

CATERING MENU

OUR STORY

Located in the heart of the Wealthy Street District, Forty Acres unapologetically celebrates the Authentically American history, resilience and success of the black community. We honor our unique heritage with soul food, a superior dining experience and local sourcing so that all ethnicities can enjoy the food that has nourished this country from the beginning.

FORTY ACRES WELCOMES YOU TO CELEBRATE WITH US.

CUSTOM CATERING

Forty Acres offers diverse catering options including delivery, set up, service staff, and event rentals. Please contact our Catering Manager for more details on services offered to customize your event.



**AUTHENTICALLY
AMERICAN™**

BYO CATERING

1. PICK YOUR PROTEIN

CHICKEN FRIED · GRILLED

BRISKET

CATFISH FRIED · BLACKENED

SHRIMP FRIED · GRILLED · BLACKENED

ANDOUILLE SAUSAGE

TURKEY LEG

2. SELECT YOUR SIDES

MAC & CHEESE

GREENS (gf)

BLACK-EYED PEAS (gf)

POTATOES FRIED · MASHED · SWEET · SALAD (gf)

DIRTY RICE (gf)

GRITS (gf/v)

CORN ON THE COB (gf)

SIDE SALAD (gf/v)

3. SELECT YOUR SIZE

HALF PAN (SERVES 8-10)

Protein - 175 | Sides - 60

FULL PAN (SERVES 20-25)

Protein - 325 | Sides - 105

PLAY'N THE DOZENS

BOXED LUNCH

po'boy · chicken sandwich · vegan wrap
choice of sandwich, chips or fruit bowl, dessert
18/dozen (minimum order of 12)

JUST SHAREABLES

choose one: forty soul rolls · fried green tomatoes
or okra; serves 12 - 45/dozen

BREAKING BREAD

combread - 30/dozen
hushpuppies - 50/dozen

FORTY SOUL ROLLS - 45/dozen

BRISKET SLIDERS - 84/dozen

CHICKEN MAC CUP - 65/dozen

MINI PO'BOYS

choice of fried chicken, fried catfish or fried shrimp
60/dozen

WINGS

serves 8-10 - ½ pan: 40
serves 18-20 - full: 80

DESSERT

serves 8-10

WHOLE PECAN PIE - 40

BREAD PUDDING - 45

PEACH COBBLER - 40



PASS THE GRITS

PASS THE GRITS BAR

hors d'oeuvre portions; choose from:
house · northern · southern · vegan - 80/dozen
An attendant fee of \$100 will be applied.

GUMBO BAR

gumbo served over rice; choose from:
vegan · chicken · brisket · catfish · shrimp
andouille sausage - 80/dozen
An attendant fee of \$100 will be applied.

VEGAN CATERING

VEGAN FORTY SOUL ROLLS (v) - 40/dozen

SANDWICH TRAYS

vegan wrap (v); serves 12 - 50

JUST SHAREABLES

choose one: vegan forty soul rolls · fried cauliflower
or fried okra (v) serves 12 - 45

FRIED CAULIFLOWER

buffalo or ranch sauce (v) - ½ pan: 60 | full: 110

FRIED GREEN TOMATOES (v) - 45/dozen

BLACK-EYED PEA HUMMUS

served with veggie & fruit; serves 12 (v) - 40

SOUL POSSIBLE SLIDERS (v) - 72/dozen

(v) VEGAN OPTION • (gf) GLUTEN-FREE

CATERING & SALES

PLANNING THE EVENT

Forty Acres offers full-service event planning and management to a wide range of clients. Our clients include corporate, association, government, and non-profit groups as well as individuals hosting weddings and other social events. Please review what services we offer, so you can provide us the details of your event with our Online Request for Proposal (RFP) or contact us directly if you have questions at **(616) 723-9770** or catering@fortyacresgr.com.

POLICIES & PROCEDURES

Our experienced and creative staff can help you develop a cohesive theme and provide just the right touch for your event. When you finalize your catering delivery or event, we will provide you with a quote that covers the specific details as well as your rights and responsibilities. In the meantime, please see the information below for important things to know as we work together to plan your event.

Our experienced team of Sales and Event Managers are on hand to help meet the catering and event needs of your next occasion. For a smooth process, we recommend booking your event as early as possible. Orders and inquiries may be placed by contacting us by phone at **(616) 723-9770** or catering@fortyacresgr.com.

We require a minimum notice of seven (7) business days for any event requiring attendants. Orders received after 3:00 p.m. are dated the next business day and may incur additional fees for expedited service, if applicable (e.g., an additional \$100 rush delivery fee per order, or additional \$150 per order for served events). Delivery orders can usually be accommodated with five (5) business day notice prior to the event date. Rest assured that we will make every effort to accommodate your catering requests. Again, it is best to provide as much advance notice as possible.

Once a catering order is placed with us, you will receive a confirmation e-mail outlining all the details of your order. Clients are required to pay the full balance five (5) business days prior to the start of your event. Any catering deliveries or events booked less than five (5) business days from the event date are required to pay by credit card using our online payment service. For profit clients are subject to sales tax. Please note that a signed contract of your event order and down payment must be submitted to the Catering Office within three (3) business days of confirmation.

The following are minimum requirements for any food and beverage orders:

- A minimum order of \$500 is required for weekday deliveries before 5 pm, \$1000 after 5 pm.
- A minimum order of \$ 2,000 is required for Saturday and Sunday evening events.
- Requests for deliveries held on recognized holidays must meet a \$1500 minimum and are subject to approval from management.

An additional fee of \$100 will be assessed for any after-hours delivery or pickup (Monday - Friday) before 7 a.m. or after 7 p.m.; weekends after 5 p.m. A \$100 return trip fee will be assessed for any delivery or pick-up due to inaccessibility (e.g., locked rooms, meetings running late, or any other reason equipment is not readily available for pick-up at the previously agreed upon time). A \$100 processing fee will be assessed for any changes made to orders within 24 hours of the event.

Please note that a final guarantee of attendance is required five (5) business days prior to the event date. If a final guarantee is not received within this time period, we will use the guarantee provided on the quote. Please note that this number will be considered a guarantee

and not subject to reduction. Any increases to your guarantee are subject to approval based on the stated deadlines above. Due to market fluctuations, we reserve the right to change prices at our discretion.

If serving time of any menu is more than 30 minutes off from the scheduled time, Forty Acres Soul Kitchen cannot be held responsible for the quality or temperature of the food. There may be an additional charge of \$50 for each half-hour serving time is delayed.

CANCELLATIONS — FOOD & BEVERAGE

All catered events are subject to the policies, procedures, and guidelines set by Forty Acres Soul Food Catering. Catering must be notified in writing of any menu item cancellations in order to avoid cancellation charges. Food & beverage will be subject to the following charge:

- Fourteen (14) business days prior to event date — 25% of total Food & Beverage Revenue
- Ten (10) business days prior to event date: — 50% of total Food & Beverage Revenue
- Seven (7) business days prior to event date — 75% of total Food & Beverage Revenue
- Five (5) business days prior to event date — 100% of total Event Order Revenue

BUFFET MEALS

Buffets are priced for a minimum 20 guests. Bulk disposable plates, napkins and serving ware is an additional \$2 per person. Standard disposable plates, napkins and serving ware is an additional \$4 per person. China, silverware and serving is an additional \$7 per person. For plated meals, an additional \$4 per person will be charged. Please inform your Sales Rep of your event timeline, so that meal service can be times accordingly. A \$50 fee will be charged per half hour past the initial service time on the contract.

We require that adequate staging facilities be made available to our catering staff. Please ensure that the event location and staging area is accessible a minimum of two (2) hours prior to event start time. We reserve the right to inspect your event and staging area in advance. Adequate loading and parking arrangements must be confirmed prior to delivery. Clients are asked to arrange for table setup or adequate counter space to be made available prior to the event start time. In an effort to be sustainable, table linens are not included with standard delivery orders.

We ask that our clients ensure the safeguarding of all Forty Acres Soul Food Catering property and equipment dropped off at the event/delivery site. Any lost, stolen, or damaged equipment is subject to additional fees (no more than replacement value) and will be charged to the client's master bill.

In compliance with health code regulations, perishable food items can only be presented for a maximum of four (4) hours. Due to inventory controls, catering equipment must be picked up within a four-hour period. It is our policy to pick up any equipment on loan within a one-hour window following the event end time, as indicated on the banquet event order.

Please also make note of the following terms and conditions:

- Forty Acres Soul Food Catering is not responsible for any clean-up after a delivery event. We will only pick up the equipment on loan.
- For any deliveries to outdoor or public areas, please ensure that the client or a department representative be present to receive the delivery and provide supervision prior to and during the event.

- Adequate loading and/or parking must be available for all deliveries.
- A \$50 Long-Haul Fee will be assessed for any delivery without loading, parking, or elevator accessibility.
- Attendants may be required as determined by your Sales Manager at a flat rate of \$60 per attendant.

In addition to the policies and procedures highlighted above that apply to all Forty Acres Soul Food Catering orders, the following is additional information relating to events booked: Forty Acres Soul Food Catering must be notified in writing fifteen (15) business days prior to event date of any cancellations in order to avoid cancellation charges.

STAFFING INFORMATION

An on-site Chef during your event will assess an additional charge of \$100/hour.

TASTINGS

After we have discussed, and you have narrowed down your menu items we can schedule a tasting.

Buffett tasting: \$20 per person (water, soda, or tea will be offered at no additional charge)

You may select up to three appetizers, and two entrees and three sides. Most of the choices on our menu can be prepared for a tasting, and you'll want to select items that you intend to serve at your event.

It is not required to sign the contract before the tasting; however, we do require payment upfront for the cost of the food and services during the tasting.

Forty Acres offers a complimentary tasting, for up to four guests, for events valued at or in excess of \$5,000. For events totaling less than \$5,000, the cost for a tasting is \$20 per person. Additional tastings are subject to charge.

LEFTOVER FOOD

Due to health department regulations, leftover perishable foods may not be removed from any event by anyone except food service staff. This policy addresses public safety concerns and is non-negotiable. However, non-perishable items may be taken from events.

Buffet menu quantities and perishable items are limited to a two-hour service period unless noted otherwise. Food items will be removed at the end of the contracted service period to ensure food quality.

FINE PRINT

- Pricing for delivery will be \$50.
- Set up fee will be \$100
- Service fee is 22%. Please add applicable 6% Sales Tax.
- Prices subject to change.
- Beer & Wine Bar/Service additional fee available upon request.
- Not all menu items are available for all party sizes. Email catering@fortyacresgr.com to confirm availability.

CUSTOM ORDERS ARE AVAILABLE BY CLIENT REQUEST

REQUEST FOR PROPOSAL FORM

Thank you for considering Forty Acres Soul Food Catering for your event. Please complete this online form and one of our Catering Sales Managers will contact you within 24 hours of the next business day.

CONTACT INFORMATION

Date _____ Type of Event _____

Name _____

Address _____

City _____

State _____ Zip _____

Phone _____

Email _____

Event Time _____ Event Date _____

Alternate Date _____

Event Location _____

Number of Guests _____

Have we catered your event before? Yes No

Additional Information:

Thank you for completing this form.

CONTACT US

Forty Acres Soul Food Catering

1059 Wealthy St. SE • Grand Rapids, MI 49506

(616) 723-9770

catering@fortyacresgr.com

