

# SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

## 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



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### 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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### 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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### **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

