



SOLEIL CATERERS

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*CHEF ATTENDANT REQUIRED

SIT DOWN OR BUFFET MEALS

3 Course Menu starting at \$24.95 per person

HOT AND COLD APPETIZERS

COLD

SMOKED SALMON OR SMOKED TROUT *with Horseradish Crème Fraiche*

ORGANIC ASPARAGUS OR PEARS WRAPPED IN PROSCIUTTO *with Balsamic Glaze*

ENDIVE AND WATERCRESS SALAD *with Roquefort, Pecans and Honey Mustard Dressing*

WARM GOAT CHEESE AND POTATO TART *with Truffle Vinaigrette*

TOMATE MONTRACHET – *Organic Tomato with Chevre and Pesto, Served Warm with Tomato Vinaigrette*

DUCK AND PORK PATE *Flavored with Armagnac*

ASSORTED MESCLUN GREENS *with Dijon Dressing and a Wedge of Stilton Cheese*

BABY ARUGULA SALAD *with Crumbled Roquefort, Spiced Pecans, and Dried Cranberries*

HOT

LOBSTER OR WILD MUSHROOM FILLED RAVIOLIS *Served with White Truffle Sauce*

WILD MUSHROOM RAGOUT *in a Crisp Pastry Shell*

JUMBO LUMP CRAB CAKES WITH *Remonade Sauce and Red Cabbage Slaw*

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SOUPS

ORGANIC VEGETABLE SOUP *with Provençal Pesto*

CLASSIC FRENCH ONION SOUP *Gratinée*

ORGANIC LENTIL SOUP *with Garlic Sausage*

WILD MUSHROOM SOUP *with Truffle Croutons*

TOMATO BISQUE *with Goat Cheese Crouton*

ASPARAGUS VICHYSOISE – *served Hot or Chilled*

ADDITIONAL SOUPS AVAILABLE ON REQUEST

MAIN COURSES

POULTRY AND MEATS

PAN ROASTED FREE RANGE CHICKEN BREAST *with Wild Mushroom Sauce*

PAN SEARED ANGUS BEEF FILET MIGNON *with Bordelaise or Béarnaise sauce*

BEEF SHORT RIBS BRAISED *with Merlot and Root Vegetables*

GRILLED BEEF HANGAR STEAK *with Roquefort Butter*

ROASTED RACK OF NEW ZEALAND LAMB *with White Wine Roast Garlic Sauce*

FRENCH REGIONAL SPECIALTIES

COQ AU VIN – FREE RANGE CHICKEN BRAISED IN RED WINE *with Mushrooms, and Bacon*

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BEEF BOURGUIGNONNE – *Beef Braised in Red Wine with Onions and Bacon*

FISH AND SEAFOOD

SEARED HERB CRUSTED TUNA STEAK *with Soy, Lime, Ginger Sauce*

BRAISED HOLLAND SOLE *with Garlic Herb Panko Crust and Shallot White Wine Sauce*

SEARED ATLANTIC HALIBUT FILET *with Chive Coulis*

GRILLED SALMON FILET *with Lemon Confit Sauce*

PASTAS

FOUR CHEESE RAVIOLIS *with Sautéed Spinach and Tomato Sauce*

LASAGNA – TURKEY, BEEF, OR VEGETARIAN CLASSIC *Lasagna Baked with Ricotta Cheese, Tomato Sauce, and Parmesan*

TORTELLINI – MEAT OR CHEESE *with Garlic Cream Sauce*

BAKED PENNE AND GRILLED VEGETABLES *with Ricotta and Marinara Sauce*

VEGETARIAN MAIN COURSES

TOFU AND ORGANIC VEGETABLE STIR FRY *with Sesame, Soy, and Ginger*

SELECTION OF HOME MADE QUICHES – *Leek, Onion, and Swiss; Mushroom and Gruyere; Spinach and Tomato; Goat Cheese Herb*

BAKED SEMOLINA GNOCCHI *with Porcini Mushroom Sauce*



SIDE ORDERS

Please choose 2 side orders (suggested one starch and one vegetable) for each meat or fish main course

STARCHES

CREAMY POTATO GRATIN

POTATO PUREE *(Plain or Flavored)*

CREAMY POLENTA *with Truffle Butter (also available as an appetizer)*

WHITE OR BROWN RICE PILAF

ROASTED OR STEAMED RED BLISS POTATOES *with Mint*

VEGETABLES

BAKED PROVENCAL VEGETABLES – *Eggplant, Tomato, Zucchini, Peppers, Onions*

GRILLED ZUCCHINI AND YELLOW SQUASH *with Cherry Tomatoes*

ASSORTED SEASONAL STEAMED ORGANIC GREEN VEGETABLES

STEAMED ORGANIC ASPARAGUS OR FRENCH BEANS

SAUTÉED BABY TOMATOES *with Basil*

ASSORTED SEASONAL ROAST ORGANIC VEGETABLES



DESSERTS

WHITE AND DARK CHOCOLATE MOUSSE CAKE

OPERA CAKE – *Layers of Sponge Cake with Chocolate, Hazelnut, and Mocha Fillings*

FRESH FRUIT TART *with Crème Chantilly*

ASSORTED SORBETS AND FRESH FRUITS

MIXED BERRIES *with Crème Fraiche*

WARM APPLE OR MIXED BERRY CRISP

DOUBLE CHOCOLATE MOUSSE

RASPBERRY CHOCOLATE BREAD PUDDING

WARM MIXED BERRY GRATIN *with Champagne Sabayon*

CRÈME BRULÉE *Flavored with Lavender*

ASSORTED CHEESE PLATE - *Selection of 4 Cheeses with Quince Paste, Grapes, and Walnuts*