

Catering

# Soirées

Events & Catering



Always made from scratch, using only the freshest ingredients; we specialize in your special event!

[www.soireesevents.com](http://www.soireesevents.com)  
(270) 557-7518  
[events@soireesevents.com](mailto:events@soireesevents.com)



## Hors D'oeuvres

Fresh Veggie Shooters  
Spicy Marinara Meatballs  
Frank's Buffalo Chicken Dip  
Spinach & Artichoke Dip  
Herb & Cheese Stuffed Mushrooms  
Loaded Potato Skins  
Assorted Pinwheels  
Wonton Cups (your choice of spinach  
artichoke or chicken salad)  
BBQ Cocktail Weenies  
Assorted Sliders  
Shrimp Cocktail\*\*

## Entrees

Marinated Grilled Chicken Breast  
Maple Glazed Ham  
Grilled Pork Chops \*\*  
Pulled Pork BBQ  
Baked Turkey  
Homestyle Meatloaf  
Rosemary & Garlic Pork Tenderloin\*\*  
Roast Beef \*\*  
Choice Filet\*\*  
Grilled Salmon Filet\*\*  
Grilled Shrimp Skewer (5 count)\*\*  
Lobster Tail\*\*

## Sides

Garden or Caesar Salad  
Country Style Green Beans  
Honey Glazed Baby Carrots  
Sea Salt Crusted Baked Potato  
Homestyle Creamed Potatoes  
Southern Style Baked Beans  
Sweet Buttered Whole Kernel Corn  
Grilled Vegetable Medley  
Steamed Veggies  
Rice Pilaf  
Specialty Cream Cheese Corn  
Green Bean Casserole  
Hashbrown Casserole  
Cheese Grits  
Three Cheese Mac & Cheese  
Potato Salad  
Cole Slaw

## Desserts

Cheesecake  
Bread Pudding  
Chess Pie  
Pecan Pie  
Chocolate Cream Pie  
Key Lime Pie  
Coconut Cream Pie  
Banana Pudding  
Apple Bourbon Turnovers

## Add Ons

Whole Hog (ask for pricing)  
Charcuterie Display (per 50 guests) \$240  
S'mores Bar \$175  
Chocolate Fountain  
(strawberries, cherries, pretzels,  
marshmallows and grapes) \$290  
Candy Bar (per 50 guests) \$280  
Taco Bar (per 50 guests) \$550  
Nacho Bar (per 50 guests) \$550  
(both Nacho & Taco Bars include fountain)  
Mac & Cheese Bar (per 50 guests) \$425  
Fruit Tray w/dip (per 50 guests) \$160  
Veggie Tray (per 50 guests) \$120  
Asst Cheese & Crackers Tray  
(per 50 guests) \$185  
Champagne Hour Package  
(cheese, crackers, olives) \$2.80 per perso  
\*champagne sold seperately  
Off-site Bar Service Setup \$170  
+ \$15 per bartender, per hour  
Non-Alcoholic Drink Package  
(per 50 guests) \$45  
**Drinks**  
Tea (Sweetened & Unsweetened)  
Lemonade  
Water  
Coffee

## Package Pricing

4 Hors D'oeuvres \$14 per person  
1 Meat, 2 Sides + Dessert \$13.90 per person  
2 Meats, 3 Sides + Rolls \$15.85 per person  
Salad, 2 Meats, 3 Sides + Rolls \$17.50 per person  
3 Hors D'oeuvres, Salad, 2 Meats, 3 Sides + Rolls \$ 25.20 per person

Extra Meat \$4 per person  
Extra Side \$2.75 per person  
Extra Hors D'oeuvres \$3.25 per person  
Add Dessert \$1.85 per person

**\*\*market price items**

**\*Full meals include all drinks (unsweetened tea, water, lemonade), condiments, clear disposable plates, cutlery, cups, napkins, etc.**

**\*We absolutely take requests and cater to clients with special diets.**

**\*\$50 Travel Fee to all events in McCracken County. \$50 + \$1 per mile for all other areas.**

**\*50% is deposit is required to reserve a date.**