

Á LA CARTE MENU

Designed for intimate + smaller events

#### HORS D'OEUVRE PLATTERS & DIPS

- Seasonal Fruit Platter \$79
- Vegetable Platter \$59. (Includes Ranch dipping sauce)
- Jamaican Curry Shrimp Mini Cups \$99
- Cheese & Gourmet Cracker Platter \$79
- Cranberry Chicken Mini Croissants \$99
- SM BBQ Shredded Chicken Sliders with Homemade Slaw Platter \$119
- Vegetarian Black Bean Sliders \$109
- Angus Beef Meatballs (BBQ or Bourbon BBQ, add \$10) - \$99
- Spinach Dip with Tortilla Chips \$69
- Buffalo Chicken Dip with Tortilla Chips \$99

## SIGNATURE + SPECIALTY WINGS

- Signature Wings \$129: Select up to 2 sauces or seasoning for each full-size pan | Flavors: Traditional Signature Seasoned (dry rub), Buffalo, Honey BBQ, Lemon Pepper (dry rub), Mild Lemon Pepper (saucy)
- Specialty Wings:
  - OG (Spiced Maple Hennessy Wings) \$199
  - Blanco (Spiked with White Hennessey and Honey Garlic) - \$199
  - Jerk or BBQ Jerk Chicken Wings \$159

## SALADS

- Organic Spring Mix \$69
- Caesar \$69
  - Dressing selections select 1 salad dressing: Ranch, French, Italian, or Balsamic Vinaigrette

#### SEAFOOD

- Cajun Shrimp Boil
  - Includes: 2 LBS of shrimp in the shell (heads off, tail on) turkey or beef sausage, sweet corn on the cob, and potatoes with Chef Soleil's signature Cajun butter sauce. This feeds roughly 8-10 people.
  - Add lobster tail -MKTP
  - Crab Legs MKTP

#### DESSERT PLATTERS

- Mini Strawberry Cheesecake Cups \$5PP (minimum order of 12)
- Mini Banana Pudding Cups \$5PP (minimum order of 12)
- Signature Banana Pudding Pan \$99
- Assorted Fresh Baked Cookies \$69
- Chocolate Fudge Brownies with Caramel
  Drizzle \$69

## V = VEGAN | VG = VEGETARIAN

CUSTOM MENU'S AVAILABLE UPON REQUEST | CONSULTATION FEE APPLIES A 20% SERVICE CHARGE APPLIES TO ALL ORDERS + DELIVERY CHARGES & APPLICABLE TAX

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# HORS D'OEUVRE MINIS MENU

Mini cups of some of your favorite dishes!

**AGAVE & MINT FRUIT MINIS** 

CRUDITES

**GRAZING CUPS** 

(V) SPICY AVOCADO SALAD

CHILLED SEAFOOD PASTA SALAD

CAPRESE SALAD

CRANBERRY CHICKEN SALAD WITH GOURMET CRACKERS

**BUFFALO CHICKEN DIP** 

(VG) ARTICHOKE SPINACH DIP

BBQ OR BBQ BOURBON ANGUS BEEF MEATBALLS (VG) FIVE CHEESE BAKED MAC

SANTE FE SALAD WITH CHICKEN OR GROUND TURKEY

BLACK BEAN BURGER SLIDER

**BEEF OR TURKEY SLIDER** 

CRAB CAKE WITH CHIPOTLE AIOLI

SMOKED GOUDA GRITS & CAJUN SHRIMP

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# **BREAKFAST & BRUNCH**

Have the breakfast of champions or brunch like a boss

### **CONTINENTAL BREAKFAST**

#### Starting at \$12PP

- Choice of: Assortment of Mini muffins, Mini cinnamon rolls, Fresh Pastries, including Danishes, and Bagels with cream cheese
- Fresh Fruit assortment OR honey/agave + mint fruit compote
- Water, Cranberry, & Fresh Orange Juice

#### LIGHT FARE

#### Starting at \$16PP

- Choice of (1): Honey Butter Croissants, Muffin, or Bagel assortment
- Turkey Sausage
- Breakfast Potatoes
- Fresh Fruit assortment

## SOLEIL LUXE BREAKFAST

#### Starting at \$25PP

- Choice Of (2): Waffles, Honey Butter Croissants, Muffin, or Bagel assortment
- Cajun Shrimp & Smoked Gouda Grits Mini
- Turkey Sausage or Turkey Bacon (thick cut, not that paper-thin stuff)
- Fresh Fruit assortment
- Breakfast potatoes
- Mini Greek Yogurt Fruit Parfait

#### **CONTINENTAL BREAKFAST II**

#### Starting at \$14PP

- Choice of: Assortment of Honey Butter croissants, Mini muffins, Mini cinnamon rolls, Fresh Pastries, including Danishes, and Bagels with cream cheese
- Mini Greek Yogurt Fruit Parfait
- Fresh Fruit assortment OR honey/agave + mint fruit compote
- Water, Cranberry, & Fresh Orange Juice

### SOLEIL SIGNATURE BREAKFAST

#### Starting at \$20PP

- Choice of (1): Waffles, Honey Butter Croissants, Muffin, or Bagel assortment
- Cajun Shrimp & Smoked Gouda Grits
- Turkey Sausage or Turkey Bacon (thick cut, not that paper-thin stuff)
- Fresh Fruit assortment
- Breakfast potatoes

#### **NOIRE LUXE BREAKFAST**

#### Starting at \$50PP

- Choice Of 2: Honey Butter Croissants, Muffin, or Bagel assortment
- Cajun Shrimp & Smoked Gouda Grits Mini
- Buttermilk Fried Chicken & Waffles
- Pan Fried Turkey Sausage & Onions or Turkey Sausage or Turkey Bacon (thick cut, not that paper-thin stuff)
- Fresh Fruit assortment
- Skillet potatoes
- Mini Greek Yogurt Fruit Parfait

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# **BREAKFAST & BRUNCH**

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### BEVERAGES

- Bottled Water SM \$1PP | LG 2PP
- Pitcher of Water \$1PP
- Pitcher of Fruit Infused Water \$2.50PP
- Orange Juice \$2PP
- Apple Juice -\$2PP
- Cranberry Juice \$2PP
- Coffee Service -\$2.25PP
- Hot Tea Service \$2.25PP

## ADDITIONAL ITEMS

Belgium Waffles, \$3PP

- Egg Casserole Cost varies, contact us
  - Spinach + Cheddar Cheese
  - Spinach + Goat Cheese
  - Spinach + Mushroom + bell peppers + Cheddar Cheese
  - Turkey sausage + turkey bacon + Cheddar cheese

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**BOXED BREAKFAST** 

Mini's & individually packaged faves!

#### **MINI MUFFINS**

Blueberry or Chocolate chip mini 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!

#### CHOC. DIPPED BELGIAN WAFFLES

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

#### **TURKEY BACON**

Thick-cut slices of premium turkey bacon

#### MAPLE TURKEY SAUSAGE

Grade-A maple syrup marinated turkey sausages

#### FRUIT COMPOTE

Seasonal fruit assortment

#### **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!

CUSTOM MENU'S AVAILABLE UPON REQUEST | BOXES START AT \$18PP A 20% SERVICE CHARGE APPLIES TO ALL ORDERS + DELIVERY CHARGES & APPLICABLE TAX

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# **VENUES & MISCELLANEOUS**

Quick info for ourside venues + rentals

#### LINEN RENTALS

A separate fee applies if client request for linen to be picked up and/or dropped off

- Black Linen \$10 each
- White/Red Linen \$12 each
- Custom Colored Linen \$15 each (subject to availability)

#### BEVERAGES

#### Starting at \$3PP

- Water & Iced Tea (sweetened or unsweetened)
- Lemonade & Sparkling mixed berry lemonade

#### **BARTENDING STAFF**

Starting at \$30 per hour/per staff Please advise us if you are selecting a bar package at your venue. Staffing starts at \$25 per hour, per bartender. For bartending staff, we also require a 5-hour minimum that includes 1-2 staff members. Additional staffing may be required in the event a large number of guests are in attendance. Increased rates apply for holidays, weekends, and weddings during peak season. If you are selecting a bar package that you would like a specialty cocktail created, we'd love to make something special for you!

# SETUP & BREAKDOWN COST

#### Starting at \$250

Our setup fee includes breakdown, cleanup, and trash removal\* (only if the venue facilities team does not dispose of trash and/or debris). Final costs are determined by design accommodations that suit the clients' needs

## NON-ALCOHOLIC BEVERAGES & BAR MIXERS

#### Starting at \$5PP

Ice is included, only if the venue does not provide it and/or does not have an ice maker on the premises.

- Cranberry Juice, Orange Juice & Pineapple Juice
- Grenadine & Lime Juice
- Tonic Water & Club Soda

## **EVENT STAFFING**

Starting at \$35 per hour/per staff To provide excellent service, we require a 5-hour minimum that includes 1-2 staff members. Additional staffing may be required in the event a large number of guests are in attendance. Staffing starts at \$30 per hour, per team member. Increased rates apply for holidays, weekends, and weddings during peak season.

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