

SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

BREAKFAST BOMBS

ZUCCHINI BREAKFAST BOMB

zucchini, tomato VG

ARTICHOKE BREAKFAST BOMB

artichoke, leek, parmesan

ASPARAGUS BREAKFAST BOMB

asparagus, bacon, caramelized onion + parmesan

BACON BREAKFAST BOMB

bacon, caramelized onion, cheddar

BERRY BREAKFAST BOMB

berries, cream cheese, vanilla icing

CHIPOTLE BREAKFAST BOMB

chipotle, cilantro, sweet potato + cotija

CINNAMON BREAKFAST BOMB

cinnamon, currant

SALAMI BREAKFAST BOMB

genoa salami, rosemary, indio date, gruyere

BREAKFAST BOMB

leek, thyme, potato + goat cheese

FIG BREAKFAST BOMB

mascarpone, fig

CHEVRE BREAKFAST BOMB

roasted tomato, chives + goat cheese

ARUGULA BREAKFAST BOMB

taleggio, arugula



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BREAKFAST BARS

OMELET BAR

eggs, egg whites, tomatoes, peppers, onions, spinach, bacon, chicken sausage, chorizo, cheddar, swiss, chevre, mozzarella chives, dill, basil, cilantro

WAFFLE BAR

vermont maple syrup, whipped butter, fresh berries

CREPE BAR

nutella, strawberries, lemon curd, blueberries, fresh whipped cream chicken sausage, spinach, swiss, chevre, artichokes, smoked rosemary ham, herbs

BREAKFAST GRAIN BOWLS

FARRO BREAKFAST GRAIN BOWL

farro, roasted vegetables, shakshuka, feta, poached eggs

QUINOA BREAKFAST GRAIN BOWL

quinoa, roasted vegetables, scrambled eggs, cotija cheese salsa verde cilantro

BROWN RICE BREAKFAST GRAIN BOWL

brown rice, roasted vegetables, black beans, poached eggs, pepper jack cheese, pico de gallo, cilantro GF



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SCRAMBLES & EGG DISHES

EGG SCRAMBLE

tomato, arugula, swiss GF

CHIPOTLE SCRAMBLE

cotija, tomato, cilantro, egg, chipotle salsa

SPINACH SCRAMBLE

spinach, mozzarella, tomato, egg GF

TOMATO POTATO SCRAMBLE

tomato, arugula, potato, swiss, egg GF

CLASSIC EGG SCRAMBLE

cream, salt + pepper, egg GF

CHICKEN SAUSAGE SCRAMBLE

chicken sausage, tomato, jack cheese, egg GF

TOMATO HERB SCRAMBLE

tomato, herbs + mozzarella, egg GF



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FRITTATAS & QUICHE

BACON ASPARAGUS FRITTATA

eggs, asparagus, kale, caramelized onion, bacon, gruyere GF

ASPARAGUS FRITTATA

eggs, asparagus, kale, caramelized onion, gruyere GF

BUTTERNUT FRITTATA PUFF

butternut squash, rosemary, bacon + gruyere GF

BACON GRUYERE FRITTATA PUFF

eggs, kale, caramelized onion, house smoked bacon, gruyere GF

SAUSAGE FRITTATA PUFF

eggs, mozzarella, sausage, potato, caramelized onion + kale GF

QUICHE LORRAINE

egg, bacon, caramelized onion, gruyere

BACON ASPARAGUS FRITTATA

eggs, asparagus, kale, caramelized onion, bacon, gruyere GF

ASPARAGUS FRITTATA

eggs, asparagus, kale, caramelized onion, gruyere GF

BUTTERNUT FRITTATA PUFF

butternut squash, rosemary, bacon + gruyere GF

BACON GRUYERE FRITTATA PUFF

eggs, kale, caramelized onion, house smoked bacon, gruyere GF

ASPARAGUS QUICHE

egg, asparagus, cheese



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FRUIT & PARFAITS

FARMER'S MARKET FRUIT SALAD

fresh seasonal fruit VG

SEASONAL WHOLE FRUIT BASKET

fresh seasonal hand fruit VG

GREEK YOGURT PARFAIT

yogurt, house made granola, fresh berries, honey

CHIA PARFAIT

coconut milk, hempseed granola, rhubarb jam
almond butter, raspberries

VEGAN YOGURT PARFAIT

non-dairy yogurt, chia, berry jam, granola VG

FRUIT SALADS

apricots, raspberries, blackberries, honey syrup fruit salad
blueberries, oranges, honeydew, vanilla bean, mint fruit salad
kiwi, blueberries, basil, vanilla bean fruit salad
mango, pomegranate, asian pear, spiced syrup fruit salad
mango, raspberry, dried gooseberries, honey syrup, mint fruit salad
papaya, lime zest, rainier cherries, ginger syrup fruit salad
peaches, basil, vanilla bean fruit salad
persimmon, pink grapefruit, blueberries, vanilla bean fruit salad
persimmon, tangerines, raspberry, vanilla bean fruit salad
pineapple, fresh cherries, honey syrup fruit salad
pineapple, raspberries, honey syrup, mint fruit salad
pink grapefruit, oranges, dried cranberries, spiced syrup fruit salad
plums, blueberries, ginger syrup fruit salad
pomegranate, citrus, blackberries, mint fruit salad
red grapes, pomegranate, blueberries, spiced syrup fruit salad
strawberries, black berries, raspberries, ginger syrup fruit salad
strawberries, blueberries, kiwi, vanilla bean, basil fruit salad



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SIDES & PROTEINS

BACON

apple wood smoked

BEYOND BREAKFAST SAUSAGE

vegan breakfast sausage VG

COUNTRY HAM

country ham

PORK SAUSAGE

pork sausage patty

THICK CUT BACON

thick cut bacon

TURKEY BACON

turkey bacon

BREAKFAST POTATOES

potatoes, peppers, onions, rosemary VG



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BAKED GOODS

MINI CROISSANTS

all butter croissants

CROISSANTS

all butter croissants

PAIN AU CHOCOLAT

chocolate croissant

MINI PAIN AU CHOCOLAT

mini chocolate croissant

BLUEBERRY DANISH

cream cheese, blueberry

BREAKFAST COOKIE

oats, flax, hemp + dried fruit

APPLE POPOVER

apple, cinnamon, vanilla glaze

SAVORY TOMATO SCONES

scallion, tomato, cheddar

MUFFINS

cranberry orange crumb, strawberry lime crumb
chocolate cherry crumb

CHEDDAR TOMATO MUFFINS

cheddar, scallion, tomato



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PANCAKES & OATS

SILVER DOLLAR PANCAKES

vermont maple syrup, butter

BUTTERMILK PANCAKES

vermont maple syrup, whipped butter

BANANA CHOCOLATE CHIP PANCAKES

vermont maple syrup, whipped butter

STEEL CUT OATS

toppings: brown sugar, raisins, pepitas, chocolate chips
toasted almonds, toasted coconut, berries GF | VG

QUINOA PORRIDGE

assorted toppings GF | VG



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VEGAN BREAKFAST

VEGAN OVERNIGHT OATS

coconut yogurt, almond milk, banana, cinnamon GF | VG

VEGAN BREAKFAST ENCHILADAS

tofu, black beans, vegan cheese + enchilada sauce GF | VG

VEGAN TOFU SCRAMBLE

tofu, tomatoes, roasted peppers, onions, herbs, spices VG

VEGAN BREAKFAST BURRITO

soyrizo, black beans, vegan cheese, pico de gallo, tofu VG

VEGAN FRITTATA

tomato, arugula, onion, vegan cheese, egg replacer VG



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BUFFET & FAMILY STYLE DESSERTS

APPLE CARAMEL TARTLETS

apple, cinnamon, salted caramel

FRENCH MACARONS

vanilla + vanilla, cookies + cream, pistachio + lemon, strawberry + cream
lemon + ginger, matcha + lemon, pomegranate + walnut, yuzu + honey
earl grey + vanilla, pistachio + rose, double chocolate GF

ATAYEF

cashew ricotta stuffed pockets, orange blossom syrup
pomegranate, pistachio

BERRY CRUMB BAR

oats, brown sugar, berry jam, crumble

BLACK SESAME CRACKLE PUFFS

passion fruit curd

BLACKBERRY PARFAITS

gingerbread cake, lemon chantilly, blackberries, hempseed granola

BLACKBERRY PISTACHIO TARTLETS

pistachio mousse, fresh blackberries

BOOZY MILKSHAKE CHOCOLATE NUT

chocolate hazelnut with frangelico, caramelized praline
fresh whipped cream

BOOZY MILKSHAKE TAHITIAN VANILLA MALT

tahitian vanilla, malt, spiced rum, hempseed granola
fresh whipped cream



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BOOZY MILKSHAKE VERY BERRY

strawberry with strawberry infused vodka
dehydrated strawberry dust, fresh whipped cream

BOOZY HOT CHOCOLATE SHOTS

bourbon cinnamon whipped cream, cocoa nibs GF

BROOKIE

brownie + chocolate chip cookie

ESPRESSO BROWNIE

chocolate, espresso

BROWNIE

chocolate fudge

WHITE CHOCOLATE BROWNIE

white chocolate, chocolate chips

BUTTERSCOTCH BLONDIE

black pepper, pink peppercorns

BUTTERSCOTCH BUDINO

caramel, black salt, cacao nibs

CHOCOLATE CIGARS

chocolate cake, warm spices, feuille de brick, cocoa nib ash

CHOCOLATE CRANBERRY TARTLETS

chocolate ganache, cranberry jam

CHOCOLATE PISTACHIO KNAFEH CHOUX

dubai chocolate pâte à choux

CHOCOLATE RUM BALLS

chocolate cake, rum, chocolate ganache



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VEGAN CHOCOLATE TRUFFLES

chocolate salted date caramel truffles GF | VG

MINI APPLE COBBLER

apples, spice, crumb topping

MINI PEACH COBBLER

butter tart shell, peach compote, crumb topping

MINI BERRY COBBLER

mixed berry, crumb topping

MINI PEAR + GINGER COBBLER

pear + ginger, crumb topping

COOKIES

chocolate chip cookies, sea salt, chocolate + mint, dark chocolate coconut
dark chocolate pistachio biscotti, chewy coconut chocolate macaroon
double chocolate pistachio, dulce de leche, granola cluster, pecan chewy
lemon verbena mini gingerbread men, nutter butter, oatmeal ginger
pine nut rosemary crisps, polenta honey pink peppercorn
white chocolate date, white chocolate mint

DUBAI CHOCOLATE TRUFFLE

dark chocolate, pistachio knafeh, gold leaf

FIGGY PUDDING CUPS

brioche, custard, vanilla, clove

FILO CAKE

orange blossom syrup, pistachio cream

GINGER SNAP COOKIE

ginger, black pepper, spices

GINGERBREAD STOUT TRIFLE

spicy ginger sponge, citrus mascarpone, stout syrup
candied ginger, cocoa nibs



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HOLIDAY BARK

white chocolate, dark chocolate, crushed candy cane GF

HONEY BUTTERMILK POT DE CRÈME

honey, roasted rhubarb

HORCHATA PANNA COTTA

cinnamon whipped cream, crisped rice

COOKIES & MILK

dark chocolate wafers, cream filling, chilled milk shots

INSIDE OUT S'MORES

graham cracker, dark chocolate ganache, marshmallow

KUMQUAT CHEESECAKE BITES

lemon verbena shortbread crust

LEMON ROSEMARY SHORTBREAD

candied rosemary, buttery shortbread

LEMON TART

fresh raspberries

MATCHA CREAM PUFF

yuzu chantilly

MIDNIGHT BOMBOLINI

chocolate + hazelnut, hazelnut crunch

MINI BROWN BUTTER TOFFEE CAKE

pecan praline GF

MINI CINNAMON CHURROS

dark chocolate sauce, dulce de leche sauce



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MINI PAVLOVA

crisp meringue, fresh whipped cream, seasonal fruit GF

MINI STRAWBERRY SHORTCAKE BITES

crackle cream puffs, strawberry, whipped cream

PRETZEL COVERED CHOCOLATE

warm soft pretzels, dark chocolate filling, sea salt

PUMPKIN CRÈME BRÛLÉE

crispy top, maple tuile

PUMPKIN MISO BITES

caramel, pumpkin

PUMPKIN MOUSSE

maple caramel sauce, vanilla chantilly, candied pecans GF

LINZER BARS

walnut, raspberry, butter crumb

VEGAN RHUBARB CHEESECAKE BITES

tofu, rhubarb jam, graham crust

SPICY THAI PEANUT BRITTLE

kaffir lime, chili, sea salt GF

STRAWBERRY POP TARTLET

strawberry jam, vanilla icing, butter crust, pop rocks

MINI CRANBERRY CARAMEL TARTLET

crisp quinoa pearls, whipped crème fraîche



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MINI BUTTERNUT SQUASH TARTLET

polenta crust, candied kumquat

MINI CHOCOLATE CARAMEL TARTLET

caramel, dark chocolate ganache, sea salt

MINI CHOCOLATE TRUFFLE TARTLET

strawberry namelaka

MINI KIWI LIME TARTLET

lime curd, fresh kiwi

MINI LEMON MERINGUE TARTLET

lemon curd, torched meringue

MINI NEW ORLEANS PECAN TARTLET

chocolate, pecans, brown sugar

MINI PASSION FRUIT TARTLET

butter crust, passion fruit curd, fresh whipped cream

MINI POMEGRANATE WALNUT TARTLET

walnuts, pomegranate molasses, warm spices

MINI RASPBERRY + CHOCOLATE TARTLET

raspberry, chocolate ganache

MINI SEASONAL FRUIT TARTLET

pastry cream, fresh berries, butter crust



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MINI MISSION FIG TARTLET

lemon curd, fresh fig, honeycomb

MINI PEACH CARAMEL TARTLET

crisp quinoa pearls, whipped crème fraiche

POLENTA TARTLET

roasted kumquat, bittersweet chocolate

S'MORES TARTLET

chocolate ganache, graham cracker, toasted marshmallow

TIRAMISU PARFAIT

mascarpone mousse, espresso biscuits, shaved chocolate

VANILLA BEAN PANNA COTTA

seasonal fruit gelée

VEGAN CREAM PUFF

classic chocolate glaze, cocoa nibs VG

TORRONE

nougat pistachio, dark chocolate drizzle



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VEGAN CHOCOLATE BUDINO

whipped coconut crema, dates, cocoa nibs
candied kumquats, gold leaf VG

VEGAN CHOCOLATE POT DE CRÈME

spiced walnuts, pansies, whipped topping VG

VEGAN CAPPUCCINO PARFAIT

espresso gelée, mocha mousse, coconut cinnamon cream GF | VG

VEGAN CHEESECAKE

coconut-almond graham cracker, tropical fruit salad, coconut chia VG

VEGAN PAVLOVA

aquafaba meringue, cranberry-orange marmalade
orange chantilly, cranberry gelée VG

VEGAN SPICED CARROT PANNA COTTA

pineapple, coconut walnut relish VG

SOME CHOCOLATE WALKED INTO A BAR

peanuts, chocolate, pinot noir glaze, blackberry

CLASSIC APPLE TART

crème anglaise, figs, salted caramel, pansy garnish

BRULÉED CHEVRE CHEESE CAKE

plum compote, flavored rice crispies

BUTTERMILK HONEY PANNA COTTA

mint syrup, roasted strawberries, strawberry dust GF

CRÈME FRAICHE PANNA COTTA

blueberry hazelnut gremolata GF

BUTTERNUT SQUASH CHEESECAKE

ginger snap crust, maple gelée, maple tuile, toasted marshmallow



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CARAMEL APPLE

caramel mousse, green apple confit, caramel sauce
lemon thyme gelée, speculaas, apple chip

CHOCOLATE CHERRY BOMB

dark chocolate crémeux, crispy pearls, pinot noir cherries, chantilly

CHOCOLATE HAZELNUT BAR

milk chocolate, white chocolate, raspberry dust, chambord sauce

CHOCOLATE PEAR TART

mascarpone whipped cream, sangria sauce

CHOCOLATE PISTACHIO KNAFEH ENTREMET

layered chocolate sponge, milk chocolate mousse, crispy pistachio

CHOCOLATE SESAME BOMBA

chocolate cake, cocoa streusel, tahini crema, salted honey sauce
sesame croccante, honey comb candy

COCONUT PANNA COTTA

candied kumquats, yuzu pearls, satsuma supreme GF

CREME FRAICHE LEMON VERBENA SEMI FREDDO

fresh, roasted + freeze dried strawberries GF

DARK CHOCOLATE BAR

almond sponge, crunchy praline, dark chocolate mousse
dark chocolate ganache

FALL APPLE MOUSSE

bordeaux-poached granny smith, walnut chutney truffle
crème fraîche chantilly, apple purée, apple crisp, walnut toffee

PAVLOVA

crisp meringue, passion fruit curd, fresh berries
whipped cream, sangria sauce GF



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LEMON BAR LAYER CAKE

almond sponge, lemon crèmeux, white chocolate vanilla mousse

MEYER LEMON TART

torched meringue

MILK CHOCOLATE ROULADE

fresh whipped cream, chocolate sauce, berries

MISO CARAMEL TART

milk chocolate crèmeux, black sesame shortbread sablé

MOCHA CHOCOLATE BAR

mint gelato, crispy chocolate pearls

MOCHA ESPRESSO MARTINI

vanilla mousse, espresso cake, chocolate crèmeux
espresso foam, chocolate biscotti

OLIVE OIL PISTACHIO CAKE

white chocolate crème, warm fruit compote

PEANUT BUTTER CUP

chocolate peanut butter mousse, milk chocolate, caramel roasted peanuts
crème fraîche chantilly, salted black pepper chocolate

PINEAPPLE UPSIDE DOWN CAKE

ginger crème anglaise, pineapple chip

SEASONAL FRUIT CROUSTADE

flaky butter pastry, vanilla gelato

STRAWBERRY MATCHA CREAMPUFF

marinated strawberries, whipped crème fraîche
yuzu meringue, strawberry dust



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TARTA DE SANTIAGO

lemon, almond, cinnamon sugar butter crust GF

TIRAMISU CUBE

devil's food cake, mascarpone cream, white chocolate sauce, cocoa nibs

VANILLA BEAN CHEESECAKE

candied kumquats, yuzu pearls, satsuma suprême

WARM APPLE CROUSTADE

vanilla mcconnell's icecream, caramel sauce

WHITE CHOCOLATE TOASTED ALMOND SEMI FREDDO

olive oil cake, marinated berries

MATCHA LEMON MERINGUE

matcha mousse, lemon curd, toasted meringue, lemon cake
raspberry coulis, white chocolate pearls

PERFECT SANTA BARBARA SUNDAE

mcconnell's vanilla icecream, hot fudge
santa barbara pistachio praline, fresh whipped cream GF

STRAWBERRY SHORTCAKE

fresh local strawberries, lemon chiffon cake
fresh whipped cream, white chocolate pearls

LEMON BLISS CAKE

lemon curd, white chocolate mousse, lemon genoise
lemon white chocolate ganache



SOLERA & Co.

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ENTREES

FAMILY STYLE OR BUFFET

LAND

BRAISED BEEF BRISKET

tomato, onions, carrots, celery, rosemary, red wine jus GF

BBQ BEEF BRISKET

bourbon bbq sauce GF

MUSTARD HERB SEARED FILET MIGNON

trio of sauces: horseradish cream, chimichurri, tomato jam GF

BEEF ENCHILADAS

aged cheddar, chili colorado, corn tortillas GF

BBQ BEEF SHORTRIB

bourbon bbq sauce, b & b pickles GF

BRAISED BEEF SHORT RIBS

red wine, tomato, mustard veal jus, beet stained potato spirals GF



SOLERA & Co.

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LAND

CLASSIC BEEF ROAST

potatoes, carrots, thyme, pearl onion, red wine jus

ESPRESSO RUBBED FLAT IRON STEAK

beef jus, salsa verde GF

PEPPER CRUSTED FLAT IRON STEAK

porcini madeira shallot jus

SANTA MARIA GRILLED TRI TIP

pico de gallo, chimmichurri, bourbon bbq
santa maria salsa, horseradish cream, crisp onions

ASIAN BBQ CHICKEN

chicken thighs, hoisin glaze, scallions, cilantro, sesame

SMOKED BBQ CHICKEN

legs + breasts, bourbon bbq sauce GF

CRISPY CHICKEN TENDERS

bbq sauce, ketchup, ranch dressing

SOUTHERN FRIED CHICKEN

legs + breasts, buttermilk brined, spicy honey, b + b pickles



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LAND

CHICKEN MARBELLA

legs + breasts, vegetables, dried apricots, dried plums
moroccan spices, olives, capers

CHICKEN MARRAKESH

legs + breasts, braised chicken, thyme, dried fruit, olives
preserved lemon, moroccan spices

CHICKEN ESTOFADO

legs + breasts, yellow estofado mole, chili, olives, raisins GF

BRAISED CHICKEN MOLE

legs + breasts, mole negro, pepitas, almonds, warm spiced, cilantro, cotija GF

GRILLED LEMON ROSEMARY CHICKEN SUPREME

caramelized onion jus + cucumber raita GF

GRILLED GUAVA BBQ CHICKEN

legs + breasts, house made guava bbq sauce, cilantro GF

ROASTED TURKEY BREAST

waldorf relish- dried cranberries, toasted walnuts
celery leaves, apple, herbs, lemon GF



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LAND

HERB ROASTED TURKEY BREAST

citrus glaze + salsa verde GF

CHICKEN TAGINE

legs + breasts, moroccan spice, olives, dried fruit, tomato, over couscous

SLOW ROASTED CHICKEN

legs + breasts, cipollini onions, balsamic jus, rosemary, roasted garlic

TANDOORI GRILLED CHICKEN

legs + breasts, fresh mango chutney, cilantro + coconut sauce

GRILLED ANCHO CHILI CHICKEN

legs + breasts, honey glaze, salsa verde

SMOKY JERK CHICKEN

legs + breasts, red stripe ginger broth, mango mint salsa



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PLANT

VEGAN CREPINETTE

savoy cabbage, beluga lentils, root vegetables

okinawa sweet potato puree

crispy brussels sprout leaves GF | VG

CAULIFLOWER STEAK

grilled cauliflower, sauce vert, white raisin relish

roasted peruvian potatoes, herb salad GF | VG

ROASTED STUFFED KABOCHA SQUASH

seasonal vegetables, wild rice, sauce verte

EGGPLANT ROULADE

sliced eggplant, fresh mozzarella, bellweather farms ricotta, marinara

QUINOA TOMATOES PROVENCAL

heirloom tomato, quinoa, seasonal vegetables, sauce verte GF | VG

TOFU EGGPLANT CURRY

coconut green curry GF | VG



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SEA

GRILLED AHI TUNA STEAK

lemon beurre blanc, capers GF

CITRUS GLAZED ROCKFISH

pearl barley + sweet potato hash

PAN SEARED LOCH DUART SALMON

citrus glazed, dilled raita GF

COCONUT CURRY SHRIMP

kabocha squash, kaffir lime + thai basil GF

GRILLED MAHI MAHI

citrus glaze, spicy tomato jam, herb salad GF

HERB ROASTED WHITEFISH

citrus glaze, pumpkin seed recado sauce GF

GRILLED SALMON BURGER

lettuce, sliced tomato, dilled raita GF



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SEA

SALMON MOLE

oaxacan mole negro sauce, sesame seeds, cilantro

SHRIMP VERACRUZ

oregano, tomato, olives, capers, lime GF

CRISPY SALMON CAKES

fresh herbs, panko, lemon + dill tartar sauce

PAN SEARED SALMON

honey miso glaze

CHILI SEARED AHI TUNA

green olive, date, candied lemon relish GF

ROASTED SALMON

tomato ginger relish GF

ROASTED SNAPPER PROVENCAL

fennel, tomato + herbs, lemon beurre blanc GF



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PLATED ENTREES

LAND

GALBI BEEF SHORT RIB

kimchi fried rice, sautéed broccolini, gochujang beef jus

BEEF SHORT RIB

pommes purée, broccolini, mustard jus, beet-stained potato spirals

GRILLED FLAT IRON STEAK

charred shishito pepper salsa, peruvian potatoes, summer vegetable hash GF

GRILLED BAVETTE STEAK

braised white bean ragout, crisp potato spirals, asparagus, sauce verte GF

BRAISED LAMB SHANK

eggplant caponata, anson mills polenta, pine nut gremolata

NEW ENGLAND BEEF POT ROAST

tender braised beef, mushrooms, heirloom carrots, pearl onions, pommes purée
vermont cheddar gougère

PAN ROASTED BEEF TENDERLOIN

winter vegetable gratin, pearl onion, baby green beans, marsala mushroom jus GF

STEAK FRITES

grilled hanger steak, creamed spinach, shoestring fries, poivre sauce GF

PEPPER CRUSTED HANGER STEAK

porcini mashed potatoes, charred broccolini, madeira bordelaise GF

GRILLED LAMB CHOPS

orzo, english peas, leeks, fresh mint, rosé beurre blanc

SMOKED PORK CHOP

braised cabbage, pommery mustard spaetzle, sautéed spinach, dijon jus



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CHICKEN MILANESE

arugula salad, heirloom tomatoes, radish, parmesan, lemon caper emulsion

CHICKEN PAILLARD

herb-marinated grilled chicken, sweet corn succotash, crispy potato spirals

CHICKEN BREAST SUPREME

pavé potatoes, haricots verts, wild mushroom jus GF

CHICKEN PICATTA

tender chicken breast, capers, roasted potatoes, broccolini, fresh herbs

CHICKEN SCALLOPINI

capers, lemon, green herb + spring vegetable risotto, herb salad

CHICKEN SCHNITZEL

braised red cabbage, mushroom spätzle, cider jus, marigold leaves

ADOBO SPICED CHICKEN BREAST

herb enchilada, hatch green chile chicken jus, spring vegetable salad GF

CHICKEN VERTE

potato pavé, crispy maitake mushrooms, jalapeño sauce verte, marigold leaves

FALL CHICKEN SUPREME

barley wild mushroom risotto, swiss chard, acorn squash, maple cider jus GF

SABA CHICKEN

johnny cake, roasted brussels sprouts, herb salad, saba jus

PORCINI DUSTED CHICKEN SUPREME

truffle gnocchi, roasted parsnip purée, brussels sprouts, thyme jus

CRISPY DUCK LEG CONFIT

parsnips, beluga lentils, red wine duck jus GF



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LAND

PETIT FILET MIGNON AU POIVRE

château potatoes, charred asparagus, cognac peppercorn sauce, crispy onion

ROASTED FILET MIGNON

rainbow chard, anson mills polenta, cipollini agrodolce, crisp potato spirals GF

ROASTED CHICKEN PANZANELLA

sourdough croutons, cucumber, pickled onion, chicory
heirloom tomatoes, cipollini balsamic jam

SLOW ROASTED CHICKEN SUPREME

brown butter mashed potatoes, sautéed spinach, fried cipollini onions
blistered tomato, pan jus

SOUTHERN FRIED CHICKEN

legs + breasts stewed collard greens, buttermilk lemon waffle
fennel pollen, spicy honey

DUO: BEEF TENDERLOIN + SEA BASS

crispy greek potatoes, sauce verte, heirloom tomatoes
lemon cucumbers, dill beurre blanc



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

PLANT

BLUE CORN TOSTADA STACK

romanesco, sweet potato, asparagus, poblano peppers, green herb rice
oaxacan mole, avocado relish GF | VG

BUTTERNUT SQUASH RAVIOLI

charred tomatoes, basil pesto, spiced pepitas, beurre blanc

EGGPLANT PARMESAN

marinara, basil purée, mozzarella fonduta, roasted peppers, parmesan frico

MOROCCAN VEGETABLE TAGINE

pistachio couscous, preserved lemon, olives VG

ROASTED ACORN SQUASH

beet risotto, lacinato kale chips, toasted hemp seeds VG

SEASONAL VEGETABLE TIMBALE

bamboo rice, roasted vegetables, kaffir lime coconut curry VG

SALT & PEPPER TOFU

stir-fried seasonal vegetables, hoisin, herb salad, sesame

VEGAN CREPINETTE

savoy cabbage, beluga lentils, root vegetables
okinawa sweet potato purée GF | VG



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

SEA

ARCTIC CHAR

quinoa tabbouleh, lemon verbena tzatziki, glazed globe radishes

PAN SEARED SALMON

Peruvian potato + edamame hash, beet-stained potato spirals, aji amarillo

CRISPY SEA BASS ENVELOP

chinese broccoli, roasted parsnips, bacon fig confiture

WHITE MISO GLAZED RED SNAPPER

baby bok choy, lobster fried rice, rice paper flowers

SEARED SEA SCALLOPS

mashed spring peas, sherry-glazed heirloom carrots, almond mint pesto GF



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

LAND

AGED BEEF RIBEYE SLIDERS

caramelized onions, cheddar, ketchup

JAMAICAN BEEF PATTIES

red stripe + ginger beer shandy shooter

MINI KOBE BEEF PIGS IN BLANKETS

everything bagel spice

BEEF SATE SKEWERS

peanut sauce gf

MINI CARNE ASADO TACOS

avocado cream, pico de gallo gf

MINI BEEF PICADILLO TACOS

crema, cotija cheese, cilantro gf

MINI CLASSIC MEATLOAF MELT

beef, aged cheddar, ketchup, brioche

JERK CHICKEN SPLIFFS

hempseed ash, mango sauce



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

LAND

CHICKEN & WAFFLES

vermont maple syrup

CHICKEN MOLE HUSHPUPPIES

jack cheese, tomatillo salsa

CHICKEN PARMESAN BUTTONS

marinara, basil

MINI CHICKEN TACOS

avocado cream, orange relish, cilantro gf

LUCKNOW CHICKEN KALKORI KEBABS

cashew, apricot chutney mint gf

MINI CHICKEN POT PIE PILLOWS

sweet peas, carrots, butter pastry

WALDORF BITE

chicken, apple, celery, dried cranberries, endive gf

LEMON ROSEMARY CHICKEN SKEWER

chimichurri gf

CHICKEN QUESADILLA

queso fresco, mango salsa, cilantro

THAI CHICKEN SATE

peanut sauce gf



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HOSPITALITY | CATERING | EVENTS

LAND

NASHVILLE HOT CHICKEN SLIDER

coleslaw, b&b pickle, brioche

THAI LAAB CUP

ground chicken, thai chilis, shallots,
cilantro, mint, crispy pani puri

ROMAN STYLE PINSAS

TOMATO, FENNEL SAUSAGE

broccoli, ricotta, mozzarella, basil,
tomato, mozzarella, basil

ROMAN STYLE PINSAS

EGGPLANT CHEVRE

mozzarella, grilled eggplant, parsley, almond pesto

ROMAN STYLE PINSAS

BUTTERNUT SQUASH

caramelized onion, thyme, mozzarella,
garlic cream, pickled fresno chili

ROMAN STYLE PINSAS

TOMATO, BEEF PEPPERONI

mozzarella, basil, parmesan



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

LAND

BACON-WRAPPED INDIO DATE

shaft's bleu cheese, spicy honey gf

PORK TOSTADA BITE

black bean mash, queso fresco, cilantro gf

MINI EGG MCMUFFIN

ham, cheese, egg

BBQ PULLED PORK SLIDER

bourbon bbq sauce, coleslaw, brioche

SPRING LAMB CORN CAKES

braised shredded lamb, tahini harissa crema, tomato, mint gf

LAMB KEBABS

cucumber raita, mint gf



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

SEA

FRESH LOCAL AHI TUNA POKE

wonton crisp, wasabi cream

BEET CURED SALMON LOX

crème fraiche, chive, caviar, pumpernickel toast

SHRIMP AND GRITS BEIGNET

aged cheddar, creole pepper relish

GINGER GLAZED SALMON SKEWERS

yuzu chili aioli gf

GRILLED SHRIMP SKEWERS

scallion, sesame seeds, hoisin gf

FURIKAKE TUNA TACO

ginger aioli, mango, watermelon radish gf

LEMONGRASS SHRIMP DUMPLING

ponzu glaze, scallions

MINI SHRIMP TACO

avocado crema, orange salsa, cilantro gf

LOBSTER POT PIE PILLOWS

peas, carrots, butter pastry

LOBSTER SWEET CORN FRITTER

kaffir lime aioli, fried basil



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

SEA

SEA BASS CEVICHE

pineapple salsa, avocado cream gf

SALMON TARTARE

lemon dill cream, caviar, rice cracker gf

TATER TOT + CAVIAR

crème fraiche, chives, gold leaf

CRISPY SUSHI RICE CAKES

spicy tuna, ginger aioli, micro shiso gf

LOBSTER BLT

crisp bacon, lettuce, tomato, garlic aioli, brioche

DUNGENESS CRAB CAKE

meyer lemon caper tartar sauce, dill

SALMON SKEWER

miso glaze, crispy shallots gf

ROCK SHRIMP CEVICHE

avocado, cilantro tostada gf



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

PLANT

BURRATA CROSTINI

fava bean, mint, balsamic glaze

BEET FALAFEL CUPS

hempseed tahini, harissa honey, herb salad

TOMATO BRUSCHETTA

garlic, basil, olive oil

VEGAN BAHN MI TOFU SLIDER

pickled carrots + daikon, mint, cilantro

ENGLISH PEA HUMMUS CROSTINI

mint candied lemon, lava salt

MINI GRILLED CHEESE

aged cheddar, brioche, butter

MINI TRUFFLED GRILLED CHEESE

truffle cheese, butter, shaved truffle

MUSHROOM ARRANCINI

provolone, asparagus, balsamic glaze

BEET POKE TOSTADO

garlic, soy, scallion, sesame seeds, taro root chip gf

BELGIAN ENDIVE

gorgonzola, candied walnuts, dried cranberries, dill gf



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HOSPITALITY | CATERING | EVENTS

PLANT

CRISPY MUSHROOM BAO

maitake, hoisin, mint, pickled carrot/ daikon

EGGPLANT PARMESAN BITES

marinara, parmesan, basil

AVOCADO BITE

pickled onion, cotija, cilantro, tostado gf

PEA AND POTATO SAMOSA

madras curry, coconut cilantro chutney

VEGAN PUMPKIN KACHORIS

coconut mint chutney

CAPRESE SKEWER

mozzarella, tomato, basil, balsamic reduction gf

VEGETABLE SPRING ROLL

hoisin, scallion, micro cilantro

FIGS & CHEVRE

glazed pecans, chevre, parsley, endive gf

ARTICHOKE FRITTER

meyer lemon aioli, parsley

ASPARAGUS FRITTER

tomato jam



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

PLANT

ZUCCHINI CHEVRE TARTLET

tomato, thyme, lemon

PORTOBELLO MUSHROOM SKEWER

herb aioli gf

CRISPY SALT AND PEPPER TOFU SKEWER

ponzu gelée gf

STEAMED VEGETABLE SHUMAI

ponzu gelée



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

SALADS

ACORN SQUASH FALL SALAD

roasted acorn squash, mizuna, charred green onion, hempseed butter
maple habanero dressing, spiced pepita brittle GF

ARUGULA MANCHEGO SALAD

arugula, radicchio, endive, manchego, dried apricots, dill, aged balsamic GF

ASPARAGUS + SHRIMP COBB SALAD

jumbo asparagus + shrimp cobb: avocado, tomato, cucumber
crisp bacon shaft's bleu cheese, champagne vinaigrette GF

ASPARAGUS 3 WAYS SALAD

poached, shaved + crispy asparagus, candied lemon, puffed quinoa
fresh burrata, balsamic reduction, marigold leaves GF

AVOCADO + PALM HEARTS SALAD

pepitas salad: avocado, palm hearts, grapefruit, frizzled shallots
green goddess vinaigrette GF

AVOCADO CITRUS SALAD

avocado, valencia oranges, pickled red onion, cotija cheese
spiced pepitas, cilantro, local olive oil

BABY ARUGULA SALAD

snap peas, pea shoots, grapefruit, avocado, pickled red onions
cotija cheese, lime, jalapeño vinaigrette GF

BABY GEM DILL SALAD

watermelon radish, yellow pear tomatoes, julienne snow peas
yellow carrot ribbons, jicama, ricotta salata, dill champagne vinaigrette GF



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

BABY JEWEL FETA SALAD

baby jewel lettuces, feta, tomato confit, candied lemon
black olive bread crumbs, dill, mint, lemon vinaigrette GF

BABY KALE FALL CARROT SALAD

baby kale salad, blood orange, spiced pepitas, charred cauliflower
heirloom carrots, pomegranate vinaigrette GF | VG

BABY KALE SALAD

valencia orange, spiced pepitas, charred cauliflower, heirloom carrots
pomegranate vinaigrette GF | VG

BAJA SALAD

baby lettuces, crispy tortilla strips, spiced pepitas, cherry tomatoes, grilled sweet
corn, cilantro, cotija cheese, pickled red onions, chipotle ranch vinaigrette GF

BEET SALAD

roasted golden and red beets, shaved chiogga beets, dried cranberries
ojai tangerines, laura chenel chevre, baby arugula, citrus vinaigrette GF

BEETS + BURRATA + BLOOD ORANGE

beets + baby kale salad, shaved, roasted + pickled beets, burrata
blood orange pistachio, salsa verde GF

BEETS + BURRATA + PICKLED GRAPES

beets + burrata, shaved, roasted and pickled beets, toasted hazelnut
celery heart, pickled grapes, salsa verde GF

BEETS + CARROTS SALAD

toasted walnuts, lemon, mint, olive oil GF



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

BEETS 2 WAYS SALAD

shaved and roasted beets, pistachio, california goat cheese
orange supremes, arugula, sherry vinaigrette GF

VEGAN BELUGA LENTIL SALAD

frisée, cherry tomatoes, candied orange zest GF | VG

BLACK PLUM + BURRATA SALAD

black bread croutons, opal basil, aged balsamic reduction, lava salt

BROCCOLI CHOPPED SALAD

broccoli chopped salad, heirloom carrots, cucumber, frisee, baby kale, roasted
jalapeno, pickled spring onions, cotija cheese, yellow tomato, ranch GF

BRUSSELS SPROUT CAESAR

brussels sprout caesar, crisp brussels sprout leaves, heirloom
cherry tomato parmesan frico, torn garlic crouton, lemon, parsley

BUTTER LETTUCE + BACON SALAD

butter lettuce salad, heirloom carrots, chopped egg, bacon lardon, radish
buttermilk tarragon vinaigrette GF

BUTTER LETTUCE SPRING SALAD

butter lettuce salad, watermelon radish, sugar snap peas, carrots
almonds, buttermilk vinaigrette GF

CAESAR SALAD

chilled baby romaine, shaved parmesan, garlic croutons

CALIFORNIA BABY FIELD GREENS SALAD

laura chenel chevre, roasted santa barbara pistachios, strawberries
micro basil, champagne vinaigrette GF



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

CAPRESE SALAD

heirloom tomato, basil, burrata, balsamic pearls, local olive oil GF

CHOPPED GREEK SALAD

chopped greek salad: romaine, tomato, feta, cucumbers, olives
pickled onions + dill oregano vinaigrette GF

CHOPPED KALE SALAD

chopped kale + brussels sprouts parmesan frico
garlic croutons, cherry tomatoes + parsley, caesar

CLASSIC CAESAR SALAD

classic caesar salad, romaine hearts, parmesan frico, cherry tomato
garlic croutons, herbs, anchovy caesar dressing

CRAB REMOULADE SALAD

new orleans crab remoulade, avocado, tomato, butter lettuce GF

CRISPY ARTICHOKE + FETA SALAD

radicchio, whipped feta, toasted pistachio, basil, candied lemon GF

CRISPY ARTICHOKE SALAD

crispy artichoke salad baby arugula, radicchio, charred lemon
herb vinaigrette GF | VG

CRISPY BRUSSELS SPROUT BACON SALAD

baby kale, crispy brussels sprout leaves, pomegranate seeds, smoked bacon
parmesan polenta croutons, maple syrup dijon vinaigrette GF

CRISPY BRUSSELS SPROUT SALAD

baby kale, crispy brussels sprout leaves, indio dates, manchego cheese, pistachio
candied lemon, champagne vinaigrette GF



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

CUCUMBER SALAD

cucumber ribbons, lipstick peppers, fresh dill, lemon, kalamata olives GF | VG

ENDIVE + ARUGULA SALAD

shaved fennel, radicchio, parmesan, orange + sherry vinaigrette GF

ENDIVE + DATES SALAD

endive, spiced almonds, shaft's bleu cheese, dates, baby arugula
champagne vinaigrette GF

ENDIVE + PEAR SALAD

romaine, red endive, toasted pecans, grilled pears, shaft's bleu cheese
cranberries + cider vinaigrette GF

FARRO + LITTLE GEM

pistachio, honey lebne, cara cara orange, santa barbara pistachios
zhoug, mint, chive vinaigrette GF

FATOOSH SALAD

cucumbers, lipstick peppers, radish, tomatoes, mint, parsley
crispy garlic pita croutons, sumac dressing VG

FRISEE + PEAR SALAD

smoked bacon lardons, poached pears, shaft's bleu cheese, candied walnuts GF

GREEK SALAD

baby romaine, feta, cucumbers, lipstick peppers, tomatoes, pickled red onion
mint, dill, kalamata olives, oregano vinaigrette GF

GREEN GODDESS SALAD

baby spinach, baby kale, avocado, cucumber, sugar snap peas
micro basil, green goddess dressing GF



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

GRILLED EGGPLANT + KALE SALAD

eggplant, pickled mushroom, kale, pomegranate seeds, mustard seed dressing

GRILLED RADDICCHIO SALAD

baby arugula, parmesan, jicama, parsley, calabrian chili, lemon olive oil GF

HEIRLOOM TOMATO + WATERMELON SALAD

cilantro, jalapeno, pickled red onion, cotija GF

HEIRLOOM TOMATO CAPRESE

fresh mozzarella, basil oil, crispy garlic, micro basil GF

VEGETARIAN ITALIAN CHOPPED SALAD

romaine, chickpeas, olives, roasted peppers, pepperoncini, basil, mozzarella bocconcini, oregano vinaigrette GF

ITALIAN CHOPPED SALAD

chopped salad, romaine, chickpeas, olives, roasted peppers, provolone, salami pepperoncini, basil, oregano vinaigrette GF

JICAMA + ARUGULA SALAD

jicama + arugula salad: oranges, avocado, pumpkin seeds, cilantro + cumin vinaigrette GF

KALE + CRANBERRY SALAD

roasted butternut squash, cranberries, pickled red onions, feta, pepitas coriander dressing GF

PANZANELLA SALAD

garlic sourdough croutons, cucumbers, tomatoes, pickled red onion torn basil, basil vinaigrette



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

PEACH CAPRESE SALAD

peach, heirloom tomato, basil purée, garlic croutons, burrata, micro basil, lava salt

PEAR AND ARUGULA SALAD

roasted pears, lara chanel chevre, candied walnuts, baby arugula, champagne vinaigrette GF

PERSIMMON + JEWELS SALAD

baby jewel lettuces, shaved persimmon, pomegranate seeds
lara chanel chevre, spiced walnuts, lemon walnut vinaigrette GF

POACHED SHRIMP + GRAPEFRUIT SALAD

olive oil poached shrimp salad, butter lettuce, cilantro, hearts of palm
avocado, grapefruit, spiced pepitas, vanilla bean vinaigrette GF

RADICCHIO & ENDIVE SALAD

roasted pears, shaft's bleu cheese, candied walnuts, baby arugula
champagne vinaigrette GF

RED OAK LETTUCE

charred heirloom carrots, pepitas, poached apricots, green olive breadcrumbs
harissa vinaigrette

RED OAK SALAD

red oak lettuce, dried cherries, roasted beets, fuji apple, shaft's blue cheese
maple cider vinaigrette

RED PEAR FALL SALAD

red oak lettuce, beet stained bosc pears, red wine glazed walnuts
pomegranate seeds, shaft's bleu cheese, champagne vinaigrette GF

RED SALAD

radicchio and red endive, raspberries, red grapes, shaft's blue cheese
red wine candied walnuts + balsamic reduction GF



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

ROASTED BEET + PICKLED BLACKBERRY SALAD

whipped feta, baby kale, pickled blackberries, mint, marigold leaf
santa barbara pistachio dukkah yuzu vinaigrette GF

ROASTED CARROT SALAD

roasted heirloom carrots, pickled jalapeno, cilantro, spiced pepitas, cotija cheese
lime crema GF

ROASTED FIG + BURRATA SALAD

burrata, pistachios, pickled red onion, mizuna, pomegranate vinaigrette GF

ROASTED ROMANESCO SALAD

baby gems, crispy pickled enoki mushrooms, pomegranate seeds
herbs, sesame dressing VG

SANDIA SALAD

watermelon salad, jalapeno, cotija cheese, pickled red onion
cilantro, heirloom tomato, lime vinaigrette GF

SANTA BARBARA GARDEN SALAD

baby romaine, cherry tomatoes, cucumbers, carrots, house made ranch GF

SEASONAL GREEN SALAD

fresh seasonal greens, sherry vinaigrette GF

SESAME CARROT SALAD

savoy cabbage, edamame, cilantro, scallions, crispy rice noodles
sesame miso dressing GF | VG

SHAVED BROCCOLI SALAD

shaved broccoli, feta, olives, dill, tomato + lemon vinaigrette GF



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

SHAVED FENNEL SALAD

valencia oranges, red onion, fennel, pepper, maldon salt, parsley, local olive oil GF

SPRING BUTTER LETTUCE

watermelon radish, sugar snap peas, carrot ribbons,
toasted almonds, feta, dill vinaigrette GF

SPRING FENNEL + ROMAINE SALAD

fennel, baby romaine, chervil, chives, fennel fronds, parmesan breadcrumbs
pansies, creamy citrus vinaigrette

STREET CORN SALAD

grilled sweet corn, cotija cheese, garlic lime aioli, cilantro GF

SUCCOTASH SALAD

succotash salad, black eyed peas, roasted corn, squash, tomato GF | VG

SUMMER BUTTER LETTUCE SALAD

sugar snap peas, watermelon radish, feta, heirloom cherry tomatoes
basil lemon vinaigrette GF

VEGAN PERSIMMON 3 WAYS SALAD

pickled, raw and grilled persimmon, baby gem lettuce
cashew nut feta, yuzu vinaigrette, herbs VG

VEGAN GREEN OLIVE PANZANELLA

heirloom cherry tomato, green olive croutons, cucumber
lemon confit, spiced carrot vinaigrette VG

VEGAN NICOISE SALAD

baby gems, tomatoes, pee wee potatoes, green beans, nicoise olives
vegan feta and roasted beets lemon vinaigrette GF | VG

VEGAN PERSIMMON CARPACCIO SALAD

persimmon carpaccio, pomegranate seeds, mint, charred jalapeno
baby kale salad, almond snow GF | VG



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

VEGAN WATERMELON SALAD

watermelon, strawberries, baby kale, tomato confit, sherry vinaigrette GF | VG

VEGETARIAN CAESAR SALAD

romaine, parmesan, garlic croutons, garlic lemon dressing

WALDORF SALAD

frisee, apples, grapes, toasted walnuts, celery leaves, parsley
chives, dried cranberries, lemon, olive oil GF

WATERMELON SALAD

heirloom tomato, feta, mint, olive oil, jewel lettuce

WEDGE SALAD

iceberg wedge, cherry tomatoes, crumbled shaft's bleu cheese, crispy bacon
sieved eggs, crispy onions, house made ranch

YELLOW SALAD

grilled sweet corn, fresh jicama, yellow cherry tomatoes
smoked paprika, saffron vinaigrette GF | VG

ZUCCHINI POMODORO SALAD

fresh spiralized zucchini, heirloom tomato, basil, parmesan + olive oil GF



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

CHICKEN BAHN MI

grilled lemongrass chicken, pickled vegetables
sliced jalapeño, cilantro, chili aioli

PEACH CAPRESE

creamy burrata cheese, grilled peaches butter lettuce
basil honey, crispy shallots

CAPRESE

fresh mozzarella, sliced tomatoes, basil pistachio pesto

ROSEMARY HAM + SWISS

rosemary ham, swiss cheese, dijon aioli, baby romaine
roasted tomatoes, pretzel roll

CORRONATION CHICKEN

curried chicken salad, almonds, golden raisins
celery, arugula, milk bread

CUBANO

roasted pork, smoked ham, swiss cheese, cornichon, garlic aioli

STRAWBERRY FIELDS

basil pistachio pistou, strawberries, brie, arugula, baguette

HERB ROASTED TURKEY

roasted herb infused turkey breast, spicy tomato chutney
california goat cheese, arugula

VEGGIES & SWISS

fresh seasonal vegetables, sprouts, avocado, swiss cheese
pickled red onion, grain mustard

GODDESS

whipped feta, cucumber, roasted tomatoes, olive tapenade
baby romaine, pickled onion, rustic club



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

ANCHO GRILLED CHICKEN

honey glaze salsa verde, bibb lettuce, tomato

FRENCH HAM + CHEESE

thinly sliced smoked ham, gruyere cheese
sliced breakfast radish, butter

HOUSE SMOKED TURKEY

turkey breast thinly sliced, avocado, tomatoes
lettuce, provolone, crispy carrots, chili aioli

JERK CHICKEN

grilled jerk chicken, mango mint salad
bibb lettuce, tomato, ginger aioli

SMOKED TROUT SALAD

smoked trout & apple salad, watermelon radish
butter lettuce, pretzel roll

KYOTO EGG SALAD

wasabi egg salad, watercress, milk bread

NORTH BEACH

genoa salami, rosemary ham, soppressata, provolone
olive salad on rustic club

PASTRAMI

smoked beef pastrami, dill pickle, spicy brown mustard on rye

NUMBER 19

smoked pastrami, swiss cheese, cole slaw, russian dressing, rye

PEPINO

fresh cucumber, watercress, cultured butter, dill, milk bread



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

SIDES

ANSON MILLS CREAMY POLENTA

mascarpone, sautéed wild mushrooms, parmesan, fresh herbs GF

ANSON MILLS GRITS

aged cheddar, cracked pepper GF

ASPARAGUS + ROASTED BREAKFAST RADISH

candied lemon, mint, medjool date vinaigrette GF | VG

ASPARAGUS HASH

shiitake mushrooms, green onion, lemon, olive oil VG

BLUE LAKE BEANS

country mustard, lemon, crispy shallots

BOK CHOY + APPLE SLAW

savoy cabbage, scallion + sesame dressing GF | VG

BRAISED TUSCAN KALE

garlic, chili flakes GF | VG

BRUSSELS SPROUTS

apple, pomegranate seeds, walnuts GF | VG

SWEET PLANTAINS

coconut mint chutney GF | VG

CAROLINA COLE SLAW

carrots, cabbage, scallion, buttermilk dressing, dill GF



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

CAULIFLOWER "COUSCOUS"

toasted almonds, indio dates, castelvetrano olives, lemon GF | VG

CAVATELLI POMODORO

fresh tomato, basil, garlic, bocconcini mozzarella, parmesan, olive oil

COCONUT, QUINOA & RICE PILAF

kaffir lime, coconut milk, thai basil, celery, carrots, scallions GF | VG

CORN PUDDING

roasted corn, poblanos, cream, aged cheddar GF

ALMOND COUSCOUS

almonds, mint, preserved lemon VG

PISTACHIO COUSCOUS

pistachio, apricot, orange VG

CREAMY MAC N' CHEESE

elbow macaroni, four cheese sauce, dijon bread crumbs

CRISPY BRUSSELS SPROUTS

pomegranate seeds, parsley, pickled red onion GF

DILLED CUCUMBERS

marinated cucumber ribbons, fresh dill, lemon
kalamata olives lipstick peppers GF | VG

EDAMAME HASH

peruvian purple potato, roasted shallots, thyme, olive oil GF



SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

EGGPLANT MUHAMMARA

herb roasted eggplant, walnut, pomegranate, roasted pepper GF | VG

EGGPLANT THREE WAYS

grilled japanese eggplant, roasted chinese eggplant, baba ghanoush zhoug, pickled fresnos, pickled cilantro leaves GF | VG

FALL SQUASH TRIO

roasted butternut, acorn + delicata squash, orange spiced pepitas, chives GF | VG

FARRO AND ROASTED WINTER SQUASH

rosemary, dried gooseberries, candied orange VG

FORBIDDEN BLACK RICE RISOTTO

butternut squash, sage, taleggio, parmesan cheese

BASMATI RICE PILAF

carrots, celery, onion, moroccan spice, brown butter, pepitas

GRILLED EGGPLANT

pistachio, pomegranate molasses, pickled onion petals GF

GRILLED VEGETABLES

seasonal vegetables, kale + almond pistou GF

GREEN RICE PILAF

carolina rice, sauce verte, onions GF | VG

GRILLED ASPARAGUS

pickled shallot vinaigrette GF | VG



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HOSPITALITY | CATERING | EVENTS

GRILLED BROCCOLINI

lemon, parsley, pistachio gremolata GF

GRILLED CORN & PEPPERS

shishito, poblano, yuzu kosho aioli, charred scallions, basil, lime, sea salt GF

GRILLED SEASONAL VEGETABLES

quinoa tabouleh, salsa verde GF | VG

GRILLED VEGETABLES + CILANTRO PESTO

eggplant, zucchini, asparagus, portobello mushrooms, cilantro pesto GF

GRILLED ZUCCHINI + FRESH TOMATILLO

jicama, cotija cheese, cilantro, cumin lime vinaigrette GF

HASSELBACK BEETS

miso honey butter, citrus labneh, mint, pea shoots GF

HONEY-GLAZED HEIRLOOM CARROTS

mint, coriander, butter, honey GF

ISRAELI COUSCOUS

toasted almonds, moroccan olives, mint + preserved lemon VG

LINGUINI GOLDEN POMODORO

fresco, basil oil, garlic bread crumbs, burrata

MAPLE GLAZED BRUSSELS SPROUTS

toasted walnuts, roasted shallots, crispy onions VG



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MISO ROASTED ACORN SQUASH

agave, 5 spice, scallions, micro basil

ORECCHIETTE

butternut squash, wild mushrooms, brown butter, sage, parmesan

OVEN ROASTED HEIRLOOM CARROTS

olive oil, sea salt, parsley GF | VG

PANELLE

crisp chickpea fritters, Italian parsley GF | VG

PARSNIP PURÉE

za'atar, coconut cream GF | VG

POMMES PURÉE

russet potatoes, cracked pepper, butter, cream, sea salt GF

VEGAN POMMES PURÉE

russet potatoes, cracked pepper, sea salt, coconut cream GF | VG

QUINOA TABBOULEH

parsley, cucumber, lemon, cherry tomato GF | VG

RATATOUILLE

tomato, onion, zucchini, pepper, eggplant, fennel, garlic, marjoram GF | VG

RICOTTA RAVIOLI

blistered cherry tomato, beurre blanc, hazelnut pesto

ROASTED BEET RISOTTO

arborio rice, local beets, parmesan, mascarpone cheese, sage



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ROASTED BROCCOLI

creole mustard vinaigrette GF | VG

ROASTED BRUSSELS SPROUTS

smoked bacon, parmesan, walnuts GF

ROASTED CAULIFLOWER

agave, citrus glaze, micro basil GF | VG

ROASTED DELICATA SQUASH

walnut muhammara relish VG

ROASTED EGGPLANT

tomato jam + mint GF | VG

ROASTED GARNET YAMS

hempseed tahini vinaigrette, pomegranate seeds, parsley GF | VG

ROASTED KABOCHA SQUASH

wild mushroom cipollini onion hash GF | VG

ROASTED YUKON GOLD POTATOES

charred leek fondue, chive tarragon oil GF

ZUCCHINI FRITTERS

russet potatoes, zucchini, onions, rosemary, egg, arrabiata sauce

SAUTÉED GREENS

bok choy, baby spinach, baby kale, shallots, white wine, butter

CHILLED BLACK SESAME NOODLE SALAD

squid ink linguini, charred scallion, black sesame seeds
purple heirloom carrots, black thai basil, ponzu



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CHARCUTERIE

cured meats - prosciutto, genoa salami, bresaola
accompaniments - whole grain mustard, fig jam, membrillo, honey comb dried apricots, dates, castelvetrano olives, mole-spiced almonds, pickled cauliflower, fresh fruit, herb flatbreads, crostini, crackers

BRUSCHETTA BAR

perfect toasted crostini with a variety of toppings crafted in front of guests...
choose 3

- classic tomato, basil, garlic
- english pea, mint, lemon
- edamame, shiitake, yuzu, shiso
- ricotta, candied lemon, toasted hazelnut, honey comb, parsley
- roasted eggplant, spicy tomato jam, basil
- arugula, artichoke, parmesan, candied lemon
- roasted butternut squash, apples, fried sage, pine nuts
- white bean, rosemary, roasted garlic, oven dried tomatoes
- roasted fennel, leek, currants, toasted pinenut gremolata

CEVICHE BAR

prepared in front of guests...
choose 3

- vegan - avocado, carrots, celery, tomatoes
jalapeños, lime, cilantro, tostado GF | VG
- salmon- capers, pickled shallots, dill aioli, crisp taro root GF
- thai shrimp- coconut, kaffir lime, crispy rice cakes GF
- dungeness crab- old bay aioli, celery
tomatoes, chives, potato crisp GF
- rockfish- green onion, tangerine, spiced tostada GF
- beet poke- garlic, soy, ginger, scallions, sesame seeds
taro chip GF | VG
- mexican shrimp- avocado, jalapeño, tomato, lime, cilantro, tostado GF



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CHEESE + CHARCUTERIE DISPLAY

cheese - manchego, brie, shaft's blue, laura chenel california chevre
cured meats - prosciutto, genoa salami, bresaola
accompaniments - whole grain mustard, fig jam, membrillo, honey comb dried
apricots, dates, castelvetrano olives, mole-spiced almonds, pickled cauliflower, fresh
fruit, herb flatbreads, crostini, crackers

CHEESES

manchego, brie, shaft's blue, laura chenel california chevre
fig jam, membrillo, honey comb, dried apricots, dates, dried cranberries
castelvetrano olives, mole-spiced almonds, pickled cauliflower, fresh grapes fresh
berries, herb flatbreads, crostini, crackers

EMPANADA STATION

-southwest chicken, cilantro, cotija
-braised beef short rib, manchego, cilantro, cotija
-black beans, pepper jack, cilantro, cotija V
guacamole, pico de gallo, salsa verde, hot sauce, sour cream

FALL MEDITERRANEAN MEZZE

butternut squash hummus, roasted heirloom carrot muhammara
fennel tzatziki, saffron charred eggplant jam
grilled vegetables, roasted peppers, cured olives, marinated feta, dates
herbed flatbreads, pita, papadum, crostini & crudités

FRIDA'S TABLE

chicken taquitos caramelized onion and jack cheese
black bean dip- smoky black beans, poblano, tomatillo, cotija cheese
aged cheddar cheese, caramelized onions, oven dried tomatoes
blue and white tortilla chips
pico de gallo, tomatillo salsa, chipotle salsa, mango ancho salsa
guacamole, cilantro, lime, red onion, pickled jalapeños and carrots
fresh seasonal crudités



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FROMAGERIE

creamy cheese spheres...
-southern pimento
-california chevre & pistachio
-shaft's blue cheese & candied pecans
fresh & dried seasonal fruits
fruit preserves, nuts, honey comb
crostini

MEDITERRANEAN MEZZE

hummus, baba ghanoush, tzatziki, pesto, romesco, tomato chutney
grilled vegetables, roasted peppers, cured olives, marinated feta
herbed flatbreads, pita, papadum, cecina

MINI GRILLED CHEESE BAR

classic aged cheddar - brioche
roasted tomato + mozzarella - basil, brioche
beef short rib + taleggio - orange marmalade, brioche
turkey pastrami + gruyere - sauerkraut, russian dressing, marble rye

MOLCAJETE BAR

avocado + cotija cheese - toasted cumin, sour orange, pickled onion toasted
pepitas, cilantro.
mango - cinnamon, lime, agave, mint
salsa verde - roasted poblanos + tomatillo, cilantro, lime, jalapeño
chipotle - roasted peppers, tomatoes, lime, roasted garlic, agave, oregano
black and white tortilla chips, taro root chips

PESTO BAR

classic - basil, lemon & pistachio
peppery - arugula, parmesan & calabrian chile
romesco - roasted red peppers & almonds
rustic baguette, focaccia, spiced flatbread



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TARTARE BAR

hamachi - smoked paprika aioli, pickled red onion, crostini
salmon - caper aioli, dill, cucumber, chive, gaufrette GF
tuna - wasabi aioli, cucumber GF

VEGAN CHIPS + DIPS

red beet hummus - garlic, tahini, cumin, lemon
green pea hummus - garlic, lemon, mint
yellow tomato salsa - shallot, saffron, lime, chili
seasonal crudités, blue corn tortilla chips, taro root chips

SLIDER BAR

choose 3...

aged beef ribeye - cheddar cheese, caramelized onion, ketchup
mini caprese slider - basil pesto, fresh mozzarella, oven roasted tomato
salmon burger - lemon dill aioli, arugula
lobster roll - lobster salad, toasted brioche
southern fried chicken - iceberg lettuce, buttermilk ranch, pickles
nashville chicken slider - cole slaw, spicy fried chicken, brioche
turkey meatloaf - cheddar cheese, tomato chutney
chicken schnitzel - fried chicken, swiss cheese, mustard relish, pretzel bun
lamb burger - cucumber dill raita, pickled onions, brioche
pulled pork - peach bbq, brussels sprout slaw
beef short rib - crispy onions, aged cheddar, bourbon bbq, brioche
mini bánh mì - braised short rib, carrot, cucumber, jalapeño, cilantro pickled daikon, chili aioli

STREET TACOS

choose 3...

carne asada - marinated grilled skirt steak GF
chicken mole - braised in warm spices and cocoa GF
pork al pastor - satsuma jicama salsa GF
grilled seasonal vegetables - coriander, oregano VG
baja shrimp - crispy battered shrimp, cabbage slaw
grilled tuna - ancho glazed, radish & cilantro GF
grilled corn & mushroom rajas GF
pork belly - chipotle glazed, cabbage slaw GF
corn tortillas with chipotle salsa, salsa verde, pico de gallo guacamole



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ASIAN NIGHT MARKET

choose 4...

steamed vegetable dumplings - ponzu
steamed lemongrass shrimp dumplings - kabayaki sauce
vietnamese summer rolls - vegetables, rice noodles, mint, peanut sauce
beef satay - peanut sauce, scallions, crushed peanuts
peking duck & scallion pancakes - hoisin, sesame, edible flowers
pork belly bánh mì sliders - pickled daikon, carrot, cucumber, cilantro, aioli
beef szechwan lettuce cups - chinese spinach, basil, chilies, water chestnuts
spiced chicken samosas - cilantro mint yogurt
cold sesame noodle salad - crushed peanuts, chili, cucumber bok choy slaw
vegetable fried rice - cabbage, carrots, peas, green onion, egg, citrus soy
asian chicken salad - cabbage, kale, orange, cilantro, scallion
carrot, wonton strips, cashews, chili lime vinaigrette

BISTRO DINNER

tomato provençal - dijon, butter breadcrumbs, herbs de provence
seared flat iron steak, roasted pee wee potatoes
coq au vin - braised chicken, red wine, potatoes, mushroom, tomato
pissaladiere - anchovy, olive, caramelized onion, flaky pastry
salad niçoise - haricot vert, potato, olives, tomato, pickled red onion
sieved eggs, romaine, dill, champagne vinaigrette
with béarnaise, house steak sauce, baguette, cultured butter

KOREAN BANCHAN

korean fried chicken
spiced cauliflower
beef bulgogi
steamed rice, scallion pancake, crispy tofu, sesame cucumber salad
red leaf lettuce, mint, pickled vegetables, gochujang, hoisin, kimchi

KEBAB BAR

moroccan spiced chicken - harissa honey drizzle, cilantro GF
chili rubbed beef - cilantro pesto, crema GF
madras spiced lamb - tamarind drizzle, toasted pine nuts GF
herb marinated seasonal vegetables - chipotle salsa GF | VG



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PASTAS OF ITALY

butternut squash ravioli - charred tomatoes, basil pesto
spiced pepitas, vegan beurre blanc VG
wild mushroom rigatoni - brown butter & sage
penne bolognese - traditional ragù, parmesan shards
burrata ravioli - pomodoro, basil, lemon herb breadcrumbs
rigatoni alla vodka - calabrian chili, tomato, parmesan, cream
gnocchi - basil pistachio pesto, pecorino

POKE BOWLS

Warm sushi rice with
spicy tuna - sriracha, garlic aioli, sesame oil, scallions
edamame, avocado, mirin cucumbers
salmon - yuzu aioli, mirin cucumber, crispy garlic & shallot, cilantro
beet poke - garlic, ginger, tamari, sesame oil, vegan miso aioli
edamame, avocado, mirin cucumbers GF | VG

AVOCADO BAR

choose your own avocado adventure...
fresh local avocado slices with jalapeño coins, pickled red onions
crushed walnuts, basil pistachio pesto, heirloom cherry tomatoes pomegranate
seeds, coconut cilantro chutney, cotija, lime wedges, hot sauce
served with blue corn tostadas, crostini, spiced flatbreads

MIDDLE EASTERN FLAVORS

roasted leg of lamb, tomato mint chermoula, sauce verte
couscous - apricot, pistachio, mint VG
fattoush salad - cucumbers, peppers, radish, tomato, mint
parsley, crispy pita, sumac dressing VG
hummus, babaganoush, spiced flatbread, pita bread
green herb falafel, tahini sauce
quinoa tabbouleh
grilled eggplant, spiced chickpeas
whipped feta, pomegranate seeds, toasted almonds
mint, olive oil, garlic chili oil

