

Catering Menu

For more information, please contact:
Melissa Posh, posh@soulhollywood.com

or

Stephanie Carmi, stephanie@soulhollywood.com



7046 Hollywood Boulevard | Hollywood, CA 90028 | 323-962-7685 | www.soulhollywood.com

About Us

Soul Hollywood redefines traditional Southern cuisine by embracing the flavors of the South, while combining them with contemporary elements. Executive Chef Giulian Jones takes an inventive approach to the menu using seasonal ingredients, unique spices, and flavor profiles from international influences. With Southern spirits and cocktails, craft beers, and a carefully curated wine selection, Soul embodies the warmth of true southern hospitality while offering a modern and inviting environment.

MENU Our menu reveals soul flavors and recipes from all throughout the south and we source local farm fresh ingredients to create soul food California-style. We also offer full bar service and craft cocktails.

OUR WINES Soul houses an international wine list featuring an impressive selection of wines by the glass that reflects honest wineries who focus on sustainability, terroir, and representation of a varietal in its most beautiful and authentic form. We source wine that is highly allocated, small production and quality focused making the program a seasonal and fluid program that creates a unique & diverse experience for every occasion.

INTERIOR DESIGN Soul was designed as the perfect venue for lunch at noon, a classic golden-glow happy hour bar with great appetizers in the afternoon, then slowly morphing into a swanky restaurant and bar at night. A bit of glamour, warmth and honesty that is laid back but still dressed to impress.

SPECIAL EVENTS Allow us to create a truly memorable event at your venue, or host your next social or business gathering at Soul Hollywood Restaurant & Bar. Perfect for groups or intimate dining, Soul Hollywood can accommodate up to 200 guests in our restaurant and its various enclaves or 250+ guests with an additional outdoor private tent. Soul's off-site catering can accommodate from 25 guests to over 1,000. Regardless of where your event is, we'll assist with every detail, from preparing a customized menu with wine pairings, to floral arrangements, design, and decor. We can refer creative partners and local entertainment, and also support your communication needs. We will perfect a celebration as intimate or as grand as you envision.

LOCATION Our restaurant and bar is located along the Hollywood Walk of Fame, one block away from the Dolby Theatre and TLC Chinese Theatre.

PARKING Public parking is available and located at Soul's side entrance on Sycamore Street. Valet parking can be arranged.

HOURS We are open 7 days a week. Lunch Service: 11 am - 4 pm Daily Dinner Service: Sunday - Thursday 4:00 pm - 11:00 pm. Friday - Saturday 4:00 pm - 12:00 am. The bar is open every night until 2:00 am. Private events can also be arranged outside hours of operation.



7046 Hollywood Boulevard | Hollywood, CA 90028 | 323-962-7685 | www.soulhollywood.com

Brunch

(off-site catering only)

Buffet-Style

\$30 per person

All brunch buffets include:

French Toast with caramel sauce, maple syrup, whipped cream, fruit and honey butter

Scrambled Farm Fresh Eggs, roasted vegetables and aged white cheddar cheese

Roasted Fingerling Potatoes, caramelized shallots and herbs

Nueske Applewood Smoked Bacon

House made Turkey Sausage Patties

Fresh Seasonal Fruit Platter

Jumbo Country Biscuits with fresh seasonal fruit compote

Beverage Service that includes unlimited fresh brewed House Coffee, Hot Tea, Fresh Squeezed Orange Juice and Filtered Ice Water.



Lunch

Buffet-Style
\$25 per person

All lunch buffets include:
House Salad, Cornbread with Serrano Honey Butter and unlimited Water, Soda, Coffee or Tea.

MAIN (Choose 2 for your buffet)

Soul Home Fried Chicken – Mary's organic chicken, served with BBQ and Buffalo sauces

Jerk Chicken – Mary's organic chicken, lightly grilled and roasted in our housemade Jerk spices

Smoked BBQ Brisket – House-smoked beef brisket with Carolina BBQ sauce

Smoked BBQ Ribs - House-smoked St. Louis spare ribs with Carolina BBQ sauce

Catfish Nuggets – fried Mississippi Catfish nuggets served with Remoulade sauce

Mac-n-Cheese – with Smoked Gouda, Mozzarella and Aged Cheddar, topped with Crispy Bacon

Veggie Pasta Bechamel – Pasta with blend of seasonal vegetables in a silky Bechamel sauce

Chicken Pasta – Pasta with Mary's organic chicken in a Basil and Pinenut pesto sauce

DESSERT (Choose 1 for your buffet)

Beignets - served with fresh, Seasonal Fruit Compote

Bourbon Bread Pudding - with Fresh Whipped Crème and Caramel Rum sauce



Lunch

Plated Table Service

\$28 per person

All lunches include:

House Salad, Cornbread with Serrano Honey Butter and unlimited Water, Soda, Coffee or Tea.

MAIN (Choose 4 for your guests' menu)

Jerk Chicken Cobb Salad - with Egg, Bacon, Crumbled Bleu Cheese, Avocado, Heirloom Tomato and Ranch Dressing

Louisiana Hot Chicken Sandwich - Fried Spicy and Sweet. New Orleans style, Mary's Organic Chicken on Brioche bun, served with Apple Cabbage slaw

Smoked Trout Salad Sandwich - with Fennel and Dill on our fresh baked 7-Seed bun

Soul Chicken Club - Traditional BLT Club with Mary's Organic Chicken and Nueske's Smoked Bacon on Brioche bun

Soul Sliders - Two ground Brisket & Short Rib Sliders on Salt & Pepper Brioche with Goat's Milk Brie, Bacon & Plum Jam

Veggie Pasta Bechamel - Pasta with blend of seasonal vegetables in a silky Bechamel sauce

BBQ Brisket Sandwich - with Carolina BBQ sauce on brioche bun

Catfish and Chips - fried Catfish and French Fries, served with Remoulade sauce

Quattro Formaggio Flatbread - Mozzarella, Parmesan, Ricotta, Bleu Cheese with Tomato Sauce and Roasted Black Garlic

House BBQ Chicken Flatbread - Mary's Organic Chicken, with Smoked Mozzarella, Onions, Cilantro

DESSERT (optional) Choose 1 option for all guests and add \$2 per person

Beignets - served with fresh, Seasonal Fruit Compote

Bourbon Bread Pudding - with Fresh Whipped Crème and Caramel Rum sauce



Dinner

Buffet-Style
\$40 per person

All dinner buffets include:
House Salad, Cornbread with Serrano Honey Butter and unlimited Water, Soda, Coffee or Tea.

MAIN COURSES (Choose 3 for your buffet)

Soul Home Fried Chicken – Mary's organic chicken, served with BBQ and Buffalo sauces.

Jerk Chicken – Mary's organic chicken, seasoned with our house jerk spices.

Smoked BBQ Brisket – House-smoked low and slow, with Carolina and Memphis BBQ sauces

Smoked BBQ Ribs - House-smoked with Carolina and Memphis BBQ sauces

Catfish Nuggets – Fried Mississippi Catfish nuggets served with Remoulade sauce

Wild Salmon – Line-caught Salmon with Orange-Citrus Glaze

Mac-n-Cheese – Smoked Gouda, Mozzarella and Aged Cheddar, topped with Crispy Bacon

Veggie Pasta Bechamel – Pasta with blend of seasonal vegetables in a silky Bechamel sauce

Chicken Pasta – Pasta with Mary's organic chicken in a Basil and Pinenut Pesto sauce

SIDES (Choose 2 for your buffet)

Fire Roasted Broccolini - with Grilled Lemon, Pine Nuts and Aleppo Chili

Slow Braised Greens - with Smoked Turkey Hock

Black-eyed Pea Succotash

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

DESSERT (Choose 1 for your buffet)

Beignets - served with fresh, Seasonal Fruit Compotes

Bourbon Bread Pudding - Topped with Fresh Whipped Crème and Caramel Rum sauce



Dinner

Plated Table Service

Tier 1 - \$45 per person | Tier 2 - \$55 per person

**choose a total of 4 items from Tier 1 and/or Tier 2 (all 4 items must be in Tier 1 to receive Tier 1 pricing)*

All dinners include:

House Salad, Cornbread with Serrano Honey Butter and unlimited Water, Soda, Coffee or Tea.

TIER 1 MAIN COURSES

Soul Sliders - Three ground Brisket & Short Rib Sliders on Salt & Pepper Brioche with Goat's Milk Brie, Bacon & Plum Jam

House Ground Short Rib - Brisket Burger on Toasted Brioche with Housemade Rhubarb Ketchup and Horseradish Butterchips

Catfish and Chips - Fried Mississippi Catfish and French Fries, served with Remoulade sauce

Bianco Pizza Flatbread Flatbread - with Roasted Fingerling Potatoes, Bacon, Fennel Pollen, Parmesan, Mozzarella and Truffle Oil

House BBQ Chicken Flatbread - Mary's Organic Chicken, with Smoked Mozzarella, Onions, Cilantro

BBQ Chicken Flatbread - Mary's organic chicken, with Smoked Mozzarella, Onions, Cilantro

Soul Home Fried Chicken - Mary's organic chicken, served with BBQ and Buffalo sauces.

Jerk Chicken - Mary's organic chicken, seasoned with our house jerk spices.

Deep Dish Pot Pie - Flakey homemade crust and choice of Mary's organic chicken or House-smoked brisket

Veggie Pasta Bechamel - Pasta with blend of seasonal vegetables in a silky Bechamel sauce

Chicken Pasta - Pasta with Mary's organic chicken in a Basil and Pinenut Pesto sauce

Wild Salmon Filet - Perfectly cooked, Line-caught Salmon with Citrus Glaze, Parsnip Purée, and Gremolata

TIER 2 MAIN COURSES

Wild Halibut Steak - Gorgeous, Line-caught, Wild Halibut with Black-eyed Pea Succotash and Cauliflower Purée

Smoked BBQ Platter - House Smoked Chicken, Beef Brisket, Pork Shoulder and BBQ Pork Ribs with Spicy Mustard and both Memphis and Carolina BBQ Sauce

Pan Seared Hanger Steak - with Garlic Pea Puree and served with House Carolina BBQ sauce

Ribeye Steak - Choice cut Ribeye in a Brandy Cream sauce with Mashed Potatoes

SIDES (Choose 1 for your guests' menu. Add \$3 per person for each additional side dish)

Deep Dish Mac-n-Cheese - Creamy with Smoked Gouda, Mozzarella and Aged Cheddar

Fire Roasted Broccoli - with Grilled Lemon, Pine Nuts and Aleppo Chili

Slow Braised Greens - with Smoked Turkey Hock

Black-eyed Pea Succotash

Garlic Mashed Potatoes

Roasted Fingerling Potatoes

DESSERT (Choose 1 for your guests' menu)

Beignets - served with fresh, Seasonal Fruit Compotes

Bourbon Bread Pudding - Topped with Fresh Whipped Crème and Caramel Rum sauce



Cocktail or Dessert Reception

Passed Appetizers (Priced per piece)

Cold Selections

- Oyster Shooters with Champagne Mignonette \$3.00
- Catfish Ceviche Shooters in Mezcal or Tequila \$3.00
- Bruschetta on Toasted Brioche \$2.00
- Smoked Trout on Toasted Brioche with Fennel Slaw \$3.00
- Deviled Eggs \$1.50
- Jerk Chicken Skewers \$2.50

Hot Selections

- Mini Crab Cakes \$3.00
- Smoked BBQ Brisket \$3.00
- Pork Shoulder \$3.00
- BBQ Pork Ribs \$3.00
- Quattro Formaggio Flatbread \$2.00
- BBQ Chicken Flatbread \$2.50
- Meat Boulettes in Spicy Arrabbiata sauce \$2.00
- Sweet Buttermilk Cornbread with Serrano Honey Butter \$1.00

Dessert Selections

- Beignets - served with fresh, Seasonal Fruit Compote \$1.50
- Bourbon Bread Pudding - with Fresh Whipped Crème and Caramel Rum sauce \$2.00



Beverages

All packages include unlimited Soft Drinks, Assorted Teas, and House Coffee

\$6 per person (if no alcohol package is ordered)

Specialty coffee service available; please inquire

* Some wines are highly allocated and some vintages may change or may not always be available

Deluxe Package

\$29 per person (2) hour

\$42 per person (3) hour

\$55 per person (4) hour

\$69 per person (5) hour

LIQUOR:

Svedka and Tito's Vodka

Ford's and Seagram's Gin

Cruzan, Gosling's, Plantation 3 Star and Shipwrecked Spiced Rum

Olmecca Altos Reposado and Zappopan Tequila

Rayu Mezcal

Buffalo Trace, Jack Daniel's and Evan Williams Bourbon/Whiskey

Old Overholt Rye

Bank Note and Clan MacGregor Scotch

Clontarf Irish Whiskey

Salignac VS Cognac

Paul Masson Brandy

BEER:

Draught

Bear Republic 'Racer 5' IPA

Bell's 'Two-Hearted' Ale

Mission 'Hefeweizen'

Oskar Blues 'Mama's little yella Pils'

Strand 'Beach House' Amber

Bottle

Abita 'Big Easy' IPA

Mission 'California Craft' Lager

Mission 'Blonde' Ale

WINE:

Soul Sangria

Domaine Riefle Pinot Noir/Rose Champagne

Kunin Chenin Blanc

Hermann Wiemer Dry Riesling

Alois Lageder Pino Noir

Chateau du Cedre Malbec

Turley Zinfandel



Beverages, cont'd

Premium Package

\$39 per person (2) hour

\$55 per person (3) hour

\$69 per person (4) hour

\$84 per person (5) hour

All Liquor, Beer and Wine from the DELUXE Package plus...

LIQUOR:

Boyd & Blair, Hanson Cucumber, Ketel One and St. George Citrus Vodka

CapRock and St. George Gin

Plantation Pineapple, Rum Fire and Smith & Cross Rum

Don Julio Plata, Lapis Anejo, Lapis Reposado and Patron Silver Tequila

Illegal Reposado and La Nina Primerio Joven Mezcal

Balcones Baby Blue, Elijah Craig and Michter's Bourbon

Michter's and Sazarrac Rye

Bruichladdich Laddie, Johnny Walker Black and Laphroaig Scotch

Jameson Irish Whiskey

Kikori and Toki Japanese Whiskey

Barsol Pisco

Remy Martin VSOP Cognac

Germain Robin Craft Method Brandy

BEER:

Draught

El Segundo 'Hyperian' Vanilla Stout

Modern Times 'Fruitland' Gose

Ommegang Belgian Witte

Stone Arrogant Bastard 'Bourbon Barrel' Strong Ale

Moonlight Meadery 'Them Little Apples' Hard Cider

Bottle

Claremont Craft Ales 'Jacaranda Rye' IPA

Figueroa Mountain 'Danish Red' Lager

Pranqster Belgian Pale Ale

WINE:

Stolpman Sauvignon Blanc

Domaine Pichat Viognier

Maison Henri Boillot Chardonnay Bourgogne

Leah Jorgensen Cabernet Franc Blanc

Alphonse Mellot Pinot Noir/Rose Sancerre

Sean Thackery Pinot Noir/Grenache/Mourvedre Blend

Matthieu Barret Syrah

La Croix de Carbonnieux Cabernet Sauvignon/Merlot



Beverages, cont'd

Super Premium

\$49 per person (2) hour

\$69 per person (3) hour

\$89 per person (4) hour

\$99 per person (5) hour

LIQUOR:

All Liquors that are listed in the first two packages, plus all other Liquors that we carry, EXCEPT for those classified as 'Top Shelf' below are included in the Super Premium Package.

BEER:

All Draught and Bottle Beers that are listed in the first two packages, plus all other Draught and Bottled Beers that we carry are included in the Super Premium Package.

WINE:

All Wines that are listed in the first two packages are included in the SUPER PREMIUM package, plus...

Kathryn Kennedy 'Twenty Seven Blanc de Blancs' Sauvignon Blanc

La Croix de Carbonnieux Sauvignon Blanc/Semillon

Stephen Ehlen Riesling Kabinet Trocken

Domaine Les Heritiers du Comte Lafon Chardonnay

Red Hook Winery Chardonnay

Jolie-Laid Carignan/Syrah Rose

Leah Jorgensen Cabernet Franc

Decelle Villa Pinot Noir Bourgogne

Holus-Bolu Syrah

Chappallet Bordeaux Blend



Beverages, cont'd

Top Shelf Liquor & Wine Cellar

Please inquire regarding a menu that includes the following selections:

El Dorado 21yr Rum
La Nina Pechuga Mezcal
Los Nahuales Anejo Mezcal
Whistle Pig 10yr Rye
Balvenie 17yr Doublewood Scotch
Glendronach 18yr Scotch
Glenmorangie 18yr Scotch
Macallan 18yr Scotch
Macallan Rare Cask Scotch
Springbank 18yr Scotch
Chateau de Laubade XO Armagnac
Cognac Park Extra XO

Please inquire on our cellar collection of wines as Soul houses an international wine list that reflects honest wineries who focus on sustainability, terroir and representation of a varietal in its most beautiful and authentic form. We source wine that is highly allocated, small production and quality focused making the program a seasonal and fluid program that creates a unique & diverse experience for every occasion. A program that prides itself on offering something for everyone.



Terms & Conditions

Menu prices are subject to change and are guaranteed 90 days prior to the actual event date.

A 21% service charge and administration fee, plus applicable sales tax (subject to change) will be applied to all food and beverage charges. This fee includes the minimum gratuity. Additional gratuity may be added onto the final check at the time of the event.

A corkage fee of \$25 per bottle applies unless a premium liquor package is purchased.

A cake/dessert cutting fee applies without a banquet menu package purchase (this is standard and exists not just for cake cutting, but as a fee to allow outside food to be brought in.)

Banquet Event Orders

Banquet event orders (BEOs) must be signed and returned to the special events manager no fewer than 14 days prior to the function date. A guaranteed guest count is required by 12 p.m., three business days prior to the function date. This will be considered a guarantee not subject to reduction. The actual attendance number (if greater than the guarantee) will be charged.

For events of fewer than 100 guests, food will be prepared for exactly the number of guests guaranteed. For events for 100 or more guests, food will be prepared for an additional 3% of the guaranteed number of guests.

\$150 surcharge will be added to the menu price for the following meal categories, when prepared for fewer than 25 guests: brunches, lunch buffets, dinner buffets, receptions.

Beverage and Bar Service Laws

In accordance with California law, SOUL HOLLYWOOD Catering and staff will require proper identification for any persons appearing to be under the age of 30.

The client agrees to be responsible for the consumption of alcoholic beverages by all guests and understands that SOUL HOLLYWOOD, in its sole discretion, may refuse service to any guest. Also, it is solely the responsibility of the parents or guardians to make sure minors do not obtain or drink alcoholic beverages.



Off-Site Catering Event Set-Up, Breakdown and Attendant Fees:

Up to 100 guests:

Buffet Service: \$150 per hour

Cocktail Reception: \$300 per hour

Seated Dinner: \$525 per hour (10 Servers; 1 Event Manager)

Bartender Fees Additional: Two per 100 guests and one barback.

101-150 guests:

Buffet Service: \$250 per hour

Cocktail Reception: \$450 per hour

Seated dinner: \$650 per hour (12 Servers; 1 Supervisor; 1 Event Manager)

Bartender Fees Additional: Three per 150 guests and two barbacks.

151 - 200 guests:

Buffet Service: \$350

Cocktail Reception: \$600 per hour

Seated dinner: \$900 per hour (16 Servers; 2 Supervisor; 1 Event Manager)

Bartender fees Additional: Four per 200 guests and two barbacks.

Buffet Service applies to events with a booked time of 2 hrs or less. Each additional hour, please add \$75 per hour for attendant fee.

Payment Schedule

On Site Events: An initial \$250 non-refundable deposit is due to confirm SOUL HOLLYWOOD's venue.

Off Site Events: An initial \$1,000.00 non-refundable deposit is due to confirm SOUL HOLLYWOOD's catering services.

A 50% deposit of the total catering cost is due 30 days prior to the event. This deposit may be divided into two payments of 25% each if necessary. The remaining 50% balance is due by the event date. Payments can be made with credit card, cashier's check or money order (no personal checks).

We must advise...

We are committed to using only the best ingredients available to us and take pride in our creative efforts to impress you with new menu items that may at times replace an item currently listed.

All items are subject to availability. Dishes may contain nut/nut derivatives. Fish dishes may contain small bones. Olives may contain stones. All of our food is freshly prepared and cooked to order, if you have any allergies please inform/ask a member of waiting staff who will advise of all ingredients used.

Unless set up prior to the event, all Food and Alcohol will be included together on the check and there will be one check that includes all banquet items and is charged for each event.

Thank you for the opportunity to serve you.

For more information, please contact:

Melissa Posh, posh@soulhollywood.com

or

Stephanie Carmi, stephanie@soulhollywood.com

SOUL HOLLYWOOD RESTAURANT & BAR
7046 Hollywood Boulevard, Hollywood, CA 90028