



SPRING INTO SUMMER AT SOIREE!

All Selections Serve 4 People Unless Otherwise Noted

Dinner Delivery, Monday-Saturday between 2 pm and 4 pm

Pick-Up at Soiree, Monday-Friday between 1:30 pm and 4 pm

Please Order By 1:00 pm on Friday for Saturday Delivery

Please call 404.467.1699 to order www.soireecateringatlanta.com

CHARCUTERIE, FRUIT, CHEESE, DIPS & TERRINES

Spiced Pecans \$32 per pound

Soirée's Famous Domestic and Imported Cheese Board:

French Camembert, Tillamook Extra Sharp Cheddar, Parmigiano Reggiano,

Soirée's Famous Pimiento Cheese, Soirée's Famous House-Made Boursin, Double Cream Gorgonzola, Dried Cranberries, Dried Apricots, Table Water Crackers, and House-Baked French Baguettes

- **\$65** on Disposable Platter (serves 5-10 People)
- **\$130** on Disposable Platter **or \$175** with Wood Board and Ramekins (serves 15-20 People)
- **\$240** on Disposable Platters (serves 20-30 People)

Soirée's Famous Charcuterie Platter with Meats, Cheeses, Nuts, and Table Water Crackers \$75 (serves 5-10)

Soirée's Famous Fruit & Cheese Platter with Grapes and Table Water Crackers \$14 per person (min. 2 people)

Soirée's Famous Antipasto Board \$24 per person (min. 2 people)

Hummus and Pita Platter \$38 (serves 6)

Soirée's Famous Pimiento Cheese \$24 per pint, add Table Water Crackers \$10

Soirée's Famous Boursin \$24 per pint, add Table Water Crackers \$10

Soirée's Famous Spinach & Artichoke Dip \$28 per pint

Soirée's Famous Sausage Dip \$34 per pint

Soirée's Famous B.L.T Dip \$28 per pint

Soirée's Famous Buffalo Chicken Dip \$34 per pint



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HORS D'OEUVRES

- Grilled Marinated Artichoke Heart Skewers **\$26** per dozen
- Bel-Air Onion Puffs **\$26** per two dozen
- Cheddar, Dill & Pecan Straws **\$28** per two dozen
- Stilton Cheese Coins **\$28** per two dozen
- Goat Cheese Stuffed Figs with Honey and Almond **\$26** per dozen
- Roquefort Grapes **\$26** per dozen
- Spinach OR Sausage Stuffed Mushrooms **\$28** per dozen
- Profiteroles, Stuffed with Mushroom Duxelles **\$30** per dozen
- Tomato Mozzarella Pesto Skewers **\$28** per dozen
- Marinated Shrimp Skewers **\$38** per dozen
- Soirée's Famous Basil Chicken Salad **\$24** per pint/ **\$40** per quart
- Best-Ever Chicken Quesadilla with Cilantro, Sour Cream, and House-Made Guacamole **\$26** per dozen
- Best-Ever Pulled Pork Quésadilla with Cotija Cheese, Soirée's Famous Cole Slaw,
Carolina Barbeque Sauce **\$28** per dozen
- Shrimp Cocktail **\$38** per dozen
- Mini Grilled Cheddar and Goat Cheese Sandwiches **\$28** per dozen
- Mini Reubens on Marble Rye **\$28** per dozen
- Georgia White Shrimp Salad in Cucumber Cups **\$26** per dozen
- Bacon-Wrapped Dates with Parmesan **\$24** per dozen
- Mini Crab Cakes with Mango Salsa **\$40** per dozen
- Chicken Satay Skewer with Peanut Sauce **\$30** per dozen
- Mini Ham Biscuits **\$32** per dozen
- Soirée's Deviled "Velvet" Eggs **\$30** per dozen
- Perfect Roast Tenderloin of Prime Angus Beef with House-made Boursin on Mini
Croissant **\$78** per dozen
- Roast Beef Crostini with House-Made Horseradish Sauce **\$34** per dozen
- Mini Chicken Wellingtons **\$30** per dozen
- Mini Salmon Wellingtons **\$34** per dozen
- Mini Beef Wellingtons **\$38** per dozen
- Sour Cream Corn Cakes with Crème Fraîche, Salmon Roe & Chives **\$44** per dozen
- Smoked Scottish Salmon, Hard Cooked Eggs, Capers, Red Onions, Crème Fraîche,
and House-Made Garlic Crostini **\$90** (serves 6)
- 500 grams of American Paddlefish Caviar with blinis & Crème Fraîche **\$795**



MINI SANDWICHES

per dozen

With a Choice of Artisanal Bread:

Country White, Whole Wheat, West Coast Sourdough, Marble Rye
OR Brioche, Mini Croissant, or Mini Onion Roll for **\$2** additional per sandwich

Basil Chicken Salad **\$28** per dozen

Soirée's Famous Pimiento Cheese **\$26** per dozen

Velvet Egg Salad (Open-Faced) **\$30**

Albacore Tuna with Fresh Dill **\$28**

Georgia White Shrimp Salad **\$32**

Wild Salmon Salad **\$32**

QUICHES AND TARTS

whole to serve 6, OR minis by the dozen

Roasted Red Pepper Tart **\$44** whole, or **\$26** per dozen

Wild Mushroom Tart **\$44** whole or **\$26** per dozen

Perfect Quiche Lorraine **\$46** whole or **\$30** per dozen

Tomato Pesto Tart **\$44** whole or **\$26** per dozen

Baby Anne's Vidalia Onion Tart **\$44** whole or **\$26** per dozen

SALADS

Artichoke, Avocado, Pesto Salad **\$28**

Asparagus Salad: Red Onions, Roasted Pecans, Goat Cheese, Red Wine Vinaigrette **\$28**

Soirée's Famous Caesar Salad with House-Made Garlic Croutons **\$28**

Best-Ever Greek Salad with Feta and Red Wine Vinaigrette **\$28**

Romaine Lettuce Salad with Home-made Garlic Croutons, Chives, Cherry Tomatoes, Dijon Mustard Vinaigrette **\$28**

Soirée Salad: Mixed Greens, Anjou Pears, Toasted Walnuts, Blueberries, and Imported Danish Blue Cheese,
Raspberry Vinaigrette **\$32**

Summer Salad: Mixed Baby Lettuces, Grilled Summer Squash, Candied Pecans,
Danish Blue Cheese, Red Wine Vinaigrette **\$32**

Spinach Salad with Toasted Prosciutto, Mushrooms, and Dijon Mustard Vinaigrette **\$32**

Steakhouse "Wedge" Salad **\$32**



SOUPS

Asparagus Soup **\$30** per quart
Cold Avocado Soup **\$30** per quart
Broccoli and Cheddar Soup **\$30** per quart
Cold Cucumber Soup **\$30** per quart
Curried Cauliflower Soup **\$30** per quart
Soiree's Famous Gazpacho **\$30** per quart
Wild Mushroom Soup **\$30** per quart
Tomato Basil Soup **\$30** per quart
Soirée's Famous Vichyssoise **\$30** per quart

MAIN COURSES

Spinach & Ricotta Ravioli with Brown Butter & Sage **\$38**
Butternut Squash Ravioli with Brown Butter & Sage **\$38**
Penne alla Vodka **\$32**
Chinese Chicken Salad **\$24** per pint/ **\$40** per quart
Green Herb Chicken Salad **\$24** per pint/ **\$40** per quart
Curried Chicken Salad **\$24** per pint/ **\$40** per quart
Tarragon Chicken Salad **\$24** per pint/ **\$40** per quart
Soiree's Famous Shrimp Salad **\$30** per pint/ **\$48** per quart
Jumbo Lump Crab Salad **\$75** per pint/ **\$130** per quart
Soirée's Famous Cold Lobster Salad, Remoulade **\$130** per quart
Marinated Georgia White Shrimp with Fresh Dill **\$40** per pint / **\$60** per quart
Grilled Springer Mountain Farms Chicken Paillard with Arugula,
Oven-Roasted Cherry Tomatoes, Shaved Parmesan and Balsamic Vinaigrette **\$38**
Grilled Prime Angus Beef Paillard with Arugula, Cherry Tomatoes, and Shaved Parmesan,
Balsamic Vinaigrette **\$48**
Cold lemon Chicken **\$38**
Springer Mountain Farms Chicken Piccata **\$38**
Springer Mountain Farms Chicken Marsala **\$40**
Cold Poached Salmon, Sauce Verte **\$40**
Pan-Roasted Salmon with Dill and Shallot Butter **\$40**
The Silver Palate's Famous Chicken "Marbella"---serve it cold, room temperature, or heat it up! **\$42**
Springer Mountain Farms Chicken Marsala **\$40**
Pecan-Crusted Salmon **\$44**
Pecan-Crusted Chicken **\$38**
Parmesan-Crusted Salmon **\$42**
Georgia White Shrimp & Grits with Lemon Basil Cream Sauce **\$44**
Roasted Springer Mountain Farms Balsamic Chicken **\$38**



- Springer Mountain Farms Pesto Chicken with Tomatoes and Mozzarella **\$38**
- Beverly Hills Chicken Curry **\$40**
- Springer Mountain Farms Chicken Dijonnaise **\$38**
- Springer Mountain Farms Chicken "Francesse" **\$38**
- Parmesan-Crusted Springer Mountain Farms Chicken with Lemon Butter **\$38**
- Medallions of Springer Mountain Farms Chicken with Wild Mushroom Sauce **\$38**
- Roasted Springer Mountain Farms Chicken Provencal **\$38**
- Pan-Roasted Pork Tenderloin with Cilantro Lime Butter **\$42**
- Pulled Pork with Soiree's Famous Carolina Barbecue Sauce **\$42**
- Falling-Off-The-Bone Barbecue Chicken with Carolina BBQ Sauce **\$48**
- Oven-Fried Chicken **\$45**
- Soirée's Famous Lasagna Bolognese **\$42**
- Billionaire's Meatloaf - Serve it cold, room temperature, or heat it up! **\$42**
- Perfect Roast Tenderloin of Prime Angus Beef with Horseradish Sauce **\$72** per pound (1 lb. serves 3-4)
1 lb. Minimum Order, Half Pound Increments Available After

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ON THE SIDE

- Grilled Asparagus with Prosciutto **\$26**
- Broccoli & Cheddar Gratin **\$28**
- Roasted Broccoli with Garlic & Lemon **\$24**
- Roasted Brussels Sprouts **\$30**
- Oven-Roasted Cherry Tomatoes **\$24**
- Mexican Street Corn Salad with Cotija Cheese and Cilantro **\$28**
- Silver Queen Corn Pudding **\$32**
- Cucumber and Dill Salad **\$28**
- Marinated Green Beans **\$28**
- Haricots Verts Almandine **\$28** per quart
- Soirée's Famous Macaroni & Cheese **\$30**
- Mozzarella & Tomato Salad **\$28**
- French Potato Salad **\$24**
- Fully "Loaded" Baked Potato **\$12** per potato
- Thrice Baked Red Bliss Potatoes **\$28**
- Twice Baked Potato **\$12** per serving (minimum order of 4)
- Perfect Potato Gratin **\$32**
- Soirée's Famous Pomme Purée **\$32**
- Roasted Fingerling Potatoes with Rosemary **\$24**
- Thrice-Baked Red Bliss Potatoes **\$28**



- Insane Onion Gratin with Boursin, Gruyere, and Fresh Thyme **\$36**
- Soiree's Famous Tomato Pie **\$32**
- Heirloom Tomato Pie **\$32**
- Heirloom Tomato and Peach Salad with Burrata **\$42**
- Tomatoes Provençales **\$32**
- Perfect Creamed Spinach **\$30**
- Best-Ever Squash Casserole **\$30**
- Grilled Spring Vegetables **\$28**
- Wild Rice Salad with Walnuts & Golden Raisins **\$32**

FROM THE BAKERY

- House-Baked Ciabatta Bread **\$12** each
- House-Baked French Dinner Rolls **\$3** each
- House-Baked French Baguettes **\$8** each
- Cheddar Herb Biscuits **\$30** per dozen
- Petite Cornbread Muffins **\$20** per dozen
- Soirée's Famous Yeast Rolls **\$28** per dozen
- House-Baked Pure Butter Croissants **\$6** each
- Soiree's Famous Parmesan and Garlic Croutons **\$22** per quart

And, as always

A LITTLE SOMETHING SWEET

- Lemon Blueberry Cheesecake **\$12** per slice
- New York Style Cheese Cake with Mary Louise's Raspberry Coulis **\$14** per slice
- Orange Bourbon Pound Cake (serves 6-8) **\$62**
- Vanilla Bourbon Pound Cake (serves 6-8) **\$62**
- Perfect Chocolate Chip Cookies **\$24** per dozen
- Oatmeal & Raisin Cookies **\$24** per dozen
- Dark Chocolate Ginger Snaps **\$24** per dozen
- Orange Sunshine Cookies **\$24** per dozen
- Butterscotch, White Chocolate, Pecan Cookies **\$24** per dozen
- Best-ever Ooey-Goey Fudge Brownies, Butterscotch Bourbon Blondies, Luscious Lemon Ginger Squares, Almond Raspberry White Chocolate Bars, & Priceless Pecan Bars:
 - Choose One or Assorted - per half dozen or **\$28** per dozen
- Best-ever Mixed Berry Cobbler - Heat it up and serve with Vanilla Ice Cream **\$38**



- Whole Almond Raspberry White Chocolate Pie **\$48** each
- Whole Georgia Pecan Pie **\$55** each
- Whole French Silk Pie **\$55** each
- Individual Crème Brûlées, **\$12** each
- Dark Chocolate Mousse \$38 per pint, **\$54** per quart
- Apple and Pear Crumble **\$38**
- Chocolate-Dipped Strawberries **\$36** per dozen
- Chocolate Indulgence Cake with Mocha Icing **\$65**
- Coconut-Raspberry Rum Cake **\$65**
- Derby Pie **\$55**
- Foolproof Bourbon-Pecan Pralines **\$36** per dozen
- Honey Bear's – and – Polly's Mixed Berry Crumble **\$38**
- Hummingbird Cake with Cream Cheese Icing **\$65**
- Kentucky Chess Pie **\$48**
- Chocolate Chess Pie **\$55**
- Lucious Lemon Curd Tart with Candied Ginger **\$48**
- Mini Derby Pie Tarts **\$4** each
- Molten Chocolate Cake **\$46**
- New Orleans Bread Pudding with Vanilla Bourbon Sauce **\$38**
- Peggy's Apricot Mousse **\$26** per pint, **\$38** per quart
- Pineapple Upside-Down Cake with Hot Rum Sauce **\$52**
- Salted Caramel Cake **\$65**
- Strawberries Romanoff **\$36** per dozen
- Strawberry Pots-de-Crème with Red Fruit Coulis **\$13** each,
minimum 4
- Summer Berry Pavlova with Bourbon Whipped Cream **\$68**
- Sweet Potato Pie **\$48**
- Key Lime Mousse **\$26** per pint, **\$38** per quart

BRUNCH

- Pecan Coffee Cake **\$42**
- Ladye T's Famous Cinnamon Rolls **\$30** per dozen
- Sausage, Egg, and Four-Cheese Strata **\$40**
- Spinach and Artichoke Strata **\$40**

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