

Á LA CARTE MENU

Designed for intimate + smaller events

A \$500 order minimum applies specifically to this menu (this does not include any applicable taxes, service charges, or delivery). This menu is designed for intimate and smaller events. All pans offered are large (LG); we do not offer ½ size pans. Please note: most full-size pans, including wings, feed roughly 25 – 30 guests.

SIGNATURE + SPECIALTY WINGS

• Signature Wings \$159:

 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) \$219
- Blanco (Spiked with White Hennessy and Honey Garlic) - \$219
- Jerk or BBQ Jerk Chicken Wings \$179

SEAFOOD

• Cajun Shrimp Boil Starting at \$300+

- 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 a Lobster tail MKTP
- Add Snow Crab Cluster MKTP

PLATTERS & SIDES

- Seasonal Fruit Platter \$79
- Vegetable Platter \$59
 (Includes Ranch dipping sauce)
- Cheese & Gourmet Cracker Platter \$79
- Cranberry Chicken Mini Croissant Platter \$99
- Spinach Dip with Tortilla Chips \$89
- Buffalo Chicken Dip with Tortilla Chips \$99
- Signature Banana Pudding \$99
- Chocolate Fudge Brownies w/ Caramel Drizzle \$69
- Assorted Freshly Baked Cookies \$69
- Caesar \$69
 - Includes creamy ceasar dressing
- Organic Spring Mix \$69
 - Select 1 salad dressing: Buttermilk Ranch, French, Italian, or Balsamic Vinaigrette
- Five Cheese Baked Macaroni \$159
- BBQ Beef Meatballs \$99

MISC. ITEMS

- 1/2 Size Pan Silver Rack w/ 2 Fuels \$12 each
- Silver Chaffing Rack w/ 2 fuels \$16 each
- Black Chaffing Rack w/ 2 Fuels \$20 each
- Disposable Serving Utensils \$2 each

A 20% SERVICE CHARGE APPLIES TO ALL ORDERS + DELIVERY CHARGES & APPLICABLE TAX

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HORS D'OEUVRE MENU

Appetizers & Mini cups, perfect for social gatherings!

AGAVE & MINT FRUIT

CRUDITES

GRAZING CUPS

(V) SPICY AVOCADO SALAD

(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 ANGUS BEEF MEATBALLS (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

BRUSCHETTA

PIMENTO CHEESE DIP

PERSIAN CUCUMBER SALAD RED PEPPER HUMMUS WITH GRILLED PITA

V = VEGAN | VG = VEGETARIAN

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BREAKFAST & BRUNCH

Have the breakfast of champions or brunch like a boss

CONTINENTAL BREAKFAST

- 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

CONTINENTAL BREAKFAST II

- 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

LIGHT FARE

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

SOLEIL SIGNATURE

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

SOLEIL LUXE

- Choice Of (2): Belgian 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
- Scrambled Eggs or Casserole

NOIRE LUXE

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

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BREAKFAST & BRUNCH II

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SPECIALITY ITEMS

- Brioche French Toast
- Fruity Pebble French Toast
- Banana Foster French Toast
- Buttermilk Fried Chicken & Waffles
- Henny Wings & Waffles
- Duck Bacon
 - Subject to availability
- Georgia Hot Honey Lamb Chops
 - Subject to advanced notice & availability

MIMOSA BAR

Starting at \$250+

Includes (1) dozen premium champagne flutes, 3 bottles of Andre Brut Champagne, disposable beverage bucket, 3 juice options (OJ, Pineapple, and Seasonal option) with premium disposable carafes, and 3 types of seasonal fruits/berries.

ADDITIONAL ITEMS

- Belgium Waffles
- Egg Casserole
 - Spinach + Cheddar Cheese
 - Spinach + Goat Cheese
 - Spinach + Mushroom + bell peppers
 + Cheddar Cheese
 - Turkey sausage + turkey bacon + Cheddar cheese

BEVERAGES

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

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BRUNCH BOXES

Individually packaged faves & mini's!

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!

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BOXED LUNCH

Minimum order of 30 lunches, under 30 add \$1PP | Minimum quantity of 1 dozen per item

ROASTED TURKEY SANDWICH

Starting at \$13PP

Deli-sliced roasted turkey on artisan bread or wrap, cheddar cheese, lettuce, tomato, mustard & mayo packets, with 2 side items of your choice

CRANBERRY CHICKEN CROISSANT

Starting at \$14PP Fresh buttery croissant with our signature cranberry chicken salad with 2 side items of your choice

ACLT SANDWICH (VEGAN)

Starting at \$13PP Smoked carrot strips, avocado spread, sliced tomatoes, and pickled onions on artisan bread, with 2 side items of your choice.

SIDE ITEMS

Starting at \$1PP

- Fruit Assortment
- Chips
- Fresh Baked Chocolate Chip Cookie
- Cole Slaw
- Potato Salad
- Vegan Pasta Salad

CAESAR SALAD

Starting at \$12PP Fresh romaine lettuce, parmesan shavings, buttery croutons and Caesar dressing with 2 side items of your choice

CHICKEN CAESAR SALAD

Starting at \$15PP Fresh romaine lettuce, grilled chicken breast, parmesan shavings, buttery croutons and Caesar dressing with 2 side items of your choice

SOLEIL SALAD

Starting at \$13PP Fresh organic spring mix, strawberries, dried cranberries, red onion, goat cheese, and sangria tomato medley with a balsamic vinaigrette dressing

- Add Chicken \$4PP | Add Shrimp \$5PP | Add Salmon \$6PP

NIÇOISE SALAD

Starting at \$20PP Succulent Salmon on a bed of organic spring mix, haricots verts, petite red potatoes, red onions, hard boiled egg, red tomatoes, and balsamic vinaigrette.

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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, topped 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

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TACO BAR

Choose your favorite fixin's! | 30 Guest minimum, under 30 add \$2PP

TACO BAR I

Starting at \$15PP

- Combination of flour & corn tortillas
- Select Chicken or Turkey protein
- Cilantro lime rice
- Black beans
- Pico de Gallo
- Monteray Jack Cheese
- Sour Cream
- Lettuce

TACO BAR II

Starting at \$20PP

- Combination of flour & corn tortillas
- Select Chicken, Turkey, or Beef protein
- Cilantro lime rice
- Black beans
- Southwestern Corn
- Pico de Gallo
- Monteray Jack Cheese
- Sour Cream
- Lettuce
- Fajita Peppers

TACO BAR III

Starting at \$25PP

- Combination of flour & corn tortillas
- Select Chicken, Turkey, Shrimp, or Beef protein
- Cilantro lime rice
- Black beans
- Southwestern Corn
- Pico de Gallo
- Monteray Jack Cheese
- Sour Cream
- Lettuce
- Fajita Peppers
- Guacamole
- Queso Dip
- Salsa
- Chips

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DINNER MENU

Self-Served Buffet Options | Buffet Attendant 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

SIDE ITEMS

Starches

Five Cheese Baked Macaroni Truffle Seafood Macaroni & Cheese Au Gratin Cheddar Potatoes 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 Carrots Broccoli Sautéed Spinach Seasonal Vegetable Medley Vegetable Normandy Haricots Verts Grilled Asparagus Sautéed Brussel Sprouts

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DESSERT

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.

GG'S BANANA PUDDING

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

WHITE CHOCOLATE BREAD PUDDING

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

FUDGE BROWNIE BITES

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

NY STYLE CHEESECAKE

Decadent, rich cheesecake and graham cracker crust

STRAWBERRY CHEESECAKE

Philly style cheesecake, with fresh strawberry compote

TIRAMISU

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

PEACH COBBLER

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

CHOCOLATE CHIP COOKIES

Fresh baked and chewy chocolate chip cookies

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CHARCUTERIE & GRAZING MENU

Ready to eat delicatessen and imported items | Please note: we do not serve pork products.

GRAZING CONES

Starting at \$7PP 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.

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 wine or champagne \$10

SOCIAL CHARCUTERIE & GRAZING STATION

Starting at \$18PP

Having a social event? Allow us to setup a lovely station for you and your guest! Fresh flowers and/or greenery adorn your table, with a beautiful array of fresh & imported selections!

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 station too)

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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

VEGGIE PLATTER

Seasonal Vegetable Platter

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

GARDEN EGGS

We hate putting the word devil in front of anything we're eating. Different name, delicious taste!

FRUIT PLATTER

Seasonal Fruit 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

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BEVERAGES

Beverage Station

BEVERAGES & BAR MIXERS

Starting at \$3PP

- Water & Iced Tea (sweetened or unsweetened)
- Lemonade & Sparkling mixed berry lemonade
- Individual bottles of beverages such as iced tea, apple juice, orange juice, etc.

Non-Alcoholic Bar Beverages Starting at \$6PP

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

Starting at \$1PP

Ice

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VENUES & STAFFING

Quick info for events & venues

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, as we leave that option up to our clients discretion.

SETUP COST

Standard Setup Starting at \$150+

Our setup fee includes the process of setting up your food selections on a table or surface provided by the client, assembling wired chaffers and racks, an additional water pan, and lighting the fuel that will keep your food warm. Final costs are determined by design and/or any rentals requested by the client.

Premium Setup, Breakdown, & Trash Removal Starting at \$300+

For clients requiring a detailed setup that includes rental equipment, breakdown, and trash removal -ONLY from venues that do not have on-site facilities that manages trash disposal. Additional fees apply for rental equipment.

LINEN RENTALS

A additional charge applies if the client request for linen to be picked up and/or dropped off

- Black Linen: Starting at \$16 per linen
- White/Red Linen: Starting at \$20 per linen
- Custom Colored Linen Starting at \$24 each (*subject to availability)

EVENT STAFFING

Starting at \$35 per hour/per staff member

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.

BARTENDING STAFF

Starting at \$30 per hour/per bartender

Please advise us if you are selecting a bar package at your venue. For bartending staff, we require a 5-hour minimum that includes 1-2 staff members. Additional staffing is required for events with a large number of guests in attendance + clients requesting multiple beverage stations. 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!

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