SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

CHARCUTERIE

cured meats – prosciutto, genoa salami, bresaola
accompaniments – whole grain mustard, fig jam, membrillo, honeycomb dried apricots, dates, castelvetrano olives, mole-spiced almonds, pickled cauliflower, fresh fruit, herb flatbreads, crostini, crackers

BRUSCHETTA BAR

perfect toasted crostini with a variety of toppings
choose 3
-classic tomato, basil, garlic
-english pea, mint, lemon
-edamame, shiitake, yuzu, shiso
-ricotta, candied lemon, toasted hazelnut, honey comb, parsley
-roasted eggplant, spicy tomato jam, basil
-arugula, artichoke, parmesan, candied lemon
-roasted butternut squash, apples, fried sage, pine nuts
-white bean, rosemary, roasted garlic, oven dried tomatoes
-roasted fennel, leek, currants, toasted pinenut gremolata

CEVICHE BAR

prepared in front of guests...
choose 3
vegan – avocado, carrots, celery, tomatoes
jalapeños, lime, cilantro, tostado GF | VG
salmon– capers, pickled shallots, dill aioli, crisp taro root GF
thai shrimp– coconut, kaffir lime, crispy rice cakes GF
dungeness crab– old bay aioli, celery
tomatoes, chives, potato crisp GF
rockfish– green onion, tangerine, spiced tostada GF
beet poke– garlic, soy, ginger, scallions, sesame seeds
taro chip GF | VG
mexican shrimp– avocado, jalapeño, tomato, lime, cilantro, tostado GF

512 Laguna street Santa Barbara, CA 93101 soleraandcompany.com 805.566.1822

SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

CHEESE + CHARCUTERIE DISPLAY

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

CHEESES

manchego, grana Padano, shaft's blue, laura chenel california chevre
mt. tam triple cream, fig jam, membrillo, honeycomb, dried apricots, dates, dried cranberries, castelvetrano olives, mole-spiced almonds, pickled cauliflower, fresh grapes fresh berries,
herb flatbreads, crostini, crackers

EMPANADA STATION

-southwest chicken, cilantro, cotija
-braised beef short rib, manchego, cilantro, cotija
-black beans, pepper jack, cilantro, cotija V
guacamole, pico de gallo, salsa verde, hot sauce, sour cream

FALL MEDITERRANEAN MEZZE

butternut squash hummus, classic muhammara
fennel tzatziki, saffron charred eggplant jam
grilled vegetables, roasted peppers, cured olives, marinated feta, dates
herbed flatbreads, pita, papadum, crostini & crudités

FRIDA'S TABLE

chicken taquitos caramelized onion and jack cheese
black bean dip– smoky black beans, poblano, tomatillo, cotija cheese
aged cheddar cheese, caramelized onions, oven dried tomatoes
blue and white tortilla chips
pico de gallo, tomatillo salsa, chipotle salsa, mango ancho salsa
guacamole, cilantro, lime, pickled red onion, jalapeños and carrots
fresh seasonal crudités

512 Laguna Street Santa Barbara, CA 93101 soleraandcompany.com 805.566.1822

SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

FROMAGERIE

creamy cheese spheres...
-southern pimento
-california chevre & pistachio
-shaft's blue cheese & candied pecans
fresh & dried seasonal fruits
fruit preserves, nuts, honey comb
crostini

MEDITERRANEAN MEZZE

hummus, baba ghanoush, tzatziki, pesto, romesco, tomato chutney
grilled vegetables, roasted peppers, cured olives, marinated feta
herbed flatbreads, pita, papadum, chickpea Cecina

MINI GRILLED CHEESE BAR

classic aged cheddar – brioche
roasted tomato + mozzarella – basil, brioche
beef short rib + taleggio – orange marmalade, brioche
turkey pastrami + gruyere – sauerkraut, russian dressing, marble rye

MOLCAJETE BAR

avocado + cotija cheese – toasted cumin, sour orange,
pickled onion toasted pepitas, cilantro.
mango – cinnamon, lime, agave, mint
salsa verde – roasted poblanos + tomatillo, cilantro, lime, jalapeño
chipotle – roasted peppers, tomatoes, lime, roasted garlic, agave, oregano
black and white tortilla chips, taro root chips

PESTO BAR

classic – basil, lemon & pistachio
peppery – arugula, parmesan & calabrian chile
romesco – roasted red peppers & almonds
rustic baguette, focaccia, spiced flatbread

512 Laguna Street Santa Barbara, CA 93101 soleraandcompany.com 805.566.1822

SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

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

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

SLIDER BAR

choose 3...

aged beef ribeye – cheddar cheese, caramelized onion, ketchup
mini caprese slider – basil pesto, fresh mozzarella, oven roasted tomato
salmon burger – lemon dill aioli, arugula
lobster roll connecticut style – lobster salad, toasted brioche
southern fried chicken – iceberg lettuce, buttermilk ranch, pickles
nashville chicken slider – cole slaw, spicy fried chicken, brioche
turkey meatloaf – cheddar cheese, tomato chutney
chicken schnitzel – fried chicken, swiss cheese, mustard relish, pretzel bun
lamb burger – cucumber dill raita, pickled onions, brioche
pulled pork – peach bbq, brussels sprout slaw
beef short rib – crispy onions, aged cheddar, bourbon bbq, brioche
pork belly bánh mì sliders – pickled daikon, carrot,
cucumber, cilantro, aioli

STREET TACOS

choose 3...

carne asada – marinated grilled skirt steak GF
chicken mole – braised in warm spices and cocoa GF
pork al pastor – satsuma jicama salsa GF
grilled seasonal vegetables – coriander, oregano VG
baja shrimp – crispy battered shrimp, cabbage slaw
grilled tuna – ancho glazed, radish & cilantro GF
grilled corn & mushroom rajas GF
pork belly – chipotle glazed, cabbage slawGF
corn tortillas with chipotle salsa, salsa verde, pico de gallo guacamole

512 Laguna Street Santa Barbara, CA 93101 soleraandcompany.com 805.566.1822

SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

ASIAN NIGHT MARKET

choose 4...

steamed vegetable dumplings – ponzu
steamed lemongrass shrimp dumplings – kabayaki sauce
vietnamese summer rolls – vegetables, rice noodles, mint, peanut sauce
beef satay – peanut sauce, scallions, crushed peanuts
peking duck & scallion pancakes – hoisin, sesame, edible flowers
pork belly bánh mì sliders – pickled daikon, carrot, cucumber, cilantro, aioli
beef szechwan lettuce cups – chinese spinach, basil, chilies, water chestnuts
spiced chicken samosas – cilantro mint yogurt
cold sesame noodle salad – crushed peanuts, chili, cucumber bok choy slaw
vegetable fried rice – cabbage, carrots, peas, green onion, egg, citrus soy
asian chicken salad – cabbage, kale, orange, cilantro, scallion
carrot, wonton strips, cashews, chili lime vinaigrette

BISTRO DINNER

tomato provençal – dijon, butter breadcrumbs, herbs de provence
seared flat iron steak, roasted pee wee potatoes
coq au vin – braised chicken, red wine, potatoes, mushroom, tomato
pissaladiere – anchovy, olive, caramelized onion, flaky pastry
salad niçoise – haricot vert, potato, olives, tomato, pickled red onion
sieved eggs, romaine, dill, champagne vinaigrette
with béarnaise, house steak sauce, baguette, cultured butter

KOREAN BANCHAN

korean fried chicken
spiced cauliflower
beef bulgogi
steamed rice, scallion pancake, crispy tofu, sesame cucumber salad
red leaf lettuce, mint, pickled vegetables, gochujang, hoisin, kimchi

AVOCADO BAR

choose your own avocado adventure...
fresh local avocado halve with jalapeño coins, pickled red onions
crushed walnuts, basil pistachio pesto, heirloom cherry tomatoes pomegranate
seeds, coconut cilantro chutney, cotija, lime wedges, hot sauce
served with blue corn tostadas, crostini, spiced flatbreads

512 Laguna Street Santa Barbara, CA 93101 soleraandcompany.com 805.566.1822

SOLERA & Co.

HOSPITALITY | CATERING | EVENTS

KEBAB BAR

moroccan spiced chicken – harissa honey drizzle, cilantro GF
chili rubbed beef – cilantro pesto, crema GF
madras spiced lamb – tamarind drizzle, toasted pine nuts GF
herb marinated seasonal vegetables – chipotle salsa GF | VG

PASTAS OF ITALY

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

POKE BOWLS

Warm sushi rice with
spicy tuna – sriracha, garlic aioli, sesame oil, scallions
edamame, avocado, mirin cucumbers
salmon – yuzu aioli, mirin cucumber, crispy garlic & shallot, cilantro
beet poke – garlic, ginger, tamari, sesame oil, vegan miso aioli
edamame, avocado, mirin cucumbers GF | VG

MIDDLE EASTERN FLAVORS

roasted leg of lamb, tomato mint chermoula, sauce verte
couscous – apricot, pistachio, mint VG
fattoush salad – cucumbers, peppers, radish, tomato, mint
parsley, crispy pita, sumac dressing VG
hummus, babaganoush, spiced flatbread, pita bread
green herb falafel, tahini sauce
quinoa tabbouleh
grilled eggplant, spiced chickpeas
whipped feta, pomegranate seeds, toasted almonds
mint, olive oil, garlic chili oil

512 Laguna Street Santa Barbara, CA 93101 soleraandcompany.com 805.566.1822