

# 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



# SOLERA & Co.

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



# SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

## **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



# SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

## **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

