



THE HOLIDAYS 2025 AT SOIREE!

*All Selections Serve 4 People
Unless Otherwise Noted*

Dinner Delivery, Monday-Saturday between **2 pm and 4 pm**
Pick-Up at Soirée, 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.soiréecateringatlanta.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 \$150** 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**

Baked Imported Brie with Rosemary, Raspberry Preserves, & Walnuts (serves 8-10 people) **\$46**

Blue Cheese and Apricot Terrine (serves 8-10 people) **\$42**, add Table Water Crackers **\$10**

Curry Cashew Chutney Spread (serves 8-10 people) **\$42**, add Table Water Crackers **\$10**

Cheddar and Scallion Mousse (serves 8-10 people) **\$42**, 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

Mary Louise's Smoked Salmon Dip **\$44** 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 **\$26** 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

Mini Brie Tartlets with Raspberry, Rosemary, and Walnuts **\$38** 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

Smoked Salmon Quesadilla **\$38** per dozen

Shrimp Cocktail **\$38** per dozen

Barbecue Shrimp Skewers **\$36** 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 **\$34** 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

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

Grilled Baby Lamb Chops with Fresh Mint Pesto **\$15** each, minimum 8

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)

Smoked Scotch Salmon **\$68** per pound, **\$180** per side

500 grams of Russian Kaluga Caviar with blinis & Crème Fraîche **\$795**



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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 **\$2.00** 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**

SOUPS

Broccoli and Cheddar Soup **\$30** per quart

Mary's Famous Butternut Squash Soup **\$30** per quart

Curried Cauliflower Soup **\$30** per quart

Wild Mushroom Soup **\$30** per quart

Potato Leek Soup **\$30** per quart

Soiree's Famous Pumpkin Soup **\$30** per quart

Shrimp Bisque **\$45** per quart

Tomato Basil Soup **\$30** per quart

Maine Lobster Bisque **\$80** per quart

QUICHES AND TARTS

whole to serve 6, OR minis by the dozen

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

Spinach and Mushroom Tart **\$44** whole, or **\$26** per dozen.

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

Spinach and 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

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

Winter Salad: Mixed Greens, Dried Cranberries, Candied Pecans, Danish Blue Cheese, Red Wine Vinaigrette **\$28**

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

Spinach Salad with Roasted Butternut Squash, Parmesan, & Dill Vinaigrette **\$28**

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

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



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PASTA

Penne Pomodoro with Fresh Basil and Imported Parmesan **\$30**
Spinach & Ricotta Ravioli with Brown Butter & Sage **\$38**
Butternut Squash Ravioli with Brown Butter & Sage **\$38**
Wild Mushroom Ravioli **\$38**
Penne alla Vodka **\$32**
Penne with Wild Mushroom Sauce **\$38**
Soiree's Famous Lasagna Bolognese **\$42**

COLD SALADS

Soirée's Famous Basil Chicken Salad **\$24** per pint/ **\$40** per quart
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
Marinated Georgia White Shrimp with Fresh Dill **\$40** per pint / **\$60** per quart

FROM THE SEA

Cold Poached Salmon, sauce vert **\$40**
Pan-Roasted Salmon with Dill and Shallot Butter **\$40**
Pecan-Crusted Salmon with sauce Gribiche **\$44**
Parmesan-Crusted Salmon **\$42**
Georgia White Shrimp & Grits with Lemon Basil Cream Sauce **\$44**
Soirée's Famous Seafood Pot Pie **\$54**

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CHICKEN

Grilled Springer Mountain Farms Chicken Paillard with Arugula,
Oven-Roasted Cherry Tomatoes, Shaved Parmesan and Balsamic Vinaigrette **\$38**

Springer Mountain Farms Chicken Piccata **\$38**

Springer Mountain Farms Chicken Marsala **\$40**

The Silver Palate's Famous Chicken "Marbella"---serve it cold, room temperature, or heat it up! **\$42**

Roasted Springer Mountain Farms Balsamic Chicken **\$38**

Springer Mountain Farms Pesto Chicken with Tomatoes and Mozzarella **\$38**

Beverly Hills Chicken Curry **\$40**

Chicken Country Captain **\$42**

Pecan-Crusted Chicken **\$38**

Springer Mountain Farms Chicken Dijonnaise **\$38**

Springer Mountain Farms Chicken "Francesc" **\$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**

Falling-Off-The-Bone Barbecue Chicken with Carolina BBQ Sauce **\$38**

Oven-Fried Chicken **\$45**

Springer Mountain Farms Chicken Divan **\$38**

Soirée's Famous Chicken Tetrazzini **\$38**

Soirée's Famous Chicken Pot Pie **\$42**

BEEF, PORK, AND LAMB

Pan-Roasted Pork Tenderloin with Cilantro Lime Butter **\$42**

Pulled Pork with Soirée's Famous Carolina Barbecue Sauce **\$42**

Falling-Off-The-Bone "Baby" Back Ribs with Carolina BBQ Sauce **\$48**

Braised Short Ribs of Prime Angus Beef **\$48**

Billionaire's Meatloaf - Serve it cold, room temperature, or heat it up! **\$42**

Boeuf Bourguignon **\$48**

Soirée's Famous Lamb Stew **\$48**

Perfect Roast Tenderloin of Prime Angus Beef **\$72** per pound (1 lb. serves 3-4)

ADD Soirée's Famous Horseradish Sauce **\$24** per pint, **\$40** per quart

1 lb. Minimum Order, Half Pound Increments Available After

HOLIDAY SPECIALS

Whole Perfect Roast Tenderloin of Prime Angus Beef (3 1/2 - 4 1/2 lbs each) – Slice and Serve **\$265**

ADD Soirée's Famous Horseradish Sauce **\$24** per pint, **\$40** per quart

Soirée's Famous Glazed Whole Ham with Madeira and Apricots **\$165** (serves 15-20)

Perfect Roast Turkey (10-12 lbs) **\$165**

ADD Sherry and Giblet Gravy **\$28** per quart

Grilled Stuffed Baby Quail with Apple-Sausage Stuffing, Bordelaise Sauce, serves 4: **\$48**

Soirée's Famous Chicken Hash with Sherry and Mushrooms, serves 4-6: **\$48**



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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**

Cauliflower Gratin **\$28**

Oven-Roasted Cherry Tomatoes **\$24**

Mexican Street Corn Salad with Cotija Cheese and Cilantro **\$28**

Silver Queen Corn Pudding **\$32**

Marinated Green Beans **\$28**

Haricots Verts Amandines **\$28** per quart

Dorothy's Baked Four-Cheese Grits **\$36**

Soirée's Famous Macaroni & Cheese **\$30**

Fully "Loaded" Baked Potato **\$12** per potato

Thrice Baked Red Bliss Potatoes **\$28**

Twice Baked Potato Casserole **\$32**

Twice-Baked Potatoes, minimum 4 **\$12** each

Perfect Potato Gratin **\$32**

Soirée's Famous Pomme Purée **\$32**

Roasted Red Potatoes with Rosemary **\$28**

Soirée's Famous Tomato Pie **\$32**

Heirloom Tomato Pie **\$32**

Tomatoes Provencales **\$32**

Perfect Creamed Spinach **\$30**

Best-Ever Squash Casserole **\$30**

Grilled Winter Vegetables **\$30**

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

Soirée's Famous Parmesan and Garlic Croutons **\$22** per quart

Andre's Famous Popovers **\$30** per half-dozen

Ladye T's Famous Cinnamon Rolls **\$30** per dozen



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HOLIDAY INDULGENCES

Soiree's Famous Peppermint Bark **\$30** per pound

Snow White Meringue Kisses **\$28** per dozen

"Devotedly Betty's" Tipsy Ambrosia **\$22** per pint / **\$38** per quart

Chocolate Dipped Strawberries **\$36** per dozen

Chocolate Dipped Candy Canes **\$26** per dozen

Annette's Bourbon Balls **\$28** per dozen

Coconut Cognac Chocolate Truffles **\$30** per dozen

Soiree's Famous Peppermint Bark Brownies **\$32** per dozen

Coconut and Chocolate Truffles **\$28** per dozen

Bourbon Pecan Pralines **\$36** per dozen

Sticky Toffee Pudding **\$24** per half dozen or **\$44** per dozen

Strawberry Pots-De-Crème with Red Fruit Coulis **\$13** each, minimum 4

Raspberry Mousse with Dark Chocolate **\$30** per pint / **\$54** per quart

Individual Crème Brûlées **\$13** each

Dark Chocolate Mousse **\$38** per pint, **\$54** per quart

Topsy Christmas Pudding with Vanilla Bourbon Sauce **\$58** (serves 6-8)

2's Bûche de Noël **\$80** (serves 6)



And, as always
A LITTLE SOMETHING SWEET:

COOKIES

- Almond Raspberry Thumbprint Cookies **\$24** per dozen
- Pecan Shortbread Cookies **\$24** per dozen
- Pecan & Maple Shortbread Cookies **\$24** per dozen
- Perfect Peanut Butter Cookies **\$24** per dozen
- Soiree's Famous Sugar Cookies **\$24** per dozen
- Dark Chocolate Ginger Snaps **\$24** per dozen
- Butterscotch White Chocolate Pecan Cookies **\$24** per dozen
- Perfect Chocolate Chip Cookies **\$24** per dozen
- Oatmeal & Raisin Cookies **\$24** per dozen
- Orange Sunshine Cookies **\$24** per dozen

PIES

- Whole Almond Raspberry White Chocolate Pie **\$48** each
- Whole Georgia Pecan Pie **\$55** each
- Whole French Silk Pie **\$55** each
- Derby Pie **\$55**
- Kentucky Chess Pie **\$48**
- Chocolate Chess Pie **\$55**
- Lucious Lemon Curd Tart with Candied Ginger **\$48**
- Sweet Potato Pie **\$48**
- Soiree's Famous Pumpkin Pie **\$48**

CAKES

- Lemon Blueberry Cheesecake **\$12** per slice
- New York Style Cheesecake 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**
- Chocolate Indulgence Cake with Mocha Icing **\$65**
- Coconut-Raspberry Rum Cake **\$65**
- Hummingbird Cake with Cream Cheese Icing **\$65**
- Molten Chocolate Cake **\$46**
- Pineapple Upside-Down Cake with Hot Rum Sauce **\$52**
- Salted Caramel Cake **\$65**
- Decadent and Boozy English Trifle **\$75**



CUSTARDS AND MOUSSES

Dark Chocolate Mousse **\$38** per pint, **\$54** per quart

Peggy's Apricot Mousse **\$26** per pint, **\$38** per quart

Strawberry Pots-de-Crème with Red Fruit Coulis **\$13** each, minimum 4

Key Lime Mousse **\$26** per pint, **\$38** per quart

COBBLERS AND CRUMBLES

Best-ever Mixed Berry Cobbler – Heat it up and serve with Vanilla Ice Cream **\$38**

Apple and Pear Crumble **\$38**

Honey Bear's – and – Polly's Mixed Berry Crumble **\$38**

BROWNIES AND BARS

Best-ever Ooey-Gooey Fudge Brownies, Butterscotch Bourbon Blondies, Luscious Lemon Ginger Squares, Almond Raspberry White Chocolate Bars, & Priceless Pecan Bars:

- Choose One or Assorted - **\$18** per half dozen or **\$28** per dozen
 - Mini Derby Pie Tarts **\$4** each

MISCELLANEOUS—BEYOND DESCRIPTION!

Chocolate-Dipped Strawberries **\$36** per dozen

Foolproof Bourbon-Pecan Pralines **\$36** per dozen

New Orleans Bread Pudding with Vanilla Bourbon Sauce **\$38**

Strawberries Romanoff **\$36** per dozen

Individual Crème Brûlées, **\$12** each

BRUNCH AT SOIREE

Pecan Coffee Cake **\$42**

Ladye T's Famous Cinnamon Rolls **\$30** per dozen

Andre's Mini Sausage Biscuits **\$34** per dozen

Soiree's Famous Breakfast Casserole, serves 4-6 **\$46**

Spinach and Mushroom Strata **\$48**

Springer Mountain Farms Chicken Hash with Sherry and Mushrooms **\$48**

Sausage, Egg, and Four-Cheese Strata **\$40**

Spinach and Artichoke Strata **\$40**

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