



WINTER 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 \$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



Please call 404.467.1699 to order www.soireecateringatlanta.com

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**



*Please call 404.467.1699 to order
www.soireecateringatlanta.com*

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**

Please call 404.467.1699 to order www.soireecateringatlanta.com

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

PASTA

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

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**



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**

Please call 404.467.1699 to order www.soireecateringatlanta.com

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 with Sauce Gribiche **\$38**
- 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 "Provincial" **\$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 Soiree'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

Please call 404.467.1699 to order www.soireecateringatlanta.com

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**
- Soiree'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

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-Goey 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**

***Please call 404.467.1699 to order
www.soireecateringatlanta.com***