



Getting Started

- **Congratulations! Allow us to take some of the stress out of your special day!**

To place a catered wedding order, a minimum 30-day notice is required. Contact us via email at: Hello@SoleilKitchen.com. We will respond to your request within 1-2 business days. We offer self-served buffet menu styles; buffet attendants to serve or manage the restock of the buffet are available upon request. Presently at this time we **do not** offer plated catering.
- **Deposit | Payment**
 - A minimum 25% non-refundable deposit is due at the time services are requested to confirm time allotted
 - The remaining balance can be broken into monthly payments, per outlined in service agreement
 - Full balance due 14 calendar days prior to wedding for all events
 - No menu changes are allowed 14 calendar days prior to the event date; final head count due
 - A 22% service charge applies to all orders
 - A 5% late fee applies to all orders not paid in full by the due date specified
 - All unpaid invoices are subject to cancellation within 24-48 hours of receipt unless otherwise specified
- **Method of Payment**

We accept cash, credit/debit card payments, cashier checks, corporate checks, and money orders. We do not accept personal checks or eChecks. In the event a check is returned, there will be a \$50 returned check fee added onto the total amount owed.
- **Taste Testing**

To schedule a taste testing, it's \$25 per person to sample of up to 8 menu items. You can select a maximum of 5 guest for your scheduled taste testing. If you select us as your event caterer, we will deduct this charge off of your final bill
- **Dinnerware | Linen**
 - Glass dinnerware rental available per request, starting at \$3 per person
 - Premium Disposable Dinnerware available, starting at \$2 per person
 - Linen Options: Black, White, or custom (additional charge applies for custom linen, subject to availability)
 - Price varies on size/dimensions
- **Event and Bar Staffing**

If your event requires service or bartender staffing, rates start at \$30 per hour, per staff member. We require a 4-hour minimum with at least 3 staff members
- **Allergy Disclaimer**

If you have a food allergy, please notify us of the allergen immediately. We are not responsible for any allergic reaction to food that is not communicated. Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Prices are subject to change without notice

Wedding Menu

Please Note: Rolls and butter are included with each entree selection

- **Beverage Options: Starts at \$3 Per Person**
 - Water
 - Iced Tea
 - Lemonade
 - Strawberry Lemonade
 - Sparkling Berry Lemonade
 - Coffee

- **Bar Beverage Mixers (non-alcoholic): Starts at \$5 Per Person**
 - Cranberry Juice
 - Orange Juice
 - Pineapple Juice
 - Papaya Juice
 - Tonic Water
 - Club Soda

- **Appetizers:**
 - Shrimp & Artichoke cups
 - Cajun Shrimp Shooter Cocktails
 - Meatballs (BBQ or Bourbon BBQ)
 - Jamaican Curry Shrimp Cups
 - Tropical Fruit Salad Cups
 - Infused Mini Fruit Cups
 - Vegetable Pasta Salad Cups
 - Seafood Pasta Salad (*contains real crab and shrimp meat*)

- **Salad Options:**
 - Traditional Romaine Salad
 - Select 1 salad dressing: *Ranch, French, Italian, or Balsamic Vinaigrette*
 - Caesar Salad (*Includes Caesar salad dressing*)
 - Cucumber Salad

- **Pasta Selections:**
 - Baked Ziti (beef, turkey, or vegetarian)
 - Garlic Marinara Pasta (turkey or beef)
 - Alfredo
 - Add chicken, blackened salmon, or shrimp
 - Cajun Spinach Parmesan Pasta
 - Add Chicken or Shrimp

- **Protein Selections:**
 - Chicken Kabob
 - Lemon & Herb Cod
 - Cajun Shrimp & Pepper Medley
 - Blackened Salmon
 - Blackened Chicken

- **Signature Sides:**
 - Yellow Rice (with saffron and turmeric)
 - Garlic Roasted Red Potatoes
 - Five Cheese Baked Macaroni
 - Green Beans
 - Fresh Broccoli
 - Vegetable Normandy (broccoli and cauliflower florets, yellow and orange carrots)

- **Premium Sides:**
 - Grilled Asparagus or Grilled Asparagus
 - Haricots Verts with garlic herb butter
 - Seafood Macaroni and Cheese

- **Main Entrée I: Starting at \$30 Per Person**
 - One Salad Selection
 - One Protein Item
 - Two Signature Sides

- **Main Entrée II: Starting at \$35 Per Person**
 - One Salad Selection
 - One Protein Item or Pasta Selection
 - You can select a split portion of both
 - Two Sides, Signature or Premium

- **Main Entrée III: Starting at \$40 Per Person**
 - One Salad or appetizer Selection
 - One Protein Item or one Pasta Selection
 - Three Sides, Signature or Premium

***Additional options available upon request.**

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Visit us on the web!

www.soleilkitchen.com

We accept cash, credit | debit card payments, corporate and cashier checks, and money orders. Personal checks are not accepted.