



## 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](mailto: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***

# Menu

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**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 Parmesan 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](http://www.soleilkitchen.com)

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