



**FULL SERVICE MENUS & WEDDING PACKAGES
SPRING 2025**



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, or experiential stations. Consider the vibe you want. Is it casual and relaxed or artsy formal? The wedding location can influence your theme, which will affect your service style. Prices range from \$95 to \$215 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 menu is always the perfect choice. We offer dual entrees or multiple entree choices with selections chosen in advance. This requires more labor for a higher level of service.

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, china, and tax. 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 of tables, chairs and equipment are additional.



CLASSIC PLATED STYLE SAMPLE MENUS

RECEPTION TRAY PASSED APPETIZERS - select three

PEACH GLAZED CHICKEN SKEWER - sweet & spicy peach soy glaze

GRILLED VEGETABLE SKEWER - halloumi red & green pepper, zucchini, balsamic glaze

BEEF SATAY - sesame ginger marinade, sake plum sauce

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

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 - Coffee & Tea included

SALADS - select one

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

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

ENTREES - Plated individually or a combo duo / Focaccia & butter included

ROAST LEMON CHICKEN BREAST - lemon-herb jus, polenta, caramelized brussels GF

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

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

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

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

CLASSIC DINNER BUFFET SAMPLE MENU

RECEPTION TRAY PASSED APPETIZERS - select three

AHI TUNA - wasabi aioli, micro greens, taro crisp GF

BRUSCHETTA & PROSCIUTTO CROSTINI - tomatoes, garlic & basil

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

BEEF EMPANADAS - tomato salsa

CHICKEN SATAY- sesame ginger marinade, sweet chili sauce

BOURSIN STUFFED MUSHROOMS - Italian herbs, panko

MINI SHORT RIB SLIDER - red wine braised short ribs, brioche bun



DINNER BUFFET - Coffee & Tea Station included

SALADS

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

FIRE ROASTED VEGETABLES - goat cheese, peppers, zucchini, squash, eggplant, red potatoes, balsamic glaze

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



ENTREES - select two

COQ AU VIN - red wine braised chicken, pearl onions, smoked bacon

GARLIC MARINATED GRILLED TRI TIP - chimichurri

ROASTED ACORN SQUASH - stuffed with quinoa, butternut squash & cranberries

LEMON CHICKEN BREAST - roasted chicken, lemon-herb jus

BRAISED BEEF SHORT RIB - smoked tomato jam

HERB CRUSTED SALMON - citrus beurre blanc



SIDES - select two

YUKON GOLD GARLIC MASHED POTATOES or ROAST POTATOES

ROASTED HEIRLOOM CARROTS or GREEN BEANS & BACON JAM

CHEDDAR CHIVE BISCUITS or HOMEMADE FOCACCIA, with whipped butter



ASIAN GLOBAL BUFFET SAMPLE MENU

RECEPTION TRAY PASSED APPETIZERS - select three

ROASTED GARLIC ARANCINI - pesto sauce

CHICKEN or BEEF SATAY - Asian BBQ sauce

SALMON TACO - miso glazed salmon, kimchi, sambal vinaigrette, crispy taro root shell

PORK BELLY BITES - 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 - Coffee & Tea Station included

GARDEN SALADS

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

JAPANESE TOMATO SALAD - yellow bell peppers, cilantro, ponzu dressing V

ENTREES - select two

KOREAN SHORT RIB - mirin, brown sugar, green onion, 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

VEGETARIAN FRIED RICE - Stir fried peas, bean sprouts and Chinese vegetables V

STIR FRIED SOBA NOODLES - crispy tofu, mushrooms, bean sprouts, napa cabbage, red bell peppers, broccoli, snow peas, carrots, chili sauce

BABY BOK CHOY - kimchi

JAPANESE SWEET POTATO - sesame, honey, ginger

GLOBAL MEXICAN SAMPLE BUFFET

RECEPTION TRAY PASSED APPETIZERS

JUMBO SHRIMP SHOOTER - spicy cocktail sauce, lemon wedge

MINI BEEF EMPANADAS - smoked brisket, fontina cheese, cilantro, lime crema, fire roasted tomatillo salsa

MINI CHICKEN EMPANADAS - chicken al pastor, fontina cheese, cilantro, lime crema, fire roasted tomato salsa

MEXICAN GRAZING BOARD - tortilla chips, pico de gallo, roasted tomato salsa, green tomatillo salsa, cotija, queso fresco, chorizo, grilled chicken spiced with achiote, fresh jalapeños slices, sliced radishes, cucumber slices, grilled sweet peppers



DINNER BUFFET - Coffee & Tea Station included

SALADS

MEXICAN CAESAR - romaine, kale, Cotija cheese, toasted pepitas, tortilla strips

MEXICAN PASTA - grape tomatoes, black olives, red onion, corn, shredded cheddar, queso fresco, cilantro



ENTREES -select two

BEEF BIRRIA - slow cooked with spices & guajillo chilies

CHICKEN MOLE POBLANO - chocolate, chilis & spices

BEEF SHORT RIB MOLE - slowly braised in house-made mole

POBLANO & JACK CHEESE ENCHILADA - house-made sauce

SIDES

REFRIED BLACK BEANS - onion, garlic, chili powder, cumin V

TORTILLAS, CORN OR FLOUR

MEXICAN RICE - peas, onion, garlic, tomato, peas, carrots V





GLOBAL ITALIAN SAMPLE BUFFET

RECEPTION TRAY PASSED APPETIZERS

Tomato Basil Bruschetta

Parmesan Arancini

Mini Meatballs (Polpettine), marinara

ITALIAN GRAZING BOARD

mozzarella di bufala, provolone, mozzarella, salami, capicola, fresh figs, dried apricots, raisins, dried figs, black olives, crostini, ciabatta, crackers, pesto, olive tapenade, honey balsamic vinegar glaze, marinated artichokes

DINNER BUFFET - Coffee & Tea Station included

SALADS

INSALATA CAPRESE - fresh mozzarella, roma tomatoes, fresh basil, EVOO, balsamic glaze V

INSALATA di RUCOLA - arugula, parmesan, lemon, olive oil

ENTREES - SELECT TWO

RISOTTO ALLA MILANESE- arborio rice, saffron, onion, parmesan

GNOCCHI WITH SAGE BUTTER - braised chicken, butternut squash, parmesan

SEAFOOD PASTA - clams, mussels, garlic, white wine, parsley, olive oil, chili flakes

BRACIOLE - Flank steak with provolone, parmesan, fresh herbs, & house-made tomato sauce

VEGETARIAN STUFFED SHELLS - Roasted vegetables, spinach, ricotta, mozzarella, & marinara

SIDES

FIRE ROASTED VEGETABLES - goat cheese, peppers, zucchini, squash, eggplant, red potatoes, balsamic glaze

BABY RAINBOW CARROTS

ROASTED BRUSSELS - WITH BALSAMIC GLAZE & PARMESAN



ALA CARTE MENUS

APPETIZERS

SMOKED BEET CROSTINI - goat cheese

PEACH GLAZED CHICKEN SKEWER - sweet & spicy peach soy glaze

SEARED SCALLOPS - smoky corn puree, sundried tomato oil

BEEF SATAY - Sesame ginger marinade, sake plum sauce

SHRIMP ANDOUILLE SKEWER - Jumbo shrimp, mild Andouille sausage, Aji Amarillo aioli

CHICKEN & BELGIUM WAFFLE - crispy chicken, butter, rosemary syrup

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

SPANISH CHORIZO SAUSAGE - sautéed with roasted garlic aioli

HEARTS OF PALM "CRAB" CAKE -



SWEET POTATO CHIPS & DIP - housemade chili-lime yogurt dip

MARKET FRUIT - fresh fruit & berries, honey yogurt & maple whipped cream

GARDEN VEGETABLES - with grilled artichoke hummus & green goddess dressing

FIRE ROASTED VEGETABLE PLATTER - goat cheese stuffed mini peppers,
French beans, zucchini, squash, eggplant, red potatoes, balsamic glaze

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

ASIAN

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

BAJA - CEVICHE TRIO WITH TORTILLA CHIPS & GUACAMOLE

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

WHITEFISH - citrus, tomato, cucumber, onion, serrano,

AMARILLO SHRIMP AGUA CHILI - bourbon-barrel aged shoyu

HEARTS OF PALM & VEGETABLE CRUDITE`

POKE BOWL STATION - SUSHI RICE & MIXED GREENS

SPICY & REGULAR SALMON, TUNA & TOFU

Toppings: Edamame, seaweed salad, cilantro, green onion, shredded carrot, corn, jalapeno, ginger, wasabi, sesame seeds.

3 Sauces: Ponzu, Poke, Spicy Chili



ACTION STATIONS



PAELLA - all are GF

Paella Mixta - Saffron rice with chorizo, chicken, shrimp, clams, mussels, tomatoes, and peas

Seafood Paella - Saffron Rice with shrimp, clams, mussels, salmon, calamari, tomatoes, peas, green onions

Vegetarian Paella - Saffron rice with zucchini, onion, bell peppers, tomatoes, peas, green onions



STREET TACOS - Select two

POLLO, CARNITAS. CARNE ASADA or SOYRIZO POTATOES

Toppings - guacamole, salsa fresca, sour cream, cheddar, onion & cilantro, limes, with corn tortillas

KABOBS

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

CHICKEN - herb-marinated chicken, peppers & onions

SHRIMP - spiced shrimp, peppers & onions

JEWELED RICE - basmati rice with saffron, orange, pomegranate, toasted almonds

Sauces - tzatziki, harissa tahini, zhoug, & shatta



SLIDERS & TOTS - select two

BEEF - natural beef, cheddar, tomato jam,

applewood smoked bacon, cheddar & chive biscuit

CHICKEN - grilled chicken, pepper jack, avocado, chipotle aioli, cheddar & chive biscuit

TATOR or SWEET POTATO TOTS - chipotle aioli & ketchup

MAC N' CHEESE

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

SIGNATURE - chicken, bbq pork, brisket, shrimp

UPGRADE - ADD A PREMIUM PROTEIN - crab, lobster,

URBAN SOLACE FAVE - Duckaroni with duck confit



FLATBREADS- select two

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

BBQ CHICKEN - mozzarella, applewood smoked bacon, red onion, pineapple, cilantro

SAUSAGE & PEPPERS - Italian sausage, Spanish chorizo, roast tomato, gorgonzola, bell & cherry peppers

DESSERT STATIONS

CANNOLIS - filled with sweet creamy ricotta, powdered sugar

BREAD PUDDING - creamy custard, vanilla crème anglaise

FLOURLESS CHOCOLATE CAKE, powdered sugar

CHURROS - traditional preparation tossed in cinnamon sugar, with Mexican chocolate & caramel

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

S'MORES - build your own s'mores with graham crackers, chocolate, marshmallows, peppermint patties & peanut butter cups



LATE NIGHT

SLIDERS - cheeseburgers, pulled pork, or chicken sliders

SMOKED TURKEY on CHEDDAR BISCUIT - cranberry pear, compote & arugula

MAC N' CHEESE - confit tomatoes, roasted garlic, caramelized onions, sauteed mushrooms, applewood bacon

FRENCH FRIES OR TATOR TOT BASKETS - ketchup, ranch, garlic aioli

DIRTY FRIES - with cheese, pickles, grilled onions & Thousand Island dressing

TACO BAR - carne asada, pollo asado, carnitas with toppings of avocado crema, sour cream, cilantro, salsa, shredded lettuce, cotija cheese, jalapenos

CAVIAR BUMP - 3g caviar, half glass champagne

CAVIAR TOTS - crème fraiche, chives

CAVIAR FRIES - sour cream, chives