



Catering

Traditional Holiday Buffet

STARTER

MARKET SALAD

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

MAIN EVENT

ROAST TURKEY - savory slow roasted turkey with white & dark meat

HOLIDAY STUFFING - cornbread stuffing with apples and fresh herbs

HOMESTYLE TURKEY GRAVY

SMOKED HAM - hickory smoked ham with spiced maple bourbon glaze

CRANBERRY SAUCE - sweet & tart jelly

MASHED POTATOES - yukon gold potatoes, butter, and cream

FRENCH GREEN BEANS - toasted almonds, pomegranate reduction

PARKER HOUSE ROLLS & butter

DESSERT

Fresh Baked Pumpkin & Apple Pies

Holiday Minimums apply

*Ask your sales manager about enhancing your menu with appetizers & displays



Catering

Vegetarian Holiday Buffet

MARKET SALAD

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

STUFFED ACORN SQUASH with quinoa, butternut squash, & cranberries

CRANBERRY SAUCE - sweet and tart jellied sauce

FRENCH GREEN BEANS with toasted almonds, pomegranate reduction

HOLIDAY STUFFING - cornbread stuffing with apples & fresh herbs

TRADITIONAL MASHED POTATOES - yukon gold potatoes, butter, & cream

HOMESTYLE MUSHROOM GRAVY

PARKER HOUSE ROLLS & BUTTER

CUSTOM DESSERT

Fresh baked seasonal fruit pies - apple, pumpkin & pecan GF

Holiday Minimums apply

*Ask your sales manager about enhancing your menu with appetizers & displays



Catering

Fall Harvest Holiday Buffet

BUFFET

URBAN SOLACE SALAD

Mixed greens, belgian endive, candied pecans, sundried cranberries, apples, goat cheese, orange citrus vinaigrette

HOLIDAY CITRUS AND HERB MARINATED TURKEY BREAST - slow roasted turkey breast marinated in citrus & herbs, with tarragon honey mustard & herb aioli

HOLIDAY PECAN SMOKED HAM

hickory smoked ham glazed with honey, dijon mustard with cranberry pear chutney, rosemary aioli, & whole grain mustard

ROASTED YUKON GOLD MASHED POTATOES with roasted garlic, butter, & cream

HOMESTYLE TURKEY GRAVY

MUSHROOM BREAD PUDDING wild mushrooms, goat cheese, savory custard, & pecan

PARKER HOUSE ROLLS & BUTTER

CRANBERRY SAUCE

DESSERT

BUTTERSCOTCH BLONDIE BAR (V)

FAMOUS FUDGE BROWNIES (V)

Holiday Minimums apply

*Ask your sales manager about enhancing your menu with appetizers & displays



Catering

Taste of Baja Holiday Buffet

SELECT TWO ENTREES FOR PACKAGE

BEEF CHEEK MOLE - braised beef in a house-made mole

CHICKEN MOLE - traditional mole slowly simmered, oak smoked chicken thighs

TURKEY MOLE - smoked turkey in house-made mole

CORN TORTILLA

STREET TACOS

CARNE ASADA (GF) USDA Angus carne asada, served with warm tortillas

TACO TOPPINGS (V,GF,VG)

Traditional toppings for tacos include salsa fresco, salsa verde, cilantro & onion, jalapeno, and limes

SPANISH RICE - with tomato, onion, cumin, and chili powder

Select one

MEXICAN RICE (GF) or REFRIED BEANS (GF)

SELECT ONE SALAD

LITTLE GEM CAESAR - heirloom romaine, organic parmesan, brioche crouton, pickled onion, house made caesar dressing

AUTUMN SALAD - spinach, pears, apples, candied walnuts, gorgonzola cheese, and cider vinaigrette

DESSERT

Bunuelos - fried chips dusted with cinnamon, sugar and nutmeg

Holiday Minimums apply

*Ask your sales manager about enhancing your menu with appetizers & displays

(858) 264-5780 | www.urbansolacecatering.com



Catering

Happy Hour

DISPLAYS

CHEESE AND CHARCUTERIE

assorted meats & cheese w/fresh & grilled vegetables, fresh & dried fruits, candied nuts, seasonal hummus & assorted crackers, baguette & flatbread

VEGETABLE CRUDITE - Grilled Artichoke Hummus & Green Goddess Dressing V, GF

MEDITERRANEAN BOARD

Babaganoush, Roast Red Pepper Hummus, Falafel, Dolmas, Kalamata Olives, Pickled Red Onion, Cucumber, Feta, Tzatziki, Artichoke, Sun-dried Tomatoes, Chickpeas, Pita V

BAJA BOARD - tortilla chips & guacamole, whitefish ceviche, aguachile shrimp, palm hearts & vegetable crudite

BEEF CARPACCIO CROSTINI - Prime New York, Fried Caper, Grilled Lemon Aioli GF

KALE & ARTICHOKE DIP / SPINACH ARTICHOKE DIPS

Garlic, Chili Flake, Parmesan & Cream Cheese, With Sliced French Baguette V

Tray passed hor d'oeuvres

ROAST BEET & GOAT CROSTINI - Red & Gold Beets, Goat Cheese, Spicy Honey V

CHAMPAGNE & FRUIT - Seasonal Fruit, Berries, Champagne, Mint VG, V, GF

COWGIRL POKE - Sashimi-Grade Ahi, Aged Shoyu, Ponzu, Onion, Sesame, Taro Crisp

CRAB CAKE BITES - Secret family recipe

CRANBERRY & BRIE TARTLET - Toasted Pecans, Rosemary, Phyllo

PROSCIUTTO WRAPPED DATES - Prosciutto, Gorgonzola GF

Holiday Minimums apply

*Ask your sales manager about enhancing your menu with appetizers & displays



HOLIDAY MENUS

Dinner Full Service Package

DISPLAYS

BRIE EN CROUTE & ARTISAN CHEESE – baked brie, fruit & berries with gran marnier, cranberry pear chutney, spiced honey, dried fruit, nuts, crackers & French baguette V

GARDEN FRESH VEGETABLES – grilled artichoke hummus, green-goddess dressing V, GF

GRAZING & GREENS

SOLACE SALAD – red leaf, endive, pecans, cranberries, apples, goat cheese, orange-citrus vinaigrette V, GF

POLENTA GRAZING BOARD – creamy polenta, mushroom ragu, ratatouille, pine nuts, parmesan & goat cheeses, sun-dried tomatoes, mixed olives, balsamic glaze V, GF

Extra Cost: grilled chicken, holiday spiced pulled pork, braised short rib, smoked brisket

MAIN EVENT & ON-SITE CARVING: *station attendant required

TRI TIP - horseradish crème fraiche

SMOKED TURKEY BREAST - sundried cherry-Brandy sauce

CHEDDAR POTATO GRATIN – caramelized onions, fontina, white cheddar V

FIRE ROASTED VEGETABLES – pomegranate drizzle VG, V, GF

PARKER ROLLS – honey-sage butter

FESTIVE MINI DESSERTS

red velvet, vanilla, & chocolate cake pops, mixed fruit & meyer lemon tarts V

Holiday Minimums apply

*Ask your sales manager about enhancing your menu with appetizers & displays



HOLIDAY MENUS

Holiday Delivery Package

SALAD - (select one)

LITTLE GEM CAESAR – parmesan, pickled onion, brioche crouton, house caesar V, GF*

SOLACE – red leaf, endive, pecan, cranberries, apple, goat cheese, orange-citrus vinaigrette V, GF

WINTER GREENS & KALE– quinoa, pumpkin seed, pomegranate, maple bourbon vinaigrette VG, V, GF

ENTREE - (select two)

HERB CRUSTED SALMON – blood orange reduction GF CITRUS ROASTED AIRLINE CHICKEN –
sundried-cherry Brandy sauce GF

SLOW BRAISED SHORT RIB – blackberry bordelaise GF

GRILLED FLAT IRON – rosemary gremolata

STUFFED ACORN SQUASH – quinoa, apples, cranberries VG, V, GF

SIDES - (select three)

ROASTED GARLIC MASH – signature Yukon gold mashed potatoes V CHEDDAR POTATO GRATIN –
caramelized onions, fontina, white cheddar V MIXED MUSHROOMS – garlic, shallot, herbs VG, V, GF

FIRE ROASTED VEGETABLES – balsamic drizzle VG, V, GF

GRILLED BROCCOLINI – charred red onion, lemon VG, V, GF

CREAMED SPINACH – parmesan, spices, herbs V, GF

CORNBREAD or PARKER HOUSE ROLLS or CHEDDAR CHIVE BISCUITS - (select one)

Choice of butter: whipped, honey-sage, sweet chili

FESTIVE HOLIDAY TREATS

pecan pie brownies, caramel gingerbread bars, snickerdoodle blondies

Holiday Minimums apply

*Ask your sales manager about enhancing your menu with appetizers & displays



HOLIDAY MENUS

CASUAL FULL SERVICE

GRAZING DISPLAY

HOLIDAY CHEESE & FRUIT – artisan cheeses, cranberry-pear chutney & fig jam, spiced honey, dried apricots, toasted nuts, berries & fresh fruit, assorted crackers V

MEDITERRANEAN PLATTER – babaganoush, roasted red pepper hummus, falafel, dolmas, kalamata olives, pickled red onion, cucumber, feta, tzatziki, artichokes, sundried tomatoes, spiced chickpeas, pita V

SLIDERS - *station attendant required

choice of fries & ketchup or tater tots & chipotle aioli

HOUSE BURGER – bacon jam, smoked tomato, cheddar

PULLED PORK – smoked blueberry

BBQ TURKEY & BRIE – pear-cranberry chutney

MAC & CHEESE - *station attendant required for hot proteins

baked with garlic butter panko breadcrumbs & served with assorted toppings.
confit tomatoes, roasted garlic, caramelized onions, sauteed mushrooms,
applewood smoked bacon

ADDITIONAL COST: Protein: Grilled chicken, Spiced pulled pork, or smoked brisket

Premium Protein: Baja shrimp, crab, or lobster

Chef's Seasonal Vegetables

HOLIDAY COOKIES & SWEET TREATS – assorted selection of Chef's favorites V

Holiday Minimums apply

*Ask your sales manager about enhancing your menu with appetizers & displays



HOLIDAY MENUS

CLASSIC RECEPTION & BUFFET MENU

TRAY PASSED APPETIZERS - choose three

TOMATO BRUSCHETTA basil, garlic, EVOO, balsamic, red chili flakes V

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

BACON WRAPPED DATE - apple-wood smoked bacon, gorgonzola GF

BEEF SATAY-sesame ginger glaze, sake plum sauce

LOBSTER BISQUE SHOOTER - crème fraiche

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

DISPLAYS

CHEESES & FRUIT - brie en croute, artisan cheeses, fruit chutney, berry jam, spiced honey, sun-dried cranberries, seasonal fruit, toasted nuts, toast points, crackers V

VEGETABLE CRUDITE with grilled artichoke hummus & green goddess dressing V, GF

SALADS

MARKET - mixed green, fennel, cucumber, carrot, grape tomato, honey-vinaigrette VG, V, 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 GF M

GARLIC MASH - Yukon gold, butter, cream GF HEIRLOOM CARROTS - house spices V, GF,

GREEN BEANS - olive oil, garlic V, GF

PARKER HOUSE ROLLS - whipped butter V

Holiday Minimums apply

*Ask your sales manager about enhancing your menu with appetizers & displays



HOLIDAY MENUS ALA CARTE

STATION DISPLAYS - Ala Carte - *additional charges apply for station attendant

SALAD STATION - select 2

LITTLE GEM CAESAR – heirloom romaine, parmesan, brioche crouton
pickled onion, house Caesar V

SOLACE – red leaf, endive, pecans, cranberries, apples, goat cheese,
orange-citrus vinaigrette V, GF

ITALIAN CHOP – romaine, salami, mozzarella, artichoke, olives, bells, tomatoes,
pepperoncini, vinaigrette GF

WINTER GREENS & KALE – quinoa, pumpkin seeds, pomegranate,
maple bourbon vinaigrette VG, V, GF

SPINACH & FRESH FIG – goat cheese, bacon, toasted hazelnuts, sherry vinaigrette GF

SPICED RED BEET – arugula, feta, balsamic vinaigrette V, GF

MAC & CHEESE

signature mac & cheese baked with garlic-butter panko breadcrumbs, served with
assorted toppings. confit tomatoes, roasted garlic, caramelized onions, sauteed
mushrooms, applewood smoked bacon

Extras - Additional Cost Protein: Grilled Chicken, Holiday Spiced Pulled Pork, or Smoked
Brisket Premium Protein: Baja Shrimp, Crab, or Lobster

Chef's Seasonal Vegetables

TAMAL - select 2

Sweet corn tamals cooked with choice of filling GF

Chicken Adobo Carnitas, Garlic Shrimp, Beef Machaca, Mixed Vegetables

Served with lime crema, salsa verde, guacamole, queso fresco, pickled onions, pepitas,
cilantro, limes



HOLIDAY MENUS A LA CARTE

STATION DISPLAYS - ala carte - additional charges apply for attendant

FLATBREAD - select 2

Freshly made to order flatbreads– ask about our pizza oven

BIANCA – garlic, ricotta, mozzarella, smoked tomato, olive oil, red pepper flakes, herbs

VEGGIES & GOAT – sundried tomato pesto, feta, bell peppers, red onion, broccoli, mushroom

PEAR & GORGONZOLA – dates, candied walnuts, balsamic reduction, basil, arugula

Deluxe:

SHRIMP SCAMPI – garlic, ricotta, butter, lemon, red pepper flakes, herbs

BBQ PORK – smoked cranberry BBQ, pulled pork, applewood bacon, bleu cheese, shaved brussels

SHORT RIB – rosemary-garlic sauce, cheese blend, smoked onion, port reduction

PASTA - select 2 - Freshly tossed and served with shaved parmesan and chili flakes

SWEET POTATO GNOCCHI – caramelized onion, mushroom, spinach, pomegranate, brown butter, sage

TORTELLINI – cheese tortellini, roasted garlic, tomatoes, olive oil

CLAM LINGUINE – white wine butter sauce, fresh herbs

LEMON-HERB CHICKEN PENNE – roasted tomato, boursin cream sauce

SHORT RIB FUSILLI – short rib ragu, smoked tomatoes

BEEF RIGATONI – beef Bolognese, parmesan

PAELLA - select 1

Served with Spanish saffron rice, tomatoes, peas, green onions GF

CLASSIC – chorizo, chicken, shrimp, clams, mussels

SEAFOOD – shrimp, clams, mussels, salmon, calamari

VEGETARIAN - zucchini, tomatoes, bell peppers, green onions, peas



HOLIDAY MENUS ALA CARTE

STATION DISPLAYS - ala carte - additional charges apply for attendants

STREET TACO - select three fillings - GF - station attendant required

Mushrooms with onions & peppers

Grilled Mahi

Pollo Asado

Carnitas

Carne Asada

Served with warm corn tortillas, guacamole, salsa fresca, sour cream, cotija, chopped cabbage,

onion & cilantro, limes, salsa verde, salsa roja

*Extras available at additional cost

SLIDERS - select 3 - station attendant required

served with fries & ketchup or tater tots & chipotle aioli

House Burger – bacon jam, smoked tomato, cheddar

Turkey & Brie – pear-cranberry chutney

Hickory Ham & Swiss – maple-rosemary dijon

Roast Chicken – spinach artichoke cheese spread, smoked tomato

Brisket – smoked blueberry BBQ, apple-fennel slaw

Tri Tip – lemon-herb goat cheese, caramelized onions

Hazelnut Quinoa – provolone, lemon-thyme aioli, arugula

*Extras available at additional cost



HOLIDAY MENUS A LA CARTE

CARVING - 25 person minimum per carved item

Select one or more of the following

All carving stations are served with parker rolls and honey-sage butter

SIGNATURE SELECTIONS

HERB CRUSTED SALMON – blood orange reduction, mango chutney GF

SMOKED TURKEY – herbed gravy and cranberry pear chutney

HICKORY HAM – spiced maple bourbon glaze and whole-grain mustard

STUFFED PORK LOIN – bacon-mushroom filling, served with apple-cider chili butter

FLANK STEAK – garlic & herb rub, served with rosemary gremolata

PREMIUM SELECTIONS

BEEF TENDERLOIN – roasted garlic-gorgonzola butter and blackberry bordelaise

NEW YORK STRIP LOIN – whiskey peppercorn sauce and red wine demi-glace

PRIME RIB – horseradish cream and whole-grain mustard demi

CHOOSE ONE SIDE SELECTION PER CARVED ITEM

FIRE ROASTED VEGETABLES – balsamic drizzle VG, V, GF

RAINBOW CARROTS – spicy honey glaze V, GF

GRILLED BROCCOLINI – charred red onion, lemon VG, V, GF

CARAMELIZED BRUSSELS – balsamic glaze, dried cranberries V

CREAMY POLENTA – mascarpone, parmesan V

GARLIC ROASTED POTATOES – rosemary, thyme VG, V, GF

ROASTED GARLIC MASH – signature Yukon gold mashed potatoes V

CHEDDAR POTATO GRATIN – caramelized onions, fontina, white cheddar V

HOLIDAY CORNBREAD STUFFING – apples, celery, fresh herbs



HOLIDAY BAR COLLECTIONS

Holiday Minimums apply - *Pricing does not include staff, delivery, service charge, & tax

Packages include a minimum of 2 hours of service & may be extended up to 5 hours.

30 minutes of extra time is included to accommodate last call requests.

Prices include standard set, mixers, juice, sodas & garnishes. Ice, utensils, cocktail napkins, chill tubs & equipment needed for the bar (ice/cups), bus tubs, disposable glasses, & trash bins are included.

TOP SHELF

Wines - select 3

Substance Elemental Cabernet Sauvignon, Pinot Grigio, Chardonnay,
and Sauvignon Blanc, Seaglass Rose

Craft Beers & International – select 3

Alesmith SDSU Blonde Ale, Alesmith .394 – San Diego Style malty Pale Ale,

SouthNorte No Guey IPA – classic American IPA with Mango

Alesmith Nut Brown Ale – classic English -style, smooth, dark and rich.

SouthNorte Sea Senor Lager – Mexican style lager

Modelo Mexican Beer. Pacifico – Mexican pilsner -style beer.

Corona and Corona Light – Imported Mexican Beer

Ballast Point Sculpin IPA, Ballast Point Hazy Sculpin IPA

Pizza Port, Seasonal NA IPA

Domestic Beer – select 1 - Miller Lite and Miller Genuine Draft, Coors and Coors Light

PREMIUM SPIRITS

Makers Mark Bourbon, Kettle One Vodka, 1800 Tequila, Cutwater

Three Sheets Rum – San Diego, Tanqueray Gin, Highland Park Scotch

PRICING

Full Top shelf – Spirits, Wine, Craft and Domestic Beers, Sodas - 2 hours - \$31
+ each additional hour - \$9

Top shelf – Wine, Craft and Domestic Beers, Sodas - 2 hours - \$27
/ + each additional hour - \$7

Top shelf – Wine, Craft and Domestic Beers - 2 hours - \$25
/ + each additional hour - \$6



HOLIDAY BAR COLLECTIONS

Holiday Minimums apply - *Pricing does not include staff, delivery, service charge, & tax

Packages include a minimum of 2 hours of service & may be extended up to 5 hours.

30 minutes of extra time is included to accommodate last call requests.

Prices include standard set, mixers, juice, sodas & garnishes. Ice, utensils, cocktail napkins, chill tubs & equipment needed for the bar (ice/cups), bus tubs, disposable glasses, & trash bins are included.

SELECT BAR

Wines - Happy Camper Chardonnay & Cabernet Sauvignon

Craft Beers & International – select 3

Alesmith SDSU Blonde Ale, Alesmith .394 – San Diego Style malty Pale Ale,

SouthNorte No Guey IPA – classic American IPA with Mango

Alesmith Nut Brown Ale – classic English -style, smooth, dark and rich.

SouthNorte Sea Senior Lager – Mexican style lager

Modelo Mexican Beer. Pacifico – Mexican pilsner -style beer.

Corona and Corona Light – Imported Mexican Beer

Ballast Point Sculpin IPA, Ballast Point Hazy Sculpin IPA

Pizza Port, Seasonal NA IPA

Domestic Beer – select 1 - Miller Lite and Miller Genuine Draft, Coors and Coors Light

SELECT SPIRITS

Wild Turkey Bourbon, Smirnoff Vodka, 1800 Anos Tequila, [BR1]

Mccormick Silver Rum & Gin, Dewars Scotch

PRICING

SPIRITS, WINE, CRAFT AND DOMESTIC BEERS, SODAS - 2 HOURS - \$26

+ each additional hour - \$8

WINE, CRAFT AND DOMESTIC BEERS, SODAS - 2 HOURS - \$24

+ each additional hour - \$6

WINE, CRAFT AND DOMESTIC BEERS - 2 HOURS - \$22

+ each additional hour - \$4



HOLIDAY BEVERAGE MENUS

SPECIALTY SEASONAL COCKTAILS

- Cranberry Margarita - with cranberry, lime and tequila
- Pomegranate Mojito - Pomegranate mojito
- Autumn Whiskey Sour – maple & cinnamon spiced whiskey sour
- Prosecco Brandy Fizz – prosecco laced with brandy, cranberry
- Apple Pie Vodka Fusion - Apple Cider, cinnamon infused vodka & apples

BUBBLES

- Vodka Berry Buzz - fresh fruit juices, berries, vodka, and prosecco
- Cranberry Sparkler - sparkling cranberry punch & prosecco
- Peach Passion Mimosa - passion fruit & peach purees with champagne
- Perfect Blend - cranberry and pear nectar, prosecco

SPIKED LEMONADES

- Blueberry Lemonade Twisted Margarita with blueberries, tequila
- Bourbon & Mint - mint-infused bourbon & Ginger ale & lemonade
- Vodka Berry Sparkler - Strawberry lemonade, prosecco, and vodka
- Belmont Jewel – bourbon & pomegranate lemonade, oranges
- Berry Berry Mojito – rum, lemonade, fresh blueberries & orange bitters
- Ocean Breeze – rum, lemonade infused with blue curacao

HOLIDAY COCKTAILS

- Pomtini - Pomegranate martini
- Winter Cosmo Sparkle - white cranberry juice, vodka, lime, quantro, & ginger glitter
- Pomo Mojo - classic mojito with a splash of pomegranate
- Peppermint White Russian - vodka, cream, coffee liquor & crushed peppermint
- Hot Buttered Rum Toddy - brown sugar, spiced rum, cinnamon & honey