



about us:

Sorelle was the dream of a little girl & her mother many years ago. The dream of serving our community took flight right here in Homewood, AL in 2017. It started small and with every tiny step has grown. We are so very excited to have a brick and mortar to call home! "My dream is to become a neighborhood staple - a place where people feel like they're walking into a friend's home".

grab & go:

Our wholesome grab and go menu lets you put a home-cooked meal on the table without spending hours in the kitchen. We use only the freshest ingredients to prepare our comfort food so some of our menu selections will rotate. You can call ahead to pre-order or stop in to browse our weekly specials!

full service catering:

From your "BIG DAY" to a big meeting at the office we are here to take care of it for you! We can drop boxed lunches for your team, set up a gorgeous grazing table for snack times, or we can get our team together for passed hors d'oeuvres, a formal dinner, or more.

We love working with clients and coming up with ideas that are catered just for you and your event. Come in and have a chat with us so we can get to know you a bit better. We will do our best to design a menu for your needs!

sorelle1000@gmail.com
cafesorelle.com
205-848-2818



To-Go Catering



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To-Go catering items must be ordered in advance. Call 205-848-2818 for details.

BRUNCH

frittatas & quiche \$29-31 (feeds 6)

you choose the filling and the style . . .

lorraine

chorizo and sweet potato hash

spring vegetable

spinach and mushroom

sausage and cheddar

wilted greens, butternut, & beets

tomato, mozzarella, & basil

crab and shrimp (\$56)

Sorelle's tomato pie \$31

garden tomato, parmesan, & mozz

add bacon (\$38)



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stratas (feeds 6-\$29, feeds 10-\$45)

a savory twist to bread pudding . . .

sausage, peppers, and onions

spinach and mushroom

puffs (feeds 6-\$29, feeds 10-\$45)

french toast inspired, to be served with maple syrup

cinnamon and pecan

mixed berries & cream

blueberries and lemon cream

meats (feeds 6 or 10)

bacon (\$27-40)

sausage link or patty (\$22-35)

Conecuh sausage (\$25-38)

baked ham (\$22-35)

sides (feeds 6)

veggie fried potatoes (\$22-35)

bacon fried potatoes (\$25-38)

cheese grits (\$13-22)

fruit salad serves 4 or 10 (\$13-35)

Bee Hive Bakery sold individually

+seasonal muffins (\$3)

+breakfast buddy cookies (\$1.95)

Greek Kouzina sold individually

+koulourakia (dz Greek butter cookies) (\$8.95)

+paximathia (8 Greek biscotti) (\$8.95)

Monday - Saturday 11 am - 7 pm

hot dips (1 lb-\$11, 2 lbs-\$20)

mushroom

garlic & thyme

spinach & artichoke

garlic, mozzarella, & parmesan

chilled dips (cup-\$7, pt-\$12, qt-\$23)

chicken pesto

shredded chicken, currants, pecans & pesto

olive & ricotta

mixed olives & capers

blue cheese

fresh garlic & rosemary

roasted red pepper relish (\$11-25-NA)

meatballs (2 dz)

italian in marinara (\$23)

sweet & sour with pineapple (\$23)

fruits & veggies (feeds 10)

fruit display (\$38)

a selection of seasonal fruit

crudité (\$45)

raw seasonal veggies & basil green goddess

roasted veggies (\$26)

potato, sweet potato, carrot, brussels & zucchini

caprese kabobs (\$31)

mozzarella, cherry tomato, basil, balsamic

stuffed mushrooms serves 10 or 20 (\$16-29)

choose between sausage & cheese or vegetarian cheesy bell pepper & onion, marinara & mozzarella, or cheesy pesto

sliders by the dozen

ginger lime chicken (\$37)

Hawaiian rolls & cilantro aioli

grilled veggie (\$43)

focaccia, hummus, mushroom, zucchini, & spinach

roasted turkey (\$46)

Hawaiian rolls, bacon, & baby spinach

chicken pesto (\$37)

Hawaiian rolls, pecans, & dried currants

pork tenderloin (\$43)

slider buns, chili fig aioli, & baby spinach

charcuterie (feeds 10)

regular (\$75)

a selection of four cheeses and three meats

elevated (\$90)

adds jam, dried fruit, & honey

add olives & nuts (\$25)

add pickled veggies (\$20)

crostini

house made crostini (\$10)

hint of extra virgin olive oil

Greek Kouzina (dz triangles)

spanakopita (\$15)

spinach and cheese filling in layered phyllo

dozen rectangles (\$22.5)

half-pan rectangles (\$42)

tiropita (\$15)

cheese filling in layered phyllo



side salads *(for 6-\$31, for 10-\$36)*

red salad

mixed greens, roasted red pepper, strawberry, goat cheese, sesame crunchies, & sesame red wine vinaigrette

green salad

baby spinach, cucumber, green grape, goat cheese, currant, toasted almond, & basil green goddess

blue salad

baby spinach, blueberry, blue cheese, dried cherry, toasted pecan, & cherry balsamic vin.

orange salad

romaine, carrot, orange, grapefruit, toasted almond, & ginger citrus vinaigrette

purple salad

baby kale & chard, spinach, roasted beet and butternut squash, caramelized shallot, goat cheese, walnut, & lemon walnut vinaigrette

house salad *(\$35 ~ \$51)*

mixed greens, ginger lime grilled chicken, cucumber, strawberry, toasted almond, cilantro lime aioli & white balsamic vin.

bound salads \$17/qt -\$45/half pan

orzo salad

black beans, corn, & spicy buttermilk

pesto pasta salad

seasonal roasted veggies, tomato, & pesto

fruit salad *(\$13-35)*

seasonal fruit with honey & lime

sweet potato salad

roasted sweet potato, cranberry, currant, almond, kale, & lemon walnut vin

corn salad

black bean, poblano, cilantro, & lime

yellow salad *(\$21-50)*

yukon potato, green beans, tomato, olives capers, farm egg, & herbed mustard vin.

sides *(feeds 6 or 10)*

mashed potato *(\$13.5-23)*

creamy, buttery perfection

sweet potatoes *(\$13.5-23)*

honey-roasted

roasted carrots *(\$16.5-27.5)*

with ginger

creamy polenta *(\$16.5-27.5)*

sage & parmesan

wilted greens *(\$16.5-27.5)*

mix of seasonal greens

english peas *(\$13.5-23)*

with butter

brussels & butternut *(\$22.5-37.5)*

simply roasted

green beans *(\$22.5-37.5)*

& caramelized shallot

Entrees *(feeds 6 or 10)*

chicken

ginger lime *(\$56-93)*

grilled, steamed confetti rice, & cilantro aioli

coq au vin *(\$65-108)*

creamy polenta, mushroom, & red wine sauce

enchiladas *(\$46-73)*

steamed confetti rice & avocado cream sauce

citrus marinated *(\$53-88)*

grilled with mashed sweet potato

sage cream *(\$73-115)*

steamed confetti rice, panko, & sage cream sauce

classic parmesan *(\$67-110)*

pasta & house marinara

pot pie *erves 6 (\$66)*

hand made crust & rich natural gravy

pork

pork tenderloin medallions *(\$76-120)*

creamy polenta & mustard sage sauce

apricot stuffed pork loin *(\$73-115)*

mashed potatoes

grilled pork tenderloin *erves 8 or 12 (\$56-81)*

chili fig aioli & honey-roasted sweet potatoes

beef

lasagna *erves 10 (\$60)*

classic and delicious

meatloaf muffins *(\$58-93)*

mashed potato

cottage pie *(\$55-90)*

seasoned beef, spring pea, tomato, mashed potato, & hearty red wine gravy

veggie

lasagna *erves 10 (\$60)*

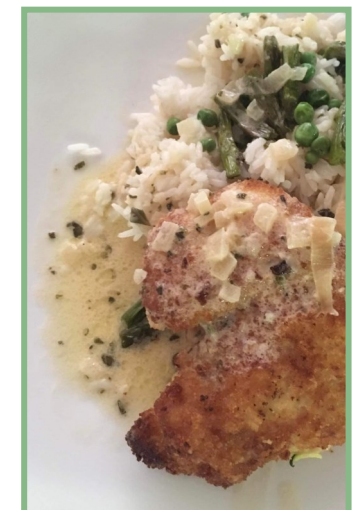
spinach, squash, & mushrooms

mushroom enchiladas *(\$46-73)*

spinach, peppers, onion, & avocado cream

veggie pot pie *erves 6 (\$66)*

rutabaga, russet, cannellini, & rich natural gravy



desserts

Sorelle's cheesecake	with berries
9" (\$45)	(\$55)
7" (\$25)	(\$32)
4" (\$10)	(\$13)
gluten-free cheesecake 9" only	(\$62)
just as good as the original	
blueberry topping	(\$8)
strawberry puree	(\$8)
key lime pie	(\$30)
Greek Kouzina baklava	(\$2.5)
pavlova with fresh berries	(\$10)
lemon bar	(\$2.5)
pecan pie bar	(\$2.5)
dark chocolate brownie	(\$2)



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Full-Service Catering

We cater events of various sizes and for any occasion. Whether it's an office luncheon or a special occasion that calls for our staff of servers to spoil you, we are at the ready! Designing a custom meal is a favorite at Sorelle. We love working together to create unique, memorable occasions prepared with intention, healthy ingredients, and love.

That's good for your soul!

