



Event Catering

Soul Kitchen, Norfolk

Whatever your event
we would love to cater for you...

We provide bespoke catering for any event: weddings, christenings, wakes, private parties, chef-experiences in your own home, business meetings and more. Here are some examples and prices, but please do discuss your requirements with us as we will always do our best to cater to your taste and budget.

V = Vegan, GF = Gluten-Free, DF = Dairy-Free

Light bites:

Tea/coffee & sweet treats (from £5pp)

Sandwich buffets (from £7pp)

Mixed canapé platter: Scrumptious fillings include: Caribbean Chicken; Beetroot & Pesto vol au vents; Smoked salmon blini; carpaccio of tuna with wasabi mayonnaise; Baby croque monsieur; Sticky pork belly with Hoisin sauce & cucumber; white asparagus, sweet potato & spinach pots; Diced steak with roast pepper creole sauce; Coconut & lime prawns, Mini salmon gravlax...

From £5pp for 3-4 canapes (or from £60 giant platter of 40 canapés)

Sharing-Platters

A very popular choice for parties!

either priced per person or per giant platter (60cm x 40cm)

French platter: cheeses, cured meats, olives, grapes, crackers, pickles & chutneys (from £12pp or £60 giant sharing platter)

Caribbean platter: jerk chicken wings, sticky pork ribs, yam cakes, plantain & callaloo (from £12pp or £60 giant sharing platter)

Vegan platter: red pepper hummus, guacamole, curried aubergine, antipasti nibbles served with toasted tortilla chips (from £12pp or £60 giant sharing platter)

Party platter: hand-made sausage rolls, mini quiches, onion bhajis, crisps, carrot & cucumber sticks, assorted dips & canapés (from £10pp or £50 giant sharing platter)

Sushi platter: nigiri, maki & urimaki (GF)

£80 per giant sharing platter (50 pieces)

Seafood platter: calamari, fish goujons, sweet chili salmon, mussels from £12pp or £60 per giant platter

Sausage roll platter: Handmade jumbo sausage rolls: some with chilli, some with apple, some normal (£3pp for 2 rolls or £45 per giant platter of 30 rolls)

Dessert platter: assorted mini desserts and macaroons (from £5pp or £60 giant sharing platter includes 40 mini desserts)

Hot Buffets (from £15pp)

Jerk Chicken, rice n peas, pineapple salsa (GF/DF)

Coconut seabass, stir-fried veg & rice (GF/DF)

Breadfruit Curry with wild black rice (V/GF)

Curried goat, rice n peas (GF/DF)

Caribbean Oxtail stew with rice (GF/DF)

Beef bourguignon with mashed potato (GF/DF)

Satay lamb with rice (or chicken, or veg option)

Tomato & chill red Snapper with rice (GF/DF)

Butternut & lentil Wellington (V)

Paella Royale: seafood, chicken & chorizo - or Vegan Paella (GF)

Caribbean Coconut Chicken with rice (GF)

Champagne or Prosecco receptions:

weddings, anniversaries, Christmas parties, hen-dos... a brilliant way to get any party started!

5 canapés & glass of bubbly from £15pp

5 canapés & 2 glasses of bubbly from £20pp

Sit-down meals

We suggest offering your guests choice of three starters, three main meals, three desserts by advance pre-order: £15 main meal only, £22 two courses, £30 three courses. Waitress service optional. We are more than happy to cater for specific requests but prices may vary.

Starters:

- Char-grilled Jerk chicken wings & pineapple salsa (GF/DF)
- Sticky pork ribs with jerk bbq sauce (GF/DF)
- Yam cakes with creole sauce (V)
- Tempura prawns with sweet chili sauce
- Crab & sweet potato cakes with garlic mayonnaise

Mains:

- Curried goat served with rice & beans (GF/DF)
- Caribbean Coconut Chicken, rice & salad (GF/DF)
- Local Beef Burger, chunky chips & salad (DF)
- Jerk Chicken, rice n peas, pineapple salsa (GF/DF)
- Caribbean Oxtail stew with rice (GF/DF)
- Beef bourguignon with mashed potato (GF/DF)
- Satay lamb with rice (or chicken, or veg option)
- Coconut seabass with stir-fried vegetables, rice & salad (GF/DF)
- Pan-fried parrotfish in lemon, garlic & fresh parsley, rice (GF/DF)
- Tomato & chill red Snapper with rice (GF/DF)
- Thai red prawn curry & sticky coconut rice (GF)
- Beetroot burger, sweet potato fries, creole sauce & salad (V)
- Vegan Jamaican: yam cakes, plantain, rice, salad, pineapple salsa (V)
- Vegan Gumbo: okra, pulses, tomato sauce, fresh coriander, rice (V)
- Breadfruit Curry with wild black rice (V/GF)
- Butternut & lentil Wellington (V)

Desserts:

- Caramel & apple pie with cream (GF)
- Chocolate & cherry cheesecake (V/GF)
- Honeycomb charlotte
- Mango & passion cheesecake
- Toffee & profiterole cheesecake
- Tarte au citron
- Raspberry & rhubarb frangipane
- Pear, chocolate & almond tart

Fine-Dining Menu

Ideal for Weddings or Private Chef hire at home or in holiday home! We suggest offering your guests a choice of three of each course for advanced pre-order: £50 for three courses, £40 two courses & £35 for one course. Waitress service included. We are more than happy to cater for specific requests, but prices may vary.

Starters:

- Porcini Paté served with olive focacia (V)
- Mini mozzarella risotto balls with a red pesto & chilli dipping sauce
- Duck & Champagne Terrine
- Gin-cured salmon with cucumber & wasabi emulsion (GF/DF)
- Pan Fried Scallops, pea purée, watercress & lime drizzle (GF/DF)
- Soul Vegetable Tempura served with a Caribbean Dipping Sauce (V)
- Wild mushroom with stilton & brioche toast

Mains:

- Slow-cooked duck breast, fondant potato, Chantenay carrots, whiskey and orange sauce (GF)
- Beef tenderloin, crushed baby roast potatoes, roast asparagus, aubergine, red wine gravy (GF/DF)
- Herb-crusted roast rack of lamb with Bordelaise sauce, potato fondant, heritage carrots & pea purée
- Pork belly confit with star anise, served with dauphinoise potato & madeira jus (GF)
- Lamb shank, crushed potato, sprouting broccoli & red wine gravy (GF)
- Rainbow trout fillet, beurre-blanc sauce, shallot purée, wild mushroom and tarragon risotto, topped with crispy pancetta (GF)
- Pan-fried salmon with baby steamed spinach, leek puree, new potatoes & Prosecco cream sauce (GF)
- Poached smoked haddock, celeriac puree, pea cream & black rice risotto (GF)
- Pear poached in red-wine and stuffed with gorgonzola and walnuts, quinoa pilaf and seasoned green beans (GF)
- Sweet potato, spinach & beetroot vegan Wellington with celeriac and apple purée (V)
- Roast pumpkin gnocchi, red chard, kale & roasted garlic cream sauce (V)
- Asparagus risotto with broad beans & fresh peas, mint & basil (V)

Desserts:

- Belgian chocolate & cherry brandy terrine

- Sicilian lemon & mascarpone cheesecake (GF)
- Dark chocolate truffle torte
- Raspberry & white chocolate brulee
- Clementine tart with dark chocolate drizzle
- Millionaire's chocolate brownie tart
- Mini cheese board: four cheeses, crackers, olives & grapes



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