



Wedding Catering

Weddings are our greatest pleasure at Soigné. Celebrating your big day with fresh island flavors, friends and loved ones will create memories of a lifetime, which is what we live to do.

Allow us to take care of you, so that you can enjoy the most important day of your life.

\$225/GUEST (MINIMUM 50 GUESTS)

TAX NOT INCLUDED

20% GRATUITY NOT INCLUDED

CAKE CUTTING INCLUDED

\$20 FOR ADDITIONAL APPETIZER

\$40 FOR ADDITIONAL MAIN PROTEIN

Mains

choice of one

Kalbi Braised Short Rib, Veal Reduction

Herb Roasted Chicken, XO Chicken Jus

Local Catch, Macadamia Nut Gremolata, Coconut Mango Curry

Small Bites

choice of three

Boqurones with Cherry Tomatoes & Gremolata

Herb Mascarpone Stuffed Baby Bell Peppers

Steak & Pineapple Skewers
Huli Huli Chicken with Smoked Crème Fraiche

Local Catch Ceviche, Leche de Tigre, Shaved Shallot, Cilantro, Root Chip

Field Picked

choice of one

Ginger Butter Baby Bok Choy

Hawaiian Honey and Cumin Baby Carrot

Charred Broccolini, Tahini Sauce, Lemon Zest

Brown Butter Roasted Cauliflower, Thai basil, Sherry

Salads

choice of one

Torn Local Greens with Carrot & Cucumber Ribbons, Chive, Parsley, Lilikoi Vinaigrette, Hand Torn Sourdough

Baby Butter Lettuce, Local Whipped Goat Cheese, Papaya Seed Dressing, Candied Macadamia Nut, Shaved Radish

Starches

choice of one

Chamomile Infused Rice, Star Anise

Coconut Whipped Molokai Sweet Potato

Confit Garlic Whipped Potato