

Hors d'oeuvres

Hot

Grilled Chicken Breast Skewers	\$4.5
Lemon Herb Shrimp Skewers	\$5.5
Coconut Shrimp	\$5.5
Scallops Wrapped with Bacon	\$5
Hickory Barbecue Wing Drumettes	\$3.5
Buffalo Fire Wings	\$3.5
Grilled Gourmet Chicken Sausages	\$4
Alaskan Crab Dip	\$5
Alaskan King Crab Legs	Market
Warm Stuffed Mushroom Caps	\$4
Petite Meatballs	\$4
Chicken Pot Sticker	\$4
Bruschetta	\$3.5
Grilled Quesadilla Triangles	\$3.5
Individual Quiche	\$4
Spanakopita	\$4.5

Cold

Jumbo Shrimp with Cocktail Sauce	\$5.5
Cucumber Rounds	\$16
Seared Ahi Tuna	Market
Smoked Salmon Canapés	\$5
Chicken Pesto Baskets	\$4.5
Beef Tenderloin Canapés	\$6
Fresh Roasted Asparagus	\$4
Rye Bread with Spinach Dip	\$3
Fresh Tomato Salsa, Guacamole and Chips	\$3
Traditional Deviled Eggs	\$3
Buffalo Mozzarella Caprese	\$4
Melon or Asparagus Wrapped with Proscuitto	\$5
Domestic and Imported Cheese Display	\$6
French Brie	\$6
Petite Sandwiches	\$3
Pinwheel Sandwich Rolls	\$5
Fresh Seasonal Fruit Display	\$6
Garden Vegetable Display	\$4

Horsd'oeuvre Buffets

Picture Package	\$10
Garden Buffet	\$22
Eclectic	\$25
California Grill Buffet	\$23
Caribbean	\$25

Desserts

Freshly Baked Cookies	\$2
Fudge Brownies	\$2
Lemon Bars	\$2
Gourmet Assorted Bars	\$3
Dipped Strawberries	\$5
Strawberry Shortcake	\$5
Tiramisu	\$5
Double Chocolate Fudge Cake	\$5
New York Cheesecake	\$6
Freshly Baked Pie Call For Pricing	
Hot Fudge Sundae	\$4
Chocolate Fountain Please call for pricing	

Staffing (rate per hour)

Servers	\$30
Chefs	\$35

Beverages

Canned Soft Drinks	\$2.5
Bottled Water	\$2.5
Juice	\$2.5
Coffee, Decaffeinated Coffee	2.75
Add: Hot Tea	\$1.0



Soigne Catering

Price List 2018



Breakfast

Continental	\$7
Pastries only	\$5

Salads

Asian Chicken Salad	\$12
BBQ Chicken Chopped Salad	\$12
Chicken Caesar Salad	\$12
Soup and Salad	\$7

Platters

Sandwich Platter	\$13
Deli Platter	\$12
Croissant Sandwich Platter	\$12
Focaccia Sandwich Platter	\$12
Gourmet Wraps Platter	\$13
Boxed Lunch	\$12

Barbecue Specialties

California Style (tri-tip and chicken)	\$20
Add: Pork Baby Back Ribs	\$5.5
Backyard Barbecue	\$16

Theme Parties

Tropical Buffet	\$21
All American Buffet	\$16
Holiday Feast	\$20
Baked Potato Bar	\$16
English Tea	\$20
Shower Menu	\$15
Champagne Brunch	\$20
Pasta Bar- Please Call for Pricing	

Fiesta Mexicana

Fajitas

Steak Fajitas	\$20
Chicken Fajitas	\$18
Shrimp Fajitas	\$25
Steak and chicken combination	\$23
Shrimp and steak combination	\$27

Enchiladas

Choice of 2	\$17
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South of the Border Barbecue

Taco Bar

Shredded chicken	\$23
Carne Asada beef	

Italian Faire

Rotisserie Roasted Chicken	\$18
Chicken Breast and Pasta Duet	\$18

Pastas

Pasta Porcini	\$16
Penne Mozzarella	\$15
Cheese Tortellini Carbonara	\$16
Pollo la Vera	\$16
Pasta Puttanesca	\$16
Pasta Primavera	\$15
Pasta Margherita	\$15
Ravioli	\$16
Pappardelle Bolognese	\$17
Spaghetti with Meatballs	\$17
Grilled Shrimp	\$22
Grilled Sausage	\$17

Combination of Two Pastas	\$23
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Note: All prices are set on a per person basis. Sales tax of 6% is additional and labor charges may apply. Prices may vary depending on event size and/or location. All prices are subject to change. Thank you.

Gourmet Specialties

Beef

Roast Prime Rib	
New York Strip	Market Price
Filet Mignon	Call for Quote
Grilled New York Strip	
Grilled Filet Mignon	
Grilled Ribeye	
Grilled Teriyaki Skirt Steak	

Pot Roast	\$21
Meatloaf	\$20

Chicken

Mushroom Chicken	\$20
Chicken Teriyaki	\$20
Chicken Provencal	\$20
Mediterranean Herb Chicken	\$20
Chicken Marsala	\$20
Chicken Piccata	\$20
Chicken Parmesan	\$20
Grilled Cajun Chicken	\$18
Mango Chicken	\$18
Rotisserie Chicken	\$18
Barbecue Chicken	\$20
Chicken Franchise	\$20
Traditional Stuffed	\$20
Oven Roasted Chicken	\$18

Seafood

Alaskan Halibut	Market Price
Chilean Sea Bass	Call for Quote
Grilled Salmon	
Grilled Tilapia	
Grilled Jumbo Shrimp	

Lamb

Roast Leg of Lamb	Market Price
Grilled Lamb Chops	Call for Quote
Roasted Rack of Lamb	

Pork

Boneless Pork Loin	\$21
Loin Pork Chops	\$20