



*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 **\$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 **\$22** per pint, add Table Water Crackers **\$7**

Soirée's Famous Boursin **\$22** per pint, add Table Water Crackers **\$7**

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 **\$7**

Curry Cashew Chutney Spread (serves 8-10 people) **\$42**, add Table Water Crackers **\$7**

Cheddar and Scallion Mousse (serves 8-10 people) **\$42**, add Table Water Crackers **\$7**

Soirée's Famous Spinach & Artichoke Dip **\$24** per pint

Soirée's Famous Sausage Dip **\$28** per pint

Soirée's Famous B.L.T Dip **\$24** per pint

Soirée's Famous Buffalo Chicken Dip **\$28** per pint

Mary Louise's Smoked Salmon Dip **\$40** per pint



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HORS D'OEUVRES

- Grilled Marinated Artichoke Heart Skewers **\$25** per dozen
- Bel-Air Onion Puffs **\$26** per dozen
- Cheddar, Dill & Pecan Straws **\$26** per two dozen
- Stilton Cheese Coins **\$26** per two dozen
- Goat Cheese Stuffed Figs with Honey and Almond **\$24** per dozen
- Roquefort Grapes **\$24** per dozen
- Mini Brie Tartlets with Raspberry, Rosemary, and Walnuts **\$38** per dozen
- Spinach OR Sausage Stuffed Mushrooms **\$26** per dozen
- Profiteroles, Stuffed with Mushroom Duxelles **\$26** per dozen
- Tomato Mozzarella Pesto Skewers **\$26** per dozen
- Marinated Shrimp Skewers **\$30** per dozen
- Soirée's Famous Basil Chicken Salad **\$22** per pint/ **\$38** 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 **\$26** per dozen
- Mini Reubens on Marble Rye **\$28** per dozen
- Georgia White Shrimp Salad in Cucumber Cups **\$24** 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 **\$28** per dozen
- Mini Ham Biscuits **\$28** per dozen
- Soirée's Deviled "Velvet" Eggs **\$26** per dozen
- Roast Beef Crostini with House-Made Horseradish Sauce **\$28** per dozen
- Mini Chicken Wellingtons **\$26** per dozen
- Mini Salmon Wellingtons **\$26** per dozen
- Mini Beef Wellingtons **\$30** per dozen
- Sour Cream Corn Cakes with Crème Fraîche, Salmon Roe & Chives **\$39**
- Smoked Scottish Salmon, Hard Cooked Eggs, Capers, Red Onions, Crème Fraîche,
and House-Made Garlic Crostini **\$90** (serves 6)
- Smoked Scotch Salmon **\$65** 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 **\$1.50** additional per sandwich

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

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

Velvet Egg Salad (Open-Faced) **\$26**

Albacore Tuna with Fresh Dill **\$26**

Georgia White Shrimp Salad **\$32**

Wild Salmon Salad **\$32**

SOUPS

Broccoli and Cheddar Soup **\$24** per quart

Mary's Famous Butternut Squash Soup **\$24** per quart

Curried Cauliflower Soup **\$24** per quart

Wild Mushroom Soup **\$24** per quart

Potato Leek Soup **\$24** per quart

Soirée's Famous Pumpkin Soup **\$24** per quart

Shrimp Bisque **\$38** per quart

Tomato Basil Soup **\$24** per quart

Maine Lobster Bisque **\$75** 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

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

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

Tomato Pesto Tart **\$42** whole or **\$26** per dozen

Baby Anne's Vidalia Onion Tart **\$42** whole or **\$26** per dozen

SALADS

Asparagus Salad: Red Onions, Roasted Pecans, Goat Cheese, Red Wine Vinaigrette **\$24**

Winter Salad: Mixed Greens, Dried Cranberries, Candied Pecans, Danish Blue Cheese, Red Wine Vinaigrette **\$24**

Soirée's Famous Caesar Salad with House-Made Garlic Croutons **\$24**

Romaine Lettuce Salad with Home-made Garlic Croutons, Chives, Cherry Tomatoes, Dijon Mustard Vinaigrette **\$24**

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

and Imported Danish Blue Cheese, Raspberry Vinaigrette **\$26**

Spinach Salad with Roasted Butternut Squash, Parmesan, & Dill Vinaigrette **\$22**

Spinach Salad with Prosciutto, Mushrooms, and Dijon Mustard Vinaigrette **\$26**

Steakhouse "Wedge" Salad **\$24**



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PASTA

- Penne Pomodoro with Fresh Basil and Imported Parmesan **\$28**
- Spinach & Ricotta Ravioli with Brown Butter & Sage **\$34**
- Butternut Squash Ravioli with Brown Butter & Sage **\$32**
- Wild Mushroom Ravioli **\$34**
- Penne alla Vodka **\$30**
- Penne with Wild Mushroom Sauce **\$30**
- Soirée's Famous Lasagna Bolognese **\$38**

COLD SALADS

- Soirée's Famous Basil Chicken Salad **\$20** per pint/ **\$30** per quart
- Chinese Chicken Salad **\$24** per pint/ **\$32** per quart
- Green Herb Chicken Salad **\$20** per pint/ **\$32** per quart
- Curried Chicken Salad **\$20** per pint/ **\$32** per quart
- Tarragon Chicken Salad **\$20** per pint/ **\$32** per quart
- Soiree's Famous Shrimp Salad **\$26** per pint/ **\$38** per quart
- Jumbo Lump Crab Salad **\$68** per pint/ **\$110** per quart
- Marinated Georgia White Shrimp with Fresh Dill **\$36** per pint / **\$54** per quart

FROM THE SEA

- Cold Poached Salmon, sauce vert **\$36**
- Pan-Roasted Salmon with Dill and Shallot Butter **\$36**
- Pecan-Crusted Salmon with sauce Gribiche **\$38**
- Parmesan-Crusted Salmon **\$36**
- Georgia White Shrimp & Grits with Lemon Basil Cream Sauce **\$42**
- Soirée's Famous Seafood Pot Pie **\$44**

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CHICKEN

- Grilled Springer Mountain Farms Chicken Paillard with Arugula,
Oven-Roasted Cherry Tomatoes, Shaved Parmesan and Balsamic Vinaigrette **\$34**
- Springer Mountain Farms Chicken Piccata **\$34**
- Springer Mountain Farms Chicken Marsala **\$36**
- The Silver Palate's Famous Chicken "Marbella"---serve it cold, room temperature, or heat it up! **\$38**
- Pecan-Crusted Chicken with Sauce Gribiche **\$38**
- Roasted Springer Mountain Farms Balsamic Chicken **\$34**
- Springer Mountain Farms Pesto Chicken with Tomatoes and Mozzarella **\$36**
- Beverly Hills Chicken Curry **\$38**
- Chicken Country Captain **\$38**
- Pecan-Crusted Chicken **\$38**
- Springer Mountain Farms Chicken Dijonnaise **\$38**
- Springer Mountain Farms Chicken "Francese" **\$36**
- Parmesan-Crusted Springer Mountain Farms Chicken with Lemon Butter **\$34**
- Medallions of Springer Mountain Farms Chicken with Wild Mushroom Sauce **\$34**
- Roasted Springer Mountain Farms Chicken "Provençal" **\$34**
- Falling-Off-The-Bone Barbecue Chicken with Carolina BBQ Sauce **\$34**
- Oven-Fried Chicken **\$38**
- Springer Mountain Farms Chicken Divan **\$34**
- Soiree's Famous Chicken Tetrazzini **\$36**
- Soirée's Famous Chicken Pot Pie **\$36**

BEEF, PORK, AND LAMB

- Pan-Roasted Pork Tenderloin with Cilantro Lime Butter **\$38**
- Pulled Pork with Soiree's Famous Carolina Barbecue Sauce **\$38**
- Falling-Off-The-Bone "Baby" Back Ribs with Carolina BBQ Sauce **\$42**
- Braised Short Ribs of Prime Angus Beef **\$40**
- Billionaire's Meatloaf - Serve it cold, room temperature, or heat it up! **\$38**
- Boeuf Bourguignon **\$38**
- Soirée's Famous Lamb Stew **\$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

HOLIDAY SPECIALS

- Whole Perfect Roast Tenderloin of Prime Angus Beef (3 ½ - 4 ½ lbs each) – Slice and Serve **\$235**
- Soirée's Famous Glazed Whole Ham with Madeira and Apricots **\$145** (serves 15-20)
- Perfect Roast Turkey with Sherry and Giblet Gravy (10-12 lbs) **\$135**
Add Sherry and Giblet Gravy **\$20** per quart
- Grilled Stuffed Baby Quail with Apple-Sausage Stuffing, Bordelaise Sauce: serves 4: **\$48**



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ON THE SIDE

- Grilled Asparagus with Prosciutto **\$26**
- Broccoli & Cheddar Gratin **\$26**
- Roasted Broccoli with Garlic & Lemon **\$24**
- Roasted Brussels Sprouts **\$24**
- Cauliflower Gratin **\$24**
- Oven-Roasted Cherry Tomatoes **\$22**
- Mexican Street Corn Salad with Cotija Cheese and Cilantro **\$24**
- Silver Queen Corn Pudding **\$28**
- Marinated Green Beans **\$26**
- Haricots Verts Amandines **\$26** per quart
- Soirée's Famous Macaroni & Cheese **\$24**
- Fully "Loaded" Baked Potato **\$10** per potato
- Thrice Baked Red Bliss Potatoes **\$28**
- Twice Baked Potato Casserole **\$32**
- Perfect Potato Gratin **\$30**
- Soirée's Famous Pomme Purée **\$32**
- Roasted Red Potatoes with Rosemary **\$28**
- Soiree's Famous Tomato Pie **\$32**
- Heirloom Tomato Pie **\$26**
- Tomatoes Provencales **\$32**
- Perfect Creamed Spinach **\$28**
- Best-Ever Squash Casserole **\$28**
- Grilled Winter Vegetables **\$28**
- Wild Rice Salad with Walnuts & Golden Raisins **\$26**

FROM THE BAKERY

- House-Baked Ciabatta Bread **\$10** each
- House-Baked French Dinner Rolls **\$3** each
- House-Baked French Baguettes **\$6** each
- Cheddar Herb Biscuits **\$22** per dozen
- Petite Cornbread Muffins **\$20** per dozen
- Soirée's Famous Yeast Rolls **\$22** per dozen
- House-Baked Pure Butter Croissants **\$5** each
- Soirée's Famous Parmesan and Garlic Croutons **\$22** per quart
- Andre's Famous Popovers **\$28** per half-dozen
- Ladye T's Famous Cinnamon Rolls **\$28** per dozen

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- Lemon Blueberry Cheesecake **\$12** per slice
- New York Style Cheese Cake with Mary Louise's Raspberry Coulis **\$12** per slice
- Orange Bourbon Pound Cake (serves 6-8) **\$62**
- Vanilla Bourbon Pound Cake (serves 6-8) **\$62**
- Perfect Chocolate Chip Cookies **\$22** per dozen
- Oatmeal & Raisin Cookies **\$22** per dozen
- Dark Chocolate Ginger Snaps **\$22** per dozen
- Orange Sunshine Cookies **\$22** per dozen
- Butterscotch, White Chocolate, Pecan Cookies **\$22** 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 - **\$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 **\$48** each
- Whole French Silk Pie **\$48** each
- Individual Crème Brûlées, **\$12** each
- Dark Chocolate Mousse **\$30** per pint, **\$48** 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 **\$48**
- 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 **\$42**
- Chocolate Chess Pie **\$48**
- Lucious Lemon Curd Tart with Candied Ginger **\$48**
- Mini Derby Pie Tarts **\$4** each
- Molten Chocolate Cake **\$38**
- New Orleans Bread Pudding with Vanilla Bourbon Sauce **\$36**
- 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 **\$10** each, minimum 4
- Summer Berry Pavlova with Bourbon Whipped Cream **\$68**
- Sweet Potato Pie **\$48**
- Key Lime Mousse **\$26** per pint, **\$38** per quart

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HOLIDAY INDULGENCES

- Soirée'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
- Bourbon Balls **\$24** per dozen
- Soiree's Famous Peppermint Bark Brownies **\$30** per dozen
- Coconut and Chocolate Truffles **\$24** per dozen
- Bourbon Pecan Pralines **\$24** per dozen
- Almond Raspberry Thumbprint Cookies **\$22** per dozen
- Pecan & Maple Shortbread Cookies **\$22** per dozen
- Perfect Peanut Butter Cookies **\$22** per dozen
- Soirée's Famous Sugar Cookies **\$22** per dozen
- Dark Chocolate Ginger Snaps **\$22** per dozen
- Butterscotch White Chocolate Pecan Cookies **\$22** per dozen
- Sticky Toffee Pudding **\$24** per half dozen or **\$44** per dozen
- Strawberry Pots-De-Crème with Red Fruit Coulis **\$12** each
- Raspberry Mousse with Dark Chocolate **\$30** per pint / **\$54** per quart
- Individual Crème Brulées **\$13** each
- Dark Chocolate Mousse **\$30** per pint, **\$54** per quart
- Tipsy Christmas Pudding with Vanilla Bourbon Sauce **\$54** (serves 6-8)
- Bûche de Noël **\$80** (serves 6)

BRUNCH

- Sausage, Egg, and Four-Cheese Strata **\$38**
- Spinach and Artichoke Strata **\$38**
- Andre's Mini Sausage Biscuits **\$32** per dozen
- Springer Mountain Farms Chicken Hash with Sherry and Mushrooms **\$40**
- Pecan Coffee Cake **\$36**
- Ladye T's Famous Cinnamon Rolls **\$28** per dozen

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