



Catering Menu

catering@oldsoulco.com

Taking Care of Business

Old Soul Co. is excited to work with you to ensure that your catering needs are filled with fun + fabulous fare! Here's how to get things rolling...

Ordering

Our professional catering staff is available to help you, whether it's to place an order, ask questions, or help you plan your event.

- **To place an order:** email us at catering@oldsoulco.com
- We ask for a minimum order of 6, please
- Orders, including menu choices and confirmation of number of guests, *must be placed a minimum of 48 hours in advance of event date*
- Orders placed after the specified 48-hour lead time *will require a 25% up-charge* on your bill
- A 8.75% CA State sales tax must be added to your bill
- All events require a 50% deposit when order is confirmed. ***Payment is due upon delivery of invoice***

Deliveries

We offer complimentary delivery on orders over \$100. Any deliveries under \$100, or outside of our normal delivery area could require additional fees.

Service Professionals to Work Your Event

Our experienced service professionals are available to work your event.

- One Service Captain is required on site at \$35/hour
- Additional service professionals, including servers and bartenders, are \$25/hour each. *Service fees include loading, travel time to and from your event, set-up, breakdown, and clean-up.* Your Old Soul Co. Event Specialist will determine how many service professionals are required for your event.

Payment

We accept credit cards via our Square account. If you choose this method of payment, our accounting department will send you a link for your convenience. Cash or business checks are also accepted.

Cancellations

If you must cancel your order, *any order of \$500 or less*, must be canceled within 48 hours of scheduled delivery or pick-up; otherwise, a payment of the total order will be charged. Orders of over \$500 require a 7-day notice of cancellation or a payment of 50% of the total order will be charged.

Our Guarantee

If you are not happy with our food or service, we will do everything in our power to fix it, because ***we truly appreciate your business!***

EARLY

Continental Breakfast:

Classic: *\$3.50/person*

an array of our delectable house-made pastries

Fancy: *\$9.50/person*

an array of our delectable house-made pastries . Old Soul bagels . fresh dill cream cheese . house-made granola . yogurt . fresh fruit bowl

Hot Breakfast:

Mains:

Soft Scrambled Eggs *\$36/serves up to 10 or \$85/serves up to 24*

add country ham . white cheddar *+2.75/person*

add grape tomato . fresh herbs . feta *+2.75/person*

Whole Quiche *\$40 (serves up to 16)*

quiche lorraine - smoked bacon . caramelized onion . gruyere

roasted vegetable - market veggies . parmesan

Taco Bar *\$11/person*

scrambled eggs pico de gallo

cumin-scented black beans lime wedges

house chorizo chipotle aioli

cotija radish

jalapeño white corn tortillas

Breakfast Burrito *\$13/each*

scrambled eggs . house chorizo **or** sweet + smokey tempeh . breakfast potatoes .

white cheddar . avocado spread . chipotle aioli . flour tortilla

Biscuits + Gravy *\$70/serves up to 10 or \$165/serves up to 24*

house-baked biscuits . sausage gravy

Breakfast Hash *\$80/serves up to 10 or \$190/serves up to 24*

roasted root veggies with your choice of:

herb-roasted turkey breast . dijonnaise

house-smoked carnitas . chipotle aioli

house-smoked salmon . fresh dill cream cheese

sweet-smokey tempeh . arugula pesto

Breakfast Box *\$17/each*

breakfast burrito . side fresh cut fruit. bottle water

Sides *\$4/person*

Honey-Cured Bacon Maple Sausage Links

Sweet + Smokey Tempeh Breakfast Potatoes

Field Greens Salad Fresh Cut Fruit

Honey Wheat Toast with butter + jam Biscuits with butter + jam

English muffins with butter + jam Old Soul Bagels with fresh dill cream cheese

Sides

Field Greens Salad
Potato Salad
Macaroni Salad
Black Bean + Rice Salad
Mac + Cheese
Roasted Rainbow Carrots

\$4/person

Potato Chips
Fresh Cut Fruit
Veggie Slaw
Roasted Greens Beans
Cilantro-Lime Rice
Potatoes Lyonnaise

Drinks:

Estate-grown coffee service
Specialty hot tea service
Fresh-squeezed orange juice
Apple juice
Fresh brewed iced tea
House-made lavender lemonade
Root beer (locally brewed)
Bottled water

\$4./person
\$4.75/person
\$36./gallon
\$3.50/bottle
\$35/gallon
\$40./gallon
\$3.75/bottle
\$2.25/bottle

Sweet Trays:

Old Soul Brownies
Assorted Cookies
Quick Breads
Assorted Pastries

\$4/person
\$4/person
\$4/person
\$4.50/person