

# 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



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## 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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### **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



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### **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



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## 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



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## 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



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## 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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## 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



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## 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

