ISLAND SOUL

RUM BAR & SOUL SHACK

CATERING - 2019

4869 RAINIER AVE SOUTH SEATTLE, WA 98118 · 206-329-1202

À La Carte

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

APPETIZERS

HERB ROASTED TOMATOES ON FLATBREAD
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 RIBS
BBQ 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 MENU

BOX LUNCHES

$15 / PER PERSON

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

INCLUDED: SOUL SLAW, CHIPS & WATER

$17 / PER PERSON

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

INCLUDED: SOUL SLAW, CHIPS & WATER

PACKAGES

CARIBBEAN - $22/PERSON -

CHOICE OF: JERK OR CURRIED CHICKEN OR CURRIED TOFU

- SWEET PLANTAINS
- ORGANIC SPRING MIX (BALSAMIC VINAIGRETTE DRESSING)
- COCONUT CORN MUFFINS
- RICE & PEAS

ADD RIBS: $2 PER PERSON

FESTIVAL OF BBQ - $22/PERSON -

CHOICE OF: BBQ CHICKEN OR BBQ TOFU

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

ADD RIBS: $2 PER PERSON

THE BAYOU - $28/PERSON -

CHOICE OF: BLACKENED CATFISH OR LOUISANA FRIED CATFISH

- BASMATI RICE
- FRIED OKRA
- SEAFOOD GUMBO
- COCONUT CORN MUFFINS

SOULFUL SUNDAY - $23/PERSON -

- SUCCOTASH
- COCONUT CORN MUFFINS
- COLLARD GREENS
- SMASHED YAMS
- FRIED CHICKEN

THE VEGETARIAN - $22/PERSON -

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

ISLAND SOUL
RUM BAR & SOUL SHACK

NO SUBSTITUTIONS

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 20% 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.

WAITE/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