

SOLEIL KITCHEN

CATERING & EVENTS MENU

Last Modified: 4/2024

INQUIRE ABOUT YOUR EVENT  HELLO@SOLEILKITCHEN.COM

Prices are subject to change without notice. Quotes given are an estimate until provided with an invoice. We do not hold dates, nor begin working on your request until a retainer is paid.

Please note: We do not cook **any** pork products. The only items we serve that contain pork are found in our charcuterie & grazing selections, which is optional.

A 20% SERVICE CHARGE, DELIVERY & APPLICABLE TAX APPLIES TO ALL ORDERS.
A FULLY CUSTOMIZED MENU IS AVAILABLE UPON REQUEST; CONSULTATION FEE APPLIES.

The Basics to Book

GETTING STARTED

DETERMINE THE SERVICE

- **À La Carte:** select this option for intimate events where you order by the pan or platter.
- **Full-service:** choose this option to have our team handle food, tableware or premium disposables, setup, breakdown, and rentals like stainless-steel chafers, linen, risers, and more. **Quick note:** majority of our contracted vendor partners require our team to be on-site during your event.
- **Self-service/Drop-Off:** opt for this service where we provide the food and basic setup; you and your guests serve yourselves. Staffing & rental items are available for an additional charge.
- **Personal & Traveling Chef:** A fully customized dining experience with multiple courses and complimentary wine or champagne pairing. Ideal for in-home or equipped kitchen settings. Requires a minimum of 2 guests and 21-day advance notice.

ORDER MINIMUMS

- A La Carte: Starting at \$750+ Monday - Thursday and \$1,200 on Fridays & weekends
- Self-Service: Starting \$1,000+
- Full-Service: Starting at \$2,500+
- Chef Services - Starting at \$175PP+ for 3-course meals | \$100PP+ for special packaged request

SERVICE CHARGE

A 20% service charge applies to all orders. This charge is an operating cost for things such as insurance, licensing, preparing your food in our commercial kitchen space, administrative tasks, mileage and fuel surcharges, etc. This cost is not gratuity.

SELECT YOUR MENU

Explore the wide-range of options we offer. We strongly encourage you to review our menu prior to submitting your inquiry.

RETAINER & METHOD OF PAYMENTS

A 50% non-refundable retainer confirms your request. Full payment is due for events within 21 days. The remaining balance and final headcount must be paid 21 days before the event date. We accept major debit and credit cards; additional processing time is needed for corporate checks, money orders, and cash payments.

TASTE TESTINGS

Schedule a taste testing to try out some our menu selection! Starting at \$30PP, with a maximum of 4 guest in attendance and sampling of 5 menu items (selection subject to availability).

CHANGES & CANCELLATIONS

You can make changes to your request up to 21 calendar days prior to your event. All orders are finalized by end of business (EOB) 21 calendar days prior to the scheduled event date.

LAST MINUTE BOOKINGS

Our calendar fills up quickly, we recommend inquiring and confirming your event at least 30 days in advance. In the event we can squeeze you in and accommodate your request, an additional fee applies.



The Basics to Book

STAFFING, VENUES & ADDITIONAL INFO

STAFFING FOR YOUR EVENT

All events that require and/or request staffing are subject to a 5-hour minimum. This accounts for transporting, unloading your food + supplies, setup, serving guests, and breakdown. The number of staff required for your event is determined by the scope of work. All weddings require a professional Day-of-Coordinator. Increased rates apply for holidays, weekends, late-night events, and weddings during peak season. Inform us if you're choosing a bar package from your venue or desire a specialty cocktail. Staffing cost:

- **Event Coordinator & Manager:** Rates start at \$40 per hour, per staff member
- **Banquet Staff:** Rates start at \$35 per hour, per staff member
- **Bartenders & Mixologists:** Rates start at \$30 per hour for bartenders & \$50 per hour for mixologists, per staff member. Minimum (1) bartender per 75 guests.
- **Dishwashers:** Rates start at \$25 per hour, per staff member

SETUP & BREAKDOWN

Standard Setup, Starting at \$99+

A basic setup for drop-off & self-service catering orders. A team member will provide your supplies and assemble your order.

Premium Setup, Starting at \$250+

A detailed setup for full-service events. Our team handles load-in, setup, breakdown, and load-out for your event. Trash removal is available ONLY for venues that do not manage trash disposal.

DELIVERY FEES

Delivery, mileage and truck rental cost varies by location + distance. Below are estimated cost:

- **Downtown/OTR,** \$35
- **All other locations,** starting at \$50+
- **Truck Rental + Delivery,** starting at \$175+

RENTAL ITEMS

We maintain an inventory of supplies that are available for you to rent for your event! This includes linen, stainless steel chafers and urns, tableware, beverage pitches and tubs, risers, and more.

FACILITY CHARGES

If you're booking an event at a venue, you may find a "facility charge" appear as an itemized cost on your invoice. This charge is an overhead fee that venues charge caterers for utilizing their facilities and is paid directly to the venue. Typically, this is a 15-18% charge added onto your food + beverage cost. We do not add this charge to any alcohol package that you purchase through the venue, as they will bill you directly for it.

WORKING WITH OTHER VENDORS

Our team occasionally contracts other vendors to fulfill your request that is outside of our scope. However, we do not handle food from outside vendors.

A la Carte

DESIGNED FOR INTIMATE + SMALLER EVENTS

Order Minimum: \$750+ weekdays, Monday - Thursday & \$1,200 Fridays & weekends. Delivery, service charges, and applicable taxes are not included.

Please note: all pans are large & disposable aluminum; they feed roughly up to 30 guests. All platters are large, 16"-18".

PLATTERS & BOWLS

- Seasonal Fruit Platter \$89
 - Fruit selection will vary by season
- Vegetable Platter \$69
 - Includes scratch-made dipping sauce
- Cubed Cheese & Gourmet Cracker Platter \$99
- Charcuterie Platter \$219
- Premium Charcuterie Platter \$299
 - Assorted cheeses and meats, crackers, meats, and honey or jam
- Mini Cranberry Chicken Croissant Platter \$109
 - Contains 40 buttery, flaky sandwiches
- Chocolate Fudge Brownies w/ Caramel Drizzle \$59
- Cookie Platter \$69
 - Homemade Chocolate Chunk
 - Assorted variety by request only
- Caesar Salad \$69
 - Includes creamy ceasar dressing
- Organic Spring Mix \$69
 - Select (1) salad dressing: Buttermilk Ranch, Italian, or Balsamic Vinaigrette

BY THE PAN

- Breaded Mozzarella Sticks & Marinara Sauce \$89
- Spinach + Artichoke Dip & Tortilla Chips \$89
- Buffalo Chicken Dip & Tortilla Chips \$99
- Five Cheese Baked Macaroni \$159
- Beef Cocktail Meatballs
 - Honey BBQ \$99
 - Caribbean Jerk BBQ \$109
 - Brown Sugar Drunken BBQ \$119
 - *Bourbon or Cognac infused*

SIGNATURE & SPECIALTY WINGS

• Signature Wings \$149:

Select up to 2 flavors:

- Traditional Signature Seasoned (*dry rub*)
- Lemon Pepper (*dry rub*)
- Buffalo
- Hot Lemon Pepper
- Honey BBQ

• Specialty Wings:

- OG (Spiced Maple Hennessy Wings) \$199
- Blanco (Spiked with White Hennessy and Honey Garlic) \$199
- Jerk or BBQ Jerk Chicken Wings \$179

Breakfast & Brunch

HAVE THE BREAKFAST OF CHAMPIONS OR BRUNCH LIKE A BOSS

EARLY EATS

Starting at \$7.95PP

- Assortment of bite-sized pastries, danishes, croissants, and Bagels with cream cheese
- Seasonal fruit assortment
- Coffee with cream & sugar

CONTINENTAL CLASSICS

Starting at \$10.95PP

- Assortment of bite-sized pastries, danishes, croissants, and Bagels with cream cheese
- Seasonal fruit assortment
- Assorted Greek Yogurt Cups
- Coffee with cream & sugar

SOLEIL SIGNATURE

Starting at \$21.95PP

- Belgian Waffles or Honey Butter Croissants
 - Option of a split portion of the 2
- Cajun Shrimp & Smoked Gouda Grits
- Turkey Sausage
- Seasonal fruit assortment
- Breakfast potatoes

SOLEIL LUXE

Starting at \$27.95PP

- Select up to (2) items: Belgian Waffles, Honey Butter Croissants, danishes, or assorted bagels with cream cheese
- Cajun Shrimp & Smoked Gouda Grits
- Turkey Sausage or Turkey Bacon (*thick cut, not that paper-thin stuff*)
- Seasonal fruit assortment
- Breakfast potatoes
- Scrambled Eggs or Casserole

ADDITIONAL ITEMS

- Turkey Bacon \$2PP
- Scrambled eggs \$2.50PP
- Egg Casserole \$3.50PP
 - Spinach + Cheddar Cheese
 - Spinach + Goat Cheese
 - Spinach + Mushroom + bell peppers + Cheddar Cheese
 - Turkey sausage + Cheddar cheese
 - Turkey sausage + turkey bacon + Cheddar cheese
- Greek Yogurt Cups \$2.95PP
- Mini Greek Yogurt Parfaits Cups \$3.50PP
 - Fresh fruit & granola (*may contain nuts or traces of nuts*)

BEVERAGES

- Bottled Water
 - SM 8oz \$1PP
 - LG 16oz \$2PP
 - Premium Brand 16oz (Voss, Smart Water, or similar) \$3PP
- Pitcher of Water \$1.50PP
 - *Disposable cups included*
- Pitcher of Fruit Infused Water \$2PP
 - *Disposable cups included*
- Bottle of Orange Juice \$2.95PP
- Bottle of Apple Juice \$2.95PP
- Coffee Service \$2.95PP
- Hot Tea Service - \$2.50PP

Brunch Boxes

INDIVIDUALLY PACKAGED FAVES & MINI'S STARTING AT \$19.95PP

MINI MUFFINS

Bite-sized fresh muffins

HONEY BUTTER CROISSANTS

Fresh croissants + our signature salted honey butter = winner

BLUEBERRY MILK WAFFLES

Blueberry fun-sized waffles, topped with our scratch-made milk glaze

CINNA WAFFLES

Love cinnamon rolls? You'll love these fun-sized cinnamon waffles

BELGIAN WAFFLES

Sweet & dense, these waffles are a fave!

CHOCOLATE DIPPED BELGIAN WAFFLES

We did something here - we dipped Belgian waffles in Belgian chocolate!

FRUIT COMPOTE

Seasonal fruit assortment

TURKEY BACON

Thick-cut slices of premium turkey bacon

MAPLE TURKEY SAUSAGE

Grade-A maple syrup marinated turkey sausages

AGAVE FRUIT MINI'S

Agave and citrus drizzled onto seasonal fruit and berries

FIVE CHEESE BAKED MAC MINI'S

The name says it all!

MINI SMOKED GOUDA GRITS

Slow-cooked southern style grits, topped with our creole cream sauce! Add shrimp, turkey, or chicken!

GREEK YOGURT PARFAIT

Vanilla or Strawberry Greek Yogurt, with honey granola and fresh berries!

Lunch Boxes

CHIPS INCLUDED WITH EACH LUNCH.

MINIMUM ORDER OF (2) DOZEN BOXES, WITH A MINIMUM QUANTITY OF (1) DOZEN PER ITEM.
ADD \$1PP IF YOUR ORDER IS BELOW THIS AMOUNT.

CAESAR SALAD

Starting at \$12PP

Fresh romaine lettuce, parmesan shavings, buttery croutons and Caesar dressing

- Add Chicken \$5PP
- Add Shrimp \$6PP
- Add Salmon \$7PP

KALE CAESAR SALAD

Starting at \$15PP

Fresh chopped kale, parmesan shavings, buttery croutons, diced sangria tomatoes and Caesar dressing

- Add Chicken \$5PP
- Add Shrimp \$6PP
- Add Salmon \$7PP

SOLEIL SALAD

Starting at \$13PP

Fresh organic spring mix, strawberries, dried cranberries, red onion, feta cheese, and sangria tomato medley with a balsamic vinaigrette dressing

- Add Chicken \$5PP
- Add Shrimp \$6PP
- Add Salmon \$7PP

NIÇOISE SALAD

Starting at \$22.95PP

Succulent Salmon on a bed of organic spring mix, haricots verts, petite red potatoes, red onions, hard boiled egg, red tomatoes, and balsamic vinaigrette.

ROASTED TURKEY

Starting at \$13PP

Deli-sliced roasted turkey on a fresh buttery croissant or wrap, cheddar cheese, lettuce, tomato & condiment packets

CRANBERRY CHICKEN CROISSANT

Starting at \$14PP

Fresh buttery croissant with our signature cranberry chicken salad

CLT SANDWICH (V)

Starting at \$13PP

Smoked carrot strips, lettuce, sliced tomatoes, onions and vegan mayo on a roll/bread

ADDITIONAL ITEMS

- Fruit Cup
 - Bite-sized \$1PP
 - Small \$3PP
- Gourmet Chocolate Chip Cookie \$2PP

Taco Bar

ENJOY TACO TUESDAY, EVEN ON A FRIDAY! 30 GUEST MINIMUM, UNDER 30 ADD \$2PP

TACO BAR I

STARTING AT \$14.95PP

COMBINATION OF FLOUR & CORN TORTILLAS , SELECT CHICKEN OR TURKEY PROTEIN, CILANTRO LIME RICE, BLACK BEANS, PICO DE GALLO, MONTERAY JACK CHEESE, SOUR CREAM, AND LETTUCE

TACO BAR II

STARTING AT \$19.95PP

COMBINATION OF FLOUR & CORN TORTILLAS, SELECT (2) PROTEIN ITEMS: CHICKEN, TURKEY, OR BEEF, CILANTRO LIME RICE, BLACK BEANS, SOUTHWESTERN CORN, PICO DE GALLO, MONTERAY JACK CHEESE, SOUR CREAM, LETTUCE, AND FAJITA PEPPERS

TACO BAR III

STARTING AT \$24.95PP

COMBINATION OF FLOUR & CORN TORTILLAS, SELECT (3) PROTEIN ITEMS: CHICKEN, TURKEY, SHRIMP, OR BEEF, CILANTRO LIME RICE, BLACK BEANS, SOUTHWESTERN CORN, PICO DE GALLO, MONTERAY JACK CHEESE, SOUR CREAM, LETTUCE, FAJITA PEPPERS, GUACAMOLE, QUESO DIP, SALSA, AND CHIPS

Pasta Menu

CARB INDULGENCE, WHO DOESN'T LOVE PASTA?

VEGGIE PASTA SALAD

Tricolor pasta, diced green onions, cucumbers, fresh Roma tomatoes, and cucumbers

SEAFOOD PASTA SALAD

Served chilled. Contains seafood (crab & shrimp)

PASTA BOLOGNESE

Red wine tomato sauce, with beef, turkey, or plant based sauce.

BAKED ZITI

Classic Italian comfort food. Penne pasta, tomato based sauce. Ricotta and layers of melted cheese.

Option of beef, turkey, veggie, or vegan/plat base.

SK PARMESAN ALFREDO

Our signature smooth + rich Parmesan sauce, tossed with seasonal veggies

BAYOU ALFREDEAUX

Pasta served with cajun seasonings, seasonal veggies, and a parmesan cream sauce.

THE PENDLETON

Velvety tomato vodka sauce with shrimp & lump crab

NEGRIL PASTA

Formerly Rasta Pasta
Cavatappi noodles, jerk chicken, adorned with our special cream sauce, topped with peppers and scallions

Hors d'oeuvres

APPETIZERS, BITES & MINI CUPS. PERFECT FOR SOCIAL GATHERINGS!

GRILLED CHICKEN SKEWER

CRUDITES

GRAZING CUPS

AGAVE & MINT FRUIT

(VG) GREEK SALAD

CHILLED SEAFOOD PASTA
SALAD

CAPRESE SALAD

CRANBERRY CHICKEN SALAD
WITH GOURMET CRACKERS

BUFFALO CHICKEN DIP

(VG) SPINACH ARTICHOKE DIP

BBQ OR BOURBON BBQ BEEF
MEATBALLS

HERB ROASTED POTATO POPS
W/ TZATZIKI OR VEGAN
SAUCE

STUFFED MUSHROOMS WITH
WHITE CHEDDAR &
ARTICHOKES

(V) VEGETABLE SPRING ROLLS
WITH SOY DIPPING SAUCE

(VG) FIVE CHEESE BAKED MAC

SANTE FE SALAD WITH GROUND
TURKEY

JAMAICAN CURRY SHRIMP CUPS

SMOKED GOUDA GRITS &
CAJUN SHRIMP

BEEF OR TURKEY SLIDER

CRAB CAKE WITH CHIPOTLE
AIOLI

CAJUN SHRIMP COCKTAIL

SHRIMP CEVICHE

SHRIMP TEMPURA WITH THAI
CHILI DIPPING SAUCE

PERSIAN CUCUMBER SALAD

BRUSCHETTA WITH ROASTED
TOMATOES

RED PEPPER HUMMUS WITH
GRILLED PITA

ESQUITES - MEXICAN STREET
CORN MINI CUPS

PIMENTO & GOUDA CHEESE
DIP

RED PEPPER HUMMUS DIP

Charcuterie & Grazing

WOW YOUR GUEST WITH ONE OF OUR STATIONS!

IMPORTANT DETAILS

Charcuterie/Grazing cones cannot be picked up, as the quality degrades in transport; a member of our team will assemble them on site. Any remaining cones that cannot fit on the stands will be left for your team to replenish, unless you add staffing to your request.

CUSTOM ORDER

If you'd like to have your grazing cone wrapped in plastic (starting at \$10PP) or want to create a custom box (price varies), please note that in your request.

ACRYLIC STAND

\$25 rental

Cones cannot stand up on their own and require to be placed into a stand. If you'll be providing your own, let our team know. Otherwise, a rental is required.

SOCIAL CHARCUTERIE & GRAZING STATION

Available for 30+ Guest | Starting at \$23.95PP

Food is art that you eat. What better way to wow your guest than one of our tablescape designed stations! Having a social event? Allow us to setup a beautiful layout for you to get the party started. We select the freshest and highest quality ingredients, adorned by greenery and herbs, to give you a remarkable grazing experience.

Includes: assortment of artisan cheeses, honey, seasonal dried fruit, grapes, fresh herbs, gourmet crackers, meat (smoked salmon is an option, as well as an all vegan or vegetarian station too)

GRAZING CONES

Starting at \$10PP

These stylish cones are perfect for gatherings and receptions for your cocktail hour! Minimum order of 10.

Includes: cheese, one type of cured meat, seasonal fruit, fresh herbs, and gourmet crackers.

Protein Options: Pork, Turkey, Smoked Salmon, Vegetarian, or Vegan

GRAZING BOXES

Starting at \$40PP

Have your own personal grazing box or share it with a friend! Minimum order of 5.

Includes: assortment of cheeses, honey, seasonal fruit, fresh herbs, gourmet crackers, meat (smoked salmon is an option, as well as an all vegan or vegetarian grazing box too)

- Add on a mini wine or champagne \$10

Dinner Menu

SELF-SERVED BUFFET & PLATED OPTIONS. STAFFING AVAILABLE UPON REQUEST.

PROTEINS

Chicken

Roasted Honey Garlic Chicken Breast
Jerk Chicken
Lemon Herb Chicken
Coconut Curry Chicken
Oven Roasted Chicken Shawarma
Teriyaki Chicken

Beef

Filet Mignon with Herb Butter
Braised Oxtails (Jamaican Style)
Slow Cooked Brown Sugar Beef Ribs

Lamb

Rosemary & Garlic Lamb Chops
Sweet & Spicy Thai Chili Lamb Chops
Teriyaki Lamb Chops

Salmon

Blackened Salmon
Thai Chili Salmon
Honey Jerk Salmon

Fish

Citrus & Herb Cod Fillet
Ahi Tuna Fillet
Blackened Catfish

Vegan:

Portobello Mushroom Steak
Grilled Cauliflower Steak

SIDE ITEMS

Starches

Five Cheese Baked Macaroni
Truffle Seafood Macaroni & Cheese
Potato Au Gratin
Vegan Potato Au Gratin
Garlic Roasted Potatoes
Roasted Potatoes in Rendered Duck Fat
Mascarpone Mashed Potatoes
Sweet Potatoes
Brown Butter Sweet Potato Soufflé

Rice

White Rice (Jasmine or Basmati)
Rice Pilaf
Yellow Rice w/ Saffron
Brown rice w/ Quinoa

Vegetables

Honey Roasted Les Petite Carrots
Fresh Broccoli
Sautéed Spinach
Seasonal Vegetable Medley
Vegetable Normandy
Haricots Verts
Grilled Asparagus
Sautéed Brussel Sprouts

Desserts

DESSERT? SAY NO MORE! MINI OPTIONS
AVAILABLE UPON REQUEST

PETITE DESSERTS

Assortment of chef's choice mini deserts.
This collection may include: mini
cheesecake bites, fudge brownie bites,
gourmet cookies, and more.

FUDGE BROWNIE BITES

Petite chocolate fudge brownies,
topped with caramel sauce and
fresh berries

CHOCOLATE CHIP COOKIES

Fresh baked and chewy chocolate
chip cookies

PEACH COBBLER

Buttery + flaky crust, decadent
peaches, brown sugar and spices

TIRAMISU

Coffee flavored, Italian dessert.
Layers of ladyfingers + creamy
goodness

WHITE CHOCOLATE BREAD PUDDING

Brioche or Challah bread, baked in a silky
white chocolate sauce, topped with fresh
seasonal berries. Vegan option available.

NY STYLE CHEESECAKE

Decadent, rich cheesecake and
graham cracker crust

STRAWBERRY CHEESECAKE

Philly style cheesecake, with fresh
strawberry compote

VEGAN CHEESECAKE

Silky smooth vegan cream filling
atop buttery graham cracker crust,
with a seasonal berry coulis

GG'S NANA PUDDING

Layers of wafer cookies and silky smooth
vanilla pudding. Option of classic
chopped or caramelized bananas, or we
can skip that part altogether!

Baby Shower Faves

MADE FOR THOSE CLASSIC BABY SHOWER
MUST HAVES!

ROTEL DIP & CHIPS

Some dips are better saved for special occasions. Made with Italian turkey crumbles, rotel tomatoes, and the only time we use velveta cheese

BUFFALO CHICKEN DIP

Juicy chicken, ranch, buffalo sauce, and cheddar cheeses

PINWHEEL SANDWICHES

Option of turkey or beefmini sandwiches

CAPRESE SKEWERS

Fresh mozzarella cheese, basil, sangria tomatoes, and balsamic glaze

BAKED SPAGHETTI

Baby shower comfort food at it's finest. Spaghetti, meat sauce, layers of melted cheese

DONUT SKEWERS

Mini donut skewers

FRUIT PLATTER

Seasonal Fruit Platter

VEGGIE PLATTER

Seasonal Vegetable Platter

BBQ MEATBALLS

Beef BBQ meatballs. Add bourbon for an extra flare.

CHEESE BALL

A Classic joint. Cream cheese + sour cream + green onions, seasoned, served with gourmet crackers

CHICKEN WINGS

BBQ. Buffalo Chicken. Lemon Pepper. Or try one of our speciality sauces!

(VG) BOWTIE VEGGIE PASTA SALAD

Served chilled. Bowtie noodles, freshly chopped seasonal veggies and our secret dressing

NANA'S PUDDING

Our signature banana pudding recipe