



soirée

catering & events

Ph. 404.467.1699

www.soireecateringatlanta.com



Soirée Catering 404-467-1699





Your VERY *SOIRÉE* Wedding


Passed Hors d'Oeuvres:

Butler-Passed on Soirée's Heirloom Silver Trays
or White Ceramic Trays with a Floral or Herb Garnish

A selection of three for \$12 per person: additional selections are available for \$4 per choice, per person

Mini Grilled Cheddar and Goat Cheese Sandwiches
Mini Reubens on Marble Rye
Mini Croques-Monsieurs
Mini Beef Wellingtons
Mini Chicken Wellingtons
Mini Salmon Wellingtons
Open-Faced Chicken Tacos
Mini Basil Chicken Salad Sandwiches
Soirée's Famous Wild Mushroom Tarts
Soirée's Famous Roasted Red Pepper Tarts
Mini Quiche Lorraines
Bacon-Wrapped Dates with Parmesan
Goat Cheese Stuffed Figs with Honey and Toasted Almonds
Tomato Mozzarella Pesto Skewers
Mini Crab Cakes with Mango Salsa
Chicken Satay Skewer with Peanut Sauce
Mini Ham Biscuits
Roast Beef Crostini with House-Made Horseradish Sauce
Sour Cream Corn Cakes with Crème Fraîche, Salmon Roe, & Chives
Georgia White Shrimp Salad in Cucumber Cups
Mini Fried Green Tomatoes with Pimento Cheese
Crostini Topped with Whipped Goat Cheese and Red Onion Jam
Marinated Georgia White Shrimp Skewers
Bel-Air Onion Puffs
Tuna Tartare on Wonton Crisp
Fresh Watermelon Skewers with Feta, Balsamic Vinegar, and Mint
Tomato and Pine Nut Bruschetta
Marinated Mozzarella with Thyme, Basil, and Lemon Oil on Crostini
Georgia Goat Cheese Fritters with Truffle Honey
Candied Bacon Skewers

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CHEF ATTENDED STATIONS:

Soirée’s Legendary Carving Stations:

All selections are priced per person, with your choice of

- *Glazed Noeske's Ham with Apricots and Madeira*
Soirée’s Famous Jezebel Sauce \$14.00
- *Annie’s Pan-Roasted Pork Tenderloin*
Cilantro-Lime Butter \$14.00
- *Herb-Roasted Turkey*
Orange-Cranberry Mayonnaise \$14.00
- *Perfect Roast Leg of Colorado Lamb*
Fresh Mint Pesto \$16.00
- *Grilled Sirloin of Prime Angus Beef*
House-made Steak Sauce, Soirée’s Famous Chimichurri Sauce,
and Alex’s Horseradish Sauce \$18.00
- *Perfect Roast Tenderloin of Prime Angus Beef*
Mary Louise’s Béarnaise Sauce and Alex’s Horseradish Sauce \$24.00

All selections are served with your choice of House-made Yeast Rolls, Cheddar-Herb Biscuits or 2000’s Buttermilk Biscuits

Soirée’s “Steakhouse Sides” Station:

Please select 3 for \$15.00 per person, additional selections are \$5.00 per person for each selection

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| <i>Perfect Potato Gratin</i> | <i>Broccoli and Cheddar Gratin</i> |
| <i>Soirées Famous Pomme Puree</i> | <i>Grilled Seasonal Vegetables</i> |
| <i>Thrice-Baked Potato Casserole</i> | <i>Alex’s Ranch Slaw</i> |
| <i>Soirée’s House-Made Hashbrowns</i> | <i>Pan-Roasted Wild Mushrooms</i> |
| <i>Tater “Tots” with Truffle Aioli</i> | <i>Green Beans Almondine</i> |
| <i>Soirée’s Famous Steak Fries</i> | <i>Carrot-Ginger Puree</i> |
| <i>Roasted Rosemary Potatoes</i> | <i>Broccoli Puree</i> |
| <i>Beer-Battered Onion Rings</i> | <i>Roasted Red Pepper Flan</i> |
| <i>Caramelized Red Onions</i> | <i>Oven-Roasted Brussels Sprouts</i> |
| <i>Sauteed Spinach with Garlic and Oil</i> | <i>Best-Ever Squash Gratin</i> |
| <i>Mary Louise’s Creamed Spinach</i> | <i>Cauliflower and Gruyere Gratin</i> |
| <i>Grilled Asparagus</i> | <i>Silver Queen Corn Pudding</i> |
| | <i>Roasted Broccoli with Garlic and Lemon</i> |





CHEF-ATTENDED STATIONS, page 2:

SOIRÉE'S Salad Station:

Please select 3 for \$16.50 per person, additional selections are available at \$5.50 per person, per selection

- *Soirée Salad:*
Mixed Spring Greens with Anjou Pears, Toasted Walnuts, Blueberries, and Gorgonzola Cheese in a Raspberry Vinaigrette
- *Mixed Seasonal Greens:*
with Strawberries, Oranges, Candied Pecans, and Crumbled Feta in a Citrus, Poppy Seed Vinaigrette
- *Avocado, Grapefruit, Arugula Salad*
With Manchego Cheese and Poppy Seed Vinaigrette
- *Soirée's Famous Caesar Salad*
With House-made Garlic Croutons and Parmigiano Reggiano
- *Spinach and Mushroom Salad*
With Toasted Prosciutto, and Danish Blue Cheese in a Red Wine Vinaigrette
- *Arugula, Roasted Beet and Goat Cheese Salad*
With Golden Currants, Almonds, and Orange Poppy Seed Dressing
- *Artichoke, Avocado, Pesto Salad with Reggiano Parmigiano*
Dijon Mustard Vinaigrette
- *Caprese Salad*
Vine-Ripe Tomatoes, Handmade Mozzarella, Extra Virgin Olive Oil and Fresh Basil
- *Soirée's Famous B.L.T. Salad*
With House-made Parmesan Ranch dressing
- *Fresh Herb Salad*
Butter Lettuce, Fresh Basil, Tarragon, Parsley, and Chives with House-made Garlic Croutons, Oven-Roasted Cherry Tomatoes in a Dijon Mustard Vinaigrette





CHEF-ATTENDED STATIONS, page 3:

Shrimp and Grits Station:

\$22.00 per person

- *Sauteed Georgia White Shrimp*
- *Stone-Ground Carolina White Grits*
- *Crumbled Crisp Bacon*
- *Lemon Basil Cream Sauce*
- *Shredded Tillamook Sharp Cheddar*
- *Oven-Roasted Cherry Tomatoes*
- *Sauteed Mushrooms*
- *Poached Asparagus Tips*

Lobster Mac-and-Cheese Station:

\$30.00 per person

- *Soirée's Famous Four-Cheese Macaroni and Cheese with Herbed Breadcrumbs*
- *Chef-Sliced Butter-Poached Maine Lobster*
- *Crumbled Crisp Bacon*
- *Oven-Roasted Cherry Tomatoes*
- *Grilled Seasonal Vegetables*

SOIRÉE's Famous Build-a-bowl Station:

\$24.00 per person

California Brown Rice

Quinoa

Couscous

Arugula

Chopped Spinach

Mixed Baby Greens

Roasted Brussels Sprouts

Diced Grilled Chicken

Oven-Roasted Salmon

Grilled Seasonal Vegetables

Marinated Artichokes

Dried Cranberries

Roasted Sweet Potatoes

Roasted Butternut Squash

Georgia Goat Cheese

Balsamic Vinaigrette

Dijon Mustard Vinaigrette

Pesto Vinaigrette



CHEF-ATTENDED STATIONS, page 4:

Italian, The SOIRÉE Way:

\$30.00 per person

- *Sauteed Shrimp Scampi*
- *Piero's Secret House-made Meatballs*
- *Grilled Italian Sausage*
- *Risotto alla Milanese*
- *Rigatoni Pasta*
- *Farfalle Pasta*
- *Piero's Secret Tomato Sauce*
- *Mary Louise's Pesto*
- *Andre's Alfredo Sauce*
- *Connie's Vodka Sauce*
- *Sauteed Wild Mushrooms*
- *Oven-Roasted Tomatoes*
- *Parmigiano Reggiano*
- *Soirée's Famous Eggplant Parmigiana*
- *Chopped Fresh Basil*
- *Garlic Crostini*

Soirée's Famous Slider Station:

\$24.00 per person

- *Pulled House-smoked Pork*
- *Oven-Fried Chicken*
- *Prime Angus Beef Mini Hamburgers*
- *House-made Silver-Dollar Brioche buns*
- *House-made Hickory BBQ Sauce*
- *Carolina BBQ Sauce*
- *Shredded Tillamook Sharp Cheddar*
- *Ketchup*
- *Truffle Aioli*
- *House-made Herb Mayonnaise*
- *House-made Honey Mustard Sauce*
- *House-made Tater "Tots"*
- *Alex's Ranch Slaw*



CHEF-ATTENDED STATIONS, page 5:

“A Very SOIRÉE Barbecue” Station:

\$36.00 per person, an additional \$8.00 per person to add Ale-Braised Prime Angus Beef Brisket, an additional \$10.00 per person for Falling-Off-The-Bone Baby Back Ribs, and an additional \$6.00 per person for Soirée’s Famous Brunswick Stew

- *Pulled Pork with Carolina Barbecue Sauce*
- *Falling-Off-The-Bone Barbecue Chicken*
- *Soirée’s Famous Four-Cheese Macaroni and Cheese*
- *Silver Queen Corn Pudding*
- *Perfect Coleslaw*
- *A Romaine Lettuce Salad with Oven-Roasted Cherry Tomatoes and House-made Buttermilk Ranch Dressing*
- *Mini Corn Muffins*

“A Taste of the South, SOIRÉE Style” Station:

\$38.00 per person

- *Oven-Fried Chicken*
- *Pecan-Crusted Salmon with Dill and Shallot Butter*
- *Mary Louise’s Onion Rice*
- *Marinated Green Beans*
- *Roasted Red Pepper Flan*
- *Cucumber Tomato and Onion Salad*
- *Soirée Salad*
- *House-made Yeast Rolls*

- **Imported and Domestic Cheese Display:**
with Artisanal Breads and Fresh and Dried Fruit: \$8.00 per person
- **Antipasto Station:** \$10.00 per person
- **Imported Charcuterie and Cheeses Station:** \$12.00 per person



SAMPLE WEDDING BUFFET MENUS

Soirée's Bronze Wedding Buffet:

\$35.00 per person

*All selections include two passed Hors d'Oeuvres,
please see page 1 to make a selection of hors d'oeuvres*

Selection 1:

- *Soirée Salad:*
Mixed Spring Greens with Anjou Pears, Toasted Walnuts, Blueberries, and Gorgonzola Cheese in a Raspberry Vinaigrette
- *Medallions of Springer Mountain Farm Chicken with Lemon Basil Cream Sauce*
- *Wild Rice with Walnuts and Golden Raisins*
- *Roasted Brussels Sprouts*
- *Mozzarella and Tomato Salad*
- *Perfect Creamed Spinach*

Selection 2:

- *Arugula, Roasted Beet and Goat Cheese Salad*
With Golden Currants, Almonds, and Orange Poppy Seed Dressing
- *Parmesan-Crusted Springer Mountain Farms Chicken with Lemon Butter*
- *Thrice-Baked Red Bliss Potatoes*
- *Marinated Green Beans*
- *Tomatoes Provençals*
- *Grilled Seasonal Vegetables*

Selection 3:

- *Soirée's Famous Caesar Salad*
With House-made Garlic Croutons and Parmigiano Reggiano
- *Caprese Salad*
Vine-Ripe Tomatoes, Handmade Mozzarella, Extra Virgin Olive Oil and Fresh Basil
- *Roasted Springer Mountain Farms Balsamic Chicken*
- *Rosemary Roasted Potatoes*
- *Cauliflower Gratin*
- *Grilled Asparagus*

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SAMPLE WEDDING BUFFET MENUS, page 2:

Soirée's Gold Wedding Buffet:

\$45.00 per person

*All selections include three passed Hors d'Oeuvres,
please see page 1 to make a selection of hors d'oeuvres*

Selection 1:

- *Avocado, Grapefruit, Arugula Salad*
With Manchego Cheese and Poppy Seed Vinaigrette
- *Grilled Artichoke Skewers*
- *Beverly Hills Chicken Curry*
With Jasmine Rice, shredded coconut, roasted peanuts, golden raisins, green onions, and mango chutney
- *Parmesan-Crusted Salmon*
- *Roasted Broccoli with Garlic and Lemon*
- *Oven-Roasted Cherry Tomatoes*
- *Silver Queen Corn Pudding*

Selection 2:

- *Mini Steakhouse Wedge Salad*
with Crumbled Crisp Bacon, Blue Cheese, Oven-roasted Tomatoes, Caramelized Red Onions, and Alex's Housemade Ranch
- *Braised Short Ribs of Prime Angus Beef*
- *Stone Ground Grits with Stilton and Port*
- *Roasted Springer Mountain Farms Chicken Provencal*
- *Haricots Verts Almandines*
- *Best-Ever Squash Casserole*
- *Grilled Seasonal Vegetables*

All selections are served with your choice of French Dinner Rolls, Soirée's Famous Yeast Rolls, Cheddar-Herb Biscuits, or 2000's Buttermilk Biscuits and herb butter



SAMPLE WEDDING BUFFET MENUS, page 3:

Soirée's Platinum Wedding Buffet:

\$70.00 per person

*All selections include three passed Hors d'Oeuvres,
please see page 1 to make a selection of hors d'oeuvres*

Sample Selection 1:

- *Mixed Seasonal Greens:*
with Strawberries, Oranges, Candied Pecans, and Crumbled Feta in a Citrus, Poppy Seed Vinaigrette
- *Marinated Georgia White Shrimp with Fresh Dill*
- *Mini Basil Parmesan Chicken Salad Sandwiches*
- *Mary Louise's Spinach and Artichoke Dip
with Blue Corn Chips and Toasted Pita*
- *Perfect Roast Tenderloin of Prime Angus Beef with Soirée's Famous Yeast Rolls and
Alex's Horseradish Sauce*
- *Perfect Potato Gratin*
- *Grilled Seasonal Vegetables*
- *Spinach Stuffed Mushrooms*

Sample Selection 2:

- *Spinach and Mushroom Salad*
With Toasted Prosciutto, and Danish Blue Cheese in a Red Wine Vinaigrette
- *Artichoke, Avocado, Pesto Salad with Reggiano Parmigiano*
Dijon Mustard Vinaigrette
- *Sour Cream Corn Cakes with Crème Fraiche and Salmon Roe*
- *Perfect Roast Leg of Colorado Lamb with Fresh Mint Pesto*
- *Mary Louise's Springer Mountain Farms Chicken Hash*
with Sherry and Mushrooms
- *Soirée's Famous Hashbrown Potatoes*
- *Marinated Green Beans*
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- *Baby Anne's Vidalia Onion Tart*
- *Broccoli and Cheddar Gratin*

*All selections are served with your choice of French Dinner Rolls, Soirée's Famous Yeast Rolls,
Cheddar-Herb Biscuits, or 2000's Buttermilk Biscuits and herb butter*





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