



SOLEIL CATERERS

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COCKTAIL PARTIES

CANAPES

Pricing per person starts at \$ 11.95 for a selection of 6 canapés

Pricing per piece starting at \$1.50 each

SEAFOOD

COLD

SMOKED SALMON, AVOCADO, AND WASABI MAYONNAISE *on Rye Toast*

JUMBO LUMP CRABMEAT SALAD *with Tomato Cognac Mayonnaise on Cucumber Rounds*

BLUE FIN TUNA OR ATLANTIC SALMON TARTARE *with Wasabi Caviar on Homemade Potato Chips*

GRILLED SHRIMP WITH PICKLED GINGER *on Crisp Pita Rounds*

SHRIMP CEVICHE *with Cilantro, Lime, and Chive Oil*

HOT

SHRIMP, SHIITAKE, AND RED PEPPER BROCHETTES *with Lime Scallion Dipping Sauce*

SEA SCALLOPS WRAPPED IN SMOKED BACON *with Bourbon Maple Sauce*

MINI JUMBO LUMP CRAB CAKES *with Caper Lemon Remoulade*

VEGETARIAN

COLD

BROCHETTES OF ORGANIC TOMATO, SMOKED MOZZARELLA *with Nicoise Olive, and Basil*

CURRIED CHEVRE WITH GRAPES AND SPICED WALNUTS ON ENDIVE

WHITE BEAN AND WILD MUSHROOM CROSTINI *with Shaved Parmesan (or optional shaved fresh black or white truffle)*

HOT

CRISP POTATO PANCAKES *with Crème Fraiche and Chives*

CAMEMBERT AND SUN DRIED TOMATO PUFF PASTRY TARTELETTE *with Basil Oil*

CHEESE GOUGERES *Choux Pastry filled with Parmesan Cream*

MINI NICOISE PIZZAS *with Organic Basil and Tomato, Olives, and Parmesan*

MEATS AND POULTRY

COLD

ORGANIC MELON OR FIGS *Wrapped with Parma Prosciutto*

TARRAGON LEMON CHICKEN SALAD *on Crisp Cucumber Rounds*

SEARED BEEF TENDERLOIN *with Portobello and Roquefort on 7 Grain Toast*

HOT

FREE RANGE CHICKEN SATAY SKEWERS *with Sesame Peanut Dipping Sauce*

SMOKED BACON WRAPPED WATER CHESTNUTS *with Spicy Sriracha Mayonnaise*

MINI PIZZA *with Duck Confit and Smoked Mozzarella*

MINI PIZZA *with Roquefort, Crème Fraiche, Smoked Bacon, and Chives*

PREMIUM

MINI KOBE BURGERS *with Brie and Sun Dried Tomato on Brioche*

BABY NEW POTATOES OR BUCKWHEAT BLINIS *with Crème Fraiche and American Caviar*

FOIE GRAS PROFITEROLES *Mini Choux Pastry filled with Foie Gras Mousse*

JUMBO LUMP CRABMEAT PARMESAN TOASTS

LOBSTER BISQUE AND POACHED MAINE LOBSTER *served in Shot Glasses*

THREE HOUR COCKTAIL PARTY AS DINNER PACKAGE

Starting at \$29.95 per person for food only

PASSED HORS D'OEUVRES (8 OF OUR GREATEST HITS)

MINI KOBE BURGERS *with Brie and Sun Dried Tomato on Brioche*

SMOKED BACON WRAPPED WATER CHESTNUTS *with Spicy Sriracha Mayonnaise*

MINI PIZZA *with Duck Confit and Smoked Mozzarella*

CRISP POTATO PANCAKES *with Crème Fraîche and Chives (optional add Salmon Caviar)*

WHITE BEAN AND WILD MUSHROOM CROSTINI *with Shaved Parmesan (or optional shaved fresh black or white truffle)*

SMOKED SALMON, AVOCADO, AND WASABI MAYONNAISE *on Rye Toast*

MINI JUMBO LUMP CRAB CAKES *with Caper Lemon Remoulade*

GRILLED SHRIMP WITH PICKLED GINGER *on Crisp Pita Rounds*

STATIONARY PLATTERS

LOCAL ORGANIC VEGETABLE CRUDITES *with Crème Fraîche Basil Dip*

IMPORTED CHEESE TRAY *with Assorted Crackers, Toasted Baguette Rounds, Walnuts, and Grapes*

ASSORTED FRENCH PATES AND CHARCUTERIE *Duck Armagnac, Country Pate, Pheasant Herb Terrine, Vegetarian Pate, Served with Cornichons and Toasted Baguette Rounds*

SWEETS (PASSED OR STATIONARY)

FRESH FRUIT SKEWERS *Melon, Strawberry, Pineapple, Blackberry with Raspberry Yoghurt Dipping Sauce*

MINI FRUIT TARTS *3 varieties of bite size seasonal fruit tartelettes*

MINI DOUBLE CHOCOLATE ESPRESSO BROWNIES *with or without nuts*

BAR AND BEVERAGES

PLEASE ASK ABOUT OUR BEVERAGE PACKAGES TO MAKE YOUR SELECTIONS

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COCKTAIL PARTIES - STATIONARY PLATTERS

Pricing Upon Request

SAVORY PLATTERS

LOCAL ORGANIC VEGETABLE CRUDITES

with Crème Fraiche Basil Dip

IMPORTED CHEESE TRAY

with Assorted Crackers, Toasted Baguette Rounds, Walnuts, and Grapes

ASSORTED FRENCH PATES AND CHARCUTERIE

Duck Armagnac, Country Pate, Pheasant Herb Terrine, Vegetarian Pate,

Served with Cornichons and Toasted Baguette Rounds

CHILLED JUMBO SHRIMP PLATTER

with Classic Cocktail Sauce

ASSORTMENT OF MEDITERRANEAN DIPS

Baba Ganoush, Plain and Roasted Pepper Hummus, Tomato Basil Bruschetta,

Served with Toasted Pita Chips and Garlic Herb Baguette Rounds

SANTA FE GUACAMOLE

with Tortilla Chips

ARTICHOKE SPINACH CREAM CHEESE DIP

with Garlic Herb Croutons

ANTIPASTO PLATTER

Grilled Zucchini and Yellow Squash, Roasted Peppers, Grilled Portobello Mushrooms, Marinated Artichoke

Hearts, Assorted Olives, and Parmesan Cheese, Served with Italian Breadsticks

SALUMERIA PLATTER

Assorted Custom Cured Salamis, Saucissons, Prosciutto di Parma, Breadsticks and Olives

SNACK BOWLS

HOMEMADE POTATO CHIPS – *always the bit of the party!*

RETRO SNACK MIX *Classic Mix of Chex, Nuts, Mini Pretzels, and Bagel Chips, just like your mom used to make*

PREMIUM ASSORTED DRY ROASTED NUTS

MINI SANDWICH PLATTERS

GRILLED CHICKEN *on Tomato Olive Focaccia*

TOFU, AVOCADO, AND ARTICHOKE SALAD *on Mini Croissants*

DUCK PATE *with Dijon Mustard and Cornichons on Thin Ficelle Baguette*

SMOKED SALMON SALAD *on Mini Brioche Buns*

FRESH FRUIT PLATTERS

ASSORTED SLICED FRESH FRUIT *Cantaloupe, Honeydew Melon, Golden Pineapple*

FRESH FRUIT SKEWERS *Melon, Strawberry, Pineapple, Blackberry with Raspberry Yoghurt Dipping Sauce*

DESSERT PLATTERS

MINI DOUBLE CHOCOLATE ESPRESSO BROWNIES *with or without nuts*

ASSORTED FRENCH COOKIES *3 varieties of elegant French cookies*

MINI CRÈME BRULEES *classic French dessert in individual aluminum cups*

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MINI FRUIT TARTS *3 varieties of bite size seasonal fruit tartelettes*
MINI CUPCAKES *3 varieties of decadent treats*

COCKTAIL PARTIES – STATIONS

THE STATIONS LISTED BELOW ARE A SMALL SAMPLING OF OUR OFFERINGS.
WE CAN CREATE STATIONS IN ANY STYLE OF CUISINE TO MATCH YOUR EVENT'S THEME.
STATIONS REQUIRE A MINIMUM OF 50 GUESTS. PRICING UPON REQUEST

SAVORY STATIONS

RAW BAR

Selection of local shellfish, served with mignonette and cocktail sauces

SUSHI BAR

A variety of classic sushi rolls, sushi, and sashimi

SLIDER BAR

Mini burgers on homemade mini brioche buns with an assortment of toppings. Kobe burgers also available.

SATAY SKEWER BAR

An appetizing array of Satay skewers – shrimp, chicken, beef, vegetarian, served with a variety of tantalizing Asian dipping sauces

MEDITERRANEAN PASTA BAR

Your guests choose from a variety of fresh and filled pastas paired with classic sauces. We can even recreate your favorite family recipe if desired.

***BISTRO BAR**

Aged sirloin steak au poivre, cooked and sliced to order and served with pommes frites (adequate ventilation required)

CARVING STATION

A choice of various roasted meats (Crown Rack of Lamb, Prime Rib of Angus Beef, Wood-Grilled Beef Tenderloin, Honey Glazed ham, Holiday Meats, etc) carved for your guests to savor.

DESSERT STATIONS

ICE CREAM SUNDAE BAR

Let your guest's inner child run wild with this selection of ice creams and sorbets with a cornucopia of great toppings

SMORES BAR

Classic marshmallow treats toasted over an open flame sandwiched with graham crackers and chocolate

PATISSERIES DU CHEF

Fabulous selection of delicate and delicious French pastries

CUPCAKE TOWER

Stacks of regular size or mini cupcakes in many flavors. Custom decorations and monograms available

***CREPE STATION**

Fine French crepes with a variety of fillings (homemade preserves, nutella, fresh fruits to name a few), toppings (whipped cream, toasted almonds, chocolate sprinkles, etc), and sauces (caramel, butterscotch, dark chocolate, white chocolate are just a few ideas).

STATIONS CAN BE PRESENTED AS BUFFET DISPLAYS WITHOUT ADDITIONAL STAFF OR AS
ACTION STATIONS WITH CHEF ATTENDANTS

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