

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



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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



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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



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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



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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



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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



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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



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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



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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



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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

