits (selection of beer, wine & spirit choices will be decided at the time of booking).

Price does not include rental price for beer, wine and spirit glasses.

Bartender and bar-back staff hours are priced separately, one bartender per 80 guest at a cost of \$30 per hour with a 4 hour minimum.

Island Soul must be the sole provider of all alcoholic beverages when choosing the beer, wine, & spirits package.

**LIQUOR LIABILITY INSURANCE** included with beer, wine, & spirits package.

**BANQUET PERMIT** must be obtained by client before any alcoholic beverages can be distributed.

## **CLIENT PROVIDED ALCOHOL:**

Client provided alcohol will not be served by Island Soul employees.

Washington State Law does not permit Island Soul to accept client provided alcohol at our restaurant.

Washington State Law will not allow Island Soul to transport client provided alcohol to and from events. If the client is providing alcohol, the client is responsible for getting alcohol to the event and collecting of at the end of the event.

# Policies

## **DELIVERY & SET UP:**

Minimum order for delivery and setup of catering items is \$600 on week days and \$1000 on weekends and holidays. All prices are subject to Washington State sales tax and 18% service charge. These prices are for food only. Island Soul will provide utensils, cups, plates and napkins at an additional cost.

## **DEPOSIT & CANCELATION:**

A deposit of 50% is required to secure the date of event. Final guest count must be made 5 days prior to event to ensure adequate food quantities and staffing.

**FINAL PAYMENT** is due the day of the event. For your convenience Island Soul accepts cash, checks, Visa and MasterCard.

**CANCELATION** within 72 hours of event will be charged 50% of the total catering cost and if canceled within 48 hours will be charged 100% of the catering cost.

## **WAIT/SERVER STAFF:**

One server for every 35 people at \$20 an hour per server (4 hour minimum).

When tables must be set up or moved by the catering staff, appropriate charges will be included on your final bill.

## **TASTING:**

Tasting are by appointment only (pricing will vary).

Hours for tasting:  
Monday through Thursday 3pm to 5pm

## **LEFTOVERS:**

Due to Washington State health regulation, perishable leftovers may not be removed from the event site. Island Soul will not be held responsible for food items removed without our knowledge and prior consent.

## **EQUIPMENT REMOVAL:**

If catering equipment or rental items are removed from the event site appropriate charges will be added to the final bill.

## **SPECIALTY LINEN & CHINA RENTALS:**

Island Soul will coordinate renting of specialty linens, china, tables, chairs and any additional items that we cannot provide in house at the clients request. The total rental bill will include rental cost of items along with shipping and delivery charges, plus a 20% service fee for coordinating service. Clients may also choose to rent them on their own.