



SOIRÉE
CATERING

LUNCH SELECTIONS

Entrees

Grilled Chicken over Basil Pesto Pasta with Roasted Red Peppers

Herb Seared Salmon, Citrus Dill Butter

Chicken Tetrazzini with Mushrooms, Linguine & Béchamel

Chunky Chicken or Shrimp Salad in Bibb Lettuce Cups or Croissants

Spiral Cut Honey Baked Ham with Mustards & Black Russian Rye Bread

Gourmet Sandwiches

Sloppy Joes with Ham, Turkey, Swiss, Coleslaw & Russian Dressing on Rye

Grilled Chicken, Roasted Pepper, Mozzarella & Basil Pesto on Baguette

Shrimp Salad on Dark Bread with Romaine & Sliced Tomato

Turkey Wrap with Swiss, Basil & Sun Dried Tomato Aioli Ham with Brie, Apple & Cinnamon Honey Mustard on Multi-Grain Bread

Grilled Vegetables with Basil Pesto & Fresh Mozzarella on Ciabatta

Mesquite Grilled Chicken Caesar Wrap Turkey on Pita Bread with Havarti Cheese, Avocado & Arugula

Egg Salad with Radishes on Dark German Wheat Bread



SOIRÉE
CATERING

LUNCH SELECTIONS

Sides

Red Bliss New Potato Salad
Grilled Vegetable Platter with a Balsamic Reduction
Fresh Vegetable Orzo in Garlic & Oil
Homemade Tricolored Cole Slaw
Creamy Italian Pasta Salad with Red Bell Pepper, Salami, Black Olives, Mozzarella,
and Basil

Salads

Soiree Salad baby greens, dried cranberries, caramelized walnuts & goat cheese
with balsamic raspberry vinaigrette

Greek Salad cherry tomatoes, cucumbers, bell peppers, olives, red onion & feta
cheese

Classic Caesar hearts of romaine with homemade garlic croutons & shaved
parmesan tossed in a creamy caper vinaigrette

Fresh Garden Salad bibb lettuce with cherry tomatoes, cucumber, & shaved carrots

Summer Goat Cheese Salad baby field greens with tangy goat cheese, strawberries
& pignoli nuts

Autumn Salad red leaf, sliced pears, candied pecans & dried cranberries

Arugula Salad baby arugula with red onion, shaved parmesan & kalamata olives

Spinach Salad baby spinach with chopped egg, crumbled bacon, mushrooms &
croutons