

THANKSGIVING 2024 AT SOIRÉE

Delivery: Wednesday, November 27, between 2 pm and 6 pm
Pick-Up: Wednesday, November 27, between 1:30 pm and 4:30 pm

Please call 404.467.1699 to order
www.soireecateringatlanta.com

COMPLETE THANKSGIVING DINNER: \$235
serves 4-6 people and includes:

- ***Mary's Famous Butternut Squash Soup***
with Apples and Rosemary
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- ***Perfect Roast Turkey***
with Sherry and Giblet Gravy
 - ***Dorothy's Cornbread Dressing***
 - ***Aunt Betty's Cranberry Relish***
 - ***Sweet Potato Soufflé***
 - ***Oven-Roasted Brussels Sprouts***
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- ***Cheddar Herb Biscuits***
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and a choice of:

Georgia Pecan Pie
or
Caroline's French Silk Pie

*For specialty catering,
if you have specific ideas or requirements we are more than delighted to help you plan your
special occasion.*

Please contact us with your requests.

*Unfortunately, we respectfully decline any substitutions or changes for the pickup or delivery
menu.*

Thank you for choosing Soirée!

CHARCUTERIE, FRUIT, CHEESE, DIPS & TERRINES

Spiced Pecans **\$28** 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)
- **\$120** on Disposable Platter or \$135 with Wood Board and Ramekins (serves 15-20
People)
- **\$225** on Disposable Platters (serves 20-30 People)

Soirée's Famous Charcuterie Platter with Meats, Cheeses, Nuts, and Table Water
Crackers **\$65** (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 **\$18** per person (min. 2 people)

Hummus and Pita Platter **\$38** (serves 6)

Soirée's Famous Pimiento Cheese **\$20** per pint, add Table Water Crackers **\$5**

Soirée's Famous Boursin **\$20** per pint, add Table Water Crackers **\$5**

Soirée's Famous Spinach & Artichoke Dip **\$22** per pint

Soirée's Famous Sausage Dip **\$22** per pint

Soirée's Famous BLT Dip **\$22** per pint

Soirée's Famous Buffalo Chicken Dip **\$26** per pint

HORS D'OEUVRES

- Grilled Marinated Artichoke Heart Skewers **\$22** per dozen
Bel-Air Onion Puffs **\$22** 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 **\$22** per dozen
Roquefort Grapes **\$22** per dozen
Spinach OR Sausage Stuffed Mushrooms **\$24** per dozen
Profiteroles, Stuffed with Mushroom Duxelles **\$24** per dozen
Tomato Mozzarella Pesto Skewers **\$24** per dozen
Marinated Shrimp Skewers **\$26** per dozen
Soirée's Famous Basil Chicken Salad **\$20** per pint/ **\$30** per quart
Best-Ever Chicken Quesadilla with Cilantro, Sour Cream, and House-Made Guacamole **\$22** per dozen
Best-Ever Pulled Pork Quesadilla with Cotija Cheese, Soirée's Famous Cole Slaw, Carolina Barbeque Sauce **\$20** per dozen
Shrimp Cocktail **\$30** per dozen
Mini Grilled Cheddar and Goat Cheese Sandwiches **\$26** per dozen
Mini Reubens on Marble Rye **\$26** per dozen
Georgia White Shrimp Salad in Cucumber Cups **\$24** per dozen
Bacon-Wrapped Dates with Parmesan **\$22** per dozen
Mini Crab Cakes with Mango Salsa **\$30** per dozen
Chicken Satay Skewer with Peanut Sauce **\$24** per dozen
Mini Ham Biscuits **\$28** per dozen
Soirée's Deviled "Velvet" Eggs **\$24** per dozen
Perfect Roast Tenderloin of Prime Angus Beef with House-made Boursin on Mini Croissant **\$60** per dozen
Roast Beef Crostini with House-Made Horseradish Sauce **\$24** per dozen
Mini Chicken Wellingtons **\$24** per dozen
Mini Salmon Wellingtons **\$24** per dozen
Mini Beef Wellingtons **\$28** per dozen
Sour Cream Corn Cakes with Crème Fraîche, Salmon Roe & Chives **\$37**
Smoked Scottish Salmon, Hard Cooked Eggs, Capers, Red Onions, Crème Fraîche, and House-Made Garlic Crostini **\$75** (serves 6)
500 grams of American Paddlefish Caviar with blinis & Crème Fraîche **\$695**

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** additional per sandwich
Basil Chicken Salad **\$26** per dozen
Soirée's Famous Pimiento Cheese **\$24** per dozen

Velvet Egg Salad (Open-Faced) **\$24**
Albacore Tuna with Fresh Dill **\$24**
Georgia White Shrimp Salad **\$29**
Wild Salmon Salad **\$29**

QUICHES AND TARTS

Roasted Red Pepper Tart **\$40** (6 Servings) or **\$24** per mini dozen
Wild Mushroom Tart **\$40** whole or **\$26** per dozen
Perfect Quiche Lorraine **\$42** whole or **\$26** per dozen
Tomato Pesto Tart **\$40** whole or **\$24** per dozen
Baby Anne's Vidalia Onion Tart **\$40** whole or **\$24** per dozen

SALADS

Artichoke, Avocado, Pesto Salad **\$24**
Asparagus Salad: Red Onions, Roasted Pecans, Goat Cheese, Red Wine Vinaigrette **\$24**
Soirée's Famous Caesar Salad with House-Made Garlic Croutons **\$24**
Best-Ever Greek Salad with Feta and Red Wine Vinaigrette **\$24**
Romaine Lettuce Salad with Home-made Garlic Croutons, Chives, Oven-Roasted
Cherry Tomatoes, Dijon Mustard Vinaigrette **\$24**
Soirée Salad: Mixed Greens, Anjou Pears, Toasted Walnuts, Blueberries, and
Gorgonzola, Raspberry Vinaigrette **\$26**
Summer Salad: Mixed Baby Lettuces, Grilled Summer Squash,
Candied Pecans, Danish Blue Cheese, Red Wine Vinaigrette **\$26**
Spinach Salad with Toasted Prosciutto, Mushrooms, and Dijon Mustard Vinaigrette **\$26**
Steakhouse "Wedge" Salad **\$24**

SOUPS

Asparagus Soup **\$22** per quart
Cold Avocado Soup **\$22** per quart
Broccoli and Cheddar Soup **\$22** per quart
Cold Cucumber Soup **\$22** per quart
Curried Cauliflower Soup **\$22** per quart
Soirée's Famous Gazpacho **\$22** per quart
Wild Mushroom Soup **\$22** per quart
Tomato Basil Soup **\$22** per quart
Soirée's Famous Vichyssoise **\$22** per quart

MAIN COURSES

- Spinach & Ricotta Ravioli with Brown Butter & Sage **\$28**
Butternut Squash Ravioli with Brown Butter & Sage **\$30**
Penne alla Vodka **\$26**
Chinese Chicken Salad **\$20** 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
Soirée's Famous Shrimp Salad **\$26** per pint/ **\$38** per quart
Jumbo Lump Crab Salad **\$62** per pint/ **\$110** per quart
Soirée's Famous Cold Lobster Salad, Remoulade **\$130** per quart
Marinated Georgia White Shrimp with Fresh Dill **\$32** per pint / **\$48** per quart
Grilled Springer Mountain Farms Chicken Paillard with Arugula, Cherry Tomatoes and Shaved
Parmesan, Balsamic Vinaigrette **\$32**
Grilled Prime Angus Beef Paillard with Arugula, Cherry Tomatoes, and Shaved Parmesan,
Balsamic Vinaigrette **\$36**
Cold Lemon Chicken **\$32**
Springer Mountain Farms Chicken Piccata **\$32**
Cold Poached Salmon, Sauce Verte **\$34**
Pan-Roasted Salmon with Dill and Shallot Butter **\$34**
The Silver Palate's Famous Chicken "Marbella" - Serve it cold, room temperature, or heat it
up! **\$32**
Springer Mountain Farms Chicken Marsala **\$32**
Pecan-Crusted Salmon **\$36**
Pecan-Crusted Chicken **\$32**
Parmesan-Crusted Salmon **\$36**
Georgia White Shrimp & Grits with Lemon Basil Cream Sauce **\$40**
Roasted Springer Mountain Farms Balsamic Chicken **\$32**
Springer Mountain Farms Pesto Chicken with Tomatoes and Mozzarella **\$32**
Beverly Hills Chicken Curry **\$32**
Springer Mountain Farms Chicken Dijonnaise **\$34**
Springer Mountain Farms Chicken "Francese" **\$34**
Parmesan-Crusted Springer Mountain Farms Chicken with Lemon Butter **\$32**
Medallions of Springer Mountain Farms Chicken with Wild Mushroom Sauce **\$32**
Roasted Springer Mountain Farms Chicken Provencal **\$32**
Pan-Roasted Pork Tenderloin with Cilantro Lime Butter **\$34**
Pulled Pork with Soirée's Famous Carolina Barbecue Sauce **\$32**
Falling-Off-The-Bone Barbecue Chicken with Carolina BBQ Sauce **\$32**
Oven-Fried Chicken **\$38**
Soirée's Famous Lasagna Bolognese **\$34**
Billionaire's Meatloaf - Serve it cold, room temperature, or heat it up! **\$32**
Perfect Roast Tenderloin of Prime Angus Beef with Horseradish Sauce **\$60** per pound (1 lb.
serves 3-4)


1 lb. Minimum Order, Half Pound Increments Available After



ON THE SIDE

- Grilled Asparagus with Prosciutto **\$24**
Broccoli & Cheddar Gratin **\$24**
Roasted Broccoli with Garlic & Lemon **\$22**
Roasted Brussels Sprouts **\$22**
Oven-Roasted Cherry Tomatoes **\$22**
Mexican Street Corn Salad with Cotija Cheese and Cilantro **\$22**
Silver Queen Corn Pudding **\$26**
Cucumber and Dill Salad **\$22**
Marinated Green Beans **\$24**
Haricots Verts Amandines **\$24** per quart
Soirée's Famous Macaroni & Cheese **\$20**
Mozzarella & Tomato Salad **\$24**
French Potato Salad **\$22**
Fully "Loaded" Baked Potato **\$10** per potato
Thrice Baked Red Bliss Potatoes **\$24**
Twice Baked Potato **\$8** per serving (minimum order of 2)
Perfect Potato Gratin **\$26**
Soirée's Famous Pomme Purée **\$8** per serving
Roasted Red Potatoes with Rosemary **\$24**
Thrice-Baked Red Bliss Potatoes **\$26**
Insane Onion Gratin with Boursin, Gruyere, and Fresh Thyme **\$30**
Soiree's Famous Tomato Pie **\$26**
Heirloom Tomato Pie **\$26**
Tomato and Peach Salad with Burrata **\$30**
Tomatoes Provencales **\$24**
Perfect Creamed Spinach **\$24**
Best-Ever Squash Casserole **\$24**
Grilled Spring Vegetables **\$24**
Wild Rice Salad with Walnuts & Golden Raisins **\$24**


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 **\$19** per dozen
Petite Cornbread Muffins **\$15** per dozen
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Soirée's Famous Yeast Rolls **\$20** per dozen
House-Baked Pure Butter Croissants **\$5** each
Soirée's Famous Parmesan and Garlic Croutons **\$22** per quart

A LITTLE SOMETHING SWEET

Lemon Blueberry Cheesecake **\$10** per slice
New York Style Cheese Cake with Mary Louise's Raspberry Coulis **\$10** per slice
Orange Bourbon Pound Cake (serves 6-8) **\$60**
Vanilla Bourbon Pound Cake (serves 6-8) **\$60**
Perfect Chocolate Chip Cookies **\$20** per dozen
Oatmeal & Raisin Cookies **\$20** per dozen
Dark Chocolate Ginger Snaps **\$20** per dozen
Orange Sunshine Cookies **\$20** per dozen
Butterscotch, White Chocolate, Pecan Cookies **\$20** 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 - **\$16** per half dozen or **\$24** 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 Brulées, **\$10** each
Dark Chocolate Mousse **\$26** per pint, **\$38** 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 **\$32**
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

BRUNCH

Sausage, Egg, and Four-Cheese Strata **\$38**
Spinach and Artichoke Strata **\$34**
Pecan Coffee Cake **\$34**
Natasha's Famous Cinnamon Rolls **\$24** per dozen

To Order
Please Call 404.467.1699
Monday through Friday between 9:30 and 4:30pm

