SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

HOLIDAY MENU



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Brand Story

In 2025, a new era of catering began in Santa Barbara. After 30 years as the region's most trusted name in weddings and events, Catering Connection and Pure Joy Catering merged to become Solera & Co.

Why the change? Because the Schaffers didn't want to just run a catering company. They wanted to redefine what hospitality is.

With decades of combined experience, recognition from the James Beard Foundation, and a commitment to unforgettable events, they did more than acquire a business. They set out to build a legacy.

"Solera" evokes warmth, craftsmanship, and depth—just like the wine country we call home. It honors our roots while pouring a new standard of hospitality.

Same devoted team. Same love for local. Now with Michelin-level precision behind the scenes.

We're not just serving food. We're crafting moments.



Holiday dinner buffet packages

Classic ready-to-eat thanksgiving dinner

roasted brined turkey carved and platter-ready, old-fashioned roasting pan gravy, cranberry-orange relish, herb stuffing, pomme puree, blue lake green beans with crispy onions, roasted root vegetables choice of two pies

Executive office holiday buffet

a corporate-ready buffet with seasonal hors d'oeuvres, roasted brined turkey, slow-braised beef brisket with caramelized onions and pan jus, vegetarian harvest entrée, composed salads, classic sides, dessert table, and coffee and tea service

Private home holiday feast

a warm family-style presentation for home dining with cheese and charcuterie display, carved turkey optional filet mignon or salmon, holiday sides, sauces, rolls, pies, and simple serving instructions for the host

Vegetarian harvest table

roasted portobello mushroom stuffed with sauteed shallots, brown rice, dried cranberries, toasted almonds, crispy lentils, and gremolata; or quinoa and roasted vegetable acorn squash with creamy roasted red pepper sauce

Package selections can be scaled for small private homes, office lunches, larger corporate buffets or staffed evening dinners

HORS D'OEUVRES & FIRST BITES

Bacon-wrapped date
crunchy almond

Roasted pumpkin ginger bisque Sips
crème fraiche swirl, crispy sage v

Mini potato latkes
apple compote, herb sour cream, and chives v

Bite-size beef brisket latkes
slow-braised brisket, horseradish cream, and crispy shallots

Pulled jackfruit mini crispy tacos
asian slaw, lime, and sriracha vg

Beet poke tostada
roasted beets, soy, garlic, scallion, sesame vg

Lucknow chicken kalkori kebabs
cashew, apricot chutney, mint gf

Beet cured salmon lox
crème fraiche, chive, caviar, pumpernickel toast

Lobster pot pie pillows
peas, carrots, butter pastry

Lobster sweet corn fritter
kaffir lime aioli, fried basil

Dungeness crab cake
meyer lemon caper tartar sauce, dill

Mini truffle grilled cheese
truffle cheese, butter, shaved truffle v

Mushroom arancini
provolone, asparagus, balsamic glaze v

Mini chicken pot pie pillows
Sweet peas, carrots, butter pastry



Main dishes

Roasted brined turkey
old fashioned roasting pan gravy

Baked salmon filet
citrus glaze, sauce verte

Roasted filet mignon
cippolini and madeira sauce

Roasted pork loin
apples, cinnamon and pan juices

Eggplant roulade
sliced eggplant, fresh mozzarella, bellweather farms ricotta, marinara v

Chicken Piccata
tender chicken breast, capers, fresh herbs

Roasted Acorn Squash
slice beet risotto, lacinato kale chips, toasted hemp seeds vg

Cauliflower Steak
grilled cauliflower, sauce verte, white raisin relish, roasted peruvian potatoes gf | v

Roasted Stuffed Kabocha Squash
seasonal vegetables, wild rice, sauce verte v



Holiday sides

Traditional herb stuffing
roasted vegetables and fresh herbs v

Classic mashed potatoes
cream, butter, chives v

Cranberry pecan wild rice
dried cranberries, toasted pecans and fresh herbs v

Brussels sprouts
bacon, roasted chestnuts and balsamic glaze

Roasted root vegetables
olive oil, thyme vg

Blue lake green beans
garlic, olive oil, crispy onions vg

Cranberry-orange relish
grand marnier, warm spices, served chilled vg

Whipped sweet potatoes
cinnamon, butter, cream, brown sugar v

Sautéed winter greens
caramelized onions, olive oil, rosemary vg





FOOD STATIONS

Cheese and charcuterie display

cheese – manchego, grana padano, shaft's blue, laura chenel california chevre, mt tam triple cream cured meats – prosciutto, genoa salami, bresaola
whole grain mustard, fig jam, membrillo, honeycomb, dried apricots, dates, castelvetrano olives, mole-spiced almonds, pickled cauliflower, fresh fruit, herb flatbreads, crostini, crackers

Eggplant Parmesan station

deconstructed eggplant parmesan, made in front of guests: roasted petite globe eggplant, marinara, stracciatella, parmesan, evoo, herb breadcrumbs micro basil

Hanukkah latke bar

crispy potato latkes served with apple compote, herb sour cream, chives, horseradish cream, smoked salmon, and optional slow-braised brisket topping. dairy-style and meat-style setups separated by request

Slow-braised brisket station

tender beef brisket with caramelized onions and aromatic herbs, mini brioche rolls, potato latkes, pickled red onions, horseradish cream, mustard and pan jus

Matzah ballin' comfort station

a playful jewish holiday comfort station with matzah balls served in warm broths. choose mexican chipotle with cotija and cilantro, French onion with bruleed gruyere, Korean gochujang with short rib and kimchi broth. southern smoked chicken, vietnamese lemongrass vegetable broth, italian tomato basil, or moroccan tagine broth

Vegan chips & dips

red beet hummus – garlic, tahini, cumin, lemon
green pea hummus – garlic, lemon, mint
yellow tomato salsa – shallot, saffron, lime, chili
seasonal crudités, blue corn tortilla chips, taro root chips



FOOD STATIONS

CARVING HOLIDAY STATION

hand-carved brined roasted turkey, honey ham, espresso-rubbed tri-tip, roasted pork, beef brisket served with cranberry sauce, horseradish cream, classic gravy, honey mustard, parker house rolls

CHILLED SEAFOOD DISPLAY

blue point or kumamoto oysters shucked in front of guests, poached jumbo shrimp, tuna tartare, crab louis salad. cocktail sauce, marie-rose, fresh citrus, green chile cocktail sauce, champagne black pepper mignonette, and lemons, oyster crackers and grissini

TARTARE BAR

hamachi – smoked paprika aioli, pickled red onion, crostini
salmon – caper aioli, dill, cucumber, chive, rice cracker GF
tuna – wasabi aioli, cucumber, taro root chip GF

PASTAS OF ITALY

wild mushroom ravioli – brown butter & sage v
penne bolognese – traditional ragu, parmesan shards
burrata ravioli – pomodoro, basil, lemon herb breadcrumbs v
fusilli – pomodoro, basil, lemon herb breadcrumbs vg
rigatoni alla vodka – calabrian chili, tomato, parmesan, cream v
gnocchi – basil pistachio pesto, pecorino v

Desserts

Bourbon pecan pie
whipped cream

Classic apple pie
whipped cinnamon cream

Classic pumpkin pie
whipped cinnamon cream

Pumpkin mousse cup
crumbled gingersnap

Cranberry crumble bar

Holiday cookies and sweet bites
glazed holiday cookies, gingersnap, gingerbread celebrities, chocolate rum balls, linzer tarts peppermint double chocolate bark, dark chocolate candy cane cookies, mocha fudge brownies pumpkin cheesecake squares, sinful squares, snickerdoodles, oatmeal ginger raisin cookies white chocolate brownies, dulce de leche blondies, vegan salted caramel, dark chocolate truffles french macarons, sugarplum tartlets, lemon verbena shortbread



Dessert & Beverage stations

Holiday dessert table
pumpkin mousse cups, cranberry crumble bars, white chocolate peppermint cupcakes, French macarons, assorted pies, and santa barbara mcconnell ice cream

Winter s'mores bar
honey graham cracker with milk chocolate ganache and torched house made cinnamon marshmallow fluff, gingerbread graham with dark chocolate ganache

Coffee, tea, and hot chocolate station
regular and decaffeinated coffee, hot water for tea, peppermint hot chocolate, cinnamon whipped cream, and spiced apple cider, chocolate bark, chocolate truffles

Signature holiday punch
sparkling cranberry punch with citrus and ginger

Holiday cocktail suggestions
holiday sangria, mulled wine, cranberry ginger champagne cocktail, pumpkin martini, apple smash pouch, cognac spiked eggnog, and zero-proof spiced mulled wine

