



(Prices Per Person)

*Stations must meet minimum order requirement of 20 people

STATIONS

❖ Manned/Unmanned Potato Bar \$6.50 (Entrée \$10.50)

Golden Yukon potatoes and sweet potatoes whipped to perfection, cooked onsite made individually for each guest, with an assortment of toppings to choose from.

- Toppings (choose 6)
 - Shredded cheddar cheese
 - Chopped apple-wood bacon
 - Roasted vegetables
 - Scallions
 - Sautéed mushrooms
 - Chives
 - Butter and sour cream
 - Broccoli and cheddar cheese sauce
 - Brown sugar
 - Marshmallows
 - Praline sauce
 - Chili
 - Toasted pecans

❖ Manned/Unmanned Grits Station \$6.50 (Entrée \$10.50)

Original Creamy Grits made to order with your choice of toppings!

- Toppings (choose 6)
 - Shredded cheddar cheese
 - Caramelized onions
 - Sautéed green onions
 - Tabasco gravy
 - Julienne peppers
 - Apple-wood bacon
 - Diced pit-smoked ham
 - Chopped red, green, and yellow bell peppers
 - Diced tomatoes
 - Button-sized mushrooms
 - Authentic Louisiana Creole sauce
 - Creole Shrimp (add \$3pp)



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❖ Manned/Unmanned Pasta Station \$8.50 (Entrée \$12.50)
Pasta made to order with your choice of sauce and toppings!

- Noodles (choose 2)
 - Penne
 - Bowtie
 - Linguini
 - Fettuccini
 - Cheese ravioli
- Sauces (choose 2)
 - Classic Marinara
 - Italian Alfredo
 - Pesto
 - Tomato Garlic
 - Italian Meat Gravy
- Toppings (choose 5)
 - Roasted vegetables
 - Smoked artichokes
 - Marinated Portabella Mushrooms
 - Sun-dried tomatoes
 - Greek olives
 - Smoked asparagus
 - Diced red, yellow and green bell peppers
 - Brown Capers
 - Mini meatballs
 - Strips of grilled chicken
 - Chopped scallions
 - Freshly grated Parmesan cheese
 - An assortment of Italian sausages
- An assortment of gourmet breads including baguettes and bread sticks with fresh basil and garlic dipping oils.

❖ Manned/Unmanned Macaroni and Cheese Station \$8.50 (Entrée \$12.50)

Your choice of pasta with an assortment of toppings made individually for each guest, to your taste.

- Pasta (choose 2)
 - Elbow
 - Bowtie
 - Rigatoni
 - Penne



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- Sauce (choose 2)
 - Cheesy cheddar
 - White truffle
 - Jalapeno cheddar
 - Asiago cheddar
 - Basil pesto
- Toppings (choose 6)
 - Sun dried tomatoes
 - Diced pit smoked country ham
 - Sautéed mushrooms
 - Apple wood bacon
 - Diced peppers
 - Jalapeno sausage
 - Scallions
 - Shredded cheddar and Swiss cheeses
 - Sweet peas
 - Minced ginger root
 - Diced roma tomatoes
 - Fresh chopped spinach
 - Freshly ground bread crumbs
 - Green chilies
 - Kalamata olives
 - Feta cheese crumbles
 - Chopped sweet onions
- ❖ Manned/Unmanned Taco/Fajita Bar \$14
 - Seasoned Chicken & Beef
 - Homemade taco shells
 - Fried corn & flour tortillas
 - Guacamole
 - Lettuce
 - Jalapeno
 - Cheese
 - Pico de gallo
 - Sour Cream
 - White Queso
 - Rice & Black Beans
 - Chips



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- ❖ Manned Grilled Cheese Station \$9.50 (Entrée \$13.50)
Delicious grilled cheese sandwiches made to order with your choice of assorted cheeses, toppings and breads!
 - Bread (Choose 3)
 - White
 - Wheat
 - Rye
 - Marble Rye
 - Kaiser Roll
 - Sourdough
 - Cheese (choose 4)
 - Cheddar
 - Pepper Jack
 - Mozzarella
 - Provolone
 - Gruyere
 - Brie
 - Swiss
 - Toppings (choose 4)
 - Caramelized onions
 - Apple-wood bacon
 - Pit-smoked ham
 - Pepperoni
 - Sliced roma tomatoes
 - Sautéed bell peppers
 - Grilled mushrooms
 - Avocado
 - Pickles
 - Spinach
 - Fresh Fruit Preserves

- ❖ Manned/Unmanned Salad Station \$6.50 (Entrée \$10.50)
Fresh Salad made to order with your choice of dressings and toppings!
 - Lettuce (Choose 2)
 - Romaine
 - Spinach
 - Iceberg
 - Arugula Mix
 - Dressings (Choose 3)
 - Ranch



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- Italian
- Caesar
- Blue Cheese
- Greek
- Balsamic Vinaigrette
- Poppy Seed Vinaigrette
- Citrus Vinaigrette
- Toppings (Choose 5)
 - Shredded cheddar cheese
 - Chopped apple-wood bacon
 - Olives (Black, Green or Greek)
 - Freshly grated Parmesan cheese
 - Apple-wood bacon
 - Pit-smoked ham
 - Pepperoni
 - Sliced roma tomatoes
 - Sautéed bell peppers
 - Grilled mushrooms
 - Avocado
 - Pickles
 - Candied Walnuts
 - Sliced Cucumbers
 - Dried Cranberries
 - Mandarin Oranges

NOTES

- ❖ Heart & Soul will elegantly setup buffet using chaffers, décor 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 @ \$3 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.