




CATERING MENUS

# PASSED HORS D'OEUVRES

GREEN GODDESS GRILLED CHEESE   
mozzarella, goat cheese, spinach, avocado, pesto

SMOKED ROOT VEGETABLE CROSTINI    
sweet potato, smoked veggies, spicy honey

PEACH CHICKEN SKEWER   
sweet & spicy peach glaze

SEARED SCALLOP   
smoky corn puree, sundried tomato oil


LOBSTER TEMPURA  
tarragon aioli


BEEF SATAY  
sesame ginger marinade, sake plum sauce

BBQ SHRIMP SKEWER   
spice rubbed shrimp, butter herb sauce

CHICKEN & WAFFLE  
crispy chicken, Belgian waffle, butter, rosemary syrup

PORK BELLY BITE  
pork belly burnt ends, Asian BBQ sauce, scallions

SPANISH CHORIZO SAUSAGE   
sautéed & with roasted garlic aioli

ROSEMARY LAMB RIBLET   
flash grilled, topped with blackberry jam

CAVIAR  
sterling caviar, blini, chives, with  
lemon vodka crème fraiche





# DISPLAYED HORS D'OEUVRES

## SWEET POTATO CHIPS & DIP

housemade with chili-lime yogurt dip

## MARKET FRUIT DISPLAY

local fruit and berries with honey yogurt & maple whipped cream

## GARDEN FRESH VEGETABLES

crudité with grilled artichoke hummus and green goddess dressing

## FIRE ROASTED VEGETABLE PLATTER

goat cheese stuffed mini peppers, French beans, zucchini, squash, eggplant, red potatoes, balsamic glaze

## SEAFOOD ON ICE - CHOICE OF 3- MP

West Coast oysters, Littleneck clams, Bay scallop ceviche, Old Bay poached jumbo shrimp, snow crab claws, Dungeness crab legs, Maine lobster medallions. Served with cucumber mignonette, gin cocktail sauce, horseradish, and lemon wedges

## CAVIAR & BLINIS

Sterling imperial caviar with lemon-vodka crème fraiche, blinis, red onion, egg white & yolk

## PEEL N' EAT SHRIMP

house cocktail sauce, tabasco aioli, lemon

## HOT SMOKED WILD KING SALMON

herbed goat cheese, capers, red onion, tomato, crostini



= VEGETARIAN



= GLUTEN FREE



# GRAZING BOARDS & DISPLAYS

## CHEESES & FRUIT

brie en croute, artisan cheeses, fruit chutney, berry jam, spiced honey, sundried cranberries, seasonal fruit, toasted nuts, toast points, crackers

## CLASSIC CHARCUTERIE

cured meat, artisan cheeses, fresh berries, dried fruit, honey mustard, fig jam, spiced nuts, crackers

## MEDITERRANEAN

Baba ganoush, roast red pepper hummus, falafel, dolmas, kalamata olives, pickled red onion, cucumber, feta, tzatziki, artichoke, sundried tomatoes, spiced chickpeas, pita

## UP IN SMOKE

pork belly burnt ends, hot links, St. Louis spareribs, CowgirlQ spicy BBQ & Carolina gold mustard sauce, cheddar, smoked gouda, grilled vegetables, stone fruit, smoked almonds, cornbread, honey-sage butter

## BIG BEEF

smoked brisket, pastrami, corned beef, beef salami, sauerkraut, cider slaw, olives, pickles, potato chips, parker house rolls, spiced mustard

## ASIAN

BBQ pork, thai spicy pork sausage, chicken skewers, five-spice apple compote, mandarin oranges, pickled veggies, kimchi, wasabi peas, rice crackers

## BAJA

Includes tortilla chips & guacamole, whitefish ceviche, Aguachile shrimp, hearts of palm & vegetable crudité

## POLENTA & TOPPINGS

creamy polenta with toppings of mushroom ragu, ratatouille, pine nuts, parmesan cheese, goat cheese, sundried tomatoes, mixed olives, balsamic glaze



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# SALADS

## CLASSIC

### MARKET

mixed greens, fennel, cucumber, carrot, grape tomato, honey vinaigrette

### BIBB

bibb lettuce, radish, bleu cheese, pickled onion, croutons, buttermilk ranch

### GARDEN

artisan greens, candied walnut, gorgonzola, dried cherries, balsamic vinaigrette

### LITTLE GEM CAESAR

heirloom romaine, organic parmesan, brioche crouton, pickled onion, caesar dressing

## SPRING/ SUMMER

### VEGGIE

bibb lettuce, peas, corn, radish, almonds, goat cheese, green goddess dressing

### HEIRLOOM

heirloom tomato, cherry tomato, burrata, basil, maldon sea salt, balsamic reduction

## FALL / WINTER

### SPICED BEET

honey roasted beets, arugula, burrata, balsamic vinaigrette

### SPINACH & FIG

fresh figs, baby spinach, goat cheese, bacon, hazelnuts, sherry vinaigrette

# ENTREES

## SMOKED TRI TIP

blueberry BBQ sauce, au gratin potatoes, grilled zucchini

## MANGO-CHILI CHICKEN

lemongrass seasoning, five-spice roasted potatoes, sugar snap peas

## HERB CRUSTED SALMON

citrus beurre blanc, roasted garlic potatoes, seasonal vegetables

## ROAST PORTOBELLO MUSHROOM

carrot top vegan pesto, spiced carrot puree, roasted cauliflower

## VEGETABLE TERRINE

fresh vegetable stack, goat cheese, herbs, roasted garlic mashed potatoes

## PAN SEARED SEA SCALLOPS

smokey corn puree, tomato chutney, sauteed spinach

## STUFFED PORK LOIN

bacon and mushroom, sweet potato mash, caramelized brussels sprouts

## LAMB CHOPS

brandy sauce, couscous, roasted baby squash

## KOREAN SHORT RIB

Korean glaze, furikake rice, kimchi, bok choy

## ROASTED LEMON CHICKEN BREAST

lemon-herb jus, creamy polenta, & caramelized brussels sprouts

 = VEGETARIAN

 = GLUTEN FREE







# ACTION STATIONS

## CEVICHE & POKE

Trio of selections served with corn tortilla & taro chips

SHRIMP - onion, tomato, mango, serrano, lime, cilantro

WHITEFISH - lemon, lime, tomato, cucumber, onion, serrano, pasilla, cilantro

AHI POKE - sashimi grade ahi, ponzu, onion, sesame, bourbon-barrel aged shoyu

## PAELLA

one topping selection on Spanish saffron rice with tomatoes, peas, green onions

CLASSIC - chorizo, chicken, shrimp, clams, mussels

SEAFOOD - shrimp, clams, mussels, salmon, calamari

VEGETARIAN - artichoke, bell pepper, zucchini, mushroom, kale

## STREET TACOS

two selections of fillings with corn tortillas

MUSHROOM, ONIONS & PEPPERS

FRIED AVOCADO

GRILLED MAHI

POLLO

CARNITAS

CARNE ASADA

**Toppings:** guacamole, salsa fresca, sour cream, cheddar, onion & cilantro, limes

## KABOBS

two selections with jeweled rice

VEGGIE - eggplant, cherry tomato, zucchini, squash, mushroom, bell pepper, onion

SHISH - marinated beef, peppers & onions

CHICKEN - herb-marinated chicken, peppers & onions

SHRIMP - spiced shrimp, peppers & onions

**SAUCES:** tzatziki, harissa tahini, zhoug, and shatta



# ACTION STATIONS

## SLIDERS

two selections served with tater tots and ketchup  
or sweet potato tots and chipotle aioli

BEEF - natural beef, cheddar, tomato jam, applewood  
smoked bacon, cheddar & chive biscuit  
VEGGIE - hazelnut-quinoa black bean patty, provolone,  
bibb lettuce, lemon thyme aioli, brioche  
CHICKEN - grilled chicken, pepper jack, avocado,  
chipotle aioli, cheddar & chive biscuit  
AL PASTOR PORK - grilled pineapple, cilantro, brioche  
SHORT RIB - Korean glaze, garlic aioli, pickled veggies,  
mint, cilantro, French roll  
SPICED LAMB - feta, arugula, mango chutney, brioche

## MAC N' CHEESE

signature three-cheese blend with toppings of bacon,  
bleu cheese, roasted tomatoes, caramelized onions

UPGRADES - select a protein  
SIGNATURE - chicken, bbq pork, brisket, shrimp  
PREMIUM - crab, lobster,  
URBAN SOLACE FAVE - Duckaroni with duck confit

## FLATBREADS

two selections of assorted flatbreads

BIANCA - garlic, ricotta, mozzarella, smoked tomato,  
olive oil, pepper flakes, herbs  
PEAR & GORGONZOLA - dates, candied walnuts, basil,  
balsamic, arugula  
SHRIMP SCAMPI - garlic, ricotta, butter, lemon,  
chili flake, herbs  
BBQ CHICKEN - mozzarella, applewood smoked bacon,  
red onion, pineapple, cilantro  
SAUSAGE & PEPPERS - Italian sausage, Spanish chorizo,  
roast tomato, gorgonzola, bell & cherry peppers  
LAMB MEATBALL - pesto, feta, spinach, kalamata,  
sundried tomatoes, herbs





# GLOBAL STATIONS

## EMPANADAS

two selections with lime crema & roast tomato sauce

SMOKED BRISKET or CHICKEN AL PASTOR –  
filled with fontina, cilantro

VEGGIE – filled with mushrooms, spinach, cumin

## PAPAS RELLENAS

two selections of fried stuffed potato balls with  
cilantro garlic aioli & spicy romesco sauce

PLAIN – fried mashed potatoes

CHEESE – peppers & cheese

CHICKEN or BEEF – spiced chicken, peppers & onions

## CLASSIC TAPAS PLATES

three selections served with grilled bread & EVOO

BLISTERED PADRON PEPPERS – garlic oil, lemon, salt

MUSHROOMS – garlic, herbs, & sherry wine

EGGPLANT CAPONATA – olives, capers, bells, tomato

GARLIC SHRIMP – butter, lemon, bell pepper & herbs

TUNA TARTARE – citrus chili vinaigrette, avocado

CLAMS – white beans & chorizo

JAMON SERRANO – Spanish ham & Manchego cheese

## SPRING ROLLS & EGG ROLLS

two selections served with Asian Cucumber Salad

### SPRING ROLLS:

CLASSIC – cabbage, scallion, rice noodle, chili sauce

SEAFOOD – shrimp, cabbage, rice noodle, carrot,  
bean sprouts, mint, basil, peanut plum hoisin

VIETNAMESE – pork, shrimp, shitake, rice noodle,  
basil, bean sprout, peanut plum hoisin

CRISPY DUCK CONFIT – cabbage, carrot, mint  
pomegranate molasses

### EGG ROLLS:

VEGETARIAN – carrot, cabbage, onion, citrus soy sauce

CRAB – cream cheese, lemon, ginger, scallions, chili sauce





# DESSERT STATIONS

## ICE CREAM/GELATO STATION

choice of two flavors with an assortment of toppings

### FLAVORS:

chocolate, vanilla, mint chocolate chip, strawberry

TOPPINGS: berries, sprinkles, chocolate & caramel syrup, whipped cream

\*More flavors may be added at an additional cost

## SORBET BAR

choice of two flavors with an assortment of toppings

### FLAVORS:

lemon, raspberry, mango, strawberry

TOPPINGS: berries, fruit, limoncello sauce, raspberry sauce

\*More flavors may be added at an additional cost

## CHURROS

traditional preparation tossed in cinnamon sugar, served with Mexican chocolate and caramel

## COBBLER

**Seasonal Selections:** strawberry vanilla, blueberry mint, pear lavender, blackberry peach, whiskey caramel apple topped with streusel and whipped cream

## GONE BANANAS

banana cream pie, nilla wafer pudding, exhibition cooking with bananas foster: vanilla bean ice cream, rum, fresh bananas, brown sugar

## S'MORES

build your own s'mores with graham crackers, chocolate, marshmallows, peppermint patties and peanut butter cups





## Dinner Packages - Plated and Family Style

Menus include three hors d'oeuvres, displays, dinner rolls & whipped butter

### PASSED APPETIZERS - select three

**TOMATO BRUSCHETTA**  
basil, garlic, EVOO, balsamic, red chili flake **V, VG**

**AGUACHILE SHRIMP**  
red onion, jalapeno, lime, cilantro **GF**

**BACON WRAPPED DATE**  
applewood smoked bacon, gorgonzola **GF**

**BEEF SATAY**  
sesame ginger marinade, sake plum sauce

**BBQ SHRIMP SKEWER**  
spice rubbed shrimp, butter herb sauce - **GF**

**LOBSTER BISQUE SHOOTER**  
crème fraîche

### CLASSIC #1

**BIBB SALAD**  
bibb lettuce, radish, bleu cheese, pickled red onion, croutons, buttermilk ranch dressing - **V**

#### CHOICE OF ENTREE

**ROASTED LEMON CHICKEN BREAST** - lemon-herb jus, creamy polenta, brussels sprouts - **GF**

**FLAT IRON STEAK** - chimichurri sauce, risotto, sautéed green beans

**EGGPLANT PARM** - mozzarella, parmesan, panko, herbs, roast tomato sauce, garlic breadstick - **V**

**\$48 per person**

### DISPLAYS - both included

**ARTISAN CHEESE & FRUITS**  
brie en croute, premium cheese, fruit chutney, berry jam, spiced honey, seasonal fruit, sundried cranberries, roasted nuts, crackers

**GARDEN CRUDITÉ**  
fresh vegetables, grilled artichoke hummus and green goddess dressing - **V,GF**

### CLASSIC #2

**SOLACE SALAD** - red leaf, endive, candied pecans, apple, sundried cranberries, goat cheese, orange-citrus vinaigrette - **V,GF**

#### CHOICE OF ENTREE

**HERB CRUSTED SALMON** - citrus beurre blanc, roasted garlic potatoes, seasonal vegetables

**SMOKED TRI TIP** - blueberry BBQ sauce, grilled zucchini, au gratin potatoes

**CURRY CAULIFLOWER** - spiced cauliflower steak, golden raisin chutney, whipped sweet potatoes - **V,GF**

**\$54 per person**

**V-VEGETARIAN**

**VG- VEGAN**

**GF- GLUTEN FREE**

CUSTOM MENUS AVAILABLE UPON REQUEST - PLEASE CONNECT WITH YOUR EVENT MANAGER.

**PRICES DO NOT INCLUDE TAX & ADDITIONAL SERVICE CHARGES  
MINIMUMS APPLY**



## SAMPLE BUFFET DINNER MENUS

Menus include three hors d'oeuvres & displays, dinner rolls & whipped butter served with herb roasted potatoes, heirloom carrots, garlic green beans

### PASSED APPETIZERS - select three

SEARED AHI TUNA on taro crisp  
togarashi spiced ahi, wasabi aioli, micro greens **GF**

DARLING DEVILED EGGS  
pink salt brined egg, bacon jam, red pepper relish **GF**

ARTICHOKE CROSTINI - grilled artichoke,  
white bean hummus, spinach **VG, V**

SERRANO HAM & TOMATO CROSTINI  
grilled artisan bread with bruschetta & basil

MINI VEGETABLE EMPANADAS  
mushroom, spinach, cumin, & fontina with  
fire roasted red tomato salsa **V**

STUFFED MUSHROOMS  
creamy boursin cheese, italian herbs, Panko **V**

### DISPLAYED APPETIZERS

BAJA BOARD  
tortilla chips & guacamole, whitefish ceviche,  
Aguachile shrimp, palm hearts & vegetable crudité

MARKET FRUIT DISPLAY  
local fruit and berries with honey yogurt and  
maple whipped cream

### CLASSIC #3

#### SALADS

MARKET  
mixed greens, fennel, cucumber, carrot, grape  
tomato, honey vinaigrette **V, VG, GF**

LITTLE GEM  
heirloom romaine, parmesan, brioche crouton,  
pickled onion, Caesar dressing **V**

#### ON SITE CARVING

SMOKED TRI TIP - blueberry BBQ sauce  
ROASTED LEMON CHICKEN - lemon-herb jus

**\$65 PER PERSON**

### CLASSIC #4 -

#### SALADS

GARDEN GREENS  
artisan greens, candied walnuts, gorgonzola,  
sun dried cherries, balsamic vinaigrette **V, GF**

ISRAELI COUSCOUS  
arugula, caramelized onions, cranberries, artichoke  
hearts, sundried tomatoes, blistered peppers,  
lemon vinaigrette **VG, V**

#### ENTREES - selection of two

MANGO-CHILI CHICKEN - lemongrass seasoning  
BRAISED BEEF SHORT RIB - smoked tomato jam  
FLAT IRON - chimichurri sauce  
HERB CRUSTED SALMON - citrus beurre blanc

**\$75 PER PERSON**

**V-VEGETARIAN**

**VG- VEGAN**

**GF- GLUTEN FREE**

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MINIMUMS APPLY**





## MEDITERRANEAN BUFFET

Menus include three hors d'oeuvres & displays

**\$72 per person**

### PASSED HORS D'OEUVRES

#### SPANAKOPITA

phyllo pastry with feta, garlic, & spinach

#### FALAFEL

chickpea patties with onions, garlic, spices, & herbs

#### KATIE'S MEATBALLS

beef and pork spiced meatballs, feta, mint pesto

### APPETIZERS

#### DOLMAS

grape leaves stuffed with rice, lemon, onion, garlic & spices **VG, V, GF**

#### GREEK SALAD

romaine, kalamata olives, cucumber, tomato, red onion, feta, lemon-herb dressing **V, GF**

### KABOB STATION - selection of two

VEGGIE - bell pepper, onion, eggplant, cherry tomato, zucchini, mushroom, squash,

SHISH - marinated beef, peppers & onions

CHICKEN - herb marinated chicken, peppers & onions

SHRIMP - spiced shrimp, peppers & onions

**SAUCES** - tzatziki, harissa tahini, zhoug, shatta sauce

### SIDES

JEWELED RICE - saffron, orange, pomegranate, almonds **V, GF**

ROASTED VEGGIES - Mediterranean vegetables **V, GF**

PITA - fresh grilled pita **V**

V-VEGETARIAN

VG- VEGAN

GF- GLUTEN FREE

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MINIMUMS APPLY**





## ASIAN BUFFET

Menu includes three hors d'ouerves & displays

**\$85 per person**

### PASSED APPETIZERS - select three

TARO ROOT SALMON TACO - miso glazed salmon, kimchi, sambal vinaigrette

CHICKEN SATAY - ginger hoisin sauce

VEGGIE SPRING ROLL-cabbage, scallion, rice noodle, citrus soy sauce V

BEEF SKEWER - sesame ginger marinade, sake plum sauce

SESAME CHILE WATERMELON "POKE" - taro crisp, compressed watermelon, scallions, sweet chili sauce V, GF

### SALADS

ASIAN CUCUMBER & TOMATO - cucumbers, red onions, vine ripe tomatoes & yellow bell pepper - ponzu dressing V

ASIAN CHOP - fresh romaine, oranges, cabbage, snow peas, carrots, bell peppers, & edamame - sesame ginger dressing V

### ENTREES- SELECTION OF TWO

KOREAN GLAZED SHORT RIBS - mirin, brown sugar, garlic green onions, kimchi, bok choy & furikake rice

LEMONGRASS CHICKEN BREAST-lemon, ginger, garlic & soy

GRILLED SALMON - mango chili sauce

TERIYAKI MAHI MAHI - soy sauce, honey, garlic & ginger

### SIDES

SOBA NOODLES- tofu, stir fried mushrooms, carrots, bean sprouts, napa cabbage, red bell pepper, broccoli, snow peas with sesame oil, soy, ginger, garlic, rice wine & chili sauce

FORBIDDEN RICE- garlic, shallot, herbs, black rice

VEGETARIAN STIR FRIED RICE- Chinese vegetables, peas, & bean sprouts

PICKLED VEGETABLES - daikon, carrot, red cabbage

V-VEGETARIAN

VG- VEGAN

GF- GLUTEN FREE

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