



SOIRÉE
CATERING

DINNER ENTREES

Meat

PETIT FILET MIGNON

prime beef seared & served with béarnaise or bordelaise sauce

SLICED MEDALLIONS OF FILET AU POIVRE

topped with a brandy & shallot cream sauce

MARINATED LONDON BROIL

grilled & sliced, served with natural jus

TENDERLOIN TIPS BOURGUIGNON

braised with red wine, served in a burgundy sauce with mushrooms

SLICED PORK TENDERLOIN

marinated & grilled, served with a mushroom demi glace

HERB-MUSTARD CRUSTED RACK OF LAMB

served with a fresh mint sauce

BALSAMIC MARINATED FLANK STEAK

tender cut served with a wine demi glace

SEARED BERKSHIRE PORK CHOP

with merlot balsamic reduction sauce



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Seafood

SEARED SALMON FILETS

herb seasoned & served with cool cucumber wasabi sauce

BLACK & WHITE ENCRUSTED TUNA

coated in black and white sesame seeds and lightly seared

FRESH CHILEAN SEA BASS

lightly seasoned & broiled, served with a red pepper coulis

CRAB MEAT STUFFED FLOUNDER

sautéed & served with a lemon beurre blanc

PREMIUM JUMBO CRAB CAKES

lump crabmeat coated in panko & served with remoulade

SHRIMP AND SCALLOP KEBOBS

skewered with zucchini, red onion & bell peppers

SHRIMP SCAMPI

sautéed with butter, white wine & garlic, tossed with linguini

SEARED HALIBUT

seasoned with fresh herbs & served with mango salsa

JUMBO PAN SEARED SCALLOPS

caramelized & served with herb butter

GRILLED SWORDFISH

served with lemon, garlic & basil & topped with tomato

BLACKENED TILAPIA

coated with a caribbean blend of spices and lemon zest

SEAFOOD NEWBURG

lobster, scallops, & shrimp in a light pink sauce



SOIRÉE CATERING

Poultry

SOIRÉE CHICKEN

tender breaded chicken in a lemon butter & white wine sauce

CHICKEN FRANÇAISE

egg battered chicken sautéed until golden, in a delicate wine sauce

FLORENTINE CHICKEN

stuffed with spinach & fontina with a demi glace

JAMAICAN JERK CHICKEN

seasoned & grilled to perfection, served with black bean salsa

CHICKEN MARSALA

braised chicken with marsala wine, herbs and mushrooms

CHICKEN PICCATA

tender chicken cutlets in a lemony caper sauce

PECAN CHICKEN ROLLATINI

nut crusted boneless breast rolled and stuffed with arugula & cheese

CHICKEN VALENTINO

stuffed with creamy mozzarella, roasted red peppers, spinach & topped with alfredo

MEDITERRANEAN CRUSTED CHICKEN

coated with seasoned cracker crumbs, parmesan, basil & garlic

GRILLED CHICKEN KABOBS

marinated chicken cubes skewered with peppers, onion & squash

CHICKEN SCARPARIELLO

mix of garlic, rosemary, lemon & cherry peppers

ROSEMARY LEMON CHICKEN

marinated tender breasts, seared with a balsamic drizzle



SOIRÉE CATERING

Pasta

PENNE A LA VODKA

creamy pink sauce with peas & fresh basil

MEZZI RIGATONI BOLOGNESE

bold marinara with hearty meat & spices

BASIL PESTO PASTA

farfalle with pignoli nuts & fresh basil

FETTUCCINI ALFREDO

creamy white sauce with fresh parmigiana-reggiano

PASTA PRIMAVERA

bowtie pasta with spring vegetables in oil & garlic

PAPPARADELLE PASTA

light cream sauce with prosciutto & asparagus

LINGUINI WITH WHITE CLAM SAUCE

chopped clams & pasta in a wine, garlic butter sauce

SEAFOOD PASTA

orecchiette pasta with lobster, shrimp & scallops in a creamy white wine sauce

PUMPKIN RAVIOLI

served with a brown sage butter & amaretto crumble

ANGEL HAIR AGLIO E OLIO

extra virgin olive oil, garlic & red pepper flakes

PASTA PUTTENESCA

tangy sauce mix of tomatoes, olives, capers & garlic

VEGETABLE LASAGNA

lasagna pasta layered with béchamel sauce with broccoli, carrots & zucchini

HOMEMADE BAKED ZITI

traditional blend of sauce, fresh pasta, ricotta, parmesan & mozzarella



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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

Sides

BUTTER WHIPPED POTATOES

PARMESAN RISOTTO

ROASTED BABY POTATOES

JASMINE RICE

BABY CARROTS

HARICOT VERT

ASPARAGUS