

urban & solace

CATERING




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





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**

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**

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 DEVEILED 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

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

V-VEGETARIAN

VG- VEGAN

GF- GLUTEN FREE

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MINIMUMS APPLY



MEDITERRANEAN BUFFET

Menus include three hors d'oeuvres & displays



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

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



ASIAN BUFFET

Menu includes three hors d'ouerves & displays



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

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

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MINIMUMS APPLY