



FULL SERVICE MENUS & WEDDING PACKAGES



## Service Styles

Urban Solace offers full service catering, with menus designed to accommodate many service styles, cultural preferences and themes. Dining experiences can be customized by selecting plated, buffet, family style, or experiential stations. Consider the vibe you want, is it casual and relaxed or artsy formal? Your wedding location can influence your theme, which can affect your service style. Prices range from \$125 to \$175 per person, based on a 100-guest minimum. Please refer to our full menus for custom proposals.

**PLATED** - If a classic and formal event is what you envision, an elegant plated presentation is always the perfect choice. We offer dual entrées or multiple entrée choices with selections chosen in advance. This requires more labor for a higher level of service.



**BUFFET** - For a high-quality meal with lower costs, consider a buffet. This is the best choice for certain themed menus. Keep in mind buffet and casual dining menus require less staff and equipment which is a savings for you.



**FAMILY STYLE** - Oven to Table - Just like an intimate family dinner with a few more guests. Courses are presented on platters or in bowls, and guests serve themselves while passing the dishes around. This requires extra china and silverware, but it's unique and takes less time than a buffet.



**STATIONS** - Grazing can create a casual feeling or an elevated experience. It's very social and engaging, and works with a mix of dining and cocktail tables with lounge furniture. Specialty stations with attendants add a cost, but it's exhibition cooking with a show.

Prices are subject to contract minimums, and the pricing listed above is for food only. Total prices will include staff, service, and china. Speak with your sales manager to learn how menus and pricing can be adjusted for smaller events. Please keep in mind we offer several bar options that can be added to your celebration. Rentals and tax are additional to all pricing.

## CLASSIC PLATED & FAMILY STYLE SAMPLE MENUS

### PRE CEREMONY TREATS FOR THE BRIDAL PARTY

CHARCUTERIE - Individual cups of artisan meats and cheeses with berries, pickled vegetables, olives, French bread & bread sticks

### GAMES FOR YOUR GUESTS TO ENJOY

Giant Jenga, Corn Hole and Foam Axe Throwing



### RECEPTION TRAY PASSED APPETIZERS - select three

PEACH GLAZED CHICKEN SKEWER

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

LOBSTER BISQUE SHOOTER - crème fraîche

BBQ SHRIMP - skewer of spice rubbed shrimp, butter herb sauce GF

BEEF SATAY - sesame ginger marinade, sake plum sauce

TOMATO BRUSCHETTA - basil, garlic, EVOO, balsamic, red chili flake V

### DISPLAY OF GARDEN VEGETABLES, ARTISAN CHEESES & FRUIT

select cheeses, fruit chutney, berry jam, spiced honey, sun dried cherries,

seasonal fruit, toasted nuts, baguettes, crackers

with local fresh vegetables & grilled artichoke hummus & green goddess dressing V, GF



### DINNER

#### SALADS - select 1

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

WEDGE SALAD - Baby Iceberg, fried shallots, applewood bacon, tomato, bleu cheese, blue cheese dressing

BIBB - radish, blue cheese, pickled red onion, croutons with buttermilk ranch dressing

LITTLE GEM CAESAR - heirloom romaine, parmesan, brioche crouton, pickled onion, Caesar dressing

#### ENTREES - Entrees may be served family style, plated individually or combined as a duo

#### Parker House rolls & butter served with dinner

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

FLAT IRON - chimichurri sauce, risotto, sautéed green beans

EGGPLANT PARMESAN - mozzarella, parmesan, panko, herbs, roasted tomato sauce, garlic breadstick V

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

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

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



INFUSED CUCUMBER & MINT WATER STATION / COFFEE & TEA STATION INCLUDED



## CLASSIC DINNER BUFFET SAMPLE MENU

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### OUR PACKAGES INCLUDE PRE CEREMONY BRIDAL PARTY TREATS

CHARCUTERIE - Individual cups of artisan meats and cheeses with berries, pickled vegetables, olives, French bread & bread sticks

and **GAMES FOR YOUR GUESTS TO ENJOY**

GIANT JENGA, CORN HOLE AND FOAM AXE THROWING



### RECEPTION TRAY PASSED APPETIZERS - select 3

AHI TUNA seared togarashi spiced ahi, wasabi aioli, micro greens, taro crisp GF

BRUSCHETTA & SERRANO HAM CROSTINI - tomatoes, garlic & basil

VEGETABLE EMPANADAS - mushroom, spinach, cumin, & fontina, roast tomato salsa V

ARTICHOKE CROSTINI grilled artichoke, white bean, spinach VG, V

BOURSIN STUFFED MUSHROOMS - italian herbs, panko

### MEDITERRANEAN BOARD & MARKET FRUIT DISPLAY

babaganoush, roasted red pepper hummus, falafel, dolmas, kalamata olives, pickled red onion, cucumber, feta, tzatziki, artichoke, sundried tomatoes, spiced chickpeas, pita with fruit and berries with honey yogurt and maple whipped cream



### DINNER

#### SALADS - select 2

MARKET - mixed greens, fennel, cucumber, carrot, grape tomatoes, honey vinaigrette.

LITTLE GEM CAESAR - heirloom romaine, parmesan, brioche crouton, pickled onion, Caesar dressing

ARTISAN- greens, candied walnut, gorgonzola, dried cherries, balsamic vinaigrette V, GF

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

#### ENTREES - select 2

TRI TIP with Smoked Blueberry BBQ Sauce - garlic marinated, grilled to medium

LEMON CHICKEN BREAST - roasted chicken breast, lemon-herb jus

BRAISED BEEF SHORT RIB - smoked tomato jam or FLAT IRON - chimichurri sauce

HERB CRUSTED SALMON -citrus beurre blanc

MANGO-CHILI CHICKEN - lemongrass seasoning

#### SIDES - select 2

YUKON GOLD GARLIC MASHED POTATOES or ROAST POTATOES

ROASTED HEIRLOOM CARROTS or GREEN BEANS & BACON JAM

CHEDDAR CHIVE BISCUITS or PARKER HOUSE ROLLS with whipped butter



**INFUSED CUCUMBER & MINT WATER STATION / COFFEE & TEA STATION INCLUDED**





## GLOBAL MEDITERRANEAN SAMPLE BUFFET

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### OUR PACKAGES INCLUDE PRE CEREMONY BRIDAL PARTY TREATS

CHARCUTERIE - Individual cups of artisan meats and cheeses with berries, pickled vegetables, olives, French bread & bread sticks

and **GAMES FOR YOUR GUESTS TO ENJOY**

GIANT JENGA, CORN HOLE AND FOAM AXE THROWING



### RECEPTION

#### TRAY PASSED HOR D'OEUVRES

FALAFEL BITE - tomato & red onion relish, tzatziki, pita V

KATIE'S MEDITERRANEAN MEATBALLS - whipped feta and a mint pesto drizzle

SPANAKOPITA - phyllo pastry with feta, garlic, & spinach V

#### MEDITERRANEAN BOARD & MARKET FRUIT DISPLAY

babaganoush, roasted red pepper hummus, falafel, dolmas, kalamata olives, pickled red onion, cucumber, feta, tzatziki, artichoke, sundried tomatoes, spiced chickpeas, pita with fruit and berries with honey yogurt and maple whipped cream



### DINNER BUFFET

#### SALADS

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

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

#### KABOB STATION - select 2

BEEF SHISH - marinated beef, peppers & onions

CHICKEN - herb marinated chicken, peppers & onions

SHRIMP - spiced shrimp, peppers & onions

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

#### SAUCES

tzatziki, harissa tahini, zhoug, shatta sauce

#### INCLUDED WITH DINNER

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

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

PITA - fresh grilled pita **V**



**INFUSED CUCUMBER & MINT WATER STATION / COFFEE & TEA STATION INCLUDED**



## ASIAN GLOBAL BUFFET SAMPLE MENU

### OUR PACKAGES INCLUDE PRE CEREMONY BRIDAL PARTY TREATS

CHARCUTERIE - Individual cups of artisan meats and cheeses with berries, pickled vegetables, olives, French bread & bread sticks

and **GAMES FOR YOUR GUESTS TO ENJOY**

GIANT JENGA, CORN HOLE AND FOAM AXE THROWING



### RECEPTION TRAY PASSED APPETIZERS -select 3

VIETNAMESE SPRING ROLLS - Shrimp, pork, shitake mushrooms, lettuce, vermicelli rice noodles, basil & bean sprouts wrapped in rice paper & served with peanut plum hoisin sauce

CHICKEN or BEEF SATAY - Asian BBQ sauce

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

PORK BELLY LETTUCE CUP - smoked pork belly burnt ends, Asian BBQ sauce, scallions, pickled vegetables, on endive

COMPRESSED WATERMELON "POKE" - sweet sesame chile sauce, scallion, taro crisp V, GF



### BUFFET DINNER

#### GARDEN SALADS

ORIENTAL with romaine, oranges, cabbage, snow peas, carrots, bell peppers, & edamame sesame ginger dressing V

ASIAN CHOP - cucumbers, red onions, vine ripe tomatoes, & yellow bell peppers with ponzu dressing V

#### ENTREES - select 2

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

LEMONGRASS CHICKEN BREAST - tangy lemon, ginger, garlic & soy

GRILLED SALMON - mango chili sauce

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

#### SIDES

FORBIDDEN RICE, garlic, shallot, herbs

VEGETARIAN FRIED RICE (V) Stir fried with peas, bean sprouts and Chinese vegetables

STIR FRIED SOBA NOODLES WITH CRISPY TOFU & VEGETABLES

sauteed with mushrooms, bean sprouts, napa cabbage, red bell peppers, broccoli, snow peas & carrots with sesame oil, soy sauce, ginger, garlic, rice wine and chili sauce

PICKLED VEGETABLES - daikon, carrot, cabbage




**INFUSED CUCUMBER & MINT WATER STATION / COFFEE & TEA STATION INCLUDED**

## ALA CARTE 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







## ALA CARTE MENUS

# 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, tabas  aioli, lemon

### HOT SMOKED WILD KING SALMON

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



= VEGETARIAN



= GLUTEN FREE

## ALA CARTE MENUS

# 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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## ALA CARTE MENUS

### 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



## ALA CARTE MENUS

### 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





## ALA CARTE MENUS

# 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



## ALA CARTE MENUS

# 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







## ALA CARTE MENUS

# 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



## ALA CARTE MENUS

# 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