

# SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

## 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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### **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



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### 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



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## 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

