



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 **\$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
- 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 Pork Quesadilla 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 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 Fraîche, 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**

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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 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

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

Soirée'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

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, Oven-Roasted

Cherry Tomatoes, Dijon Mustard Vinaigrette **\$28**

Soirée Salad: Mixed Greens, Anjou Pears, Toasted Walnuts, Blueberries, and

Gorgonzola, 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**

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**
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 "Provençal" **\$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**

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
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 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

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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