soirée
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AUTUMN 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 **$18** 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 **$5**
Soirée's Famous Boursin **$24** per pint, add Table Water Crackers **$5**
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 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
Soirée's Famous Basil Chicken Salad **$24** per pint/ **$40** per quart
Best-Ever Pork Quesadilla with Cotija Cheese, Soirée's Famous Cole Slaw, Carolina Barbeque Sauce **$28** per dozen
Smoked Salmon Quesadilla **$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 Fried Green Tomatoes with House-Made Chimichurri Sauce **$28** per dozen
Mini Chickpea Patties with House-Made Chimichurri Sauce **$28** per dozen
Crostini with Whipped Goat Cheese and Red Onion Jam **$26** per dozen
Marinated Mozzarella with Thyme, Basil, and Lemon Oil on Crostini **$26** per dozen
Mini Crab Cakes with Mango Salsa **$40** per dozen
Smoke Salmon Tartare in Cucumber Cups **$26** per dozen
Best-Ever Macaroni and Cheese Fritters **$28** per dozen
Candied Bacon **$28** per dozen
Croque Madame **$28** per dozen
Mini Brie Tartlets with Raspberry, Rosemary and Walnuts **$28** per dozen
Soiree's Famous Charcuterie Cups **$30** 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

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2's Arancini with Peiro's Secret Tomato Sauce **$28** per dozen
Georgia Goat Cheese Fritters with Lavender Honey **$28** per dozen
Vegetable Spring Rolls with Ginger Plum Sauce **$28** per dozen
Pinwheels with Prosciutto, Grilled Chicken Breast, Arugula and Gruyere **$32** per dozen
Chinese Chicken Salad in Wonton Cups **$30** per dozen
Perfect Roast Tenderloin of Prime Angus Beef with House-made Boursin on Mini Croissant **$78** per dozen
Roast Beef Crostini in 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 Fraiche, Salmon Roe & Chives **$44**
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**

SOUPS

Mary's Famous Butternut Squash Soup **$30** per quart
Broccoli and Cheddar Soup **$30** per quart
Curried Cauliflower Soup **$30** per quart
Wild Mushroom Soup **$30** per quart
Tomato Basil Soup **$30** per quart
Potato Leek Soup **$30** per quart
Soiree's Famous Pumpkin Soup **$30** per quart
Shrimp Bisque **$42** per quart
Maine Lobster Bisque **$85** per quart

SALADS

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

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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, Oven-Roasted Cherry Tomatoes, Dijon Mustard Vinaigrette **$28**
Soirée Salad: Mixed Greens, Anjou Pears, Toasted Walnuts, Blueberries, and Gorgonzola, Raspberry Vinaigrette **$32**
Autumn Salad: Mixed Greens, Dried Cranberries, Candied Pecans, Danish Blue Cheese, Red Wine Vinaigrette **$32**
Spinach Salad with Toasted Prosciutto, Mushrooms, and Dijon Mustard Vinaigrette **$32**
Steakhouse "Wedge" Salad **$32**

MAIN COURSES

Spinach & Ricotta Ravioli with Brown Butter & Sage **$38**
Butternut Squash Ravioli with Brown Butter & Sage **$38**
Penne alla Vodka **$32**
Soirée's Famous Basil Chicken Salad **$24** per pint/ **$40** per quart
Chinese Chicken Salad **$28** 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
Soiree'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,
Oven-Roasted Cherry Tomatoes, Shaved Parmesan and Balsamic Vinaigrette **$48**
Cold Lemon Chicken **$38**
Springer Mountain Farms Chicken Piccata **$38**
Cold Poached Salmon, Sauce Vert **$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**

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Springer Mountain Farms Chicken Dijonnaise **$38**
Springer Mountain Farms Chicken "Francese" **$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

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 Amandines **$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**
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 Provencales **$32**
Perfect Creamed Spinach **$30**
Best-Ever Squash Casserole **$30**

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

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-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

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 Brulées, **$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**

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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

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

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