



MICHAEL FRANCIS

HEART & SOUL CATERING

(Prices Per Person)

DISPLAYS

- ❖ Imported Cheese & Fruit Display \$6.00
 - French pastry wrapped Brie with honey & toasted almonds, Maytag Bleu, Wisconsin Cheddar & Cranberry Chevre adorned with seasonal berries & grapes. Served with gourmet crackers.
- ❖ Memphis BBQ Cheese & Sausage Display \$6.50
 - Pepper jack, cheddar and Colby cheeses with an assortment of smoked and kielbasa sausages. Served with a tangy honey mustard dipping sauce, pickle spears, pepperoncini peppers and gourmet crackers.
- ❖ Smoked Crudités Display \$6.00
 - Smoked asparagus, apple wood bacon wrapped artichokes, marinated mushrooms, roasted peppers, zucchini and squash, Swiss baby carrots and celery sticks with your **choice of 2** homemade dips: Hummus, Baba Ghanoush, Dill, Curry, Spinach or Ranch. Served with toasted pita chips.
- ❖ Smoked Salmon Display \$8.50
 - Whole Atlantic salmon smoked to perfection. Served with sun-dried tomato pesto & a dill- lemon aioli. Garnished with capers, tomatoes, red onions & cream cheese. Served with bagels or crostini.

SKEWERS

- ❖ Fried Chicken on a stick: Breaded Chicken, potatoes, onions, bell pepper, pickles with a ranch dipping sauce \$3.75
- ❖ Sesame Chicken Satay served with a chimichurri sauce \$2.75
- ❖ Caprese: fresh mozzarella, grapes tomatoes, Kalamata olives, fresh basil with a Balsamic reduction \$2.00
- ❖ Fruit and Cheese \$2.50
- ❖ BBQ smoked sausage, cheese, peppers and pickle with BBQ sauce \$2.50
- ❖ Grilled Jerked Shrimp Lollipops with a Spicy Chili Aioli \$4.00
- ❖ Bacon Wrapped Shrimp & grilled Pineapple with Sweet Chili & Ginger Sauce \$4.00
- ❖ Gyro Skewer: Seasoned Lamb or beef, grape tomato, artichoke, red onion with tzatziki sauce \$3.50
- ❖ Marinated Beef with bell pepper, onion and mushroom \$3.50

PASTRY PUFFS

- ❖ Beef Tenderloin Beggar's Purses with a Creamy Horseradish \$6.00
- ❖ Beggar's Purses filled with Portabella Mushroom and a Balsamic Reduction \$2.75
- ❖ House smoked Salmon Wellington with Cream Cheese, Capers & Dill and a Lemon Aioli \$4.00



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- ❖ Buffalo Chicken & Blue-Cream Cheese Puff with Cilantro-dill sauce \$3.25
- ❖ Mini Wrapped Baked Brie & Raspberry Coulis \$2.75
- ❖ Franks en croute: an assortment of smoked and kielbasa sausages wrapped in a homemade French puff pastry, with a tangy honey mustard dipping sauce \$2.75
- ❖ Pepperoni & Fresh Mozzarella Pizza Purse with marinara \$2.50

CAKES

- ❖ Mini Crab Cakes with a homemade Remoulade \$5.50
- ❖ Smoked Salmon Cakes with dill-lemon & caper aioli \$4.00
- ❖ Braised Shredded Beef Brisket on top Potato Latke with crème fraiche \$6.50
- ❖ Potato & Onion Latkes with Smoked Salmon, Capers & Dill Cream \$3.50
- ❖ Sweet Potato, Caramelized Onion & Bacon Cakes with Marshmallow Brulee \$2.50

FRIED GOODIES

- ❖ Shrimp & Grit Puffs, shrimp encrusted with a bacon, cheese & grit batter, tempura dipped & panko encrusted with a Creole Remoulade sauce \$3.50
- ❖ Fried or Smoked Chicken wings \$7.00
- ❖ Hand breaded Chicken Tenders with buffalo, ranch, honey mustard, or BBQ sauce \$4.00
- ❖ Panko crusted Cheese Ravioli with tomato marinara sauce \$3.00
- ❖ Vegetable Egg or Spring rolls with sweet chili sauce \$1.75
- ❖ Asian Pot Stickers with a ginger-soy sauce \$2.50
- ❖ Memphis Style BBQ Wontons with Asian Apple Slaw \$2.50
- ❖ Beef Philly cheesesteak egg rolls \$3.50
- ❖ Mini Nashville spiced Chicken & Biscuits with Honey butter \$3.50
- ❖ Ruben Wellingtons with Spicy Russian Dressing \$3.00
- ❖ Crab & Crawfish Rangoon's with Ginger-lemon Aioli \$2.50
- ❖ Loaded Potato Skins with Sour Cream & Chives \$2.00

BACON WRAPPED

- ❖ Bacon Wrapped Artichoke Hearts with a Garlic Aioli \$1.75
- ❖ Bacon Wrapped Shrimp with a Spicy Cocktail Sauce \$4.50
- ❖ Bacon wrapped Dates stuffed with a Pistachio Cream \$2.50
- ❖ Bacon wrapped jalapeno poppers with salsa-ranch sauce \$2.75
- ❖ Bacon wrapped potatoes with French onion sauce \$1.75
- ❖ Bacon wrapped Filet bites with Horseradish cream cheese \$8.50
- ❖ Bacon wrapped Smoked Sausage stuffed with jalapeno & cheddar with Bourbon honey mustard \$3.00



TARLETS

- ❖ An assortment of homemade miniature quiche \$2.00
- ❖ Vidalia Onion Tartlets with a Sun-dried Tomato Pesto \$2.50
- ❖ Smoked Salmon Mousse tartlets with a dill-caper creme Fraiche \$2.00
- ❖ Caribbean Chicken Salad Tarts with grilled pineapple salsa \$2.25
- ❖ Cheesy Pepper Jelly Wonton Cups \$2.00

SOUP/SHOOTER STATION \$2.00 per

- ❖ Shrimp and Sausage Gumbo
- ❖ Smoked Tomato Bisque with a Mini Grilled Cheese
- ❖ Mexican Chicken Tortilla
- ❖ Firehouse Chili with Cheddar

SAVORY STUFFED MUSHROOMS (choose 2) \$3.50

- ❖ Spinach
- ❖ Mediterranean
- ❖ Cajun
- ❖ Brie and walnut
- ❖ Broccoli and bacon
- ❖ Sausage and Cream Cheese
- ❖ Three cheese

AUTHENTIC ITALIAN BRUSCHETTA (choose 2) \$3.50

- ❖ Sun dried tomato pesto topped with fresh basil
- ❖ Olive tapenade topped with feta cheese crumbles
- ❖ Mozzarella cheese topped with Roma tomatoes
- ❖ Mushroom with gruyere and garlic
- ❖ Fresh ricotta, strawberries and balsamic glaze
- ❖ House smoked BBQ Pork crostini topped with grilled Pineapple & caramelized shallot slaw

DIP STATIONS

- ❖ Spinach artichoke dip with oven toasted pita chips \$3.00
- ❖ Beer & Cheese dip with Pretzel Rolls \$4.00
- ❖ Cheesy tamale pie with freshly fried tortilla chips \$2.50
- ❖ Vidalia Onion Soufflé with freshly fried tortilla chips \$2.50
- ❖ Buffalo Chicken dip with bleu cheese, crostini's, carrots & celery \$3.50



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- ❖ Smoked Salmon Dip with garlic crostini \$5.00
- ❖ Fire-roasted corn with black beans, bell peppers, scallions, grilled pineapple, jalapeno with Cilantro-citrus vinaigrette. Served with freshly fried tortilla chips \$3.00
- ❖ Dixie Caviar: black eye peas, corn, bell peppers, onions, cilantro with Lime dressing. Served with freshly fried tortilla chips \$3.00
- ❖ White Queso with freshly fried tortilla chips \$3.50

SLIDERS (With Freshly Baked Slider Rolls)

- ❖ Rosemary and Garlic Roast beef with Au Jus and Horseradish Sauce \$7.00
- ❖ Rosemary and Garlic Prime Rib \$Market Price
- ❖ Herb Roasted Beef Tenderloin with Blue-cheese horseradish sauce \$Market Price
- ❖ House-brined Corned Beef on Pretzel Roll with sautéed shallot, kraut & Russian Dressing \$9.00
- ❖ Hamburgers and/or Cheeseburgers with lettuce, tomato, onion and condiments \$5.00
- ❖ ½ & ½ Bacon & Beef burgers with sautéed onions, smoked gouda & herb aioli \$5.50
- ❖ Beef or Chicken Philly's with sautéed onions, peppers & provolone \$4.00
- ❖ Succulent Smoked Pork Loin Basted with Fragrant Garlic and Rosemary with a Lemon Garlic Cream Sauce \$5.00
- ❖ Slow smoked Pulled Pork Shoulder with sauce & crispy Slaw \$5.00
- ❖ Caribbean Jerk Pork Loin with a Pineapple Salsa \$5.00
- ❖ Ginger Snap encrusted Spiral Ham with bourbon honey mustard sauce \$6.00
- ❖ Pepper Corn Brisket with a Mushroom Gravy \$9.00
- ❖ Roasted Turkey, brie, bacon & Arugula with Pesto Aioli on a brioche slider roll \$4.50
- ❖ Savory Smoked Turkey Breast with a Tangy Honey Mustard Dipping Sauce \$4.00

MISCELLANEOUS

- ❖ Hand rolled meatballs in a classic tomato gravy or BBQ sauce \$2.50
- ❖ New Orleans Style BBQ Shrimp with fresh French bread \$7.00
- ❖ Mini Muffulettas with Olive tapenade \$2.50
- ❖ Tuna ceviche, citrus-soy marinated Ahi tuna with ginger, shallots & cilantro w/ a Sweet Chili puree \$3.25

SIDES \$2.50 each

- ❖ Italian spinach soufflé
- ❖ Bourbon Maple glazed sugar snap peas & carrots
- ❖ Grilled Asparagus with Citrus Hollandaise
- ❖ Eggplant Parmesan
- ❖ Sautéed onions, squash, zucchini, eggplant & garlic with fresh basil & oregano



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- ❖ Lyonnaise Potatoes- pan seared with caramelized onions & parsley
- ❖ Caramelized Brussel sprouts & shallots
- ❖ Sweet corn Soufflé
- ❖ Braised cabbage with walnuts & bleu cheese
- ❖ Wild Mushroom Risotto
- ❖ Parmesan & sundried tomato Risotto
- ❖ Wild rice pilaf
- ❖ Mashed Sweet potato & chipotle pepper
- ❖ Roasted garlic & sage smashed potatoes
- ❖ Rosemary & garlic roasted fingerlings
- ❖ Potato Au Gratin
- ❖ Asian Vegetable stir fry

DESSERTS \$4 each

- ❖ Assorted Pick up Desserts - Freshly Baked Cookies and Double Fudge Brownies
- ❖ Shooter Trio - Chocolate Mousse, Bananas Foster & Strawberry Shortcake
- ❖ Mini Chocolate and/or Pecan Tartlets
- ❖ Banana Foster's pudding encrusted with vanilla wafers
- ❖ New Orleans Style Bread Pudding
- ❖ Strawberry Shortcake with whipped crème
- ❖ Chocolate, Peach, Apple, or Blackberry cobbler
- ❖ NY Cheesecake topped with fresh fruit compote
- ❖ Assortment of Miniature Cheesecakes
- ❖ Key Lime Tarts with whipped crème
- ❖ Flourless chocolate decadence torte with raspberry coulis
- ❖ Hot Peach or Banana fosters over freshly baked pound cake topped with whipped cream
- ❖ Elvis Lives: Funnel cake battered banana with a white chocolate & peanut butter sauce (On site chef required)

NOTES

- ❖ Heart & Soul will elegantly setup buffet using chaffers and table fluff.
- ❖ Client to provide all tables, chairs & linens including those for the buffet.
- ❖ Heart & Soul can provide plastic plate ware, cups, cutlery & white paper napkins @ \$2 per/person or can arrange glass/China rentals.
- ❖ Bartender's Fee: \$200.00 @ 6hrs/ \$25 each additional hour.
- ❖ Buffet Attendant: \$150.00 @ 6hrs/ \$20 each additional hour.
- ❖ Service Fee 18% on Food items ONLY... for use of equipment, operational and administration expenses.
- ❖ Facility Fee's will apply if applicable.